

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 **Nov 11**. 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 LABAT, CB, HAUT MEDOC | 16.99 | 199.95/12 | | |
| 2. 09 PRIEURE LICHINE, 4GC, MARGAUX | 59.99 | 352.95/6 | | |
| 3. 10 MALARTIC LAGRAVIERE, PESS LEOG | 29.99 | 176.50/6 | | |
| 4. 14 FOUGERES REVELATIONS, GC, ST EMIL | 19.99 | 234.95/12 | | |
| 5. 15 SAUMAN, COTES DE BOURG | 9.79 | 114.95/12 | | |
| 6. 15 CAHORS MALBEC PIGMENTUM, VIGOUR | 8.49 | 99.95/12 | | |
| 7. 16 GRAVILLE LACOSTE, GRAVES BLANC | 14.99 | 176.50/12 | | |
| 8. 14 LAUVIGNAC SAHUC, SAUTERNES 1/2 bot | 12.99 | 152.95/12 | | |
| 9. 16 CDG SAUVIGNON BLANC, PIERRE JEAN | 7.99 | 93.95/12 | | |
| 10. 16 CHINON, JEAN-MAURICE RAFFAULT | 10.49 | 123.50/12 | | |
| 11. 16 MUSCADET,FRUITIERE | 11.49 | 134.95/12 | | |
| 12. 16 SAUMUR BL POUCHES, V DE SAUMUR | 10.49 | 123.50/12 | | |
| 13. 16 VOUVRAY SILEX AUBUISIERES, FOUQU | 16.99 | 199.95/12 | | |
| 14. 16 SANCERRE CHAUDENAY, DAULNY | 18.99 | 223.50/12 | | |
| 15. 15 BOURGOGNE PINOT NOIR, MOUTARD-DI | 16.99 | 199.95/12 | | |
| 16. 15 MARSANNAY, LOUIS LATOUR | 21.99 | 258.50/12 | | |
| 17. 15 GIVRY, DE LA FERTE | 25.49 | 299.95/12 | | |
| 18. 17 BEAUJOLAIS NOUVEAU, DE LA ROCHE | 10.49 | 123.50/12 | | |
| 19. 15 CHABLIS, DOMAINE FOURREY | 16.99 | 199.95/12 | | |
| 20. 14 MEURSAULT VV, VINCENT GIRARDIN | 41.99 | 246.95/6 | | |
| 21. 16 MACON VILLAGES VV, JEAN TOUZET | 11.49 | 134.95/12 | | |
| 22. 15 CROZES HERMITAGES JALETS, JAB AI | 23.99 | 139.95/6 | | |
| 23. 15 CDR, LES TROIS COURONNES | 7.99 | 93.95/12 | | |
| 24. 15 CDR DEUX ALBION, DE SAINT COSME | 16.99 | 199.95/12 | | |

| | | | | |
|---|-------|-----------|--|--|
| 25. 15 ST MAURICE CDR VILL ROUVILLE, L'EC | 19.99 | 234.95/12 | | |
| 26. 15 CHATEAUNEUF TRAD, CLOS DES BRU | 33.99 | 199.95/6 | | |
| 27. 16 HERAULT CARRIGNAN VV, MT GRAVET | 7.99 | 93.95/12 | | |
| 28. 14 CD ROUSS CHIMERES, ST ROCH | 13.99 | 164.50/12 | | |
| 29. 15 ALSACE RIES, ZIND-HUMBRECHT | 23.99 | 139.95/6 | | |
| 30. 15 ALSACE GEWURZ, A. SCHERER | 15.99 | 93.95/6 | | |
| 31. 14 URZIGER WURZG RIES AUS, ERBES | 18.99 | 111.50/6 | | |
| 32. 15 NAHE EST RIES TROCKEN, DONNHOF | 19.99 | 117.50/6 | | |
| 33. 16 PFALZ SCHEUREBE FEINHERB, MINGES | 19.99 | 117.50/6 | | |
| 34. 15 PFALZ EST RIES DRY, BURKLIN-WOLF | 14.99 | 176.50/12 | | |
| 35. 14 WEINLAND BLAUFRAKISCH, EVOLUCIO | 9.79 | 114.95/12 | | |
| 36. 16 WEINVIERTEL GRU V, SCHWARZBOCK II | 14.99 | 176.50/12 | | |
| 37. 13 ALENQUER, QUINTA DAS SETENCOSTAS | 11.49 | 134.95/12 | | |
| 38. 16 CAST Y LEON TEMPRANILLO GRANDE, II | 10.49 | 123.50/12 | | |
| 39. 16 RUEDA VERDEJO DE LA VEGA, VEGAS | 10.49 | 123.50/12 | | |
| 40. 07 RIBERA DEL DUERO OPIMIUS SPEC SEL | 16.99 | 99.95/6 | | |
| 41. 14 RIOJA JOVEN ALDEANUEVA, ALDEANU | 6.99 | 81.95/12 | | |
| 42. 12 PRIORAT FONT DE LA FIGUERA, FIGUER | 29.99 | 176.50/6 | | |
| 43. 05 VALDEPENAS TEMPRANILLO GR RES 10 | 11.49 | 134.95/12 | | |
| 44. 13 BAROLO ALBE, G. D. VAJRA | 33.99 | 199.95/6 | | |
| 45. 14 BARBERA D'ALBA, COSTA DI BUSSIA | 12.99 | 152.95/12 | | |
| 46. 16 MALVASIA DI CASORZO NAUFRAGAR | 12.99 | 152.95/12 | | |
| 47. 16 VERONESE CORVINA, BISCARDO | 13.99 | 164.50/12 | | |
| 48. 12 AMARONE CLASS, CORTE ARMANO | 33.99 | 199.95/6 | | |
| 49. 15 LAMBRUSCO GRASPAROSSA, PEDEZA | 13.99 | 164.50/12 | | |
| 50. 15 CHIANTI CLASS, CASTELLO DI VOLPAIA | 18.99 | 223.50/12 | | |
| 51. 16 MONTEPULCIANO D'ABRUZZO SAMAEL | 12.99 | 152.95/12 | | |
| 52. 16 PUGLIA NEGROAMARO TERRE DI SAVA | 11.49 | 134.95/12 | | |
| 53. 15 TERRE SICILIANE, CANTINE COLOSI | 10.49 | 123.50/12 | | |
| 54. 16 DOLOMITI PINOT GRIGIO PRENDO | 11.49 | 134.95/12 | | |
| 55. 16 VENETO SAN VINCENZO, ANSELMI | 12.99 | 152.95/12 | | |
| 56. 16 MAREMMA VERMENTINO, SASSOREG | 14.99 | 176.50/12 | | |
| 57. 16 TREBBIANO D'ABRUZZO, MASCIARELLI | 11.49 | 134.95/12 | | |
| 58. 13 NEMEA AGIORGIOTIKO, SKOURAS | 13.99 | 152.95/12 | | |
| 59. 14 GOLDSCHMIDT YARDSTICK RUTH'S CAB | 22.99 | 269.95/12 | | |
| 60. 15 TALLEY BISHOP'S PEAK PASO R CAB | 16.99 | 199.95/12 | | |
| 61. 14 NOBLE VINES 337 LODI CAB | 11.49 | 134.95/12 | | |
| 62. 14 FLORA SPRINGS NAPA VY MERLOT | 23.99 | 281.95/12 | | |
| 63. 15 ADELSHEIM WILLAMETTE VY PINOT NOIR | 18.99 | 223.50/12 | | |

