

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)

- Write the number of bottles of each wine you're ordering in the Quantity column.
- 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.
- 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.
- Multiply the TAXABLE SUB-TOTAL by .06 to get the 6% Sales Tax amount.
- Add the NO TAX amounts in the Cost column and write that amount at NON-TAXABLE SUB-TOTAL.
- Add the two SUB-TOTALS, Sales Tax, Bottle Deposit, if applicable, (indicated +DEP on order form) and write that amount at ORDER TOTAL.
- Order forms must be accompanied by full payment of ORDER TOTAL by cash, check, Visa, Mastercard, Discover or American Express.
- Order forms and full payment must be received by Village Corner by **July 15**. 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. 14 TOUR ST. BONNET, CB, MEDOC	15.99	187.95/12		
2. 14 HAUT BAGES LIBERAL, 5GC, PAUILLAC	42.99	249.95/6		
3. 14 BROWN, PESSAC- LEOGNAN	22.99	269.95/12		
4. 15 LA CROIX BLANCHE, MONTAGNE ST EMILI	14.99	176.50/12		
5. 15 BARRAIL CHEVROL, FRONSAC	11.99	139.95/12		
6. 15 CAMPOT LAFONT, BORDEAUX	7.99	93.95/12		
7. 15 CAHORS SEIGNEUR DE GREZETTE, LAGR	8.49	99.95/12		
8. 15 L'ORANGERIE, BORDEAUX BLANC	11.49	134.95/12		
9. 16 CDG COLOMBARD-SAUVIGNON, M	9.79	114.95/12		
10. 15 MUSCADET GRENAUDIÈRE, OLL	8.49	99.95/12		
11. 15 ANJOU BLANCTREILLE, THIBA	10.49	123.50/12		
12. 14 CHINON, SOURDAIS TAVEAU	12.99	152.95/12		
13. 15 VOUVRAY DEMI SEC, MONCON	14.99	176.50/12		
14. 16 SANCERRE REINE BLANCHE, RE	22.99	269.95/12		
15. 14 H CDN RES PERS, J-L & AEGER	18.99	223.50/12		
16. 14 MARANGES FUSSIÈRE 1C, BAC	29.99	176.50/6		
17. 15 MERCUREY, DOMAINE FAIVELEY	25.49	299.95/12		
18. 15 BEAUJOLAIS L'ANCIEN VV TER	15.99	188.95/12		
19. 16 PETIT CHABLIS, SEGUINOT -BO	14.99	176.50/12		
20. 14 PULIGNY MONTRACHET, BACHE	57.95	169.95/3		
21. 14 MONTAGNY BASSETS 1C, CHAM	18.99	223.50/12		
22. 15 MACON VINZELLES MORANDES	14.99	176.50/12		
23. 16 SAVOIE JONGIEUX, E CARREL	10.49	123.50/12		
24. 15 CROZES HERMITAGE EQUIS GR	24.99	293.95/12		

25. 16 CDR, DOMAINE DES PASQUIERS	8.49	99.95/12		
26. 15 VISAN CDR VILL, BASTIDE	11.49	134.95/12		
27. 15 GIGONDAS, DES PASQUIERS	20.99	246.95/12		
28. 14 VAR PINOT NOIR VALMOISSINE, L	12.99	152.95/12		
29. 15 BOUCHES DU RHONE BLANC C	10.49	123.50/12		
30. 14 ALSACE RIES, DOMAINE ZINCK	15.99	187.95/12		
31. 14 ALSACE GEWURZ, SCHOENHEITZ	16.99	199.95/12		
32. 15 PIESPORTER GOLDTROPF SPAT	16.99	199.95/12		
33. 15 KREUZNA KRONENB AUS	8.49	99.95/12		
34. 15 OPPENHE SACKTR SPAT, HEYD	13.99	164.50/12		
35. 12 BADEN PINOT NOIR DRY, SALW	16.99	199.95/12		
36. 15 NIEDEROSTERREICH GRU V STEI	12.99	152.95/12		
37. 13 ALENTEJANO DUAS PEDRAS, SO	12.99	152.95/12		
38. 15 RIAS BAIXAS ALBARINO GONDA	12.99	152.95/12		
39. 14 RIBERA DEL DUERO, PIEDRA	12.99	152.95/12		
40. 04 RIOJA RES VINA TONDONIA	37.99	223.50/6		
41. 05 CATALUNYA GR RES ALTOS D'OL	8.49	99.95/12		
42. 13 YECLA SOLANERA VINAS VIEJAS	8.49	99.95/12		
43. 12 BAROLO LECINQUEVIGNE, DAMI	33.99	199.95/6		
44. 13 LANGHE NEBBIOLO PERBACCO	21.99	258.50/12		
45. 15 BARBERA PIEMONTE OTTONE	9.79	114.95/12		
46. 16 DOLCETTO D'ALBA, VAJRA	15.99	187.95/12		
47. 15 VENETO GR PASSIONE, BOTTER	10.49	123.50/12		
48. 14 CHIANTI, FRATELLI GRATI	8.49	99.95/12		
49. 10 CHIANTI CLASSICO RIS, PASQUA	11.49	134.95/12		
50. 11 BRUNELLO DI MONT, ANTICHI CA	29.99	176.50/6		
51. 10 TABURNO AGLIANICO RIS D'ERASMO	12.99	152.95/12		
52. 16 SALENTO PRIMITIVO, VERROSSO	8.49	99.95/12		
53. 15 GAVI VIGNETO MASERA, MASSONE	12.99	152.95/12		
54. 15 ALTO ADIGE MOSCATO GIALLO AMPERG	16.99	199.95/12		
55. 15 SOAVE CLASSICO, AZ. AGR. INAMA	13.99	164.50/12		
56. 16 VENEZIA GIULIA SAUV, DI LENARDO	11.49	134.95/12		
57. 14 SUBSTANCE CABERNET SAUVIGNON	14.99	176.50/12		
58. 13 LUCAS & LEWELLEN VV VYD CAB	16.99	199.95/12		
59. 13 TABOR HILL LMS CABERNET FRANC	11.49	134.95/12		
60. 15 DROUHIN CLOUDLINE PINOT NOIR	16.99	199.95/12		
61. 14 PIETRA SANTA ROUTE 152 PINOT NOIR	9.79	114.95/12		
62. 13 THOMAS FOGARTY PINOT NOIR	29.99	176.50/6		
63. 13 SOLA MENDOCINO SYRAH	9.79	114.95/12		

