

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 **May 13**. 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 SENEJAC, CB, HAUT MEDOC	15.99	187.95/12		
2. 14 FONROQUE, GCC, SAINT EMILION	25.49	149.95/6		
3. 15 CROIX BLANCHE, MONTAGNE ST EMIL	14.99	176.50/12		
4. 15 BARRAIL CHEVROL, FRONSAC	12.99	152.95/12		
5. 14 PERTHUS, COTES DE BOURG	11.49	134.95/12		
6. 11 CAHORS, GAUTOUL	12.99	152.95/12		
7. 15 DOM DES JUSTICES, BORD BLANC	14.99	176.50/12		
8. 06 COUTET, 1GC, BARSAC	44.99	264.50/6		
9. 12 CDG GROS MANSANG MOELLEUX, ME	11.99	139.95/12		
10. 15 MUSCADET LEVRAUDIERE , B-H	10.99	129.50/12		
11. 15 SAUMUR BL POUCHES, VI DE SAUMUR	9.99	117.50/12		
12. 15 BOURGUEIL LIEU DIT BEAUREGARD,	9.99	117.50/12		
13. 14 VOUVRAY, CLOS PALAT	13.99	164.50/12		
14. 15 POUILLY FUME VV, REGIS MINET	19.99	234.95/12		
15. 15 C ROANNAISE ORIGINELLES, SEROL	13.99	164.50/12		
16. 15 BOURG PINOT NOIR, MOUTARD-DILIGENT	16.99	199.95/12		
17. 11 BEAUNE EN GENET 1C, ARNOUX	33.99	199.95/6		
18. 15 BROUILLY GC VV, DOMAINE DUBOST	18.99	223.50/12		
19. 15 CHABLIS CHAMPS ROYAUX, W FEVRE	19.99	234.95/12		
20. 14 BOURGOGNE CHARD VV, A BICHOT	14.99	176.50/12		
21. 12 AUXEY DURESSSES BLANC VIREUX, D-F	33.99	199.95/6		
22. 15 MONTAGNY GR ROCHE 1C, L LATOUR	19.99	234.95/12		
23. 15 MACON VILL CHARD VV, JEAN TOUZOT	11.49	134.95/12		
24. 16 SAVOIE APREMONT, RICHEL	12.99	152.95/12		

25. 12 CORNAS PREMICES, E & J DURAND	29.99	176.50/6		
26. 15 CDR SOURCE, DOMAINE COURTOIS	9.99	117.50/12		
27. 14 CDR, TROIS COURONNES	7.49	87.95/12		
28. 13 LIRAC LA FERMADE, MABY	12.99	164.50/12		
29. 14 VACQUEYRAS, LA TOURADE	18.49	217.50/12		
30. 10 CHATEAUNEUF, LUCIEN BARROT	25.49	299.95/12		
31. 15 HERAULT CARRIGNAN VV, MONT GRAVET	7.49	87.95/12		
32. 15 ALSACE PINOT BLANC VAL ST GREGOIRE	13.99	164.50/12		
33. 15 ALSACE GEWURZ, A. SCHERER	15.99	187.95/12		
34. 15 MOSEL RIES URBAN, NIK WEIS	9.39	109.95/12		
35. 14 URZIGER WURZGARTEN RIES AUS	18.99	223.50/12		
36. 14 JOHSBERGER ERNTEBRINGER RIES KAB	10.99	129.50/12		
37. 14 NIERSTEINER REHBACH RIES SPAT, WE	14.99	176.50/12		
38. 15 WEINLAND GRU V, BROADBENT liter	12.99	152.95/12		
39. 13 LISBOA LAB, CASA SANTOS LIMA	7.49	87.95/12		
40. 15 RIAS BAIXAS ALBARINO, MORGADIO	14.99	176.50/12		
41. 11 TORO ROMANICO, TESO LA MONJA	9.99	117.50/12		
42. 14 RIBERA DEL DUERO HITO, CEPA 21	15.99	187.95/12		
43. RIOJA CVC SOMO, EL SOMO	8.49	99.95/12		
44. 14 CARINENA GARNACHA MONSERAN	7.49	87.95/12		
45. 14 MONTSANT BLAU, CAN BLAU	11.49	134.95/12		
46. 14 PRIORAT CEPES NOUS, PASANAU	16.99	199.95/12		
47. 14 JUMILLA MONASTRELL COMOLOCO, GIL	7.99	93.95/12		
48. 12 BAROLO LA VILLA, A E R SEGHEISIO	38.99	229.50/6		
49. 15 DOLCETTO DI DOGLIANI PIANEZZO	12.99	164.50/12		
50. 15 BARDOLINO CLASSICO, LENOTTI	8.49	99.95/12		
51. LAMBRUSCO BORGOLETO, PUIANELLO	14.99	176.50/12		
52. 15 ROMAGNA SANGIOVESE, TAVERNELLO	4.99	58.50/12		
53. 11 TOSCANA DAINERO, BOSCO	11.49	134.95/12		
54. 14 CHIANTI WHEN WE DANCE, IL PALAGIO	18.99	111.50/6		
55. 15 PUGLIA NEGROAMARO, LUCCARELLI	11.49	134.95/12		
56. 13 AGLIANICO DEL VULTURE GRICOS, GRIF	13.69	159.95/12		
57. 16 MOSCATO D'ASTI BRICCO RIELLA,	11.49	134.95/12		
58. 16 LUGANA, OTTELLA	12.99	152.95/12		
59. 15 VENEZIE PINOT GRIGIO, CONTI	8.49	99.95/12		
60. 15 VERDICCHIO DEI CASTELLI DI JESI CLASS	14.99	176.50/12		
61. 15 MASSAYA COLOMBIER RED	13.99	164.50/12		
62. 11 WATERMILL CAB	23.99	139.95/6		
63. 13 HOOPES NAPA VY CAB	42.99	249.95/6		

64. 13 TALLEY BISHOPS PEAK PR CAB	16.99	199.95/12		
65. 13 NOBLE VINES 337 LODI CAB	11.49	134.95/12		
66. 14 GNARLY HEAD CALIF MERLOT	7.49	87.95/12		
67. 15 L'ENVOYE STR SHOOTER PINOT NOIR	15.99	187.95/12		
68. 14 DAVIS BYNUM JANE'S RRV PINOT NOIR	19.99	117.50/6		
69. 16 DABLON MATINEE SWEET LMS RED	12.99	152.95/12		
70. 13 VINA ROBLES RED4 PR RED	9.39	109.95/12		
71. 14 TERRA D'ORO AMADOR TEROLDEGO	14.99	176.50/12		
72. 15 SEGHEISIO FAMILY SONOMA ZIN	19.99	234.95/12		
73. 13 LANGE TWINS CARICATURE OV ZIN	11.49	134.95/12		
74. 15 LEESE-FITCH CALIFORNIA CHARD	8.49	99.95/12		
75. 13 KNIGHT'S BRIDGE WEST BLOCK CHARD	21.99	258.50/12		
76. 14 TRUE MYTH EDNA VALLEY CHARDY	12.99	152.95/12		
77. 16 FONTAINE WOODLAND WHITE	11.49	134.95/12		
78. 15 COOPER MTN COOPER HILL PINOT GRIS	12.99	152.95/12		
79. 15 ANNE AMIE AMIRITA WHITE	13.99	164.50/12		
80. 12 PAC RIM GLACIERE RIES ICE half bottle	7.49	87.95/12		
81. 15 FINCA OLMOS MTN DOOR MALBEC	6.79	79.95/12		
82. 14 MONTES CLASSIC CAB	9.79	114.95/12		
83. 16 CLIFFORD BAY SAUVIGNON BLANC	9.79	114.95/12		
84. 15 HOPES END S AUS RED	9.79	114.95/12		
85. 14 BARISTA WESTERN CAPE PINOTAGE	11.99	139.95/12		
86. 15 TAVEL ROC-EPINE, LAFOND	14.99	176.50/12		
87. 16 COTEAUX D'AIX ROSE SABINE, BIELER	11.49	134.95/12		
88. SANLUCAR MANZANILLA LA GUITA,	12.99	76.50/6		
89. FERREIRA TAWNY PORTO	14.99	176.50/6		
90. SHANIA SANGRIA LOTE 5/16, JUAN GIL	7.49	87.95/12		
91. MOUTARD PERE GR CUVEE BRUT	31.99	187.50/6		
92. MASCARO RUBOR AURORAE ROSE BRUT	15.99	187.95/12		
93. 13 ROTARI METODO CLASS TRENTO BRUT	14.99	176.50/12		
94. OMMEGANG 3 PHILTRIPPEL 12 oz bot + DEP	3.79	22.50/6		
94. deposit	.10	.60/6		
95. N-WOODS ESPR RT BEER + DEP NO TAX	1.79	10.50/6		
95. deposit	.10	.60/6		
96. LAVAZZA STA MARTA GR 12 oz NO TAX	7.99	23.50/3		
97. RED LEAF 2 YR CHEDDAR 7 oz NO TAX	4.49	12.95/3		
98. GR AGED WI PROVOLONE 14 oz NO TAX	6.29	18.50/3		
99. OLLI NAPOLI SMK SALAME 4 oz NO TAX	3.79	10.95/3		
100. CAROL SNICKERDOODLE NO TAX	1.69	4.95/3		

