NAME

(VC will assign this number!) ORDER SEQUENCE #_____

WHO MAY ORDER: To place an order from this offering, you must be a member of Ann Arbor Wine Club or Tasters Guild Membership and expiration date are on the back of this order form in plain English (unless it's a blank from the tasting).

HOW TO ORDER ON THIS FORM: (See below for address to Order ONLINE)

1. Write the number of bottles of each wine you're ordering in the Quantity column.
2. Multiply by the price per bottle and write that amount in the Cost column or enter the case price if ordering a full case of that item.
3. Add the taxable amounts (non-tax items are marked NO TAX) in the Cost column and write that amount at TAXABLE SUB-TOTAL at the end of the order form.
4. Multiply the TAXABLE SUB-TOTAL by .06 to get the 6% Sales Tax amount.
5. Add the NO TAX amounts in the Cost column and write that amount at NON-TAXABLE SUB-TOTAL.
6. Add the two SUB-TOTALs, Sales Tax, Bottle Deposit, if applicable, (indicated +DEP on order form) and write that amount at ORDER TOTAL.
7. Order forms must be accompanied by full payment of ORDER TOTAL by cash, check, Visa, Mastercard, Discover or American Express.
8. Order forms and full payment must be received by Village Corner by Jan 16. Orders received the following week are subject to a 2% surcharge. Orders may be hand-delivered, mailed, FAXed to 995-1826 or online (link at http://villagecorner.com/clubs/index.html). NO PHONE ORDERS PLEASE.

Wine	Price bottle	Price case	How Many	Cost
1. 12 HAUT BATAILLEY, 5GC, PAUILLAC	39.99	234.95/6		
2. 15 DORLEAC, REVELATIONS, GRAVES	14.99	176.50/12		
3. 15 HAUT TUQUET, CASTILLON C DE BORD	12.79	149.95/12		
4. 14 DU HAUT QUERAY, BORD SUPERIEUR	11.99	69.95/6		
5. 12 FINET, FUTS DE CHENE, BORDEAUX	11.49	134.95/12		
6. 15 CAHORS MALBEC LE GAMOTIN, CLOS DE	13.99	164.50/12		
7. 15 TREBIAC, GRAVES BLANC	13.99	164.50/12		
8. 10 CHEVALIER DU PASTEL, SAUTERNES 1/2 b	12.79	74.95/6		
9. 15 C DU GASCOGNE BLANC, CASSAGNOLES	8.49	99.95/12		
10. 14 VAL DE LOIRE ROUGE HEHO, H NOELLES	11.49	134.95/12		
11. 15 VOUVRAY SILEX AUBUISIERES, FOUQU	15.99	187.95/12		
12. 15 TOURAINE SAUVIGNON, HAUT BAGNEUX,	12.79	149.95/12		
13. 15 POUILLY FUME CAILLOTTES	18.99	223.50/12		
14. 11 CHOREY LES BEAUNE BEAUMO	22.99	269.95/12		
15. 11 MERCUREY TOI 1C CHAMIREY	34.99	411.50/12		
16. 16 BEAUJOLAIS NOUVEAU, CHATE	7.99	93.95/12		
17. 15 BEAUJOLAIS VILLAGES CLIMATT	13.99	164.50/12		
18. 15 CHABLIS,SEGUINOT-BORDET	16.99	199.95/12		
19. 13 MERCUREY BL MARCOEURS	24.99	293.95/12		
20. 14 MACON-CHARD, TALMARD	13.99	164.50/12		
21. 15 SAVOIE ABYES MICRASTER	16.79	197.50/12		
22. 14 CROZES HERMITAGE LAUNES	19.99	234.95/12		
23. 15 CROZES HERMITAGE BL MATINI	18.99	223.50/12		
24. 14 CDR FIGUES BASTIDE	8.99	104.95/12		
25. 13 VACQUEYRAS, L'ESPIGOUETTE	20.99	246.95/12		
26. 13 CHATEAUNEUF ST. COSME	34.99	411.50/12		
27. 15 CDR BL ST ESPRIT, DELAS	13.69	159.95/12		
28. 13 VAR PINOT NOIR VALMOISSINE	12.79	149.95/12		
29. 15 MINERVOIS BASTIDE, COUPE R	12.99	152.95/12		
30. 14 CD ROUSSILLON VV TESSELLA	11.49	134.95/12		
31. 14 ALSACE EDELZWICKER MARU	13.99	164.50/12		
32. 14 ALSACE PINOT GRIS IM BERG	16.99	199.95/12		
33. 14 MOSEL RIES FEINHERB, SELBA	12.99	152.95/12		
34. 13 FRANKEN SIL KAB TROCKEN	12.79	149.95/12		
35. 14 RHEINHESSEN RIES FRITZ'S	12.79	149.95/12		
36. 14 BECHTOLS KERNER SPAT	10.49	123.50/12		
37. 15 VINHO VERDE BICUDO ARCA NO	8.49	99.95/12		
38. 13 DOURO VEEDHA, SOGENIUS	12.79	149.95/12		
39. 13 RIOJA SELECCION, CANTABRIA	9.79	114.95/12		
40. 12 RIOJA CRIANZA, CVNE	12.99	152.95/12		
41. 13 MONTSANT CAN BLAU	12.79	149.95/12		
42. 14 CASTILLA TEMPRANILLO PASO	6.99	81.95/12		
43. 14 ALICANTE MONASTRELL TARI	6.29	73.95/12		
44. 12 BAROLO, ALDO E RICCARDO SEGHESIO	31.99	374.95/12		
45. 14 BARBERA D'ASTI ALBERA, ARALDICA	9.99	117.50/12		
46. 15 PIEMONTE BRACHETTO, BORGO MARAG	12.99	152.95/12		
47. 13 VENETO MERET, COLLI VICENTINI	12.99	152.95/12		
48. 12 AMARONE VALPOLIC BOLLA m	39.99	117.50/3		
49. 13 CHIANTI, FRATELLI GRATI	8.49	99.95/12		
50. 13 ROSSO DI MONTEPULCIANO	14.99	176.50/12		
51. 11 BRUNELLO DI MONTALCINO,	29.99	349.95/12		
52. 12 MONTEPULCIANO D'ABRUZZO	18.99	111.50/6		
53. 15 VITTORIA FRAPPATO IL FRAPPA	10.99	128.95/12		
54. 15 VENEZIE PINOT GRIGIO GREGORIS,	11.49	134.95/12		
55. 15 COLLI DEI TIGLI BIANCO, LENOTTI	8.49	99.95/12		
56. 15 SOAVE CLASSICO, PIEROPAN	16.99	199.95/12		
57. 15 ORVIETO CLASSICO AMABILE, BIGI	9.39	109.95/12		
58. 14 KSARA RES DE COUVENT, BEKAA RED	12.79	149.95/12		
59. 15 PRIMORSKA PINOT GRIGIO, SIMCIC	11.49	134.95/12		
60. 13 KENWOOD SONOMA CAB	13.69	159.95/12		
61. 15 DAOU PASO ROBLES CAB	24.99	293.95/12		
62. 14 HAPPY CAMPER CAL CAB	6.99	81.95/12		
63. 15 GROCHAU COMMUTER PINOT NOIR	15.99	187.95/12		