64. 07 ARCADIAN STOLPMAN VYD SYRAH	22.99	269.95/12		
65. 15 ARTEZIN OVZINFANDEL	13.99	164.50/12		
66. 14 VALRAVN OV ZINFANDEL	16.99	199.95/12		
67. 15 YORKVILLE EST RENNIE VYD SEMILLON	15.99	187.95/12		
68. 16 FENN VALLEY LMS SAUVIGNON BLANC	10.49	123.50/12		
69. 15 GNARLY HEAD CALIF CHARDONNAY	7.99	93.95/12		
70. 15 CHALK HILL WINERY SONOMA CHARD	16.99	199.95/12		
71. 13 HANZELL SEBELLA SONOMA VY CHARD	37.99	223.50/6		
72. 16 WILLAKENZIE WILLAMETTE PINOT GRIS	16.99	199.95/12		
73. 16 LEFT FOOT CHARLEY MURMUR MI WHITE	13.99	164.50/12		
74. 15 FLEUR LAS BRISAS VYD VERMENTINO	14.99	176.50/12		
75. 16 BOWERS HARBOR OMP MED SWT RIES	11.49	134.95/12		
76. 12 PACIFIC RIM GLACIERE ICE WINE half bot	7.99	46.95/6		
77. 16 FENN VALLEY MUSCAT OTTONEL	11.49	134.95/12		
78. 13 FABRE MONTMAYOU RES CAB FRANC	12.99	152.95/12		
79. 13 FABRE MONTMAYOU GR RES MALBEC	18.99	223.50/12		
80. 15 GOUGUENHEIM ESCONDIDO MALBEC	8.49	99.95/12		
81. 14 STA JULIA TARDIO LH TORRONTES 1/2 lt	7.99	46.95/6		
82. 13 APALTAGUA GR ENVERO APALTA CA	13.99	164.50/12		
83. 16 SPY VALLEY SAUVIGNON BLANC	14.99	176.50/12		
84. 11 PYREN VYD BROKEN QUARTZ SHIRAZ	15.99	187.95/12		
85. 16 CASTLE ROCK PINOT NOIR ROSE	11.49	134.95/12		
86. 16 CHINON ROSE RIVE GAUCHE LA BONN	12.99	152.95/12		
87. 16 SAVOIE ROSE, EUGENE CARREL	10.49	123.50/12		
88. DELGADO ZULETA FINO SHERRY	11.49	67.50/6		
89. MAWBY BRIGHT SPARKLING MI CIDER	12.99	152.95/12		
90. SHO CHIKU BAI NIGORI CR DE SAKE, 330 ml	5.99	69.95/12		
91. BAGLIO BAIATA ALAGNA BI VERMOUTH liter	11.49	67.50/6		
92. JOEL FALMET TRAD BRUT CHAMPAGNE	32.99	193.95/6		
93. CREMANT D'ALSACE BRUT, PAUL ZINCK	16.99	199.95/12		
94. CANTINE VEDAFA FAVERI ITALIA BRUT	8.49	99.95/12		
95. SCHLITZ LAGER BEER six 12 oz bot + DEP	5.79	22.50/4		
95. deposit	.60	2.40/4		
96. BEECHER FLAGSHIP RES X AGE 4 NO TAX	5.99	17.50/3		
97. PLYMOUTH HUNTER 4 RAW MILK 8 NO TAX	6.49	18.95/3		
98. DANIELE VENETO SALAME 7oz b NO TAX	4.49	12.95/3		
99. COFF EXP IT RST COFFEE BEANS NO TAX	8.99	26.50/3		
100. DK CH PUMPK SEED SEA SALT NO TAX	3.39	9.95/3		

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 (\$6.00 \_\_\_\_\_)

AAWC via EMAIL delivery to DEC (\$3.00 \_\_\_\_\_)

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

JULY , 2017

## ANN ARBOR WINE CLUB JULY TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Sunday, July 9 at 6:00 pm**. It's a walk-around style tasting lasting approximately two hours, accompanied by a Lake Forest Clubhouse buffet.

Directions: If coming by expressway, nearest exit is I-94 at Ann Arbor-Saline Rd (south). Thence southwest on same road to W. Ellsworth (about 1.5 miles) Note that the entrance drive for the Clubhouse is from W. Ellsworth though you will see the Clubhouse on the west side of the road north of Ellsworth. Follow the winding drive north off Ellsworth to the Clubhouse.

NOTE: No reservations are necessary. HOWEVER you can PRE-RESERVE online at least two days before the tasting, save a little money, save valuable tasting time, and help us plan food better. Use the link at <http://villagecorner.com/clubs/index.html> (the Clubs & Events main page) to reserve for \$32.50 members (\$35 at the door) or \$37.50 non-members (\$40 at the door)/ You can JOIN or RENEW your membership from the same link. **Please bring this newsletter** to serve as your tasting sheet. **Please, no fragrances.**

**ORDERING INFORMATION.** Order form with payment should reach Village Corner, 1747 Plymouth Rd, Ann Arbor 48105, by Saturday July 15. 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 July 22. 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 **July 22 FORWARD**.

### --BORDEAUX - RED--

#### 1. 14 CHATEAU TOUR ST. BONNET, CRU BOURGEOIS, MEDOC

**15.99 each; 187.95 case of 12**

Very nice and ripe and accomplished Medoc with barrel influence. Best in years. Yes, the black currant character of yore is fully evident./ Plenty of cabernet and merlot fruit, plus a gamy note. Tannin to resolve yet. 91+/100.

#### 2. 14 CHATEAU HAUT BAGES LIBERAL, 5ME GRAND CRU, PAUILLAC

**42.99 each; 249.95 case of 6**

James Suckling 95/100. My notes: Full, romantic, and rightful cru classe Pauillac. 80% cabernet sauvignon and it shows. Good oak too. All class cabernet and oak./ Firm and forthright Pauillac stature. Even that cherished, elusive cedar note of Pauillac cabernet. The real deal. 95+/100.

#### 3. 14 CHATEAU BROWN, PESSAC- LEOGNAN

**22.99 each; 269.95 case of 12**

55% cab sauv, 42% merlot, 3% petit verdot. Deep, deep cabernet currant and fine Graves dark earthiness. A wine of place. A hallmark take on Graves. The oak is lavish too. A super plush nose./ Yes, full, round, deep, complete. Wow! This is Grand Cru material! 94+/100.

#### 4. 15 CHATEAU LA CROIX BLANCHE, MONTAGNE SAINT EMILION

**14.99 each; 176.50 case of 12**

This and the next selection are repeats from the May sale. They arrived too late for the tasting, so sales were below my expectations. They'll be front and center July 9. Full and deep, three-dimensional nose displaying barrel aging but not overt woodiness./ Round, rich fruit and barrel-aged savors. Lots of both flavor and texture appeal. Soft tannins. 92+/100.

#### 5. 15 CHATEAU BARRAIL CHEVROL, FRONSAC

**11.99 each; 139.95 case of 12**

80% merlot, 15% cabernet franc, 5% cabernet sauvignon. Deep and solid and true to past vintages and to Fronsac durability. In 2015, plenty of fruit here too./ Really plenty of Fronsac structure and 2015 fruit filling. One of the best in the series. 91+/100.

#### 6. 15 CHATEAU CAMPOT LAFONT, BORDEAUX

**7.99 each; 93.95 case of 12**

50% merlot, 25% each of the cabernets. Once again, this claret is all accomplished from the get go. Sweet and spicy merlot-cabernet display./ Yes, lovely, balanced, fulfilled, ripe fruit presentation. 91+/100.

#### 7. 15 CAHORS SEIGNEUR DE GREZETTE, CHATEAU LAGREZETTE

**8.49 each; 99.95 case of 12**

Oh, boy, lots of fruit sweetness and oomph. This really delivers./ Sweet fruit indeed. Modern. 15 good and ripe. Made to enjoy young. Will have lots of fans. Gotta have it. 91/100.

### --BORDEAUX - WHITE--

#### 8. 15 CHATEAU L'ORANGERIE, BORDEAUX BLANC

**11.49 each; 134.95 case of 12**

WONDERFUL nose. Enticing combo of sauvignon and semillon./ What a flavor burst of tropics. Guava, passion fruit. Tangelo. Awesome. 92/100.

#### 9. 16 COTES DE GASCOGNE COLOMBARD - SAUVIGNON, DOMAINE DE MENARD

**9.79 each; 114.95 case of 12**

Well, just bursting with goodness. The green colombard, the mango sauvignon. Very, very well crafted cuvee. Immediate, and wanting to please./ Soft on entry followed by a tangy aftertaste. Perfectly enticing. 93/100.

### --LOIRE--

#### 10. 15 MUSCADET SEVRE ET MAINE SUR LIE DOMAINE DE LA GRENAUDIÈRE, OLLIVIER PERE

**8.49 each; 99.95 case of 12**

Full, and perfectly formed. Fresh citrus and lees extras./ Yes, full indeed. Very juicy. Spot on. I mean, at this price it's a no-brainer. 92/100.