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

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PLEASE NOTE ANY DELIVERY OR STORAGE INSTRUCTIONS HERE

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TAXABLE SUB-TOTAL:

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+ 6% Sales Tax:

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+Bottle Deposit:

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+ NON-TAXABLE SUB-TOTAL:

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=ORDER TOTAL:

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**+Add Membership Dues** (choose one)

AAWC via Postal delivery to DEC (\$8.00 \_\_\_\_\_)

AAWC via EMAIL delivery to DEC (\$4.00 \_\_\_\_\_)

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:

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EXPIRATION DATE:

SECURITY CODE:

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SIGNATURE (required for credit cards)

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

Name:

Address:

City/ST/Zip:

home ph:

work ph:

email:

SUBSTITUTE copy. Membership status may be checked with Sally

# ANN ARBOR WINE CLUB

MAY, 2017

## ANN ARBOR WINE CLUB MAY TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Sunday, May 7 at 6:00**. 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 May 13. 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 May 20. 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 **May 20 FORWARD**.

**MARK YOUR CALENDAR: NEXT Ann Arbor Wine Club Tasting is Sunday, July 9**

### --BORDEAUX - RED--

#### 1. 14 CHATEAU SENEJAC, CRU BOURGEOIS, HAUT MEDOC 15.99 each; 187.95 case of 12

Parker 90: 'The 2014 Senejac has a withdrawn but well defined bouquet with more undergrowth aromas than many of its peers, unreservedly classic in style (and there is nothing wrong with that). The palate is medium-bodied with a ripe blackberry and boysenberry on the entry, a slight tinniness on the back palate with a very tightly wound finish. This clearly needs 4-5 years in bottle but it has the matière to repay those with patience. Tasted September 2016.'

#### 2. 14 CHATEAU FONROQUE, GRAND CRU CLASSE, SAINT EMILION 25.49 each; 149.95 case of 6

Wine Enthusiast 92-94; Parker 91-93: 'The Château Fonroque 2014 blossoms from the glass with ebullient red berry fruit mixed with rose petal and violets aromas. This palate is crisp and focused with a keen line of acidity that neatly counterbalanced the silky textured, lightly spiced fruit. This is already showing fine cohesion and poise—an excellent wine courtesy of Alain

Moueix and one of my picks from the Right Bank this year.'

#### 3. 15 CHATEAU LA CROIX BLANCHE, MONTAGNE SAINT EMILION 14.99 each; 176.50 case of 12

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.

#### 4. 15 CHATEAU BARRAIL CHEVROL, FRONSAC 12.99 each; 152.95 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.

#### 5. 14 CHATEAU PERTHUS, COTES DE BOURG 11.49 each; 134.95 case of 12

At St. Andre de Cubzac. Dark purple color./ Deep and inky purple fruit of Bourg with the plush dimension of Bourg. Qualities not found in many 14s of this level./ 14 purple fruit but not austere. Padded. Works. Has a good future too. 91+/100.

#### 6. 11 CAHORS, CHATEAU GAUTOUL 12.99 each; 152.95 case of 12

Sweeter and more revealing than before. This is nice and spicy now./ Dry but not too. Rounder. Spicier than at the first encounter. I probably tasted it too soon after it was shipped, and it suffered from travel shock. Now it's moving up closer to the qualities I appreciated in the 2009. Yes. 91+/100.

### --BORDEAUX - WHITE--

#### 7. 15 DOMAINE DES JUSTICES, BORDEAUX BLANC 14.99 each; 176.50 case of 12

By the Medeville family, owners of Sauternes Chateau Gillette, which never releases its sweet wines before they're at least 20 years old. Half each old-vines semillon and sauvignon blanc here. Shy nose./ But not the palate. Rich and delicious tropical flower aromatics. Large, waxy, spicy, unique. These folks are something else. 92/100.

#### 8. 06 CHATEAU COUTET, 1ER GRAND CRU, BARSAC 44.99 each; 264.50 case of 6

Wine Spectator 94; Wine Enthusiast 95: 'It is the poise, the elegance of Coutet that shows so well in this delicious wine. It is ripe, with layers of apricot and peach, lifted with spice and an over-arching sweet acidity that gives the wine a wonderful, heart-stopping lift.'

#### 9. 12 COTES DE GASCOGNE GROS MANSANG MOELLEUX, DOMAINE DE MENARD 11.99 each; 139.95 case of 12

Petit and gros mansang. Oh, luscious. Honey and apricot. Really working hard for my benefit./ Unbelievable. Full flavored, honey, tonic. Petit mansang high acid. A magnificent sweet wine. Way underpriced. 95/100.

### --LOIRE--

#### 10. 15 MUSCADET SEVRE & MAINE SUR LIE CUVÉE LA LEVRAUDIÈRE CHATEAU LA TARCIERE, BONNET-HUTEAU 10.99 each; 129.50 case of 12

A good and full one. Moss; terrarium. Classic./ Very striking green and bitter botanicals. Very dry and extreme. Positively needs food companionship. Likely cellar candidate too. 91+/100.

**11. 15 SAUMUR BLANC LES POUCHES, VIGNERONS DE SAUMUR**

**9.99 each; 117.50 case of 12**

Chenin blanc from a single vineyard on southwest slopes near Meron. One of the best in the series thanks to a warm, sunny growing season. Cool northern fruit that's ripe while still crisp./ Really fruitier, riper, and more aromatic than usual. More-ish. 91+/100.

**12. 15 BOURGUEIL LIEU DIT BEAUREGARD, CAVE DE BOURGUEIL**

**9.99 each; 117.50 case of 12**

From gravelly and sandy soils. Oh, boy, ultra fresh and real Bourgueil cabernet franc. Cool northern vigor and 2015 fruit ripeness work together really well./ Yes, cool, racy, tarry, snappy, zesty. 91+/100.

**13. 14 VOUVRAY, CLOS PALAT**

**13.99 each; 164.50 case of 12**

Attractive light quince and lime./ Good acid and mouthfeel. Balanced. Suits its genre well. Sec tendre. Almost sec. Well liked by the group. 92/100.