64. 13 DOM EDEN STA CRUZ MTNS PINOT NOIR	29.99	349.95/12		
65. 14 SALMON CREEK CAL PINOT NOIR	4.99	58.50/12		
66. 13 SNOQUALMIE COLUMBIA VY SYRAH	8.49	99.95/12		
67. 13 SCHERRER O&MV SCHERRER ZIN	29.99	349.95/12		
68. 13 EASTON AMADOR ZINFANDEL	14.99	176.50/12		
69. 15 GAMBLE GAMBLE VYD SAUV BL	18.99	223.50/12		
70. 15 COPAIN TOUS ENS CHARD	23.99	279.95/12		
71. 14 CASTLE ROCK C COAST CHARD	7.99	93.95/12		
72. 12 MELVILLE EST VERNA'S CHARD	12.79	149.95/12		
73. 15 KING EST DOM PINOT GRIS	17.49	204.95/12		
74. 12 PACIFIC RIM VIN DE GLACIERE	6.99	39.95/6		
75. 15 FORIS DRY ROGUE VALLEY GEWURZ	12.99	152.95/12		
76. 13 KEO ROBLE CAB	11.49	134.95/12		
77. 15 DO JEAN BOUSQUET MALBEC	11.49	134.95/12		
78. 15 ALFREDO ROCA FINCAS PINOT NOIR	11.49	134.95/12		
79. 14 STA JULIA TARDIO LH TORRONTES 1/2 lt	6.99	39.95/6		
80. 14 ECHEVERRIA RES CAB	7.99	93.95/12		
81. 12 CARMEN GR RES PETITE SIRAH	14.99	176.50/12		
82. 14 MUD HOUSE C OTAGO PINOT NOIR	12.99	152.95/12		
83. 16 BARKER'S MARQUE ARONA SAUV BLANC	10.49	123.50/12		
84. 15 ROBERT OATLEY MARGARET CHARD	12.79	149.95/12		
85. 15 TAVEL ROC-EPINE, DOMAINE LAFOND	15.79	184.95/12		
86. BARBADILLO FULL RICH CREAM SHERRY	10.49	61.50/6		
87. 11 TAYLOR, FLADGATE LBV PORT	19.99	117.50/6		
88. 03 WARRE'S VINTAGE PORTO	42.99	249.95/6		
89. LAURENT PERRIER BRUT CHAMPAGNE	36.99	217.50/6		
90. LIMOUX 3 FONTAINES, MICHELE CAPDEPON	15.79	184.95/12		
91. F RICART METODO TRAD CAVA BRUT	10.49	123.50/12		
92. APERITIVO COCCHI AMERICANO ROSA	17.49	204.95/12		
93. SAMUEL SMITH'S TADDY PORTER +DEP	2.49	14.50/6		
93. deposit	.10	.60/6		
94. LAVAZZA PERFETTO ESP COFFEE NO TAX	8.49	24.95/3		
95. BEECHER'S MARCO POLO NO TAX	5.29	15.50/3		
96. POINT REYES FARMSTEAD BLUE lb NO TAX	12.99	37.95/3		
97. MAINTAL LINGONBERRY SPREAD 1 NO TAX	3.99	11.50/3		
98. H-M SEA SALT P BUTTER C K CHIPS NO TAX	3.39	9.95/3		
99. FERRARA PANETTONE two pound NO TAX	8.49	24.95/3		
100. LAMBERTZ DOMINOS 8.8 oz NO TAX	1.99	5.50/3		

IF YOU HAVE A PICKUP DATE IN MIND, PLEASE NOTE IT HERE

PLEASE NOTE ANY DELIVERY OR STORAGE INSTRUCTIONS HERE

TAXABLE SUB-TOTAL:

+ 6% Sales Tax:

+Bottle Deposit:

+ NON-TAXABLE SUB-TOTAL:

=ORDER TOTAL:

+Add Membership Dues (choose one)

AAWC via Postal delivery to DEC ($12.00 _____

AAWC via EMAIL delivery to DEC ($6.00)_____

Tasters Guild $45 one yr; $85 two yr (AAWC is FREE with TG) _____

TG-AAWC email delivery
EMAIL ADDRESS(ES)_____

= ORDER TOTAL + Membership _____

Visa or Mastercard or Discover or American Express ?

CARD NUMBER:

EXPIRATION DATE: SECURITY CODE:

SIGNATURE (required for credit cards)

Name on credit card, billing address, zip and phone required for credit cards

Name:

Address:

City/St/Zip:

home ph:

work ph:

email:

Replacement/Sample/Email/Download copy. Membership status may be checked with Sally

ANN ARBOR WINE CLUB

JANUARY , 2017

ANN ARBOR WINE CLUB JANUARY TASTING

For the first time in years, there will be **no January Ann Arbor Wine Club pre-sale tasting.** The reasons are myriad, including a late and very busy holiday season, competing major sports events and holidays in early to mid January, threat of inclement weather (January 2016's WC tasting was a snow-caused failure), and want for a venue--desirable or otherwise.

Dick has located some new, more spacious sites for March and thereafter, unfortunately, too late to make arrangements for the January tasting. He would appreciate input from members regarding additional prospects. Note that Creekside Grill is no longer an option.

We hope members who are accustomed to tasting before buying will, like the majority of buyers, trust Dick's and/or the 'experts' tasting notes to ascertain wines that are likely to appeal to them.

To make the process simpler, Dick has chosen for this month's list many tried-and-true winners well subscribed by members over previous offerings.

ORDERING INFORMATION. Order form with payment should reach Village Corner, 1747 Plymouth Rd, Ann Arbor 48105, by Monday January 16. Orders received the following week are subject to a 2% surcharge. Orders are filled in the sequence in which they are received and paid, and early orders take precedence in the allocation of items in short supply. VISA, MasterCard, Discover card and American Express accepted; include address, phone, card number and expiration date. Orders may be hand-delivered, mailed, FAXed (995-1826) or placed online (link at http://villagecorner.com/clubs/index.html, but no call-in orders, please.

ORDER PICK-UP. No pick-ups before January 21. Inquire with the Village Corner wine staff about storage and delivery options. Village Corner has very limited in-store storage space so please try to pick up your order during the pickup period.

PICKUP DATES - from 11-7 Mon & Tues, 10-7 Wed-Sat, noon-6 Sunday - no longer by alphabet; instead, any day you choose from **January 21** FORWARD.

MARK YOUR CALENDAR: NEXT Ann Arbor Wine Club Tasting is PROPOSED MARCH 7

--BORDEAUX - RED--

1. 12 CHATEAU HAUT BATAILLEY, 5ME GRAND CRU, PAUILLAC
39.99 each; 234.95 case of 6

Parker 92: 'Long owned by Xavier Borie, this Pauillac estate sits next to Batailley and is just south of Borie's other famous château, Grand-Puy-Lacoste. The 2012, dramatically better from bottle than barrel, is bigger boned, richer and more flamboyant than this wine normally tends to be. The color is a healthy purple, and the wine offers plenty of cassis and licorice as well as a touch of incense. The oak from barrel-aging 18 months is largely obscured. Medium to full-bodied and impressively endowed, it comes off like a hypothetic blend of a St.-Julien and Pauillac, but this is a classic 2012 that is full, rich and impressive, with beautifully sweet tannins. Drink it over the next 20 years.' Packed in flat, branded wood boxes of six bottles.

2. 15 CHATEAU DORLEAC, REVELATIONS D'HUBERT DE BOUARD, GRAVES
14.99 each; 176.50 case of 12

Decanter International Wine Challenge - Gold Medal. 99% merlot, 1% petit verdot. Bouard, the proprietor of Saint Emilion Chateau Angelus, has a thriving consulting business. The sweet aroma of old vines ripe fruit accented by 2015 and de Bouard styling and power (14%)./ Ripe and open armed, modern claret sporting juicy cherry and cranberry flavors. Fine degree of sur maturite. Tastes much more expensive. 92+/100.

3. 15 CHATEAU HAUT TUQUET, CASTILLON COTES DE BORDEAUX
12.79 each; 149.95 case of 12

70% merlot, 20% cab franc, 10% cab sauv. At Saint Etienne de Lisses. Very nice. Has vintage fruit plus the superior posture and stature of Castillon. Beautiful 19th century steel engraving label too./ Yeah, structure, filling, extract. Gonna be a good one. I love Castillons. 92+/100.

4. 14 CHATEAU DU HAUT QUERAY, BORDEAUX SUPERIEUR
11.99 each; 69.95 case of 6

Proprietor Martine Bordiere at Petit-Palais-et-Cornemps north of Lussac Saint Emilion. Well, sweet and nutty. That cherry-nut sundae aroma of perfectly ripe merlot. Plus 2014 claret's innate elegance./ Yes, juicy cherry flavor with nutty overtone. Full-flavored. Light tannic grip. Pure and dazzling merlot cherry aftertaste. 91/100. Packed in flat, branded wood boxes of six bottles.

5. 12 CHATEAU FINET, FUTS DE CHENE, BORDEAUX
11.49 each; 134.95 case of 12

Gold Medal - Bordeaux. 60% merlot, 20% each of the cabernets. Deep and dazzling cherry fruit, with barrel aged extras. / 2012 form, acidity, tannin. Smoked venison sausage highlight. Best 2017 to 2019. 91+/100.

6. 15 CAHORS MALBEC LE GAMOTIN, CLOS DE GAMOT
13.99 each; 164.50 case of 12

Tart and racy Euro style of malbec. Surprisingly tart fruit for 15. Maybe that's what this cuvee is all about. Young wine./ Fruitier palate talks 15. Nice achievement, and the price is right. Lots of appeal. 91/100.

--BORDEAUX - WHITE--

7. 15 CHATEAU TREBIAC, GRAVES BLANC
13.99 each; 164.50 case of 12

At Portets; proprietor Arnaud de Butler; 80% semillon, 20% sauvignon blanc. Good full semillon statement. Both plumpness and race. Classic Graves./ The ripeness of the vintage, the viscosity of semillon, the acid cut of sauvignon. Winning balance of all components. 91/100.

8. 10 CHEVALIER DU PASTEL, SAUTERNES half bottle
12.79 each; 74.95 case of 6

96% semillon, 4% sauvignon blanc. Fresh honey and citrus aromas, augmented by light pineapple undertone. Well balanced presentation, for sure./ Very sweet. Balanced by great citricity. Succulent, honeyed. All about concentration. 93+/100.