#### 11. 15 ANJOU BLANC DOMAINE DE LA TREILLE, THIBAUT HENRION

**10.49 each; 123.50 case of 12**

Both ventilating and plush, apple-melon Loire chenin classic./ Soft and seductive in 2015 with genuine varietal and terroir expressions. Delish now. 92/100.

#### 12. 14 CHINON, DOMAINE SOURDAIS TAVEAU

**12.99 each; 152.95 case of 12**

At Cravant. Nice development with warm, meaty savors. Good stage./ Confirms warmth and suavity, animal savors. Great acid. Love it. 92/100.

**13. 15 VOUVRAY DEMI SEC, CHATEAU MONCONTOUR**

**14.99 each; 176.50 case of 12**

Complete, etched, rich; apple, quince, lime, calcaire. Light honey./ Sweet in 15. Coated acid. Right form, flavor, all. 92+/100.

**14. 16 SANCERRE LA REINE BLANCHE, JEAN REVERDY**

**22.99 each; 269.95 case of 12**

At Verdigny. Sings bright and clear. Pure mineral, citrus, nettle. Nostril etch. Fills and fills. Walnut husk./ Fabulous citrus range, textural range. Delightful. Ruby red grapefruit. Crisp, flavorful, lovely, very long finish. 94/100.

**--BURGUNDY - RED--**

**15. 14 BOURGOGNE HAUTES COTES DE NUITS RESERVE PERSONNELLE, JEAN-LUC & PAUL AEGERTER**

**18.99 each; 223.50 case of 12**

8-12 months in barrel. More heft and barrel aging influence than the Bourgogne Pinot Noir. More ripe cherry pinot classic aroma. Bravo achievement in 2014./ Rightly bodied, saucy. Shows regional character and fruit. 92+/100.

**16. 14 MARANGES LA FUSSIÈRE 1ER CRU, BACHELET MONNET**

**29.99 each; 176.50 case of 6**

Fresh and full Cote de Beaune red fruit with southern softness and plenty of good oak./ Fresh fruit and oak. Rich, ripe 14 with well managed acidity. Gamy note too. 92+/100.

**17. 15 MERCUREY, DOMAINE FAIVELEY**

**25.49 each; 299.95 case of 12**

Sweet and spicy. Deep and complete. Attractive now./ Yes, cherry and spice, Mercurey dark, plummy pinot fruit. Suave and sweet, with good acid for balance. Not nearly so tough as young Faiveley Mercureys used to be. Looks like this vintage is every bit as good as its billings. 93+/100.

**18. 15 BEAUJOLAIS L'ANCIEN VIEILLES VIGNES LES TERRES DOREES, JEAN-PAUL BRUN**

**15.99 each; 188.95 case of 12**

New York Times 2 ½ Stars. My notes: Beautiful character, quality and oomph in 2015, which, some growers say, is the best Beaujolais vintage since 1947. Total Beaujolais./ Yes, concentration, character, complexity, depth and dimension. All. 93/100.

**--BURGUNDY - WHITE--**

**19. 16 PETIT CHABLIS, DOMAINE SEGUINOT -BORDET**

**14.99 each; 176.50 case of 12**

Cool, clear, calcareous classic. Nostril swelling./ Full; plenty of material here. Plays roundness and richness against textural edge to portray a complete picture of an attractive and unique Chablis vintage. I want some more. 92/100.

**20. 14 PULIGNY MONTRACHET, DOMAINE BACHELET-MONNOT**

**57.95 each; 169.95 case of 3**

Wow, full barrel fermentation, lees aging, and toast-grain aspects. The entire display of all that is good about Burgundian terroir and craftsmanship./ Broad and mellow palate, softened by malo. Nice 2014 acid etch at the end. 95+/100.

**21. 14 MONTAGNY LES BASSETS 1ER CRU, CHATEAU DE CHAMILLY**

**18.99 each; 223.50 case of 12**

Good 14 clarity, form, and Chalonaise resin, grain, wood./ Again the terroir is clear, and there are attractive wood extras. Volume and clarity, vigor, acid, form. 92+/100.

**22. 15 MACON VINZELLES LES MORANDES, CAVE DES GRANDS CRUS BLANCS**

**14.99 each; 176.50 case of 12**

Wow. Rich and penetrating. Lots of mineral stuff in 15. Large size of Vinzelles./ Yeah, substance and balance. Satisfaction. Ready to use. Very fulfilling. 92/100.

**--RHONE/MIDI--**

**23. 16 SAVOIE JONGIEUX, EUGENE CARREL**

**10.49 each; 123.50 case of 12**

All jacquere from the village of Jongieux. Fresh and finished and pear like fruit. No malo./ Aged on lees. Good, fine etch, texture. Ideal, really. 92/100.

**24. 15 CROZES HERMITAGE EQUIS DOMAINE DES LISES, MAXIME GRILLOT**

**24.99 each; 293.95 case of 12**

Oh, richness, fruit sweetness of 15. Raspberry, white pepper, smoked meat; attributes rarely found in syrah from outside Rhone Septentrionale. / Yes, full flavor-range confirmation. The whole spectrum. Good balance and very fine tannic grip that ensure stay power for bouquet development. Window on a great northern Rhone vintage. The group loved it! 93+/100.

**25. 16 COTES DU RHONE, DOMAINE DES PASQUIERS**

**8.49 each; 99.95 case of 12**

True to the domaine's measured style and fulfills 2016's well-proportioned promise. Deep and dark. Plenty of quality peels extract./ Yes, full fruit, form, power, glycerol, balance. The darker face of grenache here. Great price. 91/100.

**26. 15 VISAN COTES DU RHONE VILLAGES, DOMAINE DE LA BASTIDE**

**11.49 each; 134.95 case of 12**

Peppery, spicy, sweet, balanced./ Yeah, spicy, balanced, sweet. Have I repeated myself? Well, so has the wine! The palate positively echoes the nose. Already food-worthy. Well liked by the group. 91+/100.

**27. 15 GIGONDAS, DOMAINE DES PASQUIERS**

**20.99 each; 246.95 case of 12**

Well, here's the Pasquiers Cotes du Rhone compacted into white dwarf concentration. Power, scope, depth, dimension./ Yes, Gigondas giant size, power, intensity, and super smooth glycerol. 93+/100.

**28. 14 VAR PINOT NOIR DOMAINE DE VALMOISSINE, LOUIS LATOUR**

**12.99 each; 152.95 case of 12**

From Latour's domaine in Haute Provence. Clay and limestone soils. Fresh, cool, upbeat pinot noir for sure. Cool vintage in Haute Provence, a zone well south of Burgundy but of greater elevation./ Zesty, spicy, sweet plum and cherry pinot fruit. Plus good acid. 91/100.

**29. 15 BOUCHES DU RHONE BLANC COEUR DE CAMARGUE, DOMAINE DU MAS DE REY**

**10.49 each; 123.50 case of 12**

From south of Arles in the Rhone delta region. 60% chasan (listan-chardonnay cross), 20% each sauvignon blanc, gros manseng. Good cuvee, with sauvignon citrus and manseng peach. Fresh and ideal./ Yes, lovely freshness and good acidity. Full fragrance of stone fruit and flowers. A deal. 91/100.

**--ALSACE--**

**30. 14 ALSACE RIESLING, DOMAINE ZINCK**

**15.99 each; 187.95 case of 12**

If purchases signify favorites, then the overwhelming winner at April 18's Ann Arbor Tasters Guild dinner with Philippe Zinck was his Cremant (see below). Least subscribed was his Riesling, yet it was my personal favorite, with just the right degree of fragrance and dryness to match Chef Brandon Johns' Grilled Local Trout with Braised Sauerkraut and Fingerlings.