**14. 15 POUILLY FUME VIEILLES VIGNES, REGIS MINET**

**19.99 each; 234.95 case of 12**

Wine & Spirits 94: 'Régis Minet took over his grandfather's vines in 1976 and went on to make a small business out of Pouilly-Fumé, now farming 25 acres, most of the vines between 25 and 30 years old, all on clay-limestone soils. He makes a clean wine, fermenting without added yeasts in stainless steel, where it ages on the lees for six months. And perhaps it is that cleanness that's so appealing in 2015, the breezy freshness of the grapes, the fleshy fatness of the vintage and the mineral length of flavor combining in a gracious white. It hints at yellow apple and delicate wild-strawberry fruit as the flavors develop with air, suggesting the complexity that will develop with a few years of bottle age.'

**15. 15 COTES ROANNAISE LES ORIGINELLES, DOMAINE SEROL**

**13.99 each; 164.50 case of 12**

This is about as far upriver as you can get in the Loire Valley. Not far from Lyon and the Rhone. 12.5%. Big, full, rich gamay. At once dense and bright./ Nice gamay flow, and crisp acidity for food. 91/100.

**--BURGUNDY - RED--**

**16. 15 BOURGOGNE PINOT NOIR, DOMAINE MOUTARD-DILIGENT**

**16.99 each; 199.95 case of 12**

Very sweet and ripe for a Chablis-area pinot. 2015 talks. Pure cherry hard candy./ Sweet and ripe fruit with vigorous acid too. Balanced. 91/100.

**17. 11 BEAUNE EN GENET 1ER CRU, DOMAINE ARNOUX**

**33.99 each; 199.95 case of 6**

Last tasted 8/16: In a bit of a mid life trough, aromatically. Between fruit aroma of youth and sage bottle bouquet. That's OK. The fruit is good and Beaune sweet, and the nose displays Cote de Beaune character that is the mark of this appellation's wines./ Sweet and sassy harmony. Good acidity. Everything fits and works together well. Will improve through age seven, at least. 93+/100. List price: \$53.

**18. 15 BROUILLY GRAND CRU VIEILLES VIGNES, DOMAINE DUBOST**

**18.99 each; 223.50 case of 12**

Much fruitier than Dubost's 2014 Fleurie. Speaks for the vintage and this always successful cuvee./ Suave and balanced. Like a Villages but bigger. Everything it should be. 92/100.

**--BURGUNDY - WHITE--**

**19. 15 CHABLIS CHAMPS ROYAUX, WILLIAM FEVRE**

**19.99 each; 234.95 case of 12**

The estate covers 125 acres, half in the Premiers and Grands Crus. Full, fresh apple, peel,

calcaire. The ripeness of 15./ Whoa! All about extract, volume, body. The flavor and texture intensity of a Premier Cru. Full of material. Lasting finish. 93/100.

**20. 14 BOURGOGNE CHARDONNAY VIEILLES VIGNES, ALBERT BICHOT**

**14.99 each; 176.50 case of 12**

25-35 year old vines from the Hautes Cotes de Beaune. 30% barrel fermented, 20% barrel aged. Full volume, nostril assault. Light oak. Penetrates, tingles, and swells the nostrils. Plenty of wood, sufficient fruit basis. Yes, all around well composed./ More fruit on the palate. Body, amplitude, full texture. Sweet fruit and fine oak burnish in balance. Long, sweetly fruity aftertaste. Best yet in a solid series. 92/100.

**21. 12 AUXEY DURESSSES BLANC LES VIREUX, DOMAINE DUPONT-FAHN**

**33.99 each; 199.95 case of 6**

From a site that is mostly Premier Cru and sits just upslope from Meursault Vireux. Unfined, unfiltered. Revealing, more forward than the Bourgogne Perrieres. Very high-elevation Meursault vineyard character./ Extremely well balanced. Lots of Meursault meal and grain. Will surely satisfy the Meursault lover. 95/100.

**22. 15 MONTAGNY LA GRANDE ROCHE 1ER CRU, LOUIS LATOUR**

**19.99 each; 234.95 case of 12**

Full of fine fruit, Chalonais resin, well imparted oak. Great richness and composition. Fabulous nose./ Again, full flavor, texture, suavity, balance. The group was impressed with both the quality and the value. 92+/100.

**23. 15 MACON VILLAGES CHARDONNAY VIEILLES VIGNES, DOMAINE JEAN TOUZOT**

**11.49 each; 134.95 case of 12**

Last tasted 12/16: At Martailly-Les-Brancion. Fresh, young, and certainly brisk enough for 15. Aromas still in the formative process./ Yes, hesitant to reveal its full self at this stage. All the parts are in place to assure this vintage will do the series proud. Popular with the group. 91+/100.

**--RHONE/MIDI--**

**24. 16 SAVOIE APREMONT, DOMAINE RICHEL**

**12.99 each; 152.95 case of 12**

High-altitude dry white from the varietal jacquere. Very young and green-fruited. Ideal. And will fill and soften too./ Already fulfilled, and rounder and larger on the palate. Striking acid, etch, grip. 92/100.

**25. 12 CORNAS PREMICES, ERIC & JOEL DURAND**

**29.99 each; 176.50 case of 6**

Parker 93: 'The 2012 Cornas Premices knocks it out of the park with its chocolaty dark fruits, leather, crushed rock and licorice aromas and flavors. Dense, full-bodied and concentrated, with a hedonistic, voluptuous slant, drink it over the coming 6-7 years. \$45.'

**26. 15 COTES DU RHONE LA SOURCE, DOMAINE COURTOIS**

**9.99 each; 117.50 case of 12**

Parker 91: 'If you can really find this wine at 13 bucks, buy it. The 2015 Côtes du Rhône la Source is a full-bodied, ripe and beautifully fruited effort. It has fabulous purity, lots of black cherry, currants, peppery herbs and licorice aromas and flavors, and full-bodied richness that never comes across as heavy or cumbersome. Made from 85% Grenache and 15% Syrah, from a higher elevation parcel (I'm guessing near Vinsobres), destemmed and aged in stainless steel, it's a smoking value!'

**27. 14 COTES DU RHONE, LES TROIS COURONNES**

**7.49 each; 87.95 case of 12**

80% grenache, 20% syrah; at Tulette near Visan on the Left Bank. Sweet grenache and

dark fruited syrah, forthcoming, direct, exemplary./ Good balance of grenache richness and the relative tartness of the vintage. Some astringency at the end calls for food or more time in bottle. 90+/100.

**28. 13 LIRAC LA FERMADE, DOMAINE MABY**

**12.99 each; 164.50 case of 12**

60% grenache, 40% mourvedre. 14.5%. Purple and elegant Right Bank. Regal mourvedre. Deep purple plum, flowers./ Elegant, silky, refined, super stylish. Balanced, firm texture of light, dusted tannins. 93+/100.

**29. 14 VACQUEYRAS, DOMAINE DE LA TOURADE**

**18.49 each; 217.50 case of 12**

Grenache, syrah, mourvedre. Oh, special vintage here! Deep, spicy, beefy, unique Vacqueyras. Totally rich and multi-dimensional for the usually restrained young Tourade rouge./ Yes, rich and soft and balanced and flavorful. All you could want. Yet another face of Vacqueyras, one of France's most diverse, entertaining, and stimulating set of red wines. Well liked by the group. 93/100.

**30. 10 CHATEAUNEUF DU PAPE, DOMAINE LUCIEN BARROT**

**25.49 each; 299.95 case of 12**

Solidly built old-time style with high grenache content. Grenache's high alcohol and glycerol. Old-time tar and licorice. Great future./ Oh, yes, grenache sweet berries, glycerol, tar, grip. Chewy texture. Fine alcohol power; blooms in the mouth. Superior to the 2007. 94+/100.

**31. 15 HERAULT CARIGNAN VIEILLES VIGNES, MONT GRAVET**

**7.49 each; 87.95 case of 12**

Vines up to 100 years old. Fresh fruited and very peppery, vigorous, accomplished, all./ Again, has it all. Balanced, fresh, spicy, vigorous. Fully accomplished, useful. Impressive length. Bargain. 91/100.