| | | | | |
|--|-------|-----------|--|--|
| 64. 14 PIETRA SANTA RTE 152 PINOT NOIR | 9.79 | 114.95/12 | | |
| 65. 15 TENET PUNDIT COLUMBIA VY SYRAH | 18.99 | 223.50/12 | | |
| 66. FENN VALLEY CAPRICCIO LMS RED | 10.49 | 123.50/12 | | |
| 67. 14 CLINE LODI ZINFANDEL | 7.99 | 93.95/12 | | |
| 68. 15 TERRA D'ORO AMADOR ZINFANDEL | 15.99 | 187.95/12 | | |
| 69. 16 FENN VALLEY L MS SAUVIGNON BLANC | 11.49 | 134.95/12 | | |
| 70. 16 AIRFIELD LONE BIRCH UNWOOD CHARD | 8.49 | 99.95/12 | | |
| 71. 14 CHALONE EST CHALONE CHARD | 20.99 | 246.95/12 | | |
| 72. 15 MATCHBOOK ARSONIST CHARD | 11.49 | 134.95/12 | | |
| 73. 16 PINE RIDGE CHENIN BLANC-VIOGNIER | 11.49 | 134.95/12 | | |
| 74. 15 PRIEST RANCH GRENACHE BLANC | 16.99 | 199.95/12 | | |
| 75. 16 SEA GLASS STA BARB PINOT GRIGIO | 10.49 | 123.50/12 | | |
| 76. 16 SHADY LANE LH LEELANAU RIESLING | 11.49 | 134.95/12 | | |
| 77. 15 ZORZAL TERROIR UNICO MALBEC | 12.99 | 152.95/12 | | |
| 78. 16 CRIOS MENDOZA TORRONTES | 13.99 | 164.50/12 | | |
| 79. 16 MATUA MARLBOROUGH SAUV BLANC | 11.49 | 134.95/12 | | |
| 80. 15 THOMAS GOSS MCLAREN VALE SHIRAZ | 13.99 | 164.50/12 | | |
| 81. 16 TAHBILK NAGAMBIE LAKES MARSANNE | 13.99 | 164.50/12 | | |
| 82. 16 KEN FORRESTER PETIT CHENIN BLANC | 11.49 | 134.95/12 | | |
| 83. 16 MARSANNAY ROSE, CHARLES AUDOIN | 21.99 | 129.50/6 | | |
| 84. 16 LANGUEDOC ROSE, BERGERIE KARAN | 10.49 | 123.50/12 | | |
| 85. PEDRO DOMEQ VINA 25 PEDRO XIMENEZ | 14.99 | 87.95/6 | | |
| 86. WARRE'S HERITAGE RUBY PORTO | 12.99 | 76.50/6 | | |
| 87. 11 GRAHAM'S LBV PORTO bottled 2015 | 20.99 | 123.50/6 | | |
| 88. STONE'S ORIGINAL GINGER | 11.49 | 67.50/6 | | |
| 89. ANDRE CLOUET BOUZY GC GR RES BRUT | 35.99 | 211.50/6 | | |
| 90. ANTICA FRATTA FRANCIACORTA BRUT | 25.49 | 149.95/6 | | |
| 91. BISOL JEIO PROSECCO DI VALD SUP BRUT | 13.99 | 164.50/12 | | |
| 92. VEUVE AMBAL MED RIVA ROSA ROSE BRUT | 13.99 | 164.50/12 | | |
| 93. KNEE DEEP BIG SIPPER IMP IPA 22 + DEP | 1.99 | 23.50/12 | | |
| 93. deposit | .10 | 1.20/12 | | |
| 94. FIGUERAS SIUR ARBE EVOO 1/2f It NO TAX | 24.99 | 73.50/3 | | |
| 95. TRIBECA FRENCH BAGUETTE 9 oz NO TAX | 2.19 | 6.50/3 | | |
| 96. BEECHER'S X-AGED FLAGSHIP 7oz NO TAX | 5.79 | 16.95/3 | | |
| 97. TROIS PETITS COCHONS RILLETTE NO TAX | 9.99 | 29.50/3 | | |
| 98. ABBA BL LUMPFISH CAVIAR 2.8 oz NO TAX | 4.99 | 14.50/3 | | |
| 99. JACOBSENS DK CH ORG COOKIES NO TAX | 2.59 | 7.50/3 | | |
| 100. LAMBERTZ DOMINOS 4.4.oz tray NO TAX | 1.29 | 7.50/6 | | |

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 (\$2.00 _____)

AAWC via EMAIL delivery to DEC (\$1.00 _____)

TG-AAWC email delivery

EMAIL ADDRESS(ES) _____

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

NOVEMBER, 2017

ANN ARBOR WINE CLUB NOVEMBER TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Monday, November 6 at 7:00 pm.** It's a walk-around style tasting lasting approximately two hours, accompanied by a Lake Forest Clubhouse buffet. **NOTE THE CHANGE OF DAY AND TIME**

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 November 11. 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 Nov 18. 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 **Nov 18 FORWARD.**

MARK YOUR CALENDAR: NEXT Ann Arbor Wine Club Tasting is Monday, January 8 Same Time and Place

--BORDEAUX - RED--

1. 14 CHATEAU LABAT, CRU BOURGEOIS, HAUT MEDOC

16.99 each; 199.95 case of 12

Half each cabernet sauvignon, merlot. 12 months in barrels, 25% new. Continues to blossom. More charm and breed than it had years back. Moving closer in sophistication to its partner, Caronne Ste. Gemme. Fruit quality, oak class./ Brilliant fruit ripeness. Good heft. Everything one could want. No young 14 dryness or firmness. Bloomin' outstanding. 93+/100.

2. 09 CHATEAU PRIEURE LICHINE, 4ME GRAND CRU, MARGAUX

59.99 each; 352.95 case of 6

50% cabernet sauvignon, 45% merlot, 5% petit verdot. Half new oak, half second fill. A great Priere Lichine, a great Margaux. As flamboyant as its former proprietor. Fully expressive of Margaux. The perfumed set, the floral stuff./ Fine new oak, more lavishly imparted than any of the previous vintages I've tasted. Lots of cabernet presence; full of black currant race. Well proportioned. 2009 open and yielding. What a beaut this is, the class oak, the Margaux

elegance, the eight years of age. Grand Vin. 97/100.

3. 10 LE COMTE DE CHATEAU MALARTIC LAGRAVIERE, PESSAC LEOGNAN

29.99 each; 176.50 case of 6

45% ea cabernet sauvignon, merlot; 8% cabernet franc, 2% petit verdot. Some bottle bouquet at age seven, but also retains 2010 fortitude. Firm core of dark Malartic fruit lines. A superior second with a lot of barrel embellishment. Lots of poise./ Not overly tannic. Palate yielding, fleshy, sweet. Lovely oak and fruit-oak harmony. Softening nicely now. Definitely a wine to stock and recommend for current drinking. 93/100.

4. 14 CHATEAU LES FOUGERES REVELATIONS DE BOUARD, GRAND CRU, SAINT EMILION

19.99 each; 234.95 case of 12

While he may not put in as many miles as the globetrotting Bordeaux consultant Michel Rolland, Hubert Bouard, proprietor of Premier Grand Cru Classe Saint Emilion Chateau Angelus, is widely sought after for oenological advice. He's worked wonders here, incorporating an unusually high percentage of cabernet sauvignon (50%) for a Right Bank claret, plus 45% merlot, and 5% cabernet franc. Plus plenty of new barrels (50%). Great new oak splash. Finesse, breed, black fruit./ Fabulous oak seasonings, violet and black cabernet fruit, fresh 2014 fruit acidity. Everything in harmony; plenty in reserve. 93+/100.

5. 15 CHATEAU SAUMAN, COTES DE BOURG

9.79 each; 114.95 case of 12

80% merlot, 15% cabernet sauvignon, 5% malbec. 35 year old vines. Plump and consistent Bourg representative. The more Bourgs, the merrier. Weight, richness, dimension. 15 ripeness, but not overboard. In turn with the Sauman series, and one of the better vintages./ Lots of joy and clarity. Freshness, fruit, brightness, fine acidity. Lots of now appeal. Delicious. 91/100.