**31. 14 ALSACE GEWURZTRAMINER, SCHOENHEITZ****16.99 each; 199.95 case of 12**

Medium sweet on the dry/sweet scale./ Wow. Full assault of rose, ginger, tonic. So clean and giving./ Good acid and power even at 12.5%. Tonic aftertaste. Sweetness balanced by astringency. 93/100.

**--GERMANY/AUSTRIA--****32. 15 PIESPORTER GOLDTROPFCHEN RIESLING SPATLESE, BOLLIG-LEHNERT****16.99 each; 199.95 case of 12**

Classic Goldtropfchen peach and citrus. Lush./ Lovely peacock's tail aromatic spread on the palate. Brisk acid finale. 93/100.

**33. 15 KREUZNACHER KRONENBERG RIESLING AUSLESE, ST. ANTONIUS****8.49 each; 99.95 case of 12**

Nice freshness and considerable edge for ripe 2015. Classic Nahe riesling golden fruit./ Yes, Auslese sweetness in balance with the right textural edge of acidity. Honey and golden citrus. Clear, crisp aftertaste. Yes. 92+/100.

**34. 15 OPPENHEIMER SACKTRAGER RIESLING SPATLESE, DR. HEYDEN****13.99 each; 164.50 case of 12**

Significant refinement and breed—that's Sacktrager, Oppenheim's best site./ Special. All about superior terroir. Sweet and concentrated. Nice verve. Plenty of finesse. 92/100.

**35. 12 BADEN PINOT NOIR DRY, WEINGUT SALWEY****16.99 each; 199.95 case of 12**

Wine Enthusiast 94 - CELLAR SELECTION: 'Exotic spice and cedar notes mingle amidst plump red cherries and raspberries on the nose of this perfumed Pinot Noir. Firm tannins form a taut foundation to crisp, tart raspberry and currant flavors and savory nuances of dried herb and crushed granite. It's a remarkably elegant, squarely structured wine that should meld beautifully over the next decade. \$25.'

**36. 15 NIEDEROSTERREICH GRUNER VELTLINER STEINIG, STADT KREMS****12.99 each; 152.95 case of 12**

Good apple and peel. Well proportioned; perfect pitch./ Yes, fruity and nicely balanced. More about apple pulp and peel than legume. Nice and dry. Good value. 90/100.

**--IBERIA--****37. 13 ALENTEJANO DUAS PEDRAS, SONHO LUSITANO****12.99 each; 152.95 case of 12**

Richard Mayson, MW, owner. Est. 2000. High altitude. Schist and granite. 60% touriga nacional, 40% syrah, dash of viognier. Nice, deep, lightly scorched fruit. Seems barrel aged./ Dry and robust. Cellar worthy. 91+/100.

**38. 15 RIAS BAIXAS ALBARINO TERRAS DE GONDAREI, BODEGAS CHAVES****12.99 each; 152.95 case of 12**

The nose is creamy and mellow thanks to the warmth of vintage./ Palate though has tremendous juiciness and energy. I really want a full glass of this one. 92/100.

**39. 14 RIBERA DEL DUERO, BARCO DE PIEDRA****12.99 each; 152.95 case of 12**

There it is: open, broad, and spicy; even in this cool vintage. A wonder wine every year./ Yeah, spicy, vigorous. Love it. Great price for RDD tinta pais. 92/100.

**40. 04 RIOJA RESERVA VINA TONDONIA, R. LOPEZ DE HEREDIA****37.99 each; 223.50 case of 6**

Parker 94: 'The 2004 Viña Tondonia Reserva is a worthy follower of the 2001, the greatest

of the Viña Tondonia Reservas of recent times. It has the usual blend and usual levels of alcohol and acidity, bottled after six years in oak barrels. The nose feels savory (if that's possible—umami?) and developed, with tertiary aromas and good balance between spices, leathery notes, cherries and balsamic notes of cigar box and incense. The palate is both round and crisp, with refined tannins. It has very good balance with subtle acidity and very good persistence. 2015-2024. \$49.'

**41. 05 CATALUNYA GRAN RESERVA ALTOS D'OLIVA, BODEGA CIVINO****8.49 each; 99.95 case of 12**

45% tempranillo, 40% cab sauv, 15% garnacha. 3 years in barrel. Deep and mature, wholesome and vigorous. A traditional Gran Reserva. Leather, dried fruit, oak./ Yes, classic, long in barrel taste set. Plus black and youthful fruit facet. Satisfying body. Suave and flowing. 92/100.

**42. 13 YECLA SOLANERA VINAS VIEJAS, BODEGAS CASTANO****8.49 each; 99.95 case of 12**

Parker 92: 'Even better is the 2013 Solanera, a 'Vinas Viejas' that differs from the Castano (100% Monastrell), as this blend is 70% Monastrell, 15% Cabernet Sauvignon and 15 % Grenache, aged 10 months in French and American oak. Another difference from the Hecula is that it was aged equal parts in tank and the other half in French oak. The Solanera, which comes from relatively high-altitude limestone soils at 900 meters, has a dense purple color, a big sweet kiss of blueberry and blackberry fruit mixed with crushed chalk, a full-bodied mouthfeel, beautiful purity, density and richness. The oak is well concealed by the lavish fruit—the wine just amazing. Drink it over the next 2-3 years, as these powerhouses are best consumed in their exuberant and extroverted youth. \$15.'

**--ITALY - RED--****43. 12 BAROLO LECINQUEVIGNE, DAMILANO****33.99 each; 199.95 case of 6**

Wine Spectator 92/100. My notes: First class, with good 2012 polish and no new wood. Fresh, up front fruit./ Yes, traditional grip and dried fruit and barrel time without barrel extracts. Balanced and spot on. 93+/100.

**44. 13 LANGHE NEBBIOLO PERBACCO, VIETTI****21.99 each; 258.50 case of 12**

Parker 91: 'Without a doubt, this is one of the top easiest-to-drink wines I tasted this year. The 2013 Langhe Nebbiolo Perbacco is an approachable and versatile wine that brings on a hearty appetite for genuine home cooking. The wine is ripe with dark fruit nuances and it offers a complete bouquet that is comprised of dark fruit, pressed rose and spice. Despite its apparent simplicity, this Nebbiolo is not without its complexity or depth. 2016-2022.'

**45. 15 BARBERA DEL PIEMONTE OTTONE I, CANTINE SAN SILVESTRO****9.79 each; 114.95 case of 12**

Bright, young, black, ripe, fresh, and frisky./ Rich and 15 ripe. Always a reliable value, 2015 presents the best vintage in years here. 91+/100.

**46. 16 DOLCETTO D'ALBA, VAJRA****15.99 each; 187.95 case of 12**

Very bright. Definitive. Good framework. Alluring fruit./ Juicy and deep black and maraschino cherries flavor plus dabs of tar and game. Yow. 93/100.

**47. 15 VENETO GRAN PASSIONE, CASA VINICOLA BOTTER****10.49 each; 123.50 case of 12**

60% merlot, 40% corvina. Incredible power and lushness. Best vintage of this yet. Appassimento without raisin juice./ Powerful, ambitious. Like a young amarone. More dried cherry than raisin. Good balancing acidity. 92/100.

**48. 14 CHIANTI, FRATELLI GRATI****8.49 each; 99.95 case of 12**

All Rufina fruit. Fresh and cool and crisp. Traditional, home-market Chianti styling for food, not show./ Yes, fresh, fine acidity, flow, and meal-worthiness. Come hither. One glass invites another. 91/100.

**49. 10 CHIANTI CLASSICO RISERVA, PASQUA****11.49 each; 134.95 case of 12**

Sweet and full and right bouquet of sangiovese dried cherry and barrel development. Most mellow for current enjoyment./ Great acid-glycerol tete a tete. Intense flavor, full texture. All in harmony. A deal. 92/100. List price: \$25.