**--ALSACE--**

**32. 15 ALSACE PINOT BLANC VAL SAINT GREGOIRE, SCHOENHEITZ**

**13.99 each; 164.50 case of 12**

M. Schoenheitz paid me a visit a couple of months back. Impressive gentleman, impressive wines from one of the southern-most zones of Haut Rhin. Rich, and racy even in 15. Ideal./ Yes, pinot blanc and 15 rich and soft. Plenty of fruit. 91/100.

**33. 15 ALSACE GEWURZTRAMINER, A. SCHERER**

**15.99 each; 187.95 case of 12**

Highly perfumed. Scherer at his best. Rose, ginger, tonic, barbershop./ Lush for all its glycerol yet literally dry. Ideal. His best vintage yet. 93/100.

**--GERMANY/AUSTRIA--**

**34. 15 MOSEL RIESLING URBAN, NIK WEIS**

**9.39 each; 109.95 case of 12**

By the proprietor of St. Urbans Hof. Oh, good stone, etch, and extract combined with bright Mosel riesling fruit./ A tad sweeter than the norm for this cuvee thanks to 2015's warmth, and slightly lower in acidity, though the finish is mighty tangy. Suits me. 91/100.

**35. 14 URZIGER WURZGARTEN RIESLING AUSLESE, WEINGUT KARL ERBES**

**18.99 each; 223.50 case of 12**

Stony, spicy, dry extract minerality. Speaks little of auslese nectar but totally of Wurzgarten terroir./ Oh, rich and nectarous on the palate though. Flowers, ginger, warm spices. Sweetness covers the acidity on entry, but it comes out at the end. Wow! 93+/100.

**36. 14 JOHANNISBERGER ERNTEBRINGER RIESLING KABINETT, KRAYER**

**10.99 each; 129.50 case of 12**

14 form, acid, extract, grip. Rheingau golden citrus, mineral./ Full, juicy. Light bouquet development. Great extract to balance the kabinet sweetness. Long, cedary aftertaste. 92/100.

**37. 14 NIERSTEINER REHBACH RIESLING SPATLESE, EUGEN WEHRHEIM**

**14.99 each; 176.50 case of 12**

Oh, good textural edge of dry extract. Fabulous class of Rehbach, including the signature tangerine aroma./ Spatlese sweetness and acidity in balance. Glorious, ever-lasting finish. 94/100.

**38. 15 WEINLAND GRUNER VELTLINER, BROADBENT liter**

**12.99 each; 152.95 case of 12**

Good and sweet and juicy nose. No austerity. Wide appeal. Smooth. Plenty of fruit beyond just apple. Lime and peach. No legume./ Good grip and acid etch. Fabulous acid, really. Great textural appeal. 92/100.

**--IBERIA--**

**39. 13 LISBOA LAB, CASA SANTOS LIMA**

**7.49 each; 87.95 case of 12**

35% castelao, 25% each tinta roriz, syrah, 15% touriga nacional; 4 months in new Portuguese oak barrels. Jammy black fruits. Intense. 2013 has it all. Super concentration./ Sweet and concentrated indeed. One of the best vintages of this. 91+/100.

**40. 15 RIAS BAIXAS ALBARINO, ADEGAS MORGADIO**

**14.99 each; 176.50 case of 12**

At Condado do Tea, the easternmost zone. Rich, full, scented, ripe 15. Impressive./ Full extract, padding, volume. Big time. In its full glory this spring-summer. Always one of the best. 92/100.

**41. 11 TORO ROMANICO, BODEGAS TESO LA MONJA**

**9.99 each; 117.50 case of 12**

International Wine Cellar 91: 'This 100% tinta de toro wine went through malo in new French oak and then spent six months in another set of new barrels). Bright purple. Intense dark berry aromas are complemented by potpourri, cola and vanillin oak. Broad, palate-coating blackberry and blueberry flavors become livelier with air and show an energetic spiciness. Finishes with very good clarity and juicy persistence, the cola and spice notes repeating. \$17.'

**42. 14 RIBERA DEL DUERO HITO, CEPA 21**

**15.99 each; 187.95 case of 12**

Rich and racy wine of vintage and region without excess oak or toughness or power or dryness./ Really lush and lovely. Lots of flavor. Great acid. Outstanding. 92/100.

**43. RIOJA CVC SOMO, BODEGAS EL SOMO**

**8.49 each; 99.95 case of 12**

'CVC' indicates a Rioja wine of more than one vintage. The practice is common here. Good barrel development. Label says crianza; nose reads reserva. Rich and balanced, totally old time Rioja./ Yes, rich in both flavor and texture. Total wood-fruit marriage. Fabulous value. 92+/100.

**44. 14 CARINENA GARNACHA CASTILLO DE MONSERAN, BODEGAS SAN VALERO**

**7.49 each; 87.95 case of 12**

Full, sweet, spicy, peppery. Ideal Carinena grenache. Wow./ Great acid and frame, with grenache sweet strawberry and raspberry center. Cracked pepper, raspberry seed zestiness plus round glycerol balance. Yes. 92/100.

**45. 14 MONTSANT BLAU, CELLER CAN BLAU****11.49 each; 134.95 case of 12**

50% mazuelo (carignan), 25% each syrah, garnacha. Deep, sweet black cherry carignan. Rich and full presence./ Yes, sweet, generous fruit appeal, with tannin and other textural play. Has weight and takes up space. 91/100.

**46. 14 PRIORAT CEPS NOUS, CELLER PASANAU****16.99 each; 199.95 case of 12**

70% garnacha, 20% merlot, 10% syrah. 6 months in French and American oak barrels. Great freshness and clarity, with light oak and leather in background./ Fine leather, vinosity, power at 15%, and tannin. Good future. 92+/100.

**47. 14 JUMILLA MONASTRELL COMOLOCO, JUAN GIL****7.99 each; 93.95 case of 12**

Oh, boy. Such a woody-spicy aromatic adventure./ Sweet and savory. Complete. Bargain. Better than the 2013. 92/100.

**--ITALY - RED--****48. 12 BAROLO LA VILLA, ALDO E RICCARDO SEGHEISIO****38.99 each; 229.50 case of 6**

Wine Spectator 94: 'A smooth, velvety red, featuring plum, cherry, menthol, tar and tobacco flavors. Balanced and long, echoing fruit, underbrush and mineral elements on the aftertaste. Best from 2020 through 2036. \$52.'

**49. 15 DOLCETTO DI DOGLIANI PIANEZZO, AZ. AGR. FRANCESCO BOSCHIS****12.99 each; 164.50 case of 12**

Dark and clear, deep and measured. Elegant and loaded both./ Yes, both oomph and charm. Flow and balance. Ideal Dogliani Dolcetto well poised for further enhancement over the next year or so. 92+/100.

**50. 15 BARDOLINO CLASSICO, LENOTTI****8.49 each; 99.95 case of 12**

50% corvina, 35% rondinella, 10% molinara. Sweet Morello and Montmorency cherries./ Admirably ripe and balanced. Finishes soft and sweet. Well controlled acid. Good served cool. 91/100.

**51. LAMBRUSCO BORGOLETO, CANTINA PUIANELLO****14.99 each; 176.50 case of 12**

Finally I have attractive Lambruscos in my repertoire of both dry and sweet styles. These are such versatile food wines when genuine. Fresh, full scented, ideal. Plum and maraschino./ Soft and sweet and nice. Correct and controlled VA behind. 92/100.

**52. 15 ROMAGNA SANGIOVESE, TAVERNELLO****4.99 each; 58.50 case of 12**

I had this on March's Wine Club sale, the shipment was way-laid, and I ended up filling orders with Tavernello's equally attractive Montepulciano d'Abruzzo. Now it's baack! Good, accurate sangiovese character in the lighter-than-Tuscan Romagna style, with 15 oomph too. An attractive combo of warmth and vigor./ Racy, spicy. Sangiovese with glycerol and fine tannin, grip. A great, versatile food wine value. 90/100.

