



We started the year right with fabulous ratings for our products. Use these reviews and turn them into profits.

Good Selling,

Tom Alberico

WINE ENTHUSIAST REVIEWS

90
POINTS

SANTA SOFIA 2005 AMARONE DELLA VALPOLICELLA CLASSICO

Santa Sofia is a stellar producer with landmark cellars that stand as proud an ambassador for Valpolicella wine-making tradition. This wine is redolent of spice, smoked meat, rum cake, leather and loads of chewy black fruit and prune.

87
POINTS

SANTA SOFIA 2007 VALPOLICELLA SUPERIORE RIPASSO

Aged in large oak casks, this fresh Ripasso makes good use of minimal wood intervention that comes forth as light spice and cinnamon. The core of this wine, however, consists of pulsing black fruit and mature cherry.

ROBERT PARKER REVIEWS

In the recent issue of *Robert Parker's Wine Advocate* two single vineyard Valdivieso reserve wines were well received in his *Chile's Best Over \$20* reviews.

87
POINTS

Valdivieso's 2008 Malbec Single Vineyard Reserva is dark ruby red with a pleasant nose of cedar, rose petal, cinnamon, incense and black cherry. Tasty on the palate, but lacking depth and breadth, it is meant for drinking now and over the next 6 years.

Robert Parker

90
POINTS

The purple colored 2008 Cabernet Sauvignon Single Vineyard exhibits a nose of cedar, spice box, rose petal, cinnamon, black currant, and blackberry. Medium bodied on the palate, with some elegance, it displays ample spicy black fruits, moderate tannin, and good balance.

Robert Parker

CASONI LIMONCELLO
375 ML'S ARE AVAILABLE
FOR IMMEDIATE SHIPMENT

In this issue...

- ◆ Wine Enthusiasts reviews
- ◆ Robert Parker reviews
- ◆ BTI review
- ◆ Lazzaroni Maraschino
- ◆ Bartender Corner
- ◆ Lester Clemens
- ◆ Vino 2011 Tasting and Laird Luncheon

WINE ENTHUSIAST REVIEWS (cont)

93
POINTS

SANTA SOFIA 2003 GIOÉ AMARONE DELLA VALPOLICELLA CLASSICO

Gioé delivers big ripe notes of dates, prunes and raisins with jammy notes of ripe blackberries in the background. It's a veritable cornucopia of ripe fruit aromas. The wine is thick and chewy in the mouth with a sweet aftertaste.

BEVERAGE TASTING INSTITUTE

95
POINTS

Moletto Grappa di Arneis

Clear. Beautiful floral grape blossoms, dried apricot, saddle soap, and suede aromas with a rich, silky, fruity sweet medium-full body and a long, golden raisin chutney, delicate Asian spice, nutmeg, lilac water, beeswax, and cola nut finish. A sensationally vibrant and flavorful grappa.

LAZZARONI MARASCHINO ARRIVES

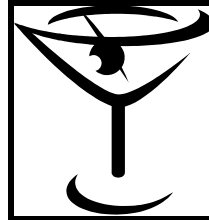


Lazzaroni Maraschino has joined the awarding winning Lazzaroni Amaretto and Sambuca in the Laird portfolio. It is available for immediate shipment from our NJ warehouse.

It is a clear, relatively dry liqueur made from Marasca cherries, including the crushed pits which give the liqueur a subtle bitter almond flavor.

The Lazzaroni Maraschino can be used in cocktails as well as in fruit salads and pastries.

For pricing or further information please contact us at sales@lairdandcompany.com.



BARTENDER CORNER



At the Manchester Airport lounge the bartender serves a Jack Rose.

THANK YOU LESTER

On January 15, 2011 in North Garden, VA friends and family of Lester Clemens along with the Laird family gathered to celebrate his retirement from Laird and Company many years as our Master Distiller. In his retirement Lester plans to spend more time with his grandchildren and do some hunting with his new rifle that was presented to him during the celebration.

Laird & Company

E-mail: sales@lairdandcompany.com

Tel: (877) GET-LAIRD

Fax: (732)-542-2244

www.lairdandcompany.com

VINO 2011—NEW YORK CITY

Vino 2011—Italian Wine Week was held in New York City the end of January. Laird and Company along with Mauro Stival-Moletto Winery, Michele Gianazza-Cantine Lunae, Luciano Begnoni-Santa Sofia and Marco Vigliani-Pietrafitta Winery met with wholesalers, retail chain buyers, restaurateurs and other key people from the wine industry who joined in many of the seminars and tasting events that were held during the event.



**GRAND TASTING
JANUARY 26, 2011**



Laird & Company

Tel: (877) GET-LAIRD

Fax: (732)-542-2244

E-mail: sales@lairdandcompany.com

www.lairdandcompany.com

VINO 2011—NEW YORK CITY LAIRD & COMPANY LUNCHEON JANUARY 25, 2011

Laird & Company hosted a special luncheon for our distributors who attended the VINO 2011 in New York City. The lunch was held at the renowned Ristorante Barolo in the Soho section of Manhattan. Each of the producers made a short informal presentation at the lunch.



Laird & Company Tel: (877) GET-LAIRD
E-mail: sales@lairdandcompany.com

Fax: (732)-542-2244
www.lairdandcompany.com