**50. 11 BRUNELLO DI MONTALCINO, MAESTRO DI ANTICHI CASTELLI****29.99 each; 176.50 case of 6**

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! Thanks to its harmonious composition, this will endure. 94+/100.

**51. 10 TABURNO AGLIANICO RISERVA D'ERASMO,****AG. AGR. NIFO SARRAPOCIELLO****12.99 each; 152.95 case of 12**

Good development and good constitution. Fine bouquet. What a great grape variety, this Barolo of the south! Vigor and breadth of barrel and bottle age. Sweet to the core./ Yes, nice varietal range, bouquet range, texture, balance, all. Bargain price. 93+/100.

**52. 16 SALENTO PRIMITIVO, VERROSSO****8.49 each; 99.95 case of 12**

Primitivo is a cousin of zinfandel. Yow, sweet, rich, convincing, useful./ Appassimento, so even in youth ready to enjoy, and smartly fashioned. Heavy bottle, imaginative label. I like both the package and the contents. 91/100.

**--ITALY - WHITE--****53. 15 GAVI VIGNETO MASERA, STEFANO MASSONE****12.99 each; 152.95 case of 12**

Ready to enjoy. Bright, sunny, fruity. Classic aromas of apple and green pear, sage./ Full for 12.5%. Lots of extract, citrus, mineral savor and texture. Long, clinging aftertaste. Complete. 91/100.

**54. 15 ALTO ADIGE MOSCATO GIALLO AMPERG, KLAUS LENTSCH****16.99 each; 199.95 case of 12**

Defines the yellow muscat varietal. Meyer lemon and Persian lime./ Pleasing acid. Dry and very flavorful and lasting. Huge, sprawling citrus finale. 94/100.

**55. 15 SOAVE CLASSICO, AZ. AGR. INAMA****13.99 each; 164.50 case of 12**

Top drawer. Full garganega aroma and presence./ Very nice flavor intensity and depth. And length. Textbook. Always a good source, this is the best vintage I've tasted. 92/100.

**56. 16 VENEZIA GIULIA SAUVIGNON, DI LENARDO****11.49 each; 134.95 case of 12**

Penetrating green mango. Sage highlight. Cool, under-ripe peach. Lovely./ Yes, delicious citrus and mango, hard peach, sage. Good as ever in 2016. 93/100.

**--U.S. - RED--****57. 14 SUBSTANCE COLUMBIA VALLEY CABERNET SAUVIGNON****14.99 each; 176.50 case of 12**

Parker 92/100. My notes: By Charles Smith. 100% varietal. From Goose Ridge and Frenchman Hills vineyards. Fermented by native yeasts. Aged 12 months on lees in barrels, 50% new. Unfiltered, unfiltered. Deep, velvety, black, and distinctly Washington./ Yes, intense and velvety, with fine, subdued oak and barrel time influence. Suave tannins. Wow. I'd expect to pay twice as much for this level of quality. 94/100.

**58. 13 LUCAS & LEWELLEN VALLEY VIEW VINEYARD SANTA YNEZ VALLEY CABERNET SAUVIGNON****16.99 each; 199.95 case of 12**

In the early 1970s, the Lucas brothers pioneered commercial winegrowing in the south Central Coast region of California. Deep, velvety, ripe, and woody. Ample cabernet for this AVA./ Yes, fruit, spice, plumpness, and wood edge of taste and tannin. Balanced and generous. 92+/100.

**59. 13 TABOR HILL LAKE MICHIGAN SHORE CABERNET FRANC****11.49 each; 134.95 case of 12**

Great vintage for Michigan's red wines, including this perennial winner. Good oak markers and fruit throughout./ Yes, plump cherry varietal character and really first class oak seasonings. 92/100.

**60. 15 DROUHIN CLOUDLINE WILLAMETTE VALLEY PINOT NOIR****16.99 each; 199.95 case of 12**

James Suckling 92/100. My notes: The richness of 15 over 13 and 14. Rich, ripe OR pinot, with tar, cherry, rose./ Clear, ripe, good acid etch. Proper body. Athat Drouhin touch of class, elegance. 92/100.

**61. 14 PIETRA SANTA ROUTE 152 CENTRAL COAST PINOT NOIR****9.79 each; 114.95 case of 12**

Three Dijon clones. 90% from the core estate, 10% from its Dunn Ranch vineyard outside the Cienega AVA. 10 months in French oak barrels, 20% new. Strong and black fruited. A bit singed even. Carries it off well. Serious stuff./ Powerful, dry, bold, generous. Begs for food. 91+/100.

**62. 13 THOMAS FOGARTY SANTA CRUZ MOUNTAINS PINOT NOIR****29.99 each; 176.50 case of 6**

This is grand. All over the place./ Complete package: power, grandeur, extract, pinot fruit, mountain intensity, oak integration. The fruit is not as overtly sweet as the 12. Which is logical. Grand and dynamic SCM pinot that wants more bottle age for fulfillment. 95+/100. Winemaker Nathan Kandler is a Michigan native.

**63. 13 SOLA MENDOCINO SYRAH****9.79 each; 114.95 case of 12**

Wine Enthusiast 91 - BEST BUY: 'A nice discovery at a great price. This is a spicy, bold and concentrated wine with exciting oak accents that are like earth, pepper and cardamom resting on a firm palate of rich berries, grilled meat and black pepper flavors. The fine-grained tannins add good grip to the mouthfeel. \$15.'

**64. 07 ARCADIAN STOLPMAN VINEYARD SANTA YNEZ VALLEY SYRAH****22.99 each; 269.95 case of 12**

Vinous 94; Wine Enthusiast 93: 'This is a current release from Joe Davis, who holds his wines back until their prime. Hailing from Ballard Canyon, it shows black plum, pressed purple flowers, tanned leather and balsamic notes on the nose. There's a pleasantly yet softly structured texture to the palate, where dried blackberry, roast beef, lilac and Concord grape flavors arise. \$45.'

**65. 15 ARTEZIN OLD VINE MENDOCINO ZINFANDEL****13.99 each; 164.50 case of 12**

Aged in French oak. Intense, full, strong, sweet, black Mendocino zinfandel fruit plus fine oak./ Everything reverberates on the palate. So sweet and fulfilling. 92/100.

**66. 14 VALRAVN OLD VINES SONOMA ZINFANDEL****16.99 each; 199.95 case of 12**

Sweet, deep, convincing. Jammy raspberry./ Yeah, sweet raspberry. With zesty balance from wood rather than peppercorn. Very satisfying, high velocity zin. 92/100.

**--U.S. - WHITE--****67. 15 YORKVILLE ESTATE RENNIE VINEYARD****YORKVILLE HIGHLANDS SEMILLON****15.99 each; 187.95 case of 12**

Yorkville Highlands AVA straddles the divide between Anderson Valley and Russian River Valley watersheds. Good New World semillon with some oak but not too much./ Yeah, they nailed it. Got the lemon meringue thing. Mellow oak. Varietal viscosity. roundness. 91/100.

**68. 16 FENN VALLEY LAKE MICHIGAN SHORE SAUVIGNON BLANC****10.49 each; 123.50 case of 12**

This is just insanely brilliant! I'm transported to Loire. The incisiveness, the purity, the greenness./ Grass, green citrus. Texture, roundness. A giant. 93/100.

**69. 15 GNARLY HEAD CALIFORNIA CHARDONNAY****7.99 each; 93.95 case of 12**

Wine Enthusiast 90 - BEST BUY: 'This great buy shows a sophisticated blend of spice and fruit aromas. Medium-bodied and classically dry, it has good balance, moderate fruit flavors and light toast and ginger notes that add complexity. \$10.'