**53. 11 TOSCANA DAINERO, CASTIGLION DEL BOSCO****11.49 each; 134.95 case of 12**

90% merlot, 10% sangiovese. Brighter and more accessible than the 2010 tasted last week. That's 2011—a year younger by date but three years more advanced in development. Racy, savory herb, meat, dried fruit complex. Very attractive./ Rich, easy, flowing, enticing, and complex. Complete. List price: \$25. 94/100.

**54. 14 CHIANTI WHEN WE DANCE, IL PALAGIO****18.99 each; 111.50 case of 6**

The estate belongs to Sting, lead of rock band The Police, and his wife Trudy. 90% sangiovese, 5% each colorino, canaiolo. Not barrel aged but leaves an impression of barrel maturation. Impressive dried cherry and orange rind sangiovese aroma set. Nice and ripe despite the cool vintage. Deep and pure./ Yes, sensations of warmed fruit, fruit candy, and even chocolate. All enticing. A wow Chianti. 94/100.

**55. 15 PUGLIA NEGROAMARO TERRE DI SAVA, LUCCARELLI****11.49 each; 134.95 case of 12**

Sweet and ripe. A controlled, positive edge of VA./ Very nectarous, black, concentrated extra maturity of the fruit in 2015. Spicy, without oak. Full. Complete negroamaro. 91/100.

**56. 13 AGLIANICO DEL VULTURE GRICOS, AZ. AGR. GRIFALCO****13.69 each; 159.95 case of 12**

Expressive of licorice, tar, cherry, peppercorn. Great aglianico, deep and persistent./ Yes, well textured, well balanced. Sweet fruit flavors, fine tannin, all. One of the best in this series. 92/100.

**--ITALY - WHITE--****57. 16 MOSCATO D'ASTI BRICCO RIELLA, VALTER BARBERO****11.49 each; 134.95 case of 12**

Soo dainty and elegant and peachy and floral. Ethereal moscato./ Balance of sparkle, sweetness, and acidity. Complete package. 93/100.

**58. 16 LUGANA, OTTELLA****12.99 each; 152.95 case of 12**

A bright new addition to our Lugana repertoire. Good varietal character. Quite expressive really. Good clarity, good texture. Classy wine. 91/100.

**59. 15 VENEZIE PINOT GRIGIO, CONTI****8.49 each; 99.95 case of 12**

I put this on March's Wine Club sale, but the shipment encountered a disaster, and most all bottles were compromised. A new delivery has arrived! Very new and sweet. Snappy, etched. Peach, honey, nut./ Yes, good acid and 15 richness. Racy. 91/100.

**60. 15 VERDICCHIO DEI CASTELLI DI JESI CLASSICO LE GEMME, BRUNORI****14.99 each; 176.50 case of 12**

Fresh and edgy and vital. Full fruited, with race and coolness of spring water./ Rich and full while wholly racy. Works for me. Fine. 92/100.

**--INTERNATIONAL--****61. 15 MASSAYA LE COLOMBIER MOUNT LEBANON - BEQAA VALLEY RED****13.99 each; 164.50 case of 12**

35% each cinsault, grenache; 15% each syrah, tempranillo at 3000-3800 feet; Faqra (Mt Lebanon) & Tanail (Beqaa Valley); owners Ghosn family, Brunier (Vieux Telegraphe), Hebrard (Cheval Blanc). Full oak and warm, robust fruit to absorb it. Lots of spice. Full force and stamina./ Yes, big on texture and flavor. Unique and giving. Nobody gets more out of cinsault than Lebanon's winegrowers. 92/100.

**--U.S. - RED--****62. 11 WATERMILL WALLA WALLA VALLEY CABERNET SAUVIGNON****23.99 each; 139.95 case of 6**

14.8%. Special. Extra spicy, brambly, wood. Deep with confit and all./ Again, racy, spicy, Walla Walla special. I mean there's something about a Walla Walla Valley cabernet that sets it a notch above its Columbia Valley counterparts. 94/100. Very limited supply.

**63. 13 HOOPES NAPA VALLEY CABERNET SAUVIGNON****42.99 each; 249.95 case of 6**

I've compared this with Hoopes' \$75 Oakville Cabernet and believe it belongs on the same table. Deep, dark, savory fruit and class oak. Grand scale of wood and 13 size. Total Napa class. Super Napa 13. Finesse in 13—not easy to achieve this bold vintage./ Suave and polished, burnished, sweet. All over the palate with flavor, texture, acid, power, and goodness. Total appeal, balance. Napa at its best. 96/100.

**64. 13 TALLEY BISHOPS PEAK PASO ROBLES CABERNET SAUVIGNON****16.99 each; 199.95 case of 12**

100% cabernet. Black, bold, rich. Gives. From Ancient Peaks' Santa Margarita vineyard. Deep, dark, spicy, oaky. Lots of oomph and Paso richness. Very large and rangy. 13 structure so not over pruny or dried fruit. 13 and Paso attributes play it out. Nice stuff./ Yeah, lovely fruit pastille. Succulent and ready. Cremes and wood. Great texture and flavor amplitude. Good acid, form, frame. Outstanding Paso cabernet, black, singed, rich, giving, well priced. 93/100.

**65. 13 NOBLE VINES 337 LODI CABERNET SAUVIGNON****11.49 each; 134.95 case of 12**

Wine Enthusiast 90 - BEST BUY: 'The aromas are smoky, toasted, and spicy, while the flavors blend sensations of bright notes cranberry alongside baking spices, light herbs and grilled beef. It's an excellent, chunky, beefy wine, with full body, ample tannins and a nicely astringent mouthfeel. \$15.'

**66. 14 GNARLY HEAD CALIFORNIA MERLOT****7.49 each; 87.95 case of 12**

Wine Enthusiast 90 - BEST BUY: 'This wine has all the necessary smoothness, plus deep plum and cherry flavors and touches of spicy oak, too. The texture feels layered and the fruit components are vivid and tasty. It all comes together gracefully on the palate and the finish.'

**67. 15 MAISON L'ENVOYE STRAIGHT SHOOTER WILLAMETTE VALLEY PINOT NOIR****15.99 each; 187.95 case of 12**

Well, if this isn't an enticing introduction to the great 2015 Oregon pinot noir vintage! 12 months in French oak barrels gives a spicy savor to this totally fulfilled, cherry-laden pinot. Yes, sweet and savory. Fine balance of vintage ripeness and Willamette fruit acidity. Most accomplished and desirable. 92/100.

**68. 14 DAVIS BYNUM JANE'S VINEYARD RUSSIAN RIVER VALLEY PINOT NOIR****19.99 each; 117.50 case of 6**

Pommard clones; 10 months in French oak barrels. Lovely combo of power, RRV broad spectrum, great oak, 14 elegance. Says it all./ Again, the 14 character, RRV pinot grandeur, power, fruit sweetness, oak, balance. Great winemaking. 93/100.

**69. 16 DABLON MATINEE SWEET LAKE MICHIGAN SHORE RED****12.99 each; 152.95 case of 12**

From the variety arandell, developed at Cornell and just recently put into commercial production. Sweet and also a bit tart. Deep and impressive dark fruit./ Yes, nice fruit. Sweet-acid balance. Confected and complete. For a hybrid, it's not very 'foxy', that's for sure. 92/100.

**70. 13 VINA ROBLES RED4 PASO ROBLES RED****9.39 each; 109.95 case of 12**

We enjoyed this wine at an Ann Arbor Tasters Guild winemaker dinner in April. Since then, the winery has encountered an overstock position in its 2013 stocks so has made us a special offer. 14.9%. 2013 large and powerful, with Paso singed fruit./ Dense and mouthfilling, strong and meaty. Big beef red. 91+/100. List price: \$18.