9. 15 COTES DU GASCOGNE BLANC, DOMAINE DES CASSAGNOLES
8.49 each; 99.95 case of 12

Half colombard, a quarter each gros manseng, ugni blanc. Pungent, ripe, racy, tingly. Really swells the nostrils./ Great grip and acid confirms the nasal textures. Lots of extract. Wants food. 91/100.

--LOIRE--

10. 14 VAL DE LOIRE ROUGE HEHO, DOMAINE LES HAUTES NOELLES
11.49 each; 134.95 case of 12

Sweet and simple fruity aroma. Beaujolais like./ Easy going. Good acid. Well crafted. Gulpable. From a domaine southwest of Nantes; 45% each cabernet franc and grolleau, 10% gamay. 91/100.

11. 15 VOUVRAY CUVEE DE SILEX DOMAINE DES AUBUISIERES, BERNARD FOUQUET

15.99 each; 187.95 case of 12

Parker 92: 'The 2015 Vouvray Cuvée de Silex has a bright and pure, fresh and elegant bouquet of white fruits and some flinty notes. Pure and piquant on the palate, with a lovely juiciness and a piquant acidity, this is a very mineral and elegant Chenin from silex soils. The sweetness is perfectly intertwined with the piquant minerality and the serious body (13% alcohol); it tastes significantly less sweet than in the corresponding Le Plan de Jean. The finish is long and complex, and reveals a stimulating grip, as well as a great finesse and aging potential. However, compared to the Plan de Jean, it is still more austere and needs more time—either in the carafe or in the cellar, even more so because it is bottled under screw cap. I also compare it more to Riesling than to Burgundy, due to its linear, lean and racy character. 2019-2040.'

12. 15 TOURAINE SAUVIGNON, VIGNOBLE DU HAUT BAGNEUX, JEAN-CHRISTOPHE MANDARD

12.79 each; 149.95 case of 12

55 year old vines. So insistent. Passion fruit, citrus. Pointed, intense, penetrating, pure./ Soo snappy and pure and racy and flavorful. Enveloping, ever-lasting savor. 93/100.

13. 15 POUILLY FUME DOMAINE DES FINES CAILLOTTES, JEAN PABIOT

18.99 each; 223.50 case of 12

30 year old vines. Organically grown. Natural yeasts. 5 months on barrel lees. Fresh and full of Pouilly Fume peach and nectarine and bright citrus. This rocks in 2015./ Lush vintage fruit fleshiness with a wonderful foil of tart, underripe peach and peach peel. Cool and northern. Delicious now. 93/100.

--BURGUNDY - RED--

14. 11 CHOREY LES BEAUNE LES BEAUMONTS, DOMAINE ARNOUX PERE

22.99 each; 269.95 case of 12

Full of charm and fruit sweetness. Ideal 2011 burgundy at age five./ Engaging. Just the right weight, balance, and suave, forward bouquet and texture appeal for current applications. 92/100. List price: $36.

15. 11 MERCUREY CLOS DU ROI 1ER CRU CHATEAU DE CHAMIREY, MARQUIS DE JOUENNES D'HERVILLE

34.99 each; 411.50 case of 12

Last sale, I offered the 2010 Clos du Roi. If you bought some, keep it in your cellar and pick up some of this 2011 to enjoy sooner. Proprietor M. DeVillard was in the shop last month and related that the Burgundy growers are drinking their 2011s while the 2010s accrue in their cellars. Rich and forward. Very much ahead of the 2010 in development. Bouquet, fruit, oak, all./ Yes, savory. Good oak and barrel time breadth and ease. Just a little tannin to resolve. Yes. 94/100.

16. 16 BEAUJOLAIS NOUVEAU, DOMAINE CHATELUS DE LA ROCHE

7.99 each; 93.95 case of 12

Ah, the high-recognition Yellow Rooster label. As the rooster's is the first song of the day, so Nouveau is the first wine of the harvest. In years past, I've never seemed to order enough of this most popular of Nouveaux to see it last past the first week of sales. This year, I really loaded up, so you're not too late to get some! Both smoothness and depth. Balance and potential. Lovely mixed berry treats./ No issues of youth. Accomplished and ready to serve. Always so well composed. 92/100.

17. 15 BEAUJOLAIS VILLAGES CLIMAT LE TRACOT, DOMAINE DUBOST

13.99 each; 164.50 case of 12

Parker 90: 'The 2015 Beaujolais Villages Climat Le Tracot underwent a semi-carbonic maceration for 15 days before maturation in vat. It has a lovely redcurrant and strawberry pastille bouquet that has wonderful definition and primal exuberance. The palate is medium-bodied with crisp tannin, very well structured with fine, almost chalky tannin. Quite simply, this is a Beaujolais Villages equal to a majority of village cru Beaujolais. Superb. 2016-2024.'

--BURGUNDY - WHITE--

18. 15 CHABLIS, DOMAINE SEGUINOT-BORDET

16.99 each; 199.95 case of 12

Rich and racy both. Perfect apple-calcaire expression./ Rich texture and acid, fine balance. All fits together so comfortably. 92+/100.

19. 13 MERCUREY BLANC LES MARCOEURS, CHATEAU DE CHAMILLY

24.99 each; 293.95 case of 12

Full and well built. Chalon bulk, nuttiness. Barrel age too. Balanced approach of oak and fruit. Plenty of presence. Ideal./ Sweet fruit, nutty, oaky barrel tones. Class, balance, appeal. Chalon extract, frame. Power, range, fullness, and great acidity. Big and harmonious. All. 93/100.

20. 14 MACON-CHARDONNAY, DOMAINE GERALD TALMARD

13.99 each; 164.50 case of 12

From the thousand-year-old village of Chardonnay; domaine est. 17th century. Full nasal texture; you can really sense its presence. Classic aromas of apple, citrus, and lees influence. Balanced in approach./ Bright and full. Well balanced indeed. Lees 'woodiness'. Body, texture, flavor, harmony, all. 92/100.

--RHONE/MIDI--

21. 15 SAVOIE ABYES MICRASTER, DOMAINE BLARD

16.79 each; 197.50 case of 12

All jacquere. Very nice effort. Very fresh./ Oh, gracious, great zing, and very special tart apple taste. 92/100.

22. 14 CROZES HERMITAGE LES LAUNES, DELAS

19.99 each; 234.95 case of 12

Wine Spectator 91: 'This has a nicely focused feel, with an iron note keeping the core of raspberry and bitter plum fruit flavors coiled up for now. Mouthwatering acidity drives the finish, letting pepper, violet and savory elements stream through. Best from 2017 through 2024.'

23. 15 CROZES HERMITAGE BLANC LA MATINIERE, FERRATON PERE

18.99 each; 223.50 case of 12

Wine Spectator 91: 'A bright, floral-edged style, with chamomile and honeysuckle notes leading the way for white peach, yellow apple and green almond flavors. A flash of wet stone runs through the lively finish. Drink now through 2018. $25.'

24. 14 COTES DU RHONE CUVEE FIGUES DOMAINE DE LA BASTIDE

8.99 each; 104.95 case of 12

60% shiraz (sic), 20% each grenache, carignan. Oh, a good one! I like this much better than the 2013. Rich and cool both. Nostril filling and etching. Deep seated, ripe black fruits. A winner./ Yes, fruit cremes even. Plus acid and tannin framework containing the rich filling. Balanced and fully satisfying. Yes! 91/100.

25. 13 VACQUEYRAS, DOMAINE DE L'ESPIGOUETTE

20.99 each; 246.95 case of 12

Proprietor, Bernard Latour. Very racy like its Plan de Dieu only fuller and more powerful. Oh, boy, a great face of Vacqueyras. Giving, complex, rangy, deep, sweet, powerful./ All over again. Rich, powerful, flavorful, rangy. Complete. 93/100.

26. 13 CHATEAUNEUF DU PAPE, ST. COSME
34.99 each; 411.50 case of 12

Wine Spectator 93: 'Solid, with a grippy edge running throughout, as the core of macerated black currant, fig and plum fruit pumps along. The finish picks up singed chestnut and alder notes and a dash of dark earth, providing good contrast to the fruit. A rock-solid old-school style. Best from 2017 through 2028. $56.'

27. 15 COTES DU RHONE BLANC SAINT ESPRIT, DELAS
13.69 each; 159.95 case of 12

My first experience with Delas' white Cotes du Rhone after 45 years selling the red. Grenache blanc, bourboulenc, clairette, viognier. Full, vinous, earthy, deep. Acacia, and light viognier honeysuckle. Nostril filling indeed./ More viognier blossom up front on the palate. Very fetching. Medium-full bodied and racy. 91/100.