**70. 15 CHALK HILL WINERY SONOMA COAST CHARDONNAY****16.99 each; 199.95 case of 12**

Chalk Hill's founder is a U of M Law School grad. Great combo of oak, barrel fermentation extras, creamy malo, and original, cool climate chardonnay fruit./ All over again. Very sweet and alluring in 2015, especially for Sonoma Coast. Well priced. 92/100.

**71. 13 HANZELL SEBELLA SONOMA VALLEY CHARDONNAY****37.99 each; 223.50 case of 6**

An estate developed during the 1940s and 1950s by admirers of Burgundy's great chardonnays, Hanzell has stayed the course. Oh, old fashioned oomph. So much material, dryness of yore. Unmanipulated, traditional./ Ample and enveloping. Open, embracing, total. Thoroughly awesome Burgundy take. Unbelievable. Yow. 95/100.

**72. 16 WILLAKENZIE WILLAMETTE VALLEY PINOT GRIS****16.99 each; 199.95 case of 12**

A splendid Oregon vintage for all three pinots: noir, gris, and blanc. A lovely portrayal here of Oregon's take on pinot gris, sporting lift and vivacity of northeast Italy's grigios along with some of the plumpness of an Alsace rendition. Aromas of apple, pear, and underripe peach here./ Flavorful, juicy, and well balanced. Attractive nutty aftertaste and lingering, refreshing acid ring. 92/100.

**73. 16 LEFT FOOT CHARLEY MURMUR MICHIGAN WHITE****13.99 each; 164.50 case of 12**

54% pinot gris (from the MacDonald vineyard), 41% chardonnay, 5% pinot blanc. Way better than the 15. Great textural appeal. Perfectly married aromatics. Just vivid, penetrating./ Flavor and texture. Ulbrich's all about texture. Monstrously good. What a vintage for Michigan's winegrowers! 92/100.

**74. 15 FLEUR LAS BRISAS VINEYARD CARNEROS VERMENTINO****14.99 each; 176.50 case of 12**

Vermentino makes lightly fragrant dry wines in Sardinia and Tuscany, as well as in France's Midi, where it is known as rolle. Good, light, crisp stone fruit and flower. New./ Great juicy acid. Wow! Reads vermentino. Florals and all. 92/100.

**75. 16 BOWERS HARBOR OLD MISSION PENINSULA MEDIUM SWEET RIESLING****11.49 each; 134.95 case of 12**

From Smoky Hollow Vineyard. More force and character than the Medium Dry./ Oh, yeah, the sweetness carries. More acid too. Juice, extract, everything. A beautiful, beautiful riesling wine. 92+/100.

**76. 12 PACIFIC RIM VIN DE GLACIERE WALLULA VINEYARD****COLUMBIA VALLEY RIESLING ICE WINE half bottle****7.99 each; 46.95 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.

**77. 16 FENN VALLEY FENNVILLE MUSCAT OTTONEL****11.49 each; 134.95 case of 12**

A cross of chasselas and muscat de saumur, ottonel was first cultivated in Alsace in the 1850s. It continues to contribute to the region's dry muscat wines, along with muscat a petit grains. The two have different growing cycles, which provides winemakers with insurance against inclement weather spells. Deep and green and classic. Defines the varietal via its larger than life New World magnification./ Great acid verve. Green all over. Lots of green citrus. Yow! 95/100.

**--SOUTHERN HEMISPHERE--****78. 13 FABRE MONTMAYOU RESERVA MENDOZA CABERNET FRANC****12.99 each; 152.95 case of 12**

Decanter 95: 'A great expression of Cabernet Franc, this vibrant, refreshing example is peppery and aromatic, with a nice herbal character on the nose. Fruity and savory, there's some sweetness on the palate and lovely purity of sweet red pepper and minty black currant fruit.'

**79. 13 FABRE MONTMAYOU GRAN RESERVA MENDOZA MALBEC****18.99 each; 223.50 case of 12**

James Suckling 93/100. My notes: One year in oak. Compared to the Reserva, more lavish and exotic and rangy oak aromatics, incense. Velvet texture./ Complex of spice and potpourri. Wildly flavorful. Grand. Great price for all this. 93+/100.

**80. 15 GOUGUENHEIM VALLE ESCONDIDO MALBEC****8.49 each; 99.95 case of 12**

From Uco. Aged 6 months in the presence of American and French oak staves. Cherry and earth. Pleasing density./ Rich and rangy in flavor and texture. A lot of push and presence. Fills. 91/100.

**81. 14 SANTA JULIA TARDIO LATE HARVEST MENDOZA TORRONTES half liter****7.99 each; 46.95 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.

**82. 13 APALTAGUA ESTATE GRAN RESERVA ENVERO APALTA VINEYARD COLCHAGUA VALLEY CARMENERE****13.99 each; 164.50 case of 12**

With 10% cabernet sauvignon. Very fresh, bright, solid, wholesome fruit. Little signs of

wood, barrel age. Positive carmenere soft black currant./ Light oak and good carmenere ripeness. Ideal, lucid. Currant-like acidity and astringency, and fine tannin. Wow. 92+/100.

**83. 16 SPY VALLEY MARLBOROUGH SAUVIGNON BLANC**

**14.99 each; 176.50 case of 12**

Wow! Sweet pink grapefruit with a dollop of maraschino cherry syrup on top. Cool and penetrating./ All over again on the palate, plus cut and sweet balance. I mean, I've been a steady fan of Spy Valley sauvignons, but I've never rated any vintage this high before. 95/100.

**84. 11 PYREN VINEYARD BROKEN QUARTZ PYRENEES SHIRAZ**

**15.99 each; 187.95 case of 12**

A fine and elegant expression of a cool vintage and high altitude vineyards. Very bright, crisp, charming fruit perfumes./ Oh, special. Even violets in its fruit-flower complex. All accomplished. Very smooth-textured accomplishment at age six. Quite the opposite of a sweet and strong Barossa shiraz sort. 94/100. List price: \$28.

**--ROSE--**

**85. 16 CASTLE ROCK MENDOCINO PINOT NOIR ROSE**

**11.49 each; 134.95 case of 12**

Fresh and bright and fruit-juicy good./ Yes, juicy and vivacious and smooth. Off dry. Ideal. 92/100.

**86. 16 CHINON ROSE RIVE GAUCHE CHATEAU DE LA BONNELIERE,  
M. PLOUZEAU**

**12.99 each; 152.95 case of 12**

Fully accomplished and elegant. Flair and burnish here. Lovely, subtle perfumes. Best ever vintage of this cabernet franc rose./ Again, finesse, fruit, finish, texture, flavor. Ideal. 93/100.

**87. 16 SAVOIE ROSE, EUGENE CARREL**

**10.49 each; 123.50 case of 12**

90% gamay, 10% mondeuse. Alert, fresh, and more engaging even than Beaujolais' gamay roses. Ready to enjoy./ Yes, it's come-hither and easy flowing right now. Attractive summer-weight rose. 91/100.

**--FORTIFIED/FRUIT--**

**88. DELGADO ZULETA FINO SHERRY**

**11.49 each; 67.50 case of 6**

Est. 1744 at Sanlucar. A good full and fresh fino. Classic, classy, big. Forget Manzanilla's finesse. This is Fino! Big body and flavor. Fresh, new. Yes. 91/100.

**89. MAWBY BRIGHT SPARKLING MICHIGAN CIDER**

**12.99 each; 152.95 case of 12**

Larry Mawby and his father had apple orchards long before Larry began growing grapes. Larry kept a personal orchard with a variety of heirloom apples too. So it's no surprise that his first sparkling cider is one of the most exciting to come my way. Full 4-5 atmosphere pressure. 7%. Beautiful. Has finesse. Freshness. Class act. Clear, bright. All./ Yes, all clear fruit delights. Wonderfully flavorful pie apple taste. Perfect balance. Wow, exemplary. 93/100.