**71. 14 TERRA D'ORO AMADOR TEROLDEGO****14.99 each; 176.50 case of 12**

Est. 1970. Sweet and strong, and fruity too. Uber teroldego; logical Amador take on this Alto Adige native varietal./ Swelling, sweet, and flashy fruit flavor. Great acid for food. Great value. 91/100.

**72. 15 SEGHEISIO FAMILY SONOMA ZINFANDEL****19.99 each; 234.95 case of 12**

Est. 1895, The usual sweet, powerful, woody presentation. A large charge./ Yes, powerful (14.8%), sweet fruited, and oaky. Balanced. Alexander and Dry Creek Valleys offer plenty of warmth, ripeness, and alcohol potential. Long finish. 93/100.

**73. 13 LANGE TWINS CARICATURE OLD VINE LODI ZINFANDEL****11.49 each; 134.95 case of 12**

15.4%. Wow! The complete picture. Ultra spicy oak and old vines black fruit concentration. No Lodi syrup. Solid, coastal, large. Wears its alcohol well./ Yes, berry fruit and oak. Good form. Thick and sweet, balanced by power. Long, with fine, ending tannins to keep it dry and honest. 93/100. One of the Lange twins' wives is from Chelsea MI.

**--U.S. - WHITE--****74. 15 LEESE-FITCH CALIFORNIA CHARDONNAY****8.49 each; 99.95 case of 12**

Tasting Panel 92: 'Mmmm...scents of caramel apple, butter and lemon grass are demure and pleasing. The palate offers inspiring minerality while bright acidity accents a creaminess—aged for five months in French oak—that balances so beautifully. With a hint of Viognier added in, pear tart and soft notes from a virtual herb and flower garden make for a refreshing and noteworthy white. \$12.'

**75. 13 KNIGHT'S BRIDGE WEST BLOCK KNIGHTS VALLEY CHARDONNAY****21.99 each; 258.50 case of 12**

A long-time friend and fellow Ann Arbor wine taster is an investor in this estate. A MI distributor change is in the works, and the former distributor is closing out the last of its stocks. Plenty of new oak but not blatant or top heavy. Certainly the size and build of 2013./ Fuller oak presence on the palate. Welcome and well managed. Well built. Solid framework, sweet Knights Valley fruit core. All. 92/100. List price: \$75.

**76. 14 TRUE MYTH EDNA VALLEY CHARDONNAY****12.99 each; 152.95 case of 12**

Fabulous light oak and very crisp fruit./ Yes, crisp and juicy apple-citrus. Fabulous all around. Food chardonnay. 91/100.

**77. 16 CHATEAU FONTAINE WOODLAND LEELANAU PENINSULA WHITE****11.49 each; 134.95 case of 12**

**2015:** Two years running, Chateau Fontaine's Pinot Blanc won the Michigan Wine Competition's Best of Show Dry White trophy. This year, it was the Auxerrois's turn. Woodland White is 100% auxerrois; you won't find a better one this side of Alsace. Rich and true apple, peach, nut, and wax aromas the stride the line between pinots blanc and gris./ Young, very bright and fresh. Ideal balance of acid and glycerol. 92/100.

**78. 15 COOPER MOUNTAIN ESTATE COOPER HILL WILLAMETTE VALLEY PINOT GRIS****12.99 each; 152.95 case of 12**

Good and full and ripe. A great introduction to 2015 Oregon pinot gris./ Rich and round, soft and engaging. Good acid too. Taste of apple and nut. Put it right to use. 91/100.

**79. 15 ANNE AMIE AMIRITA CUVÉE WILLAMETTE VALLEY WHITE**

**13.99 each; 164.50 case of 12**

Riesling, muller-thurgau, pinot blanc, viognier, gewurztraminer, chardonnay. They marry well. All fruit and flower./ Sweetish, with good acid. In fact, great acid. Balanced and flavorful. 92/100.

**80. 12 PACIFIC RIM VIN DE GLACIERE WALLULA VINEYARD  
COLUMBIA VALLEY RIESLING ICE WINE half bottle**

**7.49 each; 87.95 case of 12**

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

**--SOUTHERN HEMISPHERE--**

**81. 15 FINCA LOS OLMOS MOUNTAIN DOOR MENDOZA MALBEC**

**6.79 each; 79.95 case of 12**

Fresh and elegant. Cool high altitude and 2015 take on malbec. Snappy./ Good cherry flavor and elegance. Good acid. Will play. 91/100. List price: \$12.

**82. 14 MONTES CLASSIC COLCHAGUA VALLEY CABERNET SAUVIGNON**

**9.79 each; 114.95 case of 12**

Wine Spectator 90 - BEST VALUE: 'There's minerally freshness to the ripe dark plum, blackberry and cherry flavors, with peppery hints. Well-structured and crisp midpalate, featuring Asian spice and black fig notes on the finish. Drink now through 2020. \$13.'

**83. 16 CLIFFORD BAY MARLBOROUGH SAUVIGNON BLANC**

**9.79 each; 114.95 case of 12**

Fresh and floral and penetrating. Lovely./ Yes! Citrus aromatics. Tangelo especially. Great tang. 92/100.

**84. 15 HOPES END SOUTH AUSTRALIA RED**

**9.79 each; 114.95 case of 12**

Tasting Panel 91: 'An energetic array--Shiraz, Grenache, Malbec and Petit Verdot--wash with dense ripe, summer-sweet fruit. Boysenberry, blueberry, cherries; wound together and tied with a chocolate string. Sumptuous and silky, a broad surge of licorice and salted caramel mocha latte on the finish.'

**85. 14 BARISTA WESTERN CAPE PINOTAGE**

**11.99 each; 139.95 case of 12**

He was here last month! In my office! Winemaker Bertus Fourie, the founder of coffee pinotage. One year, he tried a new yeast strain to ferment his pinotage. When he returned to the cellar the next day, the atmosphere was full of aromas of coffee. At first, he thought he was in big trouble, but when his British agent tasted the wine, he bought the whole lot! Coffee, mocha, black cherry./ Yes, clear, dark fruit and dark roast coffee. Bitter espresso. Hint of Cape horseflesh, dekk. Definitely bitter chocolate and coffee. Great acid. Fine example. 92/100.

**--ROSE--**

**86. 15 TAVEL ROC-EPINE, DOMAINE LAFOND**

**14.99 each; 176.50 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.'

**87. 16 COTEAUX D'AIX EN PROVENCE ROSE SABINE, BIELER**

**11.49 each; 134.95 case of 12**

52% grenache, with syrah, cabernet, cinsault, and rolle (vermentino). Fresh and full and ideal for this appellation. Plenty of fruit./ Again. Body and beauty. 92/100.

**--FORTIFIED/FRUIT--**

**88. SANLUCAR DE BARRAMEDA MANZANILLA LA GUITA,  
DOMINGO PEREZ MARIN**

**12.99 each; 76.50 case of 6**

Oh, this is clean as a whistle. And fully alert. Total, textbook manzanilla./ Yes, lithe and pure. Almond, green olive, and sea salt. Definitive. And well priced. Got to have some of this in my fridge. 96/100.

**89. FERREIRA TAWNY PORTO**

**14.99 each; 176.50 case of 6**

This is the real deal. Nutty-woody, with good dried fruit too. Date-nut bread. A real tawny of reasonable (6-7 year?) age./ Sweet, nutty, balanced. Nice. 92/100.

**90. SHANIA SANGRIA LOTE 5/16, JUAN GIL**

**7.49 each; 87.95 case of 12**

Now Spanish winegrower Juan Gil really knows how to make a sangria! This is no mass-production product. Class red fruit and citrus./ Sweet red fruit and citrus and all. The citrus is not excessive as in some sangrias. 92/100

**--SPARKLING--**

**91. MOUTARD PERE GRANDE CUVÉE BRUT CHAMPAGNE**

**31.99 each; 187.50 case of 6**

Wine & Spirits 92; Wine Spectator 91: 'Tropical hints of papaya and passion fruit pâte de fruit are enlivened by bright and tangy acidity, layered on the lively bead with flavors of Gala apple, blanched almond and fresh ginger. Well-knit and vibrant, with a sleek, minerally finish. \$41.'