28. 13 VAR PINOT NOIR DOMAINE DE VALMOISSINE, LOUIS LATOUR
12.79 each; 149.95 case of 12

From Latour's domaine in Haute Provence, this is a unique take on pinot noir that has never pleased me more than the current vintage. Good, sweet, rich, genuine pinot aroma set that is neither Burgundy nor California. Cool and dry, yet rounded nicely with pinot plumpness. Attractive Euro pinot gamy note. Fine acidity. Its own thing. 91/100.

29. 15 MINERVOIS BASTIDE, CHATEAU COUPE ROSES
12.99 each; 152.95 case of 12

49% carignan, 46% grenache, 5% syrah. Oh, joy in 2015! Fruit pastille plus floral overtones./ Dry and properly Minervois medium bodied. Balance of acid, fruit, and fine tannin carries into the aftertaste. Yes. 92+/100.

30. 14 COTES DU ROUSSILLON VIEILLES VIGNES TESSELLAE, DOMAINE LAFAGE
11.49 each; 134.95 case of 12

Parker 90: 'A stunning bargain from Lafage is the 2014 Tessellae Old Vines, a blend of 50% Grenache, 40% Syrah and 10% Mourvedre, all aged in concrete. Much of it comes from 70-year-old vines planted in limestone and clay soils. A delicious, dense ruby wine with notes of red and black cherries, earth, spice, pepper and a touch of Provençal garrigue. Fresh vibrant acidity is also present, and the wine is uncomplicated, but rich, fleshy and very well balanced. Drink it over the next 2-3 years.'

--ALSACE--

31. 14 ALSACE EDELZWICKER MARU, DOPFF AU MOULIN
13.99 each; 164.50 case of 12

50% sylvaner, 35% riesling, 15% muscat. At Riquewihr. Speaks of muscat orange blossom, then riesling peach. Light sylvaner honey, nut, earth./ Whatever the aromatic nose might suggest, it's dry after all, with muscat ottonel green fruit, flowers. Good acid. Well done. At 12%, light on its feet. 91/100.

32. 14 ALSACE PINOT GRIS IM BERG DOMAINE SAINT-REMY, FAMILLE EHRHART
16.99 each; 199.95 case of 12

Rich and fruity, nutty, waxy. Feel the power. Thick yet dry./ Yes, full and very nutty. Fulfills, delivers. An Alsace pinot gris with oomph. 93/100.

--GERMANY/AUSTRIA--

33. 14 MOSEL RIESLING FEINHERB, WEINGUT SELBACH-OSTER
12.99 each; 152.95 case of 12

Just the right expression of cedar for its age. Ventilating. Great acid and race. Erstes Gewachs suggestions./ Rich and rangy flavor and texture. Feinherb balance of acid and off dry level of sweetness. 91/100.

34. 13 FRANKEN HOFKELLER SILVANER KABINETT TROCKEN, STAATLICHER HOFKELLER WURZBURG
12.79 each; 149.95 case of 12

Drier, crisper, less fruity than the Wirsching. Firm pie apple strain./ Juicy, stony, classic Franken silvaner. Light padding. Complete picture. Mealtime wine. 92/100.

35. 14 RHEINHESSEN RIESLING FRITZ'S, FRITZ HASSELBACH
12.79 each; 149.95 case of 12

Wine Spectator 90 - TOP 100 2016: 'Redolent of white raspberry jam and mint, this white is lush and creamy midpalate, with crackling acidity. The off-dry finish delivers honey and spice details. Drink now through 2018.'

36. 14 BECHTOLSHEIMER PETERSBERG KERNER SPATLESE, WEINGUT ERNST BRETZ
10.49 each; 123.50 case of 12

A proper kerner nose. Stone fruit and flower./ Full, sweet, mild acid, proper varietal flavor intensity. Balanced and lasting. Good example Juicy finish. 91/100.

--IBERIA--

37. 15 VINHO VERDE BICUDO ARCA NOVA, QUINTA DAS ARCAS
8.49 each; 99.95 case of 12

50% loureiro, 40% arinto, 10% treixadura. Well this is just seductive. Soft and rich stone fruit aromas. Boy, what a lovely Vinho Verde from a good, warm vintage./ Soft and gentle; maybe even some RS. And spritz to cut. Well balanced. Entirely alluring. 92/100.

38. 13 DOURO VEEDHA, SOGENIUS
12.79 each; 149.95 case of 12

Fresh, full, deep, black, Douro earthy. Full indeed. Even better than the fine 2011. Chocolate and cherry./ Again, sweet chocolate and cherry and light oak. Full Douro presence. Suave too. With warmth. 92/100.

39. 13 RIOJA SELECCION, BODEGAS SIERRA CANTABRIA
8.49 each; 99.95 case of 12

All tempranillo. Fresh, young, fruity, lovely tempranillo character. Sweet fruit dominates the nose, hiding any oak character./ Well, now a nice, light oak toastiness comes out on the palate, adding complexity. Great flavor and texture ranges. Balanced. Even more to come. 91+/100.

40. 12 RIOJA CRIANZA, CVNE
12.99 each; 152.95 case of 12

Wine Spectator 91: 'Cherry and vanilla flavors mingle with leafy and spicy accents in this round red. Orange peel acidity, cedar and tobacco notes give this a traditional accent. Stays fresh and balanced through the finish. Drink now through 2025.'

41. 13 MONTSANT CAN BLAU, CELLAR CAN BLAU
11.99 each; 139.95 case of 12

Tasting Panel 94: 'White licorice paints the tongue, lavender perfumes the senses. This blend of 50% Carinene (aka Mazuelo), 25% Syrah and 25% Garnacha hails from vines with age ranges from 25 to 40 years. The density and grip is noteworthy, with pleasurable, palatable plum and dark cherry that usurps the tongue with every sip.'

42. 14 CASTILLA TEMPRANILLO PASO A PASO, FINCA LAS CRUCES
6.99 each; 81.95 case of 12

Tanzer 90: 'Bright purple. High-pitched, smoke-accented black and blue fruits on the highly perfumed nose and palate. Appealingly sweet and seamless in texture, with a spine of juicy acidity providing definition and structure. Closes sweet, smoky and quite long, with smooth tannins building slowly. The 102.5-hectare vineyard that provided the grapes for this wine were planted in 1970 and the wine was aged in small, used French oak barrels for six months. For

the quality delivered this price is a gift. $10.'

43. 14 ALICANTE MONASTRELL TARIMA, BODEGAS VOLVER
6.29 each; 73.95 case of 12

Vinous 90: 'Bright purple. Spice-accented aromas of blackberry, cola and licorice are joined by a smoky overtone. Juicy dark berry, spicecake and floral pastille flavors show very good clarity, with tangy acidity providing back-end lift. The penetrating finish closes with fine-grained tannins and a suave floral pastille nuance. The bang for the buck here is fantastic. $9.'

--ITALY - RED--

44. 12 BAROLO, ALDO E RICCARDO SEGHESIO
31.99 each; 374.95 case of 12

Good and powerful, traditional. Fairly tarry./ Deep, deep cherry and tar. Juicy, whole cherry. Acid good. Balance. Another 2012 classic. I'm loving this Barolo vintage. So well tailored, well composed. 93+/100.

45. 14 BARBERA D'ASTI ALBERA, ARALDICA
9.99 each; 117.50 case of 12

Oh, as always, dark and snappy cherry-licorice concentrate. Luxardo cherries. Balance of sweetness and power./ Rich, sweet, forthcoming, forceful (14%). Less flavor than aroma at this stage. Still, the richness, power, and presence carry over. Bargain. 91+/100.

46. 15 PIEMONTE BRACHETTO, BORGO MARAGLIANO
12.99 each; 152.95 case of 12

Very good vintage of this, but they're all good, really. Sweeter and more intense than the norm in this nice, ripe vintage. Really pushes out the cherry-berry varietal character. 94/100.

47. 13 VENETO MERET, COLLI VICENTINI
12.99 each; 152.95 case of 12

70% merlot, 30% cabernet sauvignon. Wonderful sweet, round, spicy Italian take on this grape set. Wow! One rich 2013, fully as accomplished as the outstanding 2012. Power, sweetness, and spiciness in harmony./ Yes, sweet and spicy, full and well balanced. Complete. 92/100.

48. 12 AMARONE DELLA VALPOLICELLA, BOLLA magnum
39.99 each; 117.50 case of 3

I don't make a habit of including wines in the sale without tasting notes. This is an exception, because I was afforded this week the opportunity to buy 6 magnums only at essentially the cost of 6 bottles. Very handsome gift packaging too. There you have it. First come, first served.