6. 15 CAHORS MALBEC PIGMENTUM, GEORGES VIGOUROUX

8.49 each; 99.95 case of 12

Much fuller and sweeter fruit than many a vintage in the series. Yes!/ Cherry, licorice, pitch, cracked pepper. Very nice and sweet fruit. Another winner for Cahors ace Vigouroux. 91/100.

--BORDEAUX - WHITE--

7. 16 CHATEAU GRAVILLE LACOSTE, GRAVES BLANC

14.99 each; 176.50 case of 12

New York Times 20 Under \$20: 'White Bordeaux is one of this wine writer's favorites that never manages to capture the imagination of the public. That can make it a very good value, like this savory, saline wine of 75 percent semillon, 20 percent sauvignon blanc and 5 percent muscadelle. It is rich but floral, and the longer it's exposed to air, the better it gets.'

8. 14 CHATEAU LAUVIGNAC CUVEE SAHUC, SAUTERNES half bottle

12.99 each; 152.95 case of 12

At Preignac. 85% semillon, 10% muscadelle, 5% sauvignon blanc. Honey, peach, and pineapple aromas. 2014 crisp edge./ The fruits echo on the palate. Add orange. On the tongue, the acidity is coated by the sweetness at this early stage, but it's fully evident on the nose and in the freshness of the aftertaste. 93+/100.

9. 16 COTES DE GASCOGNE SAUVIGNON BLANC, PIERRE JEAN

7.99 each; 93.95 case of 12

All sauvignon blanc. Lithe and crisp and dry./ Really shrill sauvignon acid cut. Mouthwatering. Just super. Total race here. Love it! 92/100.

--LOIRE--

10. 16 CHINON, JEAN-MAURICE RAFFAULT

10.49 each; 123.50 case of 12

OMG! That is luscious! That's in spades! Tremendous amount of oomph and richness for

Loire cabernet franc./ Oh, my, mouthfilling. Total. Has the tartness too. And so much volume. 92+/100.

11. 16 MUSCADET SEVRE & MAINE SUR LIE, DOMAINE DE LA FRUITIERE
11.49 each; 134.95 case of 12

Oh, this has classic form, classic lines. It's explicit Muscadet framed, with a soft, forgiving, alluring center./ Rich, and full of fruit expression, if ever a Muscadet had such. Balanced by fine acid race. Yow. 92/100.

12. 16 SAUMUR BLANC LES POUCHES, VIGNERONS DE SAUMUR
10.49 each; 123.50 case of 12

Chenin blanc from a single vineyard on southwest slopes near Meron. Nose retarded yet (5/31/17)./ Bright fruit flavor already though. Melon and lime. No doubt fulfilled by mid summer. Well liked by the group. 90+/100.

13. 16 VOUVRAY CUVÉE DE SILEX DOMAINE DES AUBUISIERES, BERNARD FOUQUET
16.99 each; 199.95 case of 12

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

14. 16 SANCERRE LE CLOS DE CHAUDENAY, DOMAINE DAULNY
18.99 each; 223.50 case of 12

Neat, concise, understated, confident./ Light citrus edge. Lovely subtleties. It's still coy in youth and after travel. Distinct 2016 style and harmony. Just lovely. With aeration, everything seems to build, to magnify. The aromatics, the flavor, the texture. 92+/100.

--BURGUNDY - RED--

15. 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.

16. 15 MARSANNAY, LOUIS LATOUR

21.99 each; 258.50 case of 12

Deep, sweet Cote Dijonnaise pinot. Another excellent example in a fine series./ Yes, wine of place with vintage sweetness. Good acid and form for cellaring too. 91+/100.

17. 15 GIVRY, CHATEAU DE LA FERTE

25.49 each; 299.95 case of 12

Deep, sweet, spicy, earthy, peppery./ Yes, a big time Givry in 2015. Very pure pinot fruit. Fine acid-richness balance to the taste. Finishes with good Givry vigor. 92+/100.

18. 17 BEAUJOLAIS NOUVEAU, DOMAINE CHATELUS DE LA ROCHE
10.49 each; 123.50 case of 12

Always my best-selling Beaujolais Nouveau. Come the third Thursday of November, customers flock to the shop looking for that Coq d'Or (we call it Yellow Rooster) label. It's usually sold out before I can take notes. I penned these on 11/23/15: 'Abundant fruit beauties. Completely fulfilled thanks to the early harvest. Suave, sophisticated, lovely./ A touch of banana fermentation flavor yet to shed. Really pushes out the fruit too. This will continue to improve over

the coming weeks. 92+/100.'

--BURGUNDY - WHITE--

19. 15 CHABLIS, DOMAINE FOURREY
16.99 each; 199.95 case of 12

Crisp, full, near perfect 15 Chablis nose. Nice play of fruit against calcaire./ Yes, deep apple-calcaire Chablis chardonnay combo. Straight-on village Chablis. 91+/100.

20. 14 MEURSAULT VIEILLES VIGNES, VINCENT GIRARDIN
41.99 each; 246.95 case of 6

Evident Meursault grain, nut. Good oak. Good 14 form. Growing, penetrating oak and grain aromas./ Attractive flavor, texture, and appellation definition. Fine wine; good value these days. 93+/100.

21. 16 MACON VILLAGES VIEILLES VIGNES, DOMAINE JEAN TOUZET
11.49 each; 134.95 case of 12

Green apple and citrus. Reflects the intensity of old vines and a small crop. Full./ Everything fits together just right. Texture, vinosity, fruit. Mealworthy indeed. 91/100.

--RHONE/MIDI--

22. 15 CROZES HERMITAGE LES JALETS, PAUL JABOULET AINE
23.99 each; 139.95 case of 6

Inky./ Full, sweet, 15 abundant. Classic PJ spicy etch. Jaboulet's back. Inviting brightness. The many distinctions of northern Rhone syrah. Deep raspberry, white pepper, smoked meat./ plus lavender. Rich, balanced feel. Fine tannin. Lovely. 92+/100.

23. 15 COTES DU RHONE, LES TROIS COURONNES
7.99 each; 93.95 case of 12

80% grenache, 20% syrah; at Tulette near Visan on the Left Bank. Plenty of sweetness and oomph. The best vintage yet; even better than the 2010. Body, texture, aromatics, largesse./ Deep, sweet, and complete. Great flavor, texture, all. Plenty of alcohol and glycerol smoothness and amplitude also. Wow, a deal! 92+/100.

24. 15 COTES DU RHONE LES DEUX ALBION, CHATEAU DE SAINT COSME
16.99 each; 199.95 case of 12

Louis and Cherry Barruol's top Cotes du Rhone cuvee. Deep and haunting, with light, flattering reduction. Seems high in syrah for its clear black raspberry note, and indeed syrah is the leading player, followed by grenache, carignan, and mourvedre./ Whole bunch fermentation gives good, forward fruit appeal. Rich, and finely tannic for aging. Big time quality, class, power (14.5%), and body. 92+/100.

25. 15 SAINT MAURICE COTES DU RHONE VILLAGES GUILLAUME DE ROUVILLE, DOMAINE DE L'ECHEVIN
19.99 each; 234.95 case of 12

Parker 92-94/100. My notes: Incredibly deep and intense. Great, great fruit purity. Plum, black raspberry, toasted spice—it has all that plus notes of garrigue. Noble reduction. Comes right at you. Broad and forceful./ Fills and spreads out all over the palate too. Density, weight, texture. Grand Vin. 93+/100.

26. 15 CHATEAUNEUF DU PAPE TRADITION, CLOS DES BRUSQUIERES
33.99 each; 199.95 case of 6

60% grenache, 20% each syrah, mourvedre. Boy, that's got nasal flair; the garrigue, the pepper, the warm spice. Plus cedar. Lovely amplitude and spread./ Very spicy. Soft and sweet, with a spreading flavor range that reconfirms its aromas. Top quality. 94+/100.