**92. MASCARO RUBOR AURORAE ROSE BRUT CAVA**

**15.99 each; 187.95 case of 12**

Of all grenache free run juice, fermented and aged at least a year sur lie. Fresh pink fruit. Very dry./ Wow. Pink grapefruit. Most individual. Striking taste and bottle bouquet. Special. 92/100.

**93. 13 ROTARI METODO CLASSICO TRENTO BRUT**

**14.99 each; 176.50 case of 12**

More bottle bouquet, class, and finesse than the non vintage and the heavy, late disgorged old vintage. What it should be. Attractive value. 92/100.

**--POTPOURRI--**

**94. OMMEGANG 3 PHILOSOPHERS TRIPEL 12 oz bottle**

**3.79 each; 22.50 case of 6 plus Deposit .10 each; .60 case of 6**

ratebeer 99/100. Three Philosophers is a unique blend of a Belgian-style dark ale and Liefmans Kriek, an authentic cherry ale from Belgium. Cherry chestnut in color, it's opaque but not cloudy with full carbonation topped by a smooth, tan head. Flavors and aromas of roasted malt, molasses and brown sugar, dark fruits, brandied raisins and chocolate, Three Philosophers has notable sweetness with low hop bitterness. The mid-palate shows a soft malt center which gives way to a dry, warm, wine-like finish. Brewed in Cooperstown NY.



**95. NORTHWOODS ESPRESSO ROOT BEER 12 oz bottle**

**1.79 each; 10.50 case of 6 plus Deposit .10 each; .60 case of 6**

In 1988, Bill Fosdick founded Northwoods Soda in Traverse City MI. He makes coffee syrups and soda syrups for shops, restaurants, and fountains. One of his customers started putting shots of espresso in Bill's root beer, and it was an instant success. Now Bill bottles the combination for us. Another ingredient behind this super beverage's appeal is a dollop of vanilla.

**96. LAVAZZA SANTA MARTA SINGLE ORIGIN GROUND COFFEE 12 oz**

**7.99 each; 23.50 case of 3**

Founded in 1895 in Turin, Lavazza controls 44% of Italy's coffee market and exports to 90 countries. Santa Marta is a 100% arabica coffee from high in the Sierra Nevada range of Colombia. Its alluring aroma suggests both mocha and coffee ice cream.

**97. RED LEAF 2 YEAR OLD CANADIAN CHEDDAR CHEESE 7 oz**

**4.49 each; 12.95 case of 3**

The best Canadian cheddar to come my way in quite awhile. Distinctive from American and British cheddars, and offering more personality than a Black Diamond cheddar of similar age. I brought a sample to my weekly tasting panel, and attendees purchased the entire case!

**98. GRANDE AGED WISCONSIN PROVOLONE CHEESE 14 oz**

**6.29 each; 18.50 case of 3**

Founded by a Sicilian emigrant 80 years ago, Grande Cheese Co. of Brownsville WI makes an enticing aged provolone smoked with applewood from local orchards. It's a staple in my refrigerator. Very piquant.

**99. OLLI NAPOLI APPLEWOOD-SMOKED SALAME 4 oz**

**3.79 each; 10.95 case of 3**

By Olli Salumeria, Oceanside CA. Pork, sea salt, turbinado sugar, natural flavoring, wine, garlic, lactic acid starter culture. Slow cured. From vegetarian-fed pork raised without antibiotics.

**100. CAROL'S SNICKERDOODLE COOKIE 6 oz**

**1.69 each; 4.95 case of 3**

A native of Saginaw MI, Carol now bakes in Northfield IL. A PEOPLE magazine competition rated her cookies fourth best in the nation. Wheat Flour, Pure Cane Sugar, Brown Sugar, Butter, Cinnamon, Eggs, Salt, Baking Soda, Vanilla. Man, this is one BIG cookie, weightier than a lot of BOXES of cookies!

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MAY , 2017

**EVENTS - UPCOMING***Fifth 2017 Ann Arbor Tasters Guild Event***HOW DRY I AM Wines of Germany  
Wine Broker Dinner with Derek Vinnicombe  
at Grange Kitchen, 118 W. Liberty, Ann Arbor  
Tuesday, May 23 7:00 pm**

For many years, the annual March German-wine tasting with Derek Vinnicombe and his cadre of German winegrowers was not only a fixture on Ann Arbor Tasters Guild's annual schedule but also a 'destination' tasting that enticed participants from Illinois, Indiana, Ohio, Ontario, and distant Michigan metropolitan areas. Derek would bring along seven to ten winegrowers he represented, and each would command a table with at least half a dozen wines from his/her estate. Orders poured in.

Then Derek's capable Michigan distributor sold most of its brand rights to a giant, multi-state, chain store-oriented wholesaler, and things began to go downhill fast. The new distributor fumbled the ball in regards to providing the right wines and vintages for the tastings, and failed worse at fulfilling attendee orders.

Well, many of Derek's wines are finally back with their original Michigan distributor, and, even though Derek's traveling alone this visit, we anticipate this Ann Arbor Tasters Guild event will be the (re)start of something good. English-born Derek Vinnicombe has his headquarters at Nackenheim on the Rhein near Nierstein. He's a scholar as well as broker, supplying me with very informative vintage reports enclosed with his annual Christmas greetings. I'm sure you're going to enjoy his opportunity to take center stage for a change.

Champion of all things porcine, Grange Kitchen Chef/Proprietor Brandon Johns produced such a splendid menu for our May Alsace dinner that I figured his style of cuisine would be a natural with German wines too. And I don't mean just sweet wines, or just rieslings. I've selected an array that spotlights the diversity of today's German wines, as well as their natural meal-worthiness. Menu to follow after Brandon & staff taste wines and conceive matches.

Here's the wine list

PFALZ RIESLING SEKT EXTRA TROCKEN, FITZ-RITTER

NAHE BLANC DE NOIR, PAUL ANHEUSER

BECHTOLSHEIMER PETERSBERG KERNER, ERNST BRETZ

BERNKASTELER RIESLING SPATLESE DRY, DR. THANISCH

RHEINHESSEN PINOT NOIR, DR. HEYDEN

PIESPORTER GOLDTROPFCHEN RIESLING SPATLESE, BOLLIG-LEHNERT

*Sixth 2017 Ann Arbor Tasters Guild Event***THEY WERE EXPENDABLE  
Blue Quail Winemaker Dinner  
with Guinness McFadden, Owner  
at Terry B's, 7954 Ann Arbor Street, Dexter  
Thursday, June 15 7:00 pm**

Remember that great 1945 movie about PT boats starring Robert Montgomery, John Wayne, and Donna Reed? Remember JFK and and PT-109? Remember the exploits of Guinness McFadden, Bronze Star-decorated Vietnam river boat captain? No? Well, I can't promise the first two, but on June 15 McFadden will be with us for sure!

Guinness McFadden grew up in the upper west side of New York City. He attended Notre Dame, where he lettered in wrestling. Upon graduation he joined the Navy. On tour in the Mediterranean, he acquired his love for wine. After his subsequent hero service in Vietnam, he finished his naval career as a Rear Admiral's aide in Portugal. With a gift for languages, he became fluent in both Vietnamese and Portuguese. Thereafter, he went on to Stanford Business School but dropped out following a 'back to earth' impulse to plant vines in Mendocino County's Potter Valley in 1974.

Today McFadden has 160 acres of vineyard straddling the upper Russian River at 1200 feet elevation. Each grape variety is planted in a particular 'terroir' most suited to it. Many of the North Coast's illustrious wineries buy grapes from his vineyards. We'll enjoy several of his estate's own Blue Quail productions as well as a Coro Mendocino, a joint-project 'meritage' with other leading Mendocino winemakers.