49. 13 CHIANTI, FRATELLI GRATI
8.49 each; 99.95 case of 12

All Rufina fruit. Cool and clear and elegant. Dry, neat, and right, with light glycerol coating. Following aeration, deep and intense cherry-tar concentration. More-ish, more giving than at the start./ Full cherry fruit. Easy and flowing, with a nice, light grip performing containment. Ideal. 91/100.

50. 13 ROSSO DI MONTEPULCIANO, ANTICO COLLE
14.99 each; 176.50 case of 12

A full, ripe, thick fruited prugnolo gentile core of fruit boasting classic race, edge, and peels too./ Yes, sweet, and crisp and racy too. All. For food. Unique and fabulous. 92/100.

51. 11 BRUNELLO DI MONTALCINO, MAESTRO DI ANTICHI CASTELLI
29.99 each; 349.95 case of 12

This just came my way a couple of days ago, and when I tasted it, I knew it had to be a Wine Club selection. What a revealing vintage 2011 is for Italy's top red wines, wines that at age five are demonstrating the softness and bottle bouquet qualities that often take two to three times longer to coax forth. Traditional in winemaking approach, this brunello has had 42 months' aging in barriques, yet it's not in the least dried out and woody. Instead, it features deep, dark, and sweet fruit, so approachable and appealing that one could be coaxed to call it 'modern'. The palate, while fruity and forward also, shows good oak basis and time-in-barrel bouquet development. The tannins are fine, and coated. Both flavors and textures are rich, deep, and lasting. Yes! 94+/100.

52. 12 MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE NOTARI, NICODEMI
18.99 each; 111.50 case of 6

Vinous 92: 'Vivid ruby. Floral raspberry and red cherry scents show a spicy topnote. Takes on a darker fruit character in the mouth, picking up a smoky quality that builds in the glass. Finishes on a violet note, with racy tannins and outstanding length and spicy cut. Though it's not Nicodemi's most famous wine, I find it to be the estate's best almost every year.'

53. 15 VITTORIA FRAPPATO IL FRAPPATO, VALLE DELL' ACATE
10.99 each; 128.95 case of 12

Parker 90: 'This is a wine I enjoy regularly at home because it delivers consistent, easy-drinking satisfaction at a good value price. The 2015 Vittoria Frappato Il Frappato is an elegant and streamlined wine that offers a pretty bouquet of wild berry, cranberry, herb and blue flowers. The Frappato grape is very influenced by the soils it is planted on. Valle dell'Acate has taken care to dedicate its vineyard plots with thin, sandy soils where the roots can extend far underground to this delicate variety. The grape delivers a good dose of natural acidity and you will notice that sourness on the finish. 2016-2019. $24.'

--ITALY - WHITE--

54. 15 VENEZIE PINOT GRIGIO GREGORIS, SOC. AGR. FATTORI
11.49 each; 134.95 case of 12

Full nose of apple and pear. Expresses largesse, even at 12.5%. Loaded./ Round, and not as sweetish as some previous vintages. Real oomph of 2015. 91/100.

55. 15 COLLI DEI TIGLI BIANCO, LENOTTI
8.49 each; 99.95 case of 12

Half each cortese, Piemonte's finest, and garganega, Veneto's best, this little dickens has become a VC top seller. Well scented garganega. Young & 15 ripe. Cortese apple, sage dusting. Intense./ Lots of floral & stone fruit & sage, & aromatic spiel and burnished texture too. The bitter, the sweet, the acid. Aromatic apple aftertaste goes on and on. Exciting. 93/100.

56. 15 SOAVE CLASSICO, PIEROPAN
16.99 each; 199.95 case of 12

Both fresh and rich in 2015. Honey, vanilla, peach–a full, ripe garganega range./ Great, juicy acid. Dry and fruity. Balance of acidity and stone fruit succulence. My first Pieropan vintage was 1972; I've tasted none better than this. 93/100.

57. 15 ORVIETO CLASSICO AMABILE, BIGI
9.39 each; 109.95 case of 12

The best amabile Orvieto to come my way in decades. Bright, fresh pear, peach, and almond aromas. Complete expression of its varietal set led by grechetto and malvasia./ Medium sweet, with flavors of stone fruits and nuts, this totally fulfills my image of Orvieto amabile. Would be great with the panettone featured below. 92/100.

--INTERNATIONAL--

58. 14 CHATEAU KSARA RESERVE DE COUVENT, BEKAA VALLEY RED
12.79 each; 149.95 case of 12

40% syrah, 30% ea cab sauv, cab franc at 3500 feet; est. 1857. More restrained and elegant than usual. Controlled, fragrant./ Yes, fresh and charming. Bravo! Some tannin and

gaminess at the end. 92+/100.

59. 15 PRIMORSKA PINOT GRIGIO GIOCATO, ALEKS SIMCIC
11.49 each; 134.95 case of 12

Wine Enthusiast 90: 'A straw yellow color, with pink tinges, this bright wine is zesty and juicy at the same time. It has a round body and full mouthfeel, with flavors of green apple, Bartlett pear and citrus blossoms. There's bracing lime-juice acidity on the finish.' From one of Slovenia's best winegrowers.

--U.S. - RED--

60. 13 KENWOOD SONOMA CABERNET SAUVIGNON
13.69 each; 159.95 case of 12

Fine 2013 cabernet representative. Power, black fruit, frame, material, wood. Fully as good a 13 as the 12 was a 12./ Yes, fruit and oak and power all in abundance and in balance. Fine value. Long and well textured. 92+/100.

61. 15 DAOU PASO ROBLES CABERNET SAUVIGNON
24.99 each; 293.95 case of 12

Best Paso cabernet? Red-black color./ Exotic woods, veneers, bureau drawers. Good ripe fruit without Paso dried fruit./ Very spicy cedar, mahogany veneer. Yow! 94+/100.

62. 14 HAPPY CAMPER CALIFORNIA CABERNET SAUVIGNON
6.99 each; 81.95 case of 12

Impressive fruit and varietal definition./ Yeah, abundant sweet fruit. Lovely blackberry with seeds cabernet flavor. A worthy companion to our best-selling Happy Camper chardonnay. 90/100.

63. 15 GROCHAU COMMUTER CUVEE WILLAMETTE VALLEY PINOT NOIR
15.99 each; 187.95 case of 12

NY Times 20 Under $20: 'Shows bright aromas of red and black fruits intermingled with herbs and flowers. It's fresh, easygoing and ready to drink.' Outstanding Oregon pinot vintage on par with 2012.

64. 13 DOMAINE EDEN SANTA CRUZ MOUNTAINS PINOT NOIR
29.99 each; 349.95 case of 12

Wine Enthusiast 95/100 - TOP 100 2016; Underground Wine Letter - OUTSTANDING PLUS: 'This Pinot Noir is a mosaic of different selections and clones grown at Domaine Eden: Dijon clones 777, 667, and 828 reside along the historic California selections Mount Eden, Calera, and Swan. Each parcel is farmed to our strict standards of sustainability, dry farming, and low yields. All fermentations were native and include 30% whole cluster. This vintage displays the incredible allure of the Pinot grape. With a very nice color the wine has a gorgeous floral perfume with berry and cherry fruit accented by faint hints of spice and green olive. Elegant, supple, and rounded, this is a seductive Pinot Noir with lots of gorgeous floral tinged fruit and a long finish. For sure, it is a really stunning Pinot Noir with obvious early appeal. But, if you can resist drinking it all now, the longevity of this wine might be the real surprise. And, the price is a great bargain so there is no reason not to buy enough to drink some now and save some for later.'

65. 14 SALMON CREEK CALIFORNIA PINOT NOIR
4.99 each; 58.50 case of 12

14 crisp and cool. Elegant, coastal degree of ripeness. Fulfilled./ Yes, crisp red and black fruit. Juicy acid invites food. Extreme value. How do they do it year after year? Vintage character, coastal demeanor, great price. A roomful of Europhiles was taken aback. 90/100.

66. 13 SNOQUALMIE COLUMBIA VALLEY SYRAH
8.49 each; 99.95 case of 12

Wine Spectator 90 - TOP 100 VALUES 2016: 'Sleek and seductive, this offers cherry, pomegranate, pepper and floral flavors carried by fine tannins that drape over the palate, finishing gently. Drink now through 2020.'

67. 13 SCHERRER OLD AND MATURE VINES SCHERRER VINEYARD ALEXANDER VALLEY ZINFANDEL
29.99 each; 349.95 case of 12

Vinous 93/100. My notes: 13 powerful and structured. Loaded./ Good fruit sweetness from old vines and valley. Oh, loaded, bountiful, broad, expressive. Oak in there too. Unbelievable concentration of ALV zinfandel without excess heat. Wears its power well. Good acid, wood. A giant. 95/100.