27. 16 HERAULT CARIGNAN VIEILLES VIGNES, MONT GRAVET
7.99 each; 93.95 case of 12

Vines up to 100 years old. Oh, ripe, sweet, precise, fruity. Best vintage yet? Big old vines concentration./ Fabulous acid, flavor assault. Sooo refreshing & food-worthy. Complete. 92/100.

28. 14 COTES DU ROUSSILLON CHIMERES, CHATEAU SAINT ROCH

13.99 each; 164.50 case of 12

From the Pyrenees foothills near Maury. Of grenache, syrah, and carignan. Aged 6 months in demi-muids. Very ripe, powerful, and explicit portrayal of its Med varietal set./ Maury purple fruit qualities. Even bigger and better than it was a few months back. 92+/100.

--ALSACE--

29. 15 ALSACE RIESLING, DOMAINE ZIND-HUMBRECHT

23.99 each; 139.95 case of 6

Grand. Plush, rich, deep. Good malo; round and creamy./ Backbone of steel too. Nothing sweet about it. Statuesque. What a terrific effort! 93+/100.

30. 15 ALSACE GEWURZTRAMINER, A. SCHERER

15.99 each; 93.95 case of 6

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--

31. 14 URZIGER WURZGARTEN RIESLING AUSLESE, WEINGUT KARL ERBES

18.99 each; 111.50 case of 6

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.

32. 15 NAHE ESTATE RIESLING TROCKEN, DONNHOF

19.99 each; 117.50 case of 6

Brilliant, scintillating. Lucid, vibrant. This just shakes me, gives me chills./ I won't spit this on out. The excitement, the minerals, the acid, the fruit. Lots of extras. Near perfect. Gotta have it. 95/100.

33. 16 PFALZ SCHEUREBE FEINHERB, WEINGUT THEO MINGES

19.99 each; 117.50 case of 6

Always the consummate scheu statement here. Plenty of tangerine and gooseberry./ Just the right feinherb, near dry palate savor. Hallmark scheu. All over the place. 93/100.

34. 15 PFALZ ESTATE RIESLING DRY, DR. BURKLIN-WOLF

14.99 each; 176.50 case of 12

Incisive. Crystal clear. Deep. Noble reduction. Pure. Wet stone; fruit pit./ Plenty of cut and tensile acidity to balance 2015 richness. Very long, precise, focused fruit finish. Surpasses the fine 2014. 93/100.

35. 14 WEINLAND BLAUFRAKISCH, EVOLUCIO

9.79 each; 114.95 case of 12

Rich and round and ripe. No green fruit./ Fine texture and rich fruit flavor and filling. Ideal. Great price. 92/100.

36. 16 WEINVIERTEL GRUNER VELTLINER, WEINGUT SCHWARZBOCK liter

14.99 each; 176.50 case of 12

Full, expressive legume side of gruner./ Yes, this is hallmark Weinviertel gruve with its accent of abundance over subtlety. Surely the aromatic generosity to fill a liter. 91/100.

--IBERIA--

37. 13 ALENQUER, QUINTA DAS SETENCOSTAS

11.49 each; 134.95 case of 12

50% castelao, 20% camarate, 15% each tinta miuda, preto martinho. Rich and dark and silky. Pure and deep cherry and spice complex./ Pure, satiny, classy, balanced. Perfect posture. Long, enticing blueberry cobbler aftertaste. This all fits together so comfortably. 92/100.

38. 16 CASTILLA Y LEON TEMPRANILLO GRANDE, EL JEFE liter

10.49 each; 123.50 case of 12

From the estate of the Farina family on the La Meseta plateau south of Toro. A fresh take. Unique and appealing like Ampelaia's Unlitro Costa Toscana./ Very elegant form of tempranillo. Cool. All fruit, no wood, little tannin. Full raspberry-cherry tempranillo taste. You could chill this down for added refreshment. Come hither, this belongs in liter bottles. 92/100.

39. 16 RUEDA VERDEJO CASA DE LA VEGA, BODEGAS AVELINO VEGAS

10.49 each; 123.50 case of 12

All verdejo. Spot on. Not old time. Less terroir, minerality. Softer and more obliging in a non-food setting. Definite verdejo aroma with no sauvignon leanings. More toward stone fruit./ Fresh, flavorful, harmonious. Lingering. As good as could be. Gotta buy this one. 92/100.

40. 07 RIBERA DEL DUERO OPIMIUS SPECIAL SELECTION, BODEGAS MONTEVANNOS

16.99 each; 99.95 case of 6

Retains some firmness even at age ten. Forward bouquet. Good wood and barrel time influences./ Tannin and firmness of texture. Bottle bouquet developing nicely. Wine of place and time. All works together. 92+/100.

41. 14 RIOJA JOVEN MARQUES DE ALDEANUEVA, VINEDOS DE ALDEANUEVA

6.99 each; 81.95 case of 12

Ideal. 14 cool. Good padding. Plenty of joven fresh fruit. Distinguished representation of this style./ Juicy. Plenty of tempranillo berry. No whole berry or bunch or carbonic. Classy presentation of its genre. 92/100.

42. 12 PRIORAT FONT DE LA FIGUERA, CLOS FIGUERES

29.99 each; 176.50 case of 6

Wine broker Christopher Cannan's home estate. 65% garnache, 20% carignan, 15% syrah, mourvedre, cabernet sauvignon. Vines 15-18 years old. Aged a year in once used French tonneaux. Wonderful barrel and bottle development and oak grandeur. Fleshy, saturated, complex, balanced. All./ Remarkable complexity, harmony, and aromatic evolution all carries over to the palate. Grand Vin. 96/100.

43. 05 VALDEPENAS TEMPRANILLO GRAN RESERVA 10 YEARS ANCIANO, BODEGAS NAVALON

11.49 each; 134.95 case of 12

2 years in barrel, 8 years in bottle at the bodega. Plenty of fine oak and fine, fresh fruit too. Balanced to perfection./ Chocolate covered fruit cremes taste. Seductive. And balanced by very fine tannin. Very popular with the group. 92/100.

--ITALY - RED--

44. 13 BAROLO ALBE, G. D. VAJRA

33.99 each; 199.95 case of 6

Vinous 92/100. My notes: Vajra energy, vitality. Dazzling purity, lovely floral overtones. Explicit and classic cherry, rose, and tar. Beautiful thing./ Again, those Vajra lines, manner of expression. Convincing elegance, nobility. Very, very satisfactory value. 93+/100.

45. 14 BARBERA D'ALBA, COSTA DI BUSSIA

12.99 each; 152.95 case of 12

Fresh, intense, ideal, precise, black cherry-berry Alba barbera with tar and frame. 14 cool and crisp. Classic./ My goodness. Good volume, body. I'm loving the range and clarity of this. Nothing inelegant in any way. Bright black cherry and pitch. Pleasing weight. Hallmark. 92/100.

46. 16 MALVASIA DI CASORZO NAUFRAGAR, SULIN**12.99 each; 152.95 case of 12**

6%. Frizzante. Glows and entices. Maraschino and black cherries./ Bursts with flavor. Total allure. Well balanced sweet-acid ratio. Even some light tannin etch. Exotic. 95/100.

47. 16 VERONESE CORVINA, NICOLAS BISCARDO**13.99 each; 164.50 case of 12**

Corvina is the essential component of Veronese red wines the likes of Valpolicella. Deep and dark. Violet flower and fruit. Incredible, unbeatable. Pure and intense. Cooler than 15 but just as sweet and ripe./ Plus sandalwood and spice. All over the place and well composed at the same time. 95+/100.

48. 12 AMARONE CLASSICO, CORTE ARMANO**33.99 each; 199.95 case of 6**

15%. Oh, boy, like the maker's ripasso, this is amarone on steroids. Sweet, spicy, woody, ripe, dried fruity, powerful. Has it all./ Large and heady, sweet and spicy-woody. Long and powerful finish. 96+/100.