**90. SHO CHIKU BAI NIGORI CREME DE SAKE, TAKARA 330 ml**

**5.99 each; 69.95 case of 12**

15%. Deep and rich. Great./ Creamy and grainy. Rice pudding like. Sweet enough and fully savory. 93/100.

**91. BAGLIO BAIATA ALAGNA BIANCO VERMOUTH liter**

**11.49 each; 67.50 case of 6**

16.5%. Inzolia basis. 30 botanicals here. Floral and sweet. Spice aromas of ginger, anise, brown spices, including cinnamon and nutmeg./ Tonic, rosy, herbal, spicy, unique, creamy,

sweet, balanced. Yikes! Hugely complex! 95/100.

**--SPARKLING--**

**92. JOEL FALMET TRADITION BRUT CHAMPAGNE**

**32.99 each; 193.95 case of 6**

December 2009, The New York Times published an article about under-\$40 Champagnes. Joel Falmet Tradition was rated the best. My notes from last December's Ann Arbor Tasters Guild Champagne Brunch: Generous, balanced. Good fruit and bottle bouquet./ Flavor, harmony. Geez, how can you beat the price?! 94/100.

**93. CREMANT D'ALSACE BRUT, PAUL ZINCK**

**16.99 each; 199.95 case of 12**

Enormously popular at our spring Tasters Guild dinner with Philippe Zinck, attendees bought out my supplier's entire inventory. Lots of yeast autolysis aromas. Very good champagne like bouquet. Very toasty, doughy. Really methode champenoise./ Damn close to champagne taste. Excellent quality. A little softer than champagne, with less finesse than the better cuvees. And much less stress on the wallet. Impressive value. 92/100.

**94. CANTINE VEDAVA CASA DEI FAVERI ITALIA BRUT**

**8.49 each; 99.95 case of 12**

Prosecco in all but title. Pleasing degree of fruit conveyed by the charmat (tank) rather than Champagne (bottle)-method second fermentation. Fresh and appley./ Full apple-juice glera fruit flavor. High brut dryness level admirably balanced by great acidity, which sweeps the palate clean at the finale. Serious bargain. 92/100.

**--POTPOURRI--**

**95. SCHLITZ LAGER BEER six 12 oz bottles**

**5.79 each; 22.50 case of 4 plus Deposit .60 each; 2.40 case of 4**

When I started in the beverage business in the 1960s, Schlitz, The Beer That Made Milwaukee Famous, was the premium beer bracket's second largest seller, after Budweiser. It was a personal and staff favorite too. Then management began tampering with the formula, and the beer's character changed. Fans noticed, and Schlitz's popularity waned. Just a few years back, the original formula was restored, and now we can once again enjoy this crisp, malty, refreshing brew to the fullest.

**96. BEECHER FLAGSHIP RESERVE EXTRA AGED 4 YEAR OLD CHEESE**

**7 oz wedge**

**5.99 each; 17.50 case of 3**

Started in Seattle's Pike Place Market in 2003, Beecher is best known for its Flagship semi-hard cow's milk cheese. Here's an extra aged version, nutty and tangy. When I first sampled it to my weekly wine tasting panel last year, the group bought every wedge I had in stock.

**97. PLYMOUTH HUNTER 4 YEAR OLD RAW MILK CHEESE 8 oz waxed block**

**6.49 each; 18.95 case of 3**

Founded by Calvin Coolidge's father, Vermont's Plymouth Cheese Company is one of America's oldest cheese makers. Its oldest cheese, Hunter is an extra aged version of the original Plymouth Cheese.

**98. DANIELE VENETO SALAME 7 oz chub**

**4.49 each; 12.95 case of 3**

Rhode Island-based Daniele was founded in 1945 by an immigrant from Trieste and is now run by his grandsons. Its rustic, artisan, dry cured Veneto salame rendition is pork-based and flavored with white wine. Soave perhaps?

**99. COFFEE EXPRESS ITALIAN ROAST COFFEE BEANS 12 oz bag**

**8.99 each; 26.50 case of 3**

Since 1974, Tom Isaia has supplied VC with coffee beans, and he was a good friend of the



staff even before then. Now that VC is no longer a supermarket, there's not the grocery sales volume to buy direct from Tommy as before, so luckily he's picked up a distributor of food and wine that deals with us regularly. Boy, he has some spiffy new packaging too, better to open, seal, and preserve.

**100. BARK THINS DARK CHOCOLATE PUMPKIN SEED WITH SEA SALT 4.7 oz pack**

**3.39 each; 9.95 case of 3**

A seemingly bottomless bag of snacking dark chocolate, Fair Trade and non-GMO. This is the four-year-old company's seventh, and newest, flavor.

This page left intentionally blank

**EVENTS - UPCOMING***Seventh 2017 Ann Arbor Tasters Guild Event***SPAIN'S ARTISAN WINEGROWERS****Wine Importer Dinner with Mark Lindzy,  
National Sales Manager, Jose Pastor Selections****at Terry B', 7954 Ann Arbor St. Dexter****Tuesday, July 25 7:00 pm**

Eric Asimov, New York Times: 'Until recently, Americans have had few opportunities to drink wines from the Canaries. That has changed drastically in the last five years, thanks almost entirely to the hard work of one importer, José Pastor...No doubt, one of the major reasons we were so impressed with these wines was the work of Mr. Pastor himself in selecting them. He is a passionate proponent of distinctive regional styles and traditional methods, who avoids wines that have been subjected to the blurring influence of internationalization. Mr. Pastor...has an impressive portfolio from all over Spain.'

A native of Valencia, Jose Pastor now calls California's Bay area his home. Unlike other importers of Spanish wines, Pastor sticks with small, hands-on winegrowers whose wines speak explicitly of their terroirs. Their vineyards are sustainably farmed, their wines fermented by native yeasts, and there's nary a stave of new oak to be found in their wineries. I think you will be delighted with the uniqueness and food-worthiness of each selection, as well as the informed presentation of Mark Lindzy. Here's the wine list. The menu will be forthcoming once Chef Jessi and staff have had an opportunity to sample the range.

GETARIAKO TXAKOLINA, BENGOETXE

CASTILLA Y LWON VERDEJO CANTAYANO, ISAAC CANTALPIEDRA

UTIEL-REQUENA BOBAL, VERA DE ESTENAS

CASTILLA Y LEON VINA ALMATE, ALFREDO MAESTRO

RIBERA SACRA, ADEGAS GUIMARO

TENERIFE BENJE, ENVINATE

*Eighth 2017 Ann Arbor Tasters Guild Event***MICHIGAN'S MASTER WINEGROWER****Winemaker Dinner wiith James Lester  
Proprietor-Winemaker, Wyncroft Estate****at Grange Kitchen, 118 W Liberty, Ann Arbor  
Tuesday, August 15 7:00 pm**

From Edible Michiana: 'In the early 1980s, James Lester had a hunch that Michigan could be producing better wine. He had read about pioneering New York winemaker Konstantin Frank's somewhat unexpected success with classic French styles in the Finger Lakes, and despite being told that it was impossible to replicate in the Mitten State, Lester contacted Frank.

'I thought, 'If he can do it, I can do it too,' says Lester, 'so I called him up. He had a little nursery, and he sent me some vines. That's how I got started.'

'The Seattle native had relocated to Michigan in 1976 to pursue a master's degree in theology at Andrews University in Berrien Springs after graduating from Walla Walla College, auspiciously situated in Washington State's budding wine-producing region. During that time, he began to taste and learn about exceptional wine, exchanging letters with winemakers in the early days of their careers in places like Napa Valley and developing an affinity for superlative French wine.'

I've known James Lester from his earliest days of winegrowing on rolling glacial hillsides near Buchanan. I took a bottle of one of his first chardonnays to a wine judging in Sonoma, and it just astonished the panel of leading American wine merchants. Since then, he's gone from strength to strength. His low-yield, estate-grown wines more closely resemble their European models than any others produced in Michigan.