68. 13 EASTON AMADOR ZINFANDEL
14.99 each; 176.50 case of 12

12 months in 1-, 2-, and 3-year seasoned French oak barrels. Deep, cool, purple fruit and sweet sur maturite. Pure and clear to the bottom of the glass too. Singed raspberry. Classic Amador zin structure./ Yes, sur maturit e and delicious, port like black fruit concentration. 93/100. A Sally Scheer selection.

--U.S. - WHITE--

69. 15 GAMBLE FAMILY GAMBLE VINEYARD NAPA VALLEY SAUVIGNON BLANC
18.99 each; 223.50 case of 12

Real Napa sauvignon blanc class. Citrus and cedar. Hint of oak. Barrel fermented./ Good class. Half musque and half Bordeaux clone. 80% in French oak, 6 months on the lees. All this speaks. First class. Wow. 92+/100.

70. 15 COPAIN TOUS EMSEMBLE MENDOCINO CHARDONNAY
23.99 each; 279.95 case of 12

Rich nose for Mendocino chardonnay. Sites? Or malolactic?. Or warmth of vintage? All? Ideal balance of fruit, light malo, light oak./ Yes, a fine oak savor, light malo creaminess, and good, crisp, firm Mendocino chardonnay fruit basis. Exceptionally well crafted. Harmonious, so ready to serve. 92/100.

71. 14 CASTLE ROCK CENTRAL COAST CHARDONNAY
7.99 each; 93.95 case of 12

Full of sweet fruit and nicely wooded too./ Again, all. Perfumed of cedar. Nice and sweet fruited. Deal. 91/100.

72. 12 MELVILLE ESTATE VERNA'S SANTA BARBARA CHARDONNAY
12.79 each; 149.95 case of 12

Vinous 91: 'Bright yellow-gold. Ripe pear, melon and sweet butter on the deeply scented nose and in the mouth. Weighty and broad but lively too, offering sappy yellow plum and poached pear flavors with a bracing jolt of bitter lemon pith. Closes smooth and long, with a zesty mineral flourish adding lift and focus. Superb value here. $22.'

73. 15 KING ESTATE DOMAINE WILLAMETTE VALLEY PINOT GRIS
17.49 each; 204.95 case of 12

Wine Enthusiast 91: 'Now entitled to use the expanded Willamette Valley AVA, this estate-grown wine is broad, full-flavored and loaded with fruit. Fresh sliced peaches, papaya and melon flavors abound, and a nice touch of citrus lifts the finish. $29.'

74. 12 PACIFIC RIM VIN DE GLACIERE WALLULA VINEYARD COLUMBIA VALLEY RIESLING ICE WINE half bottle
6.99 each; 39.95 case of 6

The creation of Bonny Doon's brilliant and eccentric Randall Grahm. 15 RS. Rich, warm, honey and granola bouquet. Full bouqueted for sure./ Golden notes of honey, nectar, and pollen. A super concentrated riesling ice wine beauty with fine, racy acidity for balance. 96/100.

75. 15 FORIS DRY ROGUE VALLEY GEWURZTRAMINER
12.99 each; 152.95 case of 12

Wine Enthusiast 90 - BEST BUY: 'The aromatic intensity takes you quickly to the signature heart of the grape. It's floral and spicy, leading to concentrated flavors of citrus and stone fruits. It's ripe, dry and penetrating.'

--SOUTHERN HEMISPHERE--

76. 13 KEO ROBLE VALLE DE CHANARMUYO CABERNET SAUVIGNON
11.49 each; 134.95 case of 12

Good, deep, classic blackberry aroma./ Good oak and stalwart cabernet fruit and build. Vineyards at 7000 feet. Yes. 92/100.

77. 15 DOMAINE JEAN BOUSQUET TUPUNGATO MALBEC
11.49 each; 134.95 case of 12

Wine & Spirits 92 - 100 BEST BUYS OF 2016: 'Grown organically in Gualtallary, this is a terrific value, a crystal-clear expression of the grape grown in the heights of the Uco Valley. There's no oak, or anything extravagant about it, just pure and crunchy cherry flavors and flowery notes, with the mineral acidity to refresh roast duck. $14.'

78. 15 ALFREDO ROCA FINCAS LA PERSERVERANCIA & SANTA HERMINIA SAN RAFAEL PINOT NOIR
11.49 each; 134.95 case of 12

As always, a unique perfume of cherry and berry and deep pinot earth and peel. That old fashioned Savigny-like darkness. Anise and black cherry. Another fabulous vintage./ Very bright, deep, dark, gamy, savory. Both sweet and crisp, with Burgundian spice, herb, tea, all. 92/100.

79. 14 SANTA JULIA TARDIO LATE HARVEST MENDOZA TORRONTES half liter
6.99 each; 39.95 case of 6

8%; 130 g/l residual sugar. Very sweet as well as solidly built. Lots of mineral savor. Dense, young, super concentrated./ Oh, sweet and savory, total. Citrusy acid to cut through the thickness. Dynamite wine, and it's just getting started. 94+/100. List price: $15.

80. 14 ECHEVERRIA RESERVA CURICO VALLEY CABERNET SAUVIGNON
7.99 each; 93.95 case of 12

4 months in second year French and American barrels. Large, strong, earthy, classic Chile cabernet. Blackberry and cassis./ Clear and black fruited. Good take on Chilean cabernet, bargain cabernet. Some wood chimes in late in the game. 90/100.

81. 12 CARMEN GRAN RESERVA LOS QUILLAYES VINEYARD ALTO MAIPO PETITE SIRAH
14.99 each; 176.50 case of 12

Est. 1850; Alto Maipo. Sweetness, oomph, power, elegant oak complex, full nostril penetration. An awesome take on petite syrah; all the way./ Yes, fruit sweetness, petite syrah volume. Distinct from California renditions. 93/100.

82. 14 MUD HOUSE CENTRAL OTAGO PINOT NOIR
12.99 each; 152.95 case of 12

Wine Spectator 90 - TOP 100 2016: 'Fleshy and appealing, with vibrant cherry and plum notes that have nutmeg and black tea flavors lingering on the finish. Offers good intensity and a velvety texture. Drink now through 2026.' Imagine, a Central Otago pinot at this price! Most are over $30.

83. 16 BARKER'S MARQUE ARONA MARLBOROUGH SAUVIGNON BLANC
10.49 each; 123.50 case of 12

Lovely lemon-lime, 7UP aroma with passion fruit and mango highlights. Very, very lifted, crisp, cool./ Delicious flavor echo of the entire aromatic set. No grapefruit. Best ever. So lifted, balanced, sweet-tart. 92/100.

84. 15 ROBERT OATLEY MARGARET RIVER CHARDONNAY
12.79 each; 149.95 case of 12

Very juicy lemon and orange aromas. A joy./ Oh, yes, ripe citrus and juicy acid too. All good fun. Bravo. Measuring rod for attractive, moderate priced Western Australia chardonnay. 91/100.

--ROSE--

85. 15 TAVEL ROC-EPINE, DOMAINE LAFOND
15.79 each; 184.95 case of 12

Parker 91: 'A fabulous effort that's made from 60% Grenache, 20% Cinsault and 20% Syrah, the 2015 Tavel Roc-Epine Rose is big, full-flavored effort that gives up tons of framboise and crushed flowers in its medium-bodied, seamless, layered and textured style. Despite the richness here, it's still lively and fresh. Drink this terrific Tavel over the coming year.'

--FORTIFIED/FRUIT--

86. BARBADILLO FULL RICH CREAM SHERRY
10.49 each; 61.50 case of 6

Sweet, nutty, powerful, dry nose. Not pasty like a young, commercial cream. This is a product of long solera aging that shows maturity and sophistication./ Balance of strength and sweetness. Fig, date, raisin. Good acidity too. Huge value. 92/100.

87. 11 TAYLOR, FLADGATE LATE BOTTLED VINTAGE PORT
19.99 each; 117.50 case of 6

Black and powerful and sweet and loaded with 2011 material. Singed, full, deep./ Yes, grip, force, fruit, and spirit all in harmony. Long, sweet finish. 96+/100.

88. 03 WARRE'S VINTAGE PORTO
42.99 each; 249.95 case of 6

Parker 93: 'Black pepper, sealing wax, spices, and toast are found in the nose of the potentially exceptional 2003 Warre Vintage Port. A concentrated, backward effort, its youthful, classically ungenerous, masculine character reveals black pepper laced dark fruits. Silky-textured in its immensely endowed mid-palate, this top-flight effort displays an admirably long, tannin-filled finish. It will require serious cellaring. Projected maturity: 2030-2050. $85.'

--SPARKLING--

89. LAURENT PERRIER BRUT CHAMPAGNE
36.99 each; 217.50 case of 6

Over the decades, I've found this the most dependable, unwavering non vintage brut on the market. The classic LP dry, lemony, stony style. I revel in its consistency. Superb aperitif; even better with fish. 93/100.