49. 15 LAMBRUSCO GRASPAROSSA DI CASTELVETRO, TENUTA PEDEZANA**13.99 each; 164.50 case of 12**

Not long back, NYT wine writer Eric Asimov published an article praising the virtues and meal-worthiness of genuine, dry and near-dry Lambruscos. He would surely approve of this DOC version from the grasparossa (red peduncle) variety of the lambrusco grape. Dry and noteworthy for its varietal clarity and stylish tailoring./ Full raspberry fruit. Light fizz. Off dry. Full flavored. Fabulous take. Would be a welcome addition at the Thanksgiving table. 92/100.

50. 15 CHIANTI CLASSICO, CASTELLO DI VOLPAIA**18.99 each; 223.50 case of 12**

Wine Spectator 92 - SMART BUY: 'This juicy red has grip, setting the backdrop for pure cherry, blueberry, earth, iron and tobacco flavors. Though light-weight, this should develop over the next three to five years. Best from 2019 through 2024.'

51. 16 MONTEPULCIANO D'ABRUZZO SAMAEL, POGGIO ANIMA**12.99 each; 152.95 case of 12**

Dark, hearty, variegated, spicy. Violets overtone. Very positive take on monte./ Wow. The nose suggests good material, and the palate delivers it in spades. Sweet fruit and lots of dry matter, extract. Not tannin. Super good value. 82/100.

52. 16 PUGLIA NEGROAMARO TERRE DI SAVA, LUCCARELLI**11.49 each; 134.95 case of 12**

Pungent, spicy, deep, brambly, and black varietal character./ Ripe, ripe fruit, shortbread, warm spices. All the right varietal characteristics plus an aura of complexity. Yes. 92/100.

53. 15 TERRE SICILIANE, CANTINE COLOSI**10.49 each; 123.50 case of 12**

85% nero d'avola, 15% nerello mascalese. Aged 6 months in Slavonian oak. Deep and rich. Positive reduction: purple cremes./ Rich, round, suave, lovely. Great balance of acid and creamy richness. Wow. Best vintage of this ever? 91+/100.

--ITALY - WHITE--**54. 16 DOLOMITI PINOT GRIGIO PRENDO, WILHELM WALCH****11.49 each; 134.95 case of 12**

By masterful Alto Adige winemaker Elena Walch. Made from purchased fruit and named for her father. Tight, neat, discreet, right. Close and crisp in 2016./ Nice and concise form of high altitude pinot grigio. Appley and stylish. So facile at the dinner table. 91/100.

55. 16 VENETO SAN VINCENZO, ANSELMINI**12.99 each; 152.95 case of 12**

80% garganega, 10% each chardonnay, sauvignon blanc. The sauvignon blanc is nice; makes it a brilliant show. Very impressive package all around./ Young and appley. Well appointed and delicious. 92/100.

56. 16 MAREMMA VERMENTINO, TENUTA SASSOREGALE**14.99 each; 176.50 case of 12**

Tasting Panel 93: 'This fresh white has a scent that reminds me of freshly squeezed lime with a salt rim—almost like breathing salt air. The mineral-blessed acidity keeps the wine bright, with flavors of pine nuts, peaches and pesto. \$18.'

57. 16 TREBBIANO D'ABRUZZO, MASCIARELLI**11.49 each; 134.95 case of 12**

40 year old vines. Low yields. Freshness and flair, texture and personality./ Yes, ideal. The taste, the texture, the coolness and race. Few like this come my way. 92/100.

--INTERNATIONAL--**58. 13 NEMEA AGIORGIOTIKO, DOMAINE SKOURAS****13.99 each; 152.95 case of 12**

Beautifully vigorous, nutty black fruit with 4 years on it. Astonishing St. George./ All the fruit generosity of the nose plus great acidity. And great taste. Wonderful. 92/100.

--U.S. - RED--**59. 14 GOLDSCHMIDT YARDSTICK RUTH'S REACH NAPA VALLEY****CABERNET SAUVIGNON****22.99 each; 269.95 case of 12**

Vineyards in Rutherford and Oakville. Very nicely crafted. Wonderful Napa classic, fine oak. Not overly powerful or strident like some of Goldschmidt's Alexander Valley cabernets./ Kiss of class oak, sweetness. Lovely Napa wine. 93/100.

60. 15 TALLEY BISHOP'S PEAK PASO ROBLES CABERNET SAUVIGNON**16.99 each; 199.95 case of 12**

A big, big step up from several California-appellation cabernets sampled before it. Super quality written all over it. The oak, the fruit, the ripeness. Bulking up since the last time I tried it. Building to the power and majesty of the 2013./ Oh, man. The oak, the fruit, the harmony, the delivery. All over the place now. 92+/100.

61. 14 NOBLE VINES 337 LODI CABERNET SAUVIGNON**11.49 each; 134.95 case of 12**

Tasting Panel 93: 'Aromatic treasures of blackberry spice and espresso are accented by a dot of earthiness. The smooth, silky palate offers up plum compote and a touch of peppered saddle leather. Fruit-forward, it continues to open up with blueberries, green tea and a dusty tannin finish. Delicious. \$15.'

62. 14 FLORA SPRINGS NAPA VALLEY MERLOT**23.99 each; 281.95 case of 12**

Totally different style from any other red at today's trade show. Very smoky, toasty oak. And very good. Southern Napa fruit clarity too./ Sweet and velvety fruit and oak cremes. Great acid. Romantic, elegant, silky. Fine tannin in back. Fabulous merlot, one of the best of the tasting season. 94/100.

63. 15 ADELSHEIM WILLAMETTE VALLEY PINOT NOIR**18.99 each; 223.50 case of 12**

Wine Enthusiast 91; Wine Spectator 91: 'Precise and sleekly styled, with violet and raspberry aromas and focused cherry, spice and orange peel flavors that linger toward refined tannins. Drink now through 2024. \$32.'

64. 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. Oh, boy, deep, 2014 dark fruited, and serious. Burgundy style. Great oak toast and framework. Sweet fruit core./ Yes, sweet center framed by extract and Euro acidity. Serious dinner pinot. 91+/100.

65. 15 TENET THE PUNDIT COLUMBIA VALLEY SYRAH**18.99 each; 223.50 case of 12**

Parker 92: 'The 2015 Syrah The Pundit (88% Syrah, 6% Grenache, 4% Mourvèdre and 2% Viognier) continues to over-deliver in every vintage, showing loads of dark, earthy fruits, pepper and hints of olives in a medium to full-bodied, pure, layered style. It tastes like an Old World wine made in the New World, and that's just what it is. Buy a case and drink it over the coming 4-5 years. \$25.'

66. FENN VALLEY CAPRICCIO LAKE MICHIGAN SHORE RED**10.49 each; 123.50 case of 12**

80% chambourcin, 20% merlot. 2016 basis. Thanks to the vintage, its best ever. Loaded with fruit. The depth and complexity of chambourcin. Sense of barrel aging. Yes, best ever. 92/100.

67. 14 CLINE LODI ZINFANDEL**7.99 each; 93.95 case of 12**

Made up of both Lodi and Contra Costa fruit. Aged 6 months in French oak barrels, 30% new. Sweet-smelling, heart-on-sleeve Lodi classic. Fruit and oak cremes./ Yes, hallmark Lodi frankness, with a dark element of Contra Costa that adds another dimension. A beauty. 91/100.

68. 15 TERRA D'ORO AMADOR ZINFANDEL**15.99 each; 187.95 case of 12**

Large, sweet, singed Amador zin classic. Wow!/ Yeah, roasted raspberry and peppercorn, with power, smoothness, and balance. Total Amador zinfandel. 93+/100.

--U.S. - WHITE--**69. 16 FENN VALLEY LAKE MICHIGAN SHORE SAUVIGNON BLANC****11.49 each; 134.95 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.

70. 16 AIRFIELD ESTATES LONE BIRCH UNWOODED YAKIMA VALLEY CHARDONNAY**8.49 each; 99.95 case of 12**

Reincarnation of the popular unoaked chardonnay formerly sold under the winery's primary brand. A Sally Scheer selection. Intense green apple as always. Very high pitched./ Yes, an ultimate, northern grown, unwooded chardonnay. All about Granny Smith apples, freshness, and clarity. 90/100.