Here's the wine list. After Terry B's crack new chef and her staff have had an opportunity to sample the wines, the menu will be forthcoming and posted immediately..

BLUE QUAIL POTTER VALLEY SAUVIGNON BLANC

BLUE QUAIL POTTER VALLEY PINOT GRIS

BLUE QUAIL POTTER VALLEY CHARDONNAY

BLUE QUAIL POTTER VALLEY PINOT NOIR

BLUE QUAIL CORO MENDOCINO RED

BLUE QUAIL OLD VINES MENDOCINO ZINFANDEL

**EVENTS - PAST**

**MARCH 21 VINA ROBLES WINEMAKER DINNER AT TERRY B'S** - When I saw the menu returned manager Chad Roe emailed to me after Terry B's kitchen staff had an opportunity to sample the dinner wines, I had no doubt that its new executive chef would be up to snuff.

Departing chef Chris Huey, very popular with Tasters Guild attendees thanks to the quality of his cuisine, presentation, and afterglow descriptions, had moved on shortly prior to our dinner. If you're seeking him out, I understand he's now at Mediterraneo, near State and Eisenhower,

where, years back, we had a very well attended Tasters Guild dinner and cooking demonstration by Tasters Guild National Director--and pasta wizard--Joe Borrello.

I was confident too because Chris's replacement, Jessi Patuano, came to Terry B's from the sous chef position at Detroit's tony Chartreuse Kitchen, whose head chef is Doug Hewitt. Doug made many a memorable dinner for us during his previous stint at Terry B's. This restaurant knows talent!

An attractive array of Littleneck Clams with White Wine, Lemongrass, Citrus, and Herb proved delightful with VINA ROBLES PASO ROBLES SAUVIGNON BLANC and VINA ROBLES WHITE4 PASO ROBLES WHITE, the second an intriguing combination of lightly aromatic Mediterranean grape varieties viognier, vermentino, and verdelho, plus a splash of sauvignon blanc.

Attendees couldn't stop enthusing over the Smoked Pork and Cherry Sausage, with Wheat Berries, Fresh Berry, and Red Wine Vinaigrette. What a unique and delicious sausage concept! It was a natural with VINA ROBLES ROSEUM PASO ROBLES ROSE, a dry rose made entirely of syrah. On to Duck Confit Cassoulet and Delicata Squash rightfully paired with VINA ROBLES RED4 PASO ROBLES RED, composed of syrah, petite sirah, grenache, and mourvedre. I imagined I was in Avignon!

For the piece de resistance, Marrow Stuffed Beef Shank, Pan Jus, and Roasted Root Vegetable. This was the only course that let me down a little. As presented the beef and marrow were not well integrated, and the beef came across somewhat dry. We wet our whistles with VINA ROBLES PASO ROBLES CABERNET SAUVIGNON and VINA ROBLES PASO ROBLES PETIT VERDOT, the latter a rare, late-ripening Bordeaux varietal that is gaining favor in regions balmier than Bordeaux--from Paso Robles to Tuscany. These were certainly big, 'beefy' wines.

Chef Jessi was up to the challenge of matching a dry red wine with dessert: Chocolate Cheesecake, with Petite Sirah and Berry Caramel alongside VINA ROBLES PASO ROBLES PETITE SIRAH. Chocolate and rich, full-bodied reds of this nature make a wonderful pairing, bound by the sympathetic wine component of the course. We also enjoyed a small taste of a bonus Vina Robles wine, its SUENDERO, a hefty cabernet sauvignon with petit verdot and malbec supplements, from a vineyard at 1700 feet in the Coast Range west of Paso Robles.

Winemaker Kevin Willenborg proved hugely informative. It's a real treat to have the winemaker himself present to explain all the nuances of creating fine wines. I feared he might be carrying on too long, but the audience was attentive and enthralled with it all.

**APRIL 18 ZINCK ALSACE WINEMAKER DINNER AT GRANGE KITCHEN** - In April we were blessed with yet another genuine winemaker for our speaker, here Philippe Zinck, not only winemaker but also proprietor of Domaine Zinck, based in the storied Haut Rhin village of Eguisheim. Tall, handsome, and well spoken, M. Zinck orchestrated a presentation of six of his domaine-bottled white wines, each masterfully matched to the cuisine of Chef/Proprietor Brandon Johns' Grange Kitchen, which, of course, had an opportunity to sample the wines for inspiration.

CREMANT D'ALSACE, DOMAINE ZINCK played the aperitif role. Thanks to two years of aging on its bottle lees instead of the minimum one-year requirement, this splendid example of its genre had enticing bottle bouquet as well as its fruit basis of pinot blanc, pinot noir, and chardonnay. It turned out to be the evening's most heavily subscribed wine. Attendees bought all of our supplier's stocks, and there's a waiting list for more on the way!

Caramelized Onion and House Smoked Bacon Tart was just the thing with ALSACE PINOT BLANC, DOMAINE ZINCK.. The wine came across suave and gentle. I'm sure it would have many, many mealtime applications. Then Mushroom and Cheese Pasty with ALSACE PINOT GRIS, DOMAINE ZINCK. This was a fuller bodied wine with a lush texture and nutty aspect. The tiny pasty added a taste of Michigan to the dinner. My palate detected lots of umami in both wine and food.

Of course, every course at Grange Kitchen is a taste of Michigan, because Chef Brandon sources his ingredients from within fifty miles of the restaurant whenever possible (including his popular, farm-raised Michigan shrimp!). The highlight of the next course, Grilled Local Trout, with Braised Sauerkraut and Fingerlings, came from a spring-fed trout farm in Jackson County. The generous filet was prepared just right. The sauerkraut was French, not German. It wasn't sour! I loved the fingerlings too, and the wine was one of my favorites of the evening: ALSACE RIESLING, DOMAINE ZINCK. It had just the right degree of perfume and dryness to suit both the course and my palate.

Time to bring on Alsace's signature varietal, gewurztraminer. Chef Brandon created an imaginative Pork Belly Ramen to accompany ALSACE GEWURZTRAMINER, DOMAINE ZINCK, and well it did. Philippe likes to finish the wine with a fair degree of sweetness (4 on a dry-sweet scale of zero to 8). Folks who deign to serve a wine of any sweetness at the dinner table are missing out on a lot of great matches. Or a wine of any perfume, for that matter. Fragrant, sultry, and silky this was a treat with its course.

The second gewurztraminer was so lush and intense as to command the spotlight, and Chef Brandon knew that only a cheese course would do. As in Alsace, pungent, unpasteurized Muenster made the centerpiece of his Cheese Plate to accompany ALSACE GEWURZTRAMINER EICHBERG GRAND CRU, DOMAINE ZINCK, from one of the region's finest hillside sites. Oh, my, this had a finish that went on and on.

Please reserve \_\_\_ places (note costs below) for the **Ann Arbor Tasters Guild HOW DRY I AM Wines of Germany Wine Broker Dinner at Grange Kitchen, 118 W. Liberty, Ann Arbor, on Tuesday May 23 at 7:00 pm**

<b>Costs per person:</b>	By May 16	After May 16	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 \_\_\_\_\_

Please reserve \_\_\_ places (note costs below) for the **Ann Arbor Tasters Guild THEY WERE EXPENDABLE Blue Quail Winemaker Dinner at Terry B's, 7954 Ann Arbor St., Dexter, on Thursday, June 15 at 7:00 pm**

<b>Costs per person:</b>	By June 8	After June 8	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 = \_\_\_\_\_

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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 (\$8.00)	<input type="checkbox"/> EMAIL to 12/17 (\$4.00)	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

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Credit card # \_\_\_\_\_ exp date \_\_\_\_\_ Security Code \_\_\_\_\_

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Return Address:  
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**May 2017 NEWSLETTER**  
**Tasters Guild - Ann Arbor Chapter 037 Ann Arbor Wine Club**