90. LIMOUX METHODE ANCESTRALE FRUITE PET-NAT DOMAINE DES 3 FONTAINES, MICHELE CAPDEPON
15.79 each; 184.95 case of 12

France's first sparkling wine shown here in its original conception. This is pretty remarkable. It may clue you in to what the original Limoux was like./ Boy, nicely sweet, very appealing. 92/100.

91. FRANCESC RICART METODO TRADICIONAL CAVA BRUT
10.49 each; 123.50 case of 12

At the 12/11/16 Ann Arbor Tasters Guild Champagne Brunch: A prototype and pleasing cava at an attractive price. The cavas today are not at all earthy. Add to our repertoire. 91/100.

--APERITIF--

92. APERITIVO COCCHI AMERICANO ROSA
17.49 each; 204.95 case of 12

Brachetto base./ Soft and replete with baking spices like nutmeg, mace. Quinine too./ Rose and nutmeg. Powderpuff. Bitters., sweetness, quinine, all. 95/100.

--POTPOURRI--

93. SAMUEL SMITH'S THE FAMOUS TADDY PORTER 12 oz bottle
2.49 each; 14.50 case of 6 plus Deposit .10 each; .60 case of 6

Wine Enthusiast 94 - TOP 25 BEERS 2016: 'Taddy Porter pours a dark brown color with a thick, tan-colored head. Aromas and flavors of toasted nut, bittersweet cocoa, butter crunch and raisin, with accents of soft hops and sweet smoke, add depth to the roasted malt core. The mouthfeel is medium weight, full and satisfying, with good carbonation to liven up the intense, roasted flavors and long finish. A drinkable, well-balanced and flavorful brew.'

94. LAVAZZA PERFETTO ESPRESSO COFFEE 12 oz bag
8.49 each; 24.95 case of 3

Founded in 1895 in Turin, Lavazza controls 44% of Italy's coffee market and exports to 90 countries. Made from 100% carefully selected Arabica beans, Perfetto is bold with lingering caramel notes. It is roasted a bit longer to produce a characteristically Italian dark flavor profile. The ideal choice for those who love the pure pleasure of espresso roasts.

95. BEECHER'S HANDMADE MARCO POLO CHEESE 7 oz package
5.29 each; 15.50 case of 3

In 2003, Kurt Beecher Dammeier put his passion for artisan cheese into action and opened the first Beecher's shop in the heart of Seattle's Pike Place Market. Eight years later, he took his award-winning cheeses on the road with a new cheese kitchen, café and restaurant open in New York City's Flatiron District. His four year old wowed my weekly tasting panel, and the bought every smidgen. Let's get Wine Club rolling with Kurt's Marco Polo, semi-firm and flavored with cracked green and black peppercornes.

96. POINT REYES ORIGINAL FARMSTEAD BLUE CHEESE pound
12.99 each; 37.95 case of 3

The original, made this Sonoma Coast family farm since 2000 and still deemed one of America's finest blue cheese. From raw cows milk and aged five months, it's blue veined throughout, creamy textured, and full flavored. Enjoy with our Wine Club port selection.

97. MAINTAL WILD LINGONBERRY FRUIT SPREAD 12 oz jar
3.99 each; 11.50 case of 3

This preserves maker was founded in 1886 in the valley (tal) of the river Main, known to us for its fine wine sold in traditional flagon bottles. If that's the current director, Anne Feulner on the label, she's a Julie Andrews lookalike. This lingonberry spread has a sweet-tart taste that lends to garnishing meats as well as toast and pancakes.

98. HANNAHMAX SEA SALT PEANUT BUTTER COOKIE CHIPS 6 oz bag
3.39 each; 9.95 case of 3

A bottomless resealable foil bag of HannahMax Baking's latest flavor. Endorsed by Rachael Ray and Good Housekeeping, these are so irresistible you can't stop eating them. So why the hermetic packaging? Because there are just so darn many in a bag!

99. FERRARA PANETTONE two pound box
8.49 each; 24.95 case of 3

The sweet aroma of a fresh panettone is very recognizable to those familiar with the Italian treat. Ferrara Panettone is made from an original recipe and packed in Italy. Baked golden brown, each panettone has a light yellow center adorned with dried fruit. Take your pick of Wine Club's array of fortified and other sweet wines with this winter treat.

100. LAMBERTZ DOMINOS 8.8 oz package
1.99 each; 5.50 case of 3

Lambertz of Aachen Germany is one of the five largest cookie producers. I guess economy of scale helps, because you get a lot of pastry here for your money. Essentially these are petits fours with a bottom layer of gingerbread, then persipan (like marzipan but made from almond kernels), then apple jelly, all coated with bitter-sweet chocolate.

THIS PAGE LEFT INTENTIONALLY BLANK FOR A MORE USEFUL RESERVATION SHEET.

ANN ARBOR TASTERS GUILD

JANUARY, 2017

EVENTS - UPCOMING

First 2017 Ann Arbor Tasters Guild Event

LISTEN TO THE TEACHER

Wine Importer Dinner
with Richard Collett, Director, Peerless Wine Selections
at Terry B's, 7954 Ann Arbor Street, Dexter

Thursday, January 26 7:00 pm

After teaching high school science for 25 years in Jackson Michigan, Rick Collett retired in 2000 and moved on to a new profession, wine importer. Rick had been a wine enthusiast for years and member of Jackson's Les Amis du Vin chapter, which had close associations with mine (LADV was the predecessor of Tasters Guild). The career move is not as strange as it might first seem, since today's winegrowing and winemaking is soundly science-based.

Rick has developed an impressive portfolio of wineries and wines from France, Italy, and Argentina, including selections from one of my favorite Burgundy brokers, Jeanne Marie de Champs. His wines have been frequently featured in Ann Arbor Wine Club sales. I'm assembling an array from each country and several winegrowing regions within to give schoolteacher Rick plenty to lecture about. Oh, it won't be a dry lecture. Rick's very casual, self-effacing, and comical.

We'll see that samples of the dinner wines are delivered to Terry B's executive chef Chris Huey and staff to post and email the menu they've inspired as soon as it is available.

PAYS D'OC VERMENTINO IO, DOMAINE DU CLOS DES CHARMES

VINA LES PERDICES LUJAN DE CUYO MALBEC

VISAN COTES DU RHONE VILLAGES, DOMAINE DE LA BASTIDE

MARSANNAY LES FINOTTES, DOMAINE BART

BARBERA D'ASTI SOPRA BERRUTI, L'ARMANGIA

MOSCATO D'ASTI L'ARMANGIA

Second 2017 Ann Arbor Tasters Guild Event

PILGRIMAGE TO SPAIN

Wine Importer Dinner
with Andrew Pilgrim, Marketing Manager, VINAMERICAS
at Grange Kitchen, 118 W Liberty, Ann Arbor

Thursday, February 16 7:00 pm

VINAMERICAS was founded in 2004 by David Bernad, a former management consultant, technology executive and a Columbia University engineering and economics graduate. Mr. Bernad was born in Huesca, a small town in northern Aragón (Spain) and moved to the United States in 1991. After founding and growing the Miami International Wine Fair to become the largest wine trade show in the country, Bernad established VINAMERICAS to represent a group of extraordinary wine producers from Spain. Since then, VINAMERICAS' portfolio has expanded to include hundreds of quality brands from Europe and South America.

This evening, we're going to concentrate on the portfolio's core sector, Spanish wine selections. I've already sampled many of these wines at recent trade shows held by its Michigan distributor, Woodberry Wine. We'll have a cream of the crop range of my favorites. The importer's Marketing Manager, Andrew Pilgrim, will lead the presentation.

As per my customary practice, I'll get samples to Chef/Proprietor Brandon Johns well in advance of the event for the purpose of menu conception. Stay tuned for menu posting and email.

CLOS LA SOLEYA CAVA

RIAS BAIXAS ALBARINO, ETHEREO

LA MANCHA VERDEJO, CAMINA

RIOJA ALAVESA TEMPRANILLO, GORREBUSTO

TORO ROBLE, DAMALISCO

PRIORAT, CLOS TAFALL

RIBERA DEL DUERO CRIANZA, SENORIO DE SOTILLO

EVENTS - PAST

NOVEMBER 17 BEAUJOLAIS NOUVEAU DINNER AT GRANGE KITCHEN- This was the right layout for a Nouveau dinner, everyone seated around a large common table, all the wines served at once, and the bottles freely passed amidst endless banter. I seldom interrupted the audience, because everyone was having such a good time. That's what Beaujolais Nouveau is all about!