71. 14 CHALONE ESTATE CHALONE CHARDONNAY**20.99 each; 246.95 case of 12**

Statuesque. The old time chardonnay masterpiece. Fine wood integration. Nothing blatant, nothing creamy. Reflects its terroir./ Yeah, perfectly proportioned wood, fruit, terroir. Great wine. 93+/100.

72. 15 MATCHBOOK THE ARSONIST DUNNIGAN HILLS CHARDONNAY**11.49 each; 134.95 case of 12**

As a child, the winemaker played with matches. Nice lees creaminess without need for much oak. Very pleasing and accomplished./ All over again, with texture and good power at 14.2%. Spot on. Great value. 92/100.

73. 16 PINE RIDGE CLARKSBURG CHENIN BLANC - VIOGNIER**11.49 each; 134.95 case of 12**

This really sings. Just what it ought to be. Definite chenin quince and the viognier honeysuckle. Rich, intense, textured, everything./ All carries over on the palate. Add lime and pear. Dazzling acid and texture. Total. Best ever. 92/100.

74. 15 PRIEST RANCH NAPA VALLEY GRENACHE BLANC**16.99 each; 199.95 case of 12**

Wine Enthusiast 91/100. My notes: Well, about the fullest, most explicit and powerful and rich and abundant versions of grenache blanc from anywhere. Awesome. 92/100.

75. 16 SEA GLASS SANTA BARBARA PINOT GRIGIO**10.49 each; 123.50 case of 12**

Fresh, crisp, alert, Euro. Bright apple and even walnut husk. A wonderful take./ Juicy and also tender. A big success. Oh, my, put together right. 91/100.

76. 16 SHADY LANE LATE HARVEST LEELANAU PENINSULA RIESLING**11.49 each; 134.95 case of 12**

Sultry, figgy, nutty. Not just fruity. Late harvest luscious./ Yeah, doesn't read botrytis, but surely late harvest ripeness. Very spicy and well textured. Plenty of extract in the Shady Lane style. Very, very well crafted. 92+/100.

--SOUTHERN HEMISPHERE--**77. 15 ZORZAL TERROIR UNICO UCO VALLEY MALBEC****12.99 each; 152.95 case of 12**

Vineyard at 5000'. Unoaked. Great fruit clarity. Brightness, high altitude elegance./ Rich representative of the malbec grape and its terroir. Extremely well crafted. 92/100.

78. 16 CRIOS MENDOZA TORRONTES**13.99 each; 164.50 case of 12**

Very viscous and gewurz oriented. Swells up and deepens with aeration. Lots of rose./ Positive reduction ensures longevity. Lots of follow through. Thick, lingering glycerol. A big one. 92+/100.

79. 16 MATUA MARLBOROUGH SAUVIGNON BLANC**11.49 each; 134.95 case of 12**

Sweet and citrusy. Lemon, lime, grapefruit. Appealing./ All over again. They nailed it. Oodles of appeal. 92/100.

80. 15 THOMAS GOSS MCLAREN VALE SHIRAZ**13.99 each; 164.50 case of 12**

Fruit clarity, McLaren intensity. Very lovely take. Will continue to support it./ Even handed. Well priced. Gotta like that. 91/100.

81. 16 TAHBILK NAGAMBIE LAKES MARSANNE**13.99 each; 164.50 case of 12**

Arguably the finest marsanne wine made outside the northern Rhone Valley, Tahbilk's ages famously. Vines from 1927 forward. Formerly know as White Hermitage. Fresh and new. Full. Will age well./ Lanolin, wax; the real marsanne deal. Young. The youngest I've ever tasted one of these legends. 91+/100.

82. 16 KEN FORRESTER PETIT STELLENBOSCH CHENIN BLANC**11.49 each; 134.95 case of 12**

Freshest and best in several vintages. Lovely melon nose./ Fresh, Vouvray like. Character, texture, fine flavor, acid, body. Beautiful. 91/100.

--ROSE--

83. 16 MARSANNAY ROSE, DOMAINE CHARLES AUDOIN

21.99 each; 129.50 case of 6

From the Cote Dijonnais, this exquisite rose of pinot noir is one of the world's rarest and most sought after. It's one of the latest to reach the market and then serves well into the following year. Full presence for only 12.5%. Good pinot strawberry. Cool vintage race. Acid-glycerol tete-a-tete./ Full body and flavor impact. Big time rose. 92+/100.

84. 16 LANGUEDOC ROSE, LA BERGERIE KARANTES

10.49 each; 123.50 case of 12

Deep, rich, large. Oh, man, this is complete. Round, full fruits. Lots of aromatic pleasures./ Carries on in the mouth. Sits right. Generous. Will prove useful into the cold months. Very impressive. 92/100.

--FORTIFIED/FRUIT--

85. PEDRO DOMEQ VINA 25 PEDRO XIMENEZ SHERRY

14.99 each; 87.95 case of 6

The Cream of Creams, Pedro Ximenez is made entirely of dried grapes used to sweeten Cream Sherry. Date paste, nut, raisin, fig./ Sweet cubed. Celestial; figs, dates. 95/100.

86. WARRE'S HERITAGE RUBY PORTO

12.99 each; 76.50 case of 6

Approximately 4 years old. Delicious, sweet blackberry fruit./ Very enticing and well balanced palate, between sweetness, strength, acidity. 92/100.

87. 11 GRAHAM'S LATE BOTTLED VINTAGE PORTO bottled 2015

20.99 each; 123.50 case of 6

Wine & Spirits 92: 'The texture of this wine is worth twice the price, its silken richness carrying meaty schist spice. While it's sweet at first, it's also bright and juicy, finding a savory balance as it comes to a finely integrated close. A remarkable LBV.'

88. STONE'S ORIGINAL GINGER

11.49 each; 67.50 case of 6

Well, this really penetrates in a genuine and strong ginger fashion. Not a sweet nose. Pure ginger and spirit./ Indeed, total ginger plus good sweetness on the palate to sooth its nip. So it's balanced and ideal. Many holiday applications. 94/100.

--SPARKLING--

89. ANDRE CLOUET BOUZY GRAND CRU GRAND RESERVE BRUT CHAMPAGNE

35.99 each; 211.50 case of 6

6 years on the bottle lees. All pinot noir. Full depth, pinot fruit, long en tirage biscuit character. Full yet subtle./ Full toast, grain. Krug like too. These Clouets are Bouzy big boys. 94/100.

90. ANTICA FRATTA FRANCIACORTA BRUT

25.49 each; 149.95 case of 6

Lombardy's Franciacorta is Italy's finest sparkling wine. Wonderful freshness, bottle bouquet. Beautiful example. All chardonnay, 24 months on the bottle lees./ Ingratiating creaminess. Lots of class and aroma and flavor of the fruit and the lees autolysis. 93/100.

91. BISOL JEIO PROSECCO DI VALDOBBIADENE SUPERIORE BRUT

13.99 each; 164.50 case of 12

Vinous 90+: 'Bright pale straw. Green apples, pears and freshly cut flowers on the nose and palate, with complicating hints of powdered stone and ginger. Offers beautiful balance and a soft fruity mouth-feel while remaining energetic and focused on the long and creamy finish. This is

deeper and more complex than the Crede.'

92. VEUVE AMBAL MEDITERRANEE RIVA ROSA ROSE BRUT

13.99 each; 164.50 case of 12

Lots of personality both fruit and age wise. Bottle bouquet and good, forceful showing of red fruit. Beautiful. Extremely well rendered. 92/100.