In 2013, thanks to repeated requests from his customers, including me, Lester added to his Wyncroft Estate portfolio a small range of wines from purchased grapes, which he named Marland (Land Near The Lake). They're all vinifera from talented southwest Michigan grower friends of his and from young vines at his new property south of Fennville.

Count Grange Kitchen Chef-Proprietor Brandon Johns, like me, a friend, admirer, and customer of Jim Lester. We're both thrilled to have him and his wines in Ann Arbor on August 15. I guarantee all will exceed your expectations. Here's my proposed wine lineup. Brandon will be along later with his complementary menu.

WYNCROFT MARLAND LAKE MICHIGAN SHORE PINOT GRIGIO

WYNCROFT MARLAND LAKE MICHIGAN SHORE SAUVIGNON BLANC-SEMILLON

WYNCROFT MARLAND LAKE MICHIGAN SHORE CHARDONNAY

WYNCROFT ESTATE AVONLEA VINEYARD LAKE MICHIGAN SHORE PINOT NOIR

WYNCROFT MARLAND LAKE MICHIGAN SHORE CABERNET FRANC-CABERNET  
SAUVIGNON

WYNCROFT MARLAND LATE HARVEST LAKE MICHIGAN SHORE RIESLING

## EVENTS - PAST

**MAY 23 WINES OF GERMANY DINNER WITH DEREK VINNICOMBE AT GRANGE KITCHEN** - All the years Derek brought his road show of German winemakers to Ann Arbor to display their wares we never really had an opportunity to unlock his storehouse of knowledge until this evening, when he was the focus of our attention. My, he knows about every aspect of the German-wine scene and puts it across in an entertaining fashion.

For an aperitif, we enjoyed FITZ-RITTER PFALZ RIESLING SEKT EXTRA TROCKEN. Derek told us Alice Fitz and family are building a new and larger sekt-making facility, so soon there will be more of this fine sparkler to go around, and, likely, it will taste even better! For our first course, chef Brandon Johns presented Cured Trout, Brioche, and Fermented Ramps. As throughout the evening, Brandon proved himself a master at wine-and-food pairing. The wine selection, DR.THANISCH BERNKASTELER RIESLING SPATLESE DRY, was grand, even statuesque, yet fully accommodating to the course. Dry riesling is ever so versatile at the table.

Next, Lettuces, Cured Ham, and First of Year Strawberries accompanied by a pair of wines: PAUL ANHEUSER NAHE BLANC DE NOIR and DR. HEYDEN RHEINHESSEN SILVANER ALTE REBEN DRY, as we continued our exploration of German wine beyond sweet riesling. The dry, strawberry-scented Anheuser 'blush' was fully sympathetic to the course. The Heyden silvaner, from old vines, showed impressive body and boldness. It proved an attendee favorite and even carried on well with the next course, Spicy Cumin Braised Lamb with Hand Pulled Noodles, a couple of awesome achievements. ERNST BRETZ BECHTOLSHEIMER PETERSBERG KERNER might have been a little too sweet in this context, leading diners to return for a second glass of the silvaner.

The hits kept on coming, as next came Roasted Chicken, with Braised Cabbage, Mushrooms, and Caraway accompanied by DR. HEYDEN RHEINHESSEN PINOT NOIR. Germany's dry, cool-climate pinot noirs are even more food-facile than Oregon's, this one just right with Brandon's personality-laden chicken. No bland, boneless, skinless chicken breast this. The finishing touch to an entertaining evening was a dessert I named Panna Cotta, but it wasn't exactly that form of Buttermilk, Honey, and Thyme presentation, seemingly strange bedfellows that actually got along in splendid fashion with each other and with a traditional Mosel riesling favorite, BOLLIG-LEHNERT PIESPORTER GOLDTROPFCHEN SPATLESE, a honeyed delight of its own.

## **JUNE 13 BLUE QUAIL DINNER WITH GUINNESS MCFADDEN AT TERRY B'S**

As he was billed, Guinness was quite a storyteller, drawing on his many experiences in the wine world and beyond. As with importer Rick Collett's commentary at an AATG dinner earlier in the year, we got a lot of insider information about the industry and its practical matters versus romance.

While Guinness was out of the room conducting business with the home front via his cell phone, his son was present to fill in, as was Blue Quail's Michigan importer Chaad Thomas. And I got a few licks in too. No one was wanting for words.

We opened with BLUE QUAIL POTTER VALLEY PINOT GRIS and a surprise extra, BLUE QUAIL POTTER VALLEY CHARDONNAY. Potter Valley is a Mendocino County AVA in the upper Russian River watershed. These wines set the tone for all the Blue Quail selections we enjoyed this evening. These are not show wines. Their accurate, understated varietal personalities, clean lines, and freedom from oak complications render them eminently accommodating at the table.

And so it was with BLUE QUAIL POTTER VALLEY DRY ZINFANDEL ROSE with Oysters and Pickled Strawberry Mignonette. Fully dry, with subtle berry aromas and flavors, it presented a Euro take on an All-American varietal. Next, Ponzu Marinated Mussels with Buckwheat Soba Noodle Salad joined BLUE QUAIL POTTER VALLEY SAUVIGNON BLANC, yet another truly dry, understated, spot-on varietal presentation. The course was bountifully flavorful and much to my liking. The wine was perfectly comfortable with its secondary role.

Apple Coconut Curry Soup and Spiced Michigan Shrimp joined BLUE QUAIL POTTER VALLEY DRY RIESLING to form a whole greater than the sum of its parts. Unique for both its flavor and style, this was my favorite Blue Quail white. The piece de resistance proved a most complicated course of Cocoa & Black Cardamom Crusted Michigan Lamb Chops with Purple Carrot Puree, Grilled Plums, and Grits Cake alongside BLUE QUAIL POTTER VALLEY PINOT NOIR. The most facile of red wine varietals, pinot noir deftly took on this complex of flavors and textures with nary a miss, especially a dry, unwooded version like Guinness's, more akin to an Oregon than a California pinot noir.

The last wine, MCFADDEN CORO MENDOCINO RED, was quite a departure from the Blue Quail range. Big, bold, and barrel-aged, it's part of a project of Mendocino winegrowers who rotate the production of Coro. Here the wine would take center stage, accompanied by a Cheese Board, House Preserves, and House Pickles. Thanks to chef Jessi and staff for a rangy, exciting menu. She seems to be settling into her role at Terry B's, going from strength to strength will each passing event.

Please reserve \_\_\_ places (note costs below) for the **Ann Arbor Tasters Guild SPAIN'S ARTISAN WINEGROWERS Wine Importer Dinner at Terry B's, 7954 Ann Arbor St, Dexter, on Tuesday July 25 at 7:00 pm**

<b>Costs per person:</b>	By July 18	After July 18	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 MICHIGAN'S MASTER WINEGROWER Wyncroft Estate Winemaker Dinner**

**at Grange Kitchen, 118 W Liberty, Ann Arbor, on Tuesday, August 15 at 7:00 pm**

<b>Costs per person:</b>	By Aug 8	After Aug 8	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)	<input type="checkbox"/> One Year (\$45)	<input type="checkbox"/> Two Years (\$85)	Lower rates at TG events for TG members
TG/AAWC email delivery (FREE transfer of existing memberships)			
<b>EMAIL ADDRESS:</b>			
Ann Arbor Wine Club (AAWC) Specify Postal or EMAIL delivery	<input type="checkbox"/> Postal 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	
	<input type="checkbox"/> EMAIL to 12/17 (\$3.00)		

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**

**July 2017 NEWSLETTER**  
**Tasters Guild - Ann Arbor Chapter 037 Ann Arbor Wine Club**