Without the benefit of the usual menu-conception samples (our event coincided with release day), chef/proprietor Brandon Johns and staff used their instincts to put together a lineup that scored 100/100 at wine-and-food matches. It demonstrated the remarkable versatility of Beaujolais Nouveau at the table. Each course brought out difference nuances in a set of wines supposedly

better known for simplicity than complexity.

Salad of Roasted Cauliflower, Romanesco, and Crisp Proscuitto proved their value in a tart setting. I imagine citrus rather than vinegar was the mode of tartness. Regardless, it really livened up the wine experience. Country Pale, Pickled Red Onions, and Coarse Mustard presented a rich-sour contrast and a bucolic setting, each perfectly appropriate with these Nouveau wines.

Grilled Rainbow Trout with Celery Root Remoulade gave a 'red wine with fish' opportunity. Free of tannins, with clash with seafood's halogens, the Nouveaux managed with aplomp. Duck, Rye Berries, Roasted Fennel, and Fermented Black Garlic continued an amazing array of ingredient families that presented our Nouveaux with no challenge whatsoever. Finally, a cheese array, representing cow, sheep, and goat, toyed with each wine, bringing out additional facets.

The 2016 Beaujolais vintage was two weeks later than ideal 2015, yet the wines were already accomplished on opening night, essentially devoid of that banana-and-bubblegum aromatic set of young red wines not ready for prime time. The most Nouveau-sih from the standpoint of singular fruitiness was the BICHOT pair, BEAUJOLAIS and BEAUJOLAIS VILLAGES. For fun, I added to the array a 2015 BICHOT BEAUJOLAIS VILLAGES, remarkably smooth and showing nary a grey hair. Also 2015 JOSEPH DROUHIN BEAUJOLAIS NOUVEAU, which was still on the ascent. Goes to show..

Ah, the familiar yelllow rooster label of CHATELUS DE LA ROCHE BEAUJOLAIS. I vowed it would finally buy enough that it wouldn't sell out in the first week. And indeed it has, even after I made it a Wine Club selection. Not for want of appeal (I bought a ton!). It proved perfectly composed 11/17 and at a party a month later all the more ebullient. MANOIR DU CARRA BEAUJOLAIS usually takes several weeks to declare itself; not the 2016, the best young Manoir I've tasted.

ANTONIN RODET BEAUJOLAIS was less brooding on opening night than some vintages. It retains its deep, purple-black fruit aroma and flavor. Always a solid choice. The other BEAUJOLAIS VILLAGES, DOMAINE ROCHETTE, was one whopper of a Nouveau. I way underbought this one. Last, from DOMAINE DU VISSOUX, a BEAUJOLAIS PRIMEUR, made in a conventional manner and acting more like a young Beaujolais than a Primeur.

What fun we had! And Brandon wasn't even present. His sous chef pulled off the menu to his instructions perfectly.

DECEMBER 11 CHAMPAGNE BRUNCH AT VINOLOGY - As luck would have it, our Champagne Brunch coincided with The Blizzard of 2016. Eleven inches fell through the day. Nonetheless, 85% of those signed up managed to make the trek. They were rewarded with an absolute groaning board of brunch comestibles, all the more abundant due to weather-impaired turnout. We've never had a finer Champagne Brunch buffet. There spread before us was Quiches Assortis, Parisian Gnocchi, Smoked Fjord Trout with all the trimmings, Pumpkin Waffles with Maple-Glazed Apples, Artisan Cheese & Charcouterie Array, Breakfast Pastries, and Petite Fours, all house-prepared.

Say, the lineup of 74 bubblies wasn't too shabby either! The percentage of Champagnes was below the norm because my wine budget was a little pinched this year. I'll get that corrected in time for next year. Nonetheless, the Champagnes proved their worth, highlighted by AUBERT (a bargain at $29), BRUNO PAILLARD (great finesse; widely enoyed), JEAN LAURENT (very full blanc de noirs from the Aube), the always non-pareil LOUIS ROEDERER PREMIER, PIERRE GERBAIS (first I tasted; remained a top choice), and LOUIS DE SACY ROSE (the most expensive, and worth it).

Other French sparkling wines proved their worth: FRANCOIS MONTAND (more bottle bouquet than previous cuvees), FURST CREMANT D'ALSACE (defines the genre), MELLOT CREMANT DE LOIRE (textbook too), and THIBERT CREMANT DE BOURGOGNE (well endowed with bottle bouquet).

This year's Cavas were impressive, showing more fruit and finesse, less earth, than previous sets. New contenders for the VC repertoire among them, including well priced FRANCESC RICART, MERCAT, and PERE VENTURA ROSE. Italy shone beyond Prosecco, BORGO MARAGLIANO BRACHETTO and MOSCATO each superb, and its CHARDONNAY very sophisticated; FERRARI PERLE TRENTO expensive and worth it, 2013 ROTARI the best I've had from this winery.

California's fruity sparklers carried on, led by MUMM NAPA, and SCHRAMSBERG, and its BLANC DE BLEU attractived a lot of attention, as well as giving us a red, white, and blue lineup four days after 12/7. 2011 DR. BURKLIN-WOLF RIESLING BRUT showed the way fine sekt can be achieved. Finally, we enjoyed this year some craft ciders of note, led by DUPONT NORMANDIE CIDRE.

My apologies to those who couldn't make it. Hope to see you all next year under better circumstances.

Please reserve ___ places (note costs below) for the **Ann Arbor Tasters Guild LISTEN TO THE TEACHER Wine Importer Dinner at Terry B's, 7954 Ann Arbor St, Dexter, on Thursday January 26 at 7:00 pm**

Costs per person:	By Jan 19	After Jan 19		Places		Amount
TG Members / 1 guest per member:	74.50 each	77.00 each	x		=	
Non-Members OR AAWC-only members:	79.50 each	82.00 each	x		=	

Replacement/Sample/Email/Download Copy: I'm a Member of ____ TG ____ AAWC
Join or Renew your TG or AAWC Membership on the Form below.

TOTAL = _____

Make checks to: Dick Scheer, Director TG, mail c/o Village Corner, 1747 Plymouth Rd., Ann Arbor, 48105;
fax to 734-995-1826, call Village Corner at 734-995-1818 OR reserve online from the link at http://villagecorner.com/clubs/index.html
PLEASE NOTE: Refunds cannot be guaranteed without at least 48 hours' notice of cancellation.

Name(s)

Phone(s) Home: Work:

EMAIL(S) Signature

Credit card # **exp date** Security Code

Please reserve ___ places (note costs below) for the **Ann Arbor Tasters Guild PILGRIMAGE TO SPAIN at Grange Kitchen, 118 W Liberty, Ann Arbor, on Thursday, February 16 at 7:00 pm**

Costs per person:	By Feb 9	After Feb 9		Places		Amount
TG Members / 1 guest per member:	69.50 each	72.00 each	x		=	
Non-Members OR AAWC-only members:	74.50 each	77.00 each	x		=	

Replacement/Sample/Email/Download Copy: I'm a Member of ____ TG ____ AAWC
Join or Renew your TG or AAWC Membership on the Form below.

TOTAL = _____

Make checks to: Dick Scheer, Director TG, mail c/o Village Corner 1747 Plymouth Rd, Ann Arbor, 48105;
fax to 734-995-1826, call Village Corner at 734-995-1818 OR reserve online from the link at http://villagecorner.com/clubs/index.html
PLEASE NOTE: Refunds cannot be guaranteed without at least 48 hours' notice of cancellation.

Name(s)

Phone(s) Home: Work:

EMAIL(S) Signature

Credit card # **exp date** Security Code

Membership need attention?

Membership Form Short & Sweet! YES!! Sign me up for ONE of the following (**AAWC is FREE with TG membership!**):

Tasters Guild (TG)	[ ] One Year ($45)	[ ] Two Years ($85)	Lower rates at TG events for TG members
TG/AAWC email delivery (FREE transfer of existing memberships) **EMAIL ADDRESS:**			
Ann Arbor Wine Club (AAWC) Specify Postal or EMAIL delivery	[ ] Postal to 12/17 ($12.00) [ ] EMAIL to 12/17 ($6.00)	AAWC memberships based on calendar year, pro-rated down $2.00 per postal delivery issue ($1.00 per email delivery issue), with renewals due by January	

Name(s)

Address

City State Zip

Phone(s) Home: Work:

EMAIL(S) Signature

Credit card # **exp date** Security Code

Make checks to: Dick Scheer, Director TG, mail c/o Village Corner, 1747 Plymouth Rd., Ann Arbor, 48105; fax to 734-995-1826, call Village Corner at 734-995-1818 OR online from the link at http://villagecorner.com/clubs/index.html

Return Address:
Village Corner, Inc.
1747 Plymouth Rd.
Ann Arbor, MI 48105

January 2017 NEWSLETTER
Tasters Guild - Ann Arbor Chapter 037 Ann Arbor Wine Club