--POTPOURRI--

93. KNEE DEEP BREWING BIG SIPPER IMPERIAL IPA 22 oz bottle

1.99 each; 23.50 case of 12 plus Deposit .10 each; 1.20 case of 12

Scored 97/100 by ratebeer.com. 8%. A golden citrusy, floral, slightly fruity DIPA, with a crisp dry finish. Crystal malt. Dry Hopped with Citra, Centennial, & Simcoe. The brewery is in Auburn CA.

94. CLOS FIGUERES CLOS FIGUERAS SIURANA ARBEQUINA EXTRA VIRGEN

OLIVE OIL half liter

24.99 each; 73.50 case of 3

From 300 year old trees at the Priorat estate of Christopher Cannan. Cold pressed, centrifuged, and lightly filtered only. Creamy. None of the grassiness of a Tuscan oil./ No acid evident. It's totally creamy smooth. Incredibly pure arbequina varietal character.

95. TRIBECA OVEN FRENCH BAGUETTES 9 oz

2.19 each; 6.50 case of 3

Begun in Tribeca in 1981, the bakery now occupies larger facilities across the river in north Jersey. Made of unbleached Enriched Wheat Flour (Wheat flour, Malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Water, Salt, Yeast. A staple at our weekly panel tastings. Sold frozen.

96. BEECHER'S EXTRA AGED FLAGSHIP CHEESE 7 oz triangle

5.79 each; 16.95 case of 3

The first wheel of Flagship, Beecher's signature cheese, was handcrafted just as Beecher's Handmade Cheese opened its doors in Seattle's historic Pike Place Market in November of 2003. Flagship is a semi-hard cow's milk cheese with a uniquely robust, nutty flavor. It is carefully aged for 15 months to fully develop its complex flavor and ever-so-slight crumble.

97. TROIS PETITS COCHONS RILLETTES DE CANARD 7oz tub

9.99 each; 29.50 case of 3

A fixture in the Loire Valley region around Tours, Duck rillettes is a gourmet delicacy. The slow cooking process allows the duck meat to become tender and succulent, making this confit-style spread irresistible! Especially with one or more of our Loire wines featured above.

98. ABBA BLACK LUMPFISH CAVIAR 2.8 oz jar

4.99 each; 14.50 case of 3

Lumpfish are mostly small scorpaeniform marine fish of the family Cyclopteridae. They are found in the cold waters of the Arctic, North Atlantic, and North Pacific oceans. They produce fine-beaded black roe similar to the eggs of some sturgeon species. A mildly-salted caviar treat everyone can afford. Last sale's version was of German origin. This one's from Sweden.

99. JACOBSENS OF DENMARK TIVOLI DARK CHOCOLATE & ORANGE

COOKIES 5.3 oz. tin

2.59 each; 7.50 case of 3

Colorful, enameled, embossed tins. Candied orange peel pieces are the perfect companion to dark chocolate bits, all in deliciously buttery Danish cookies.

100. LAMBERTZ DOMINOS 4.4.oz tray

1.29 each; 7.50 case of 6

Lambertz of Aachen Germany is one of the five largest cookie producers. I guess economy of scale helps, because you get a lot of pastry here for your money. Essentially these are petits

fours with a bottom layer of gingerbread, then persipan (like marzipan but made from almond kernels), then apple jelly, all coated with bitter-sweet chocolate.

ANN ARBOR TASTERS GUILD

NOVEMBER , 2017

EVENTS - UPCOMING

Eleventh 2017 Ann Arbor Tasters Guild Event

BEST OF THE SHOWS, Wine Merchant Dinner with Dick Scheer, Village Corner

at Grange Kitchen, 118 W Liberty, Ann Arbor

Tuesday, November 14 7:00 pm

Autumn is Trade Show season. Michigan wine distributors call in their winery and importer reps to man tables at massive exhibitions directed at retail and restaurant wine buyers. There are literally hundreds of wines and spirits available for tasting at some of these shows.

I feel an obligation to attend as many as possible and to sample as many products of interest as time allows. With my speedy, aroma-enhancing Taster glass, recorder, and spit-each-sample regimen, I'm pretty efficient at it, accumulating hundreds of evaluations before the season ends.

I'm calling my own number this month, sending seven of my favorite trade-show wines to Chef-Proprietor Brandon Johns and kitchen for the purpose of menu conception. The choices are based on value, uniqueness, and quality relative to type. I'm including my tasting notes with the wine list, and, of course, I'll be the evening's speaker in order to fill in the details. Brandon's menu will follow by email in a few days.

THE WINE LIST

Aperitif

16 ANDREOLA 26 DEGREES PRIMO RIVE DE COL SAN MARTINO PROSECCO VALDOBBIADENE SUPERIORE BRUT

Good, appley prosecco nose. Very fresh, bright, and fruity. Quite a bit of finesse, and truly dry./ Yes, very dry, with a fine mousse. Very creamy apple, pear, white peach. Accommodating and ready for food use. Or a very dry aperitif. Appetite stimulating.

Dinner Wines

16 PINE RIDGE CLARKSBURG CHENIN BLANC - VIOGNIER

This really sings. Just what it ought to be. Definite chenin quince and the viognier honeysuckle. Rich, intense, textured, everything./ All carries over on the palate. Add lime and pear. Dazzling acid and texture. Total. Best ever.

15 PFALZ ESTATE RIESLING DRY, DR. BURKLIN-WOLF

Incisive. Crystal clear. Deep. Noble reduction. Pure. Wet stone; fruit pit./ Plenty of cut and tensile acidity to balance 2015 richness. Very long, precise, focused fruit finish.

16 CASTILLA Y LEON TEMPRANILLO GRANDE, EL JEFE

From the Farina family estate on the La Meseta plateau south of Toro. A fresh take. Unique

and appealing like Ampelaia's Unlitro Costa Toscana./ Very elegant form of tempranillo. Cool. All fruit, no wood, little tannin. Full raspberry-cherry tempranillo taste. You could chill this down for added refreshment. Totally come hither.

16 VERONESE CORVINA, NICOLAS BISCARDO

Corvina is the essential component of Veronese red wines the likes of Valpolicella. Deep and dark. Violet flower and fruit. Incredible, unbeatable. Pure and intense. Cooler than 15 but just as sweet and ripe./ Plus sandalwood and spice. All over the place and well composed at the same time.

14 SEIGNEURS D'AIGUILHE, COTES DE CASTILLON

Owned by Stephan von Neipperg, proprietor of 1er Grand Cru Classe Saint Emilion Chateau Canon la Gaffeliere. Admirably sweet, ripe fruit and a fine measure of new oak to complement it. He always lavishes it on these./ As good as it gets. Awesome combo of beautifully ripe merlot and fine oak.

Dessert Wine

16 MALVASIA DI CASORZO NAUFRAGAR, SULIN

6%. Frizzante. Glows and entices. Maraschino and black cherries./ Bursts with flavor. Total allure. Well balanced sweet-acid ratio. Even some light tannin etch. Exotic.

Night Cap

DAVID NICHOLSON 1843 KENTUCKY STRAIGHT BOURBON WHISKEY

Boy, this wheated, 100 proof bourbon is smooth, rich, and, well, total. The complete picture.

Twelfth 2017 Ann Arbor Tasters Guild Event

TINY BUBBLES

December-Teenth Annual Champagne Brunch

at Melange, 312 South Main, Ann Arbor

Sunday, December 10, Noon

The annual Champagne Brunch is a fixture in Ann Arbor Tasters Guild's schedule of events, and one of the most popular. Over decades, it's changed venues only on occasion. Memory fails me, but we may have started out at Maureen Perault's Escoffier on Thayer. Then to eve the restaurant in Kerrytown. Lately to Vinology on South Main.

This year presents a new/renewed opportunity. Eve Aronoff Fernandez (eve the restaurant, Fritas Batidos) is now working with Melange Bistro, at least to the extent of special events. She's thrilled to renew a relationship with our annual Champagne Brunch. Brunch is her favorite meal to prepare.

The food budget is enticing too. Last year, Vinology raised theirs so much that we were very limited in the number of Champagne 'champagnes' we could include. I promise a lot higher percentage this year! Expect 60-80 sparkling wines, including 30-40 from France's Champagne region.

Brunch menu to follow via email as we near the event date.

EVENTS - PAST

SEPTEMBER 21 VINTUS WINE IMPORTER DINNER AT TERRY B'S, DEXTER -

Upstart wine importer Vintus is building an awesome portfolio. Its Midwest Sales Manager, Anthony Hendrie, an Aussie native educated for his position both in the classroom and on the hustings, gave a command performance at introducing us to a wide range of its selections.

We began with Chilled Peach Bisque with candied peach skin accompanied by MASCIARELLI TREBBIANO D'ABRUZZO. Mmm, the fruit and wine acids played just right together. This wine type, mass produced on the plains of Abruzzo, can be such an ordinary commodity. Here, from low production vineyards on the slopes, it shows just what can be done.

Pickled Michigan Shrimp with black bean salsa, honeycrisp apple, and Dexter Mill cider reduction was served with two wines: TELMO RODRIGUEZ BASO RUEDA BLANCO and E. GUIGAL COTES DU RHONE BLANC. As at Grange Kitchen, these Michigan shrimp seem to get plumper and more flavorful every time they're served. What a fun wine pairing, each with an earthiness that took well to the black bean salsa as well as hovering fruit-flower airs liked by shrimp and apple components alike.

Heritage Berkshire Port Belly with chilled faro, heirloom tomato, grilled peach jam, and roadhouse BBQ sauce joined E. GUIGAL COTES DU RHONE ROUGE. The course was somewhat controversial, as the pork belly lacked most of its fat underlayment expected by several attendees who had enjoyed this subject at previous TG dinners. Regardless, the whole was greater than the sum of its parts, with lots of play between tart and sweet and hot. The wine eased through all this thanks to its strong personality and innate balance.

Next, Duck Breast, with bread pudding (pistachio, sweet potato, cranberry), Skinny Farm Swiss chard, and huckleberry demi glace combined with FINCA DECERO REMOLINOS VINEYARD AGRELO VALLEY MALBEC, replete with oak seasonings, high altitude fruit acidity, and rich malbec black cherry creme aroma and flavor. Both the course and the wine were ample in expression and harmonious at a high level of vigor.

Could we actually ratchet things up another level? Yes, presented with Braised Leg of Lamb with chestnut puree, root vegetable gratin, plum demi, and roasted carrots. The wine: MITOLO JESTER MCLAREN VALE SHIRAZ. Both food and wine trumped (please, not to mention that name!) the previous course, which could, itself, have served as the 'piece de resistance'. How spoiled we are!

Time to let the belt out a notch for Port Glazed Cinnamon Donut with chocolate cake, cherry ice cream, candied nuts and pepitas. And the grand finale wine, QUINTA DO NOVAL LATE BOTTLED VINTAGE PORTO, a wine of great impact, with white dwarf fruit intensity, sweetness, and alcohol that came across cooling and relieving instead satiating. Breathless.

OCTOBER 24 PIAGGIA WINEMAKER DINNER AT EVANS STREET STATION,

TECUMSEH - I hadn't realized until I sat down and looked at the brochures at my place just how significant our featured proprietor-winemaker was in the eyes of Italy's wine press. There's a cover shot of Silvia and her father on Gambero Rosso, Italy's equivalent of our Wine Spectator. She was a great speaker too, fluent in American right down to idiom and pace.

Evans Street Station really went all out. I mean, I was salivating over the menu for almost two months, and it was up to expectations right from the visuals to the aftertaste. Starting with an hors d'oeuvre assortment of House Smoked Salmon on Blini, Shrimp Bisque Shooter, with orange zest and basil, and Honey-Glazed Sweetbreads, Chanterelles, Rosemary Germolato, and Tomato Cone. You can't imagine the beauty of it all.

Because Silvia Vannucci's Piaggia estate produces only four wines, I book-ended her range with a couple of Piemonte wines handled by her Michigan importer. We began with BORGIO MARAGLIANO CHARDONNAY BRUT, estate grown at high altitude and tank-fermented to preserve its original terroir and varietal character. Well it did.

Now PIAGGIA PIETRANERA TOSCANA, an enticingly fruity all sangiovese rosso from the estate's younger vines, accompanied by Herbed House Ricotta, with pistachio, olive bread, honey, and onion jam. Oh, boy, do you want a combo of Tuscan flavors with fine sangiovese? Well, here it is! The slice of olive bread was wafer like and intensely flavored, serving as a foundation for its surroundings.

Here's a seldom seen favorite of mine: the wascawy wabbit! Braised Rabbit and Black Pepper Pappardelle, with sage, cinnamon-cider reduction, and oven dried plum alongside PIAGGIA IL SASSO CARMIGNANO. This was clearly larger scaled in the progression, with a cabernet sauvignon component that's been included in Carmignano wines since the 1800s, plus barrel-aged complexity to boot. Just what was called for here.

Pancetta Wrapped Venison, with Pear-Fennel Compote, blue Hubbard squash, Swiss chard, and coffee demi and vanilla oil earned the top two Piaggia wines: CARMIGNANO RISERVA and POGGIO DE COLLI TOSCANA CABERNET FRANC. Boy, the Riserva was the highlight of the evening for me, amping up the fruit intensity and the barrel sophistication to the max. While recognizing that Tuscan cabernet franc is the finest outside Bordeaux, I found this rendition the least yielding of Silvia's reds this evening. However, if you have the wine cellar in mind, the future prospects are awesome.

Finally dessert: Cocoa Bean Semifreddo and Local Fruits alongside BORGIO MARAGLIANO PIEMONTE BRACHETTO. In addition to its dry, large scaled, and cellar worthy nebbiolo-based Barolos, Piemonte is a font of aromatic red grape varieties, taking to a semi-dry frizzante style so right with chocolate desserts. 'Nuf said.

Well, not quite enough. Folks, when my wine suppliers look at the menus, wine lists, and reservation prices of our Ann Arbor Tasters Guild events, they're astonished at the value. Most restaurant-sponsored dinners of this ilk command \$90 and up tariffs, and that doesn't include tax and tip. Sally and I hope you realize the value we're providing in our Ann Arbor Tasters Guild program.

Please reserve ___ places (note costs below) for the **Ann Arbor Tasters Guild BEST OF THE SHOWS Wine Merchant Dinner at Grange Kitchen, 118 S Main, Ann Arbor, on Tuesday November 14 at 7:00 pm**

| Costs per person: | By Nov 7 | After Nov 7 | 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 BUBBLIES, ANNUAL CHAMPAGNE BRUNCH at Melange, 312 S Main, Ann Arbor, on Sunday, December 10 at NOON**

| Costs per person: | By Dec 3 | After Dec 3 | Places | Amount |
|-----------------------------------|------------|-------------|--------|--------|
| TG Members / 1 guest per member: | 59.50 each | 62.00 each | x | = |
| Non-Members OR AAWC-only members: | 64.50 each | 72.00 each | x | = |

Replacement/Sample/Email/Download Copy: I'm a Member of ___ TG ___ AAWC
Join or Renew your 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!):

| | | |
|---|---|--|
| TG/AAWC email delivery (FREE transfer of existing memberships) | | |
| EMAIL ADDRESS: | | |
| Ann Arbor Wine Club (AAWC) Specify Postal or EMAIL delivery | [] Postal to 12/17 (\$2.00) [] EMAIL to 12/17 (\$1.00) | AAWC memberships based on calendar year, pro-rated down \$2.00 per postal delivery issue (\$1.00 per email delivery issue), with renewals due by January |

Name(s) _____

Address _____

City _____ State _____ Zip _____

Phone(s) Home: _____ Work: _____

EMAIL(S) _____ Signature _____

Credit card # _____ exp date _____ Security Code _____

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

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

November 2017 NEWSLETTER
Ann Arbor Tasters Guild and Ann Arbor Wine Club