

NAME \_\_\_\_\_

(VC will assign this number!) ORDER SEQUENCE # \_\_\_\_\_

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

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

1. Write the number of bottles of each wine you're ordering in the Quantity column.
2. Multiply by the price per bottle and write that amount in the Cost column or enter the case price if ordering a full case of that item.
3. Add the taxable amounts (non-tax items are marked NO TAX) in the Cost column and write that amount at TAXABLE SUB-TOTAL at the end of the order form.
4. Multiply the TAXABLE SUB-TOTAL by .06 to get the 6% Sales Tax amount.
5. Add the NO TAX amounts in the Cost column and write that amount at NON-TAXABLE SUB-TOTAL.
6. Add the two SUB-TOTALS, Sales Tax, Bottle Deposit, if applicable, (indicated +DEP on order form) and write that amount at ORDER TOTAL.
7. Order forms must be accompanied by full payment of ORDER TOTAL by cash, check, Visa, Mastercard, Discover or American Express.
8. Order forms and full payment must be received by Village Corner by **Jan 12**. Orders received the following week are subject to a 2% surcharge. Orders may be hand-delivered, mailed, FAXed to 995-1826 or online (link at <http://villagecorner.com/clubs/index.html>). NO PHONE ORDERS PLEASE.

Wine	Price bottle	Price case	How Many	Cost
1. 14 TOUR PRIGNAC, CB, MEDOC	16.79	197.50/12		
2. 15 TOURS DE BEAUMONT, HAUT MEDOC	12.99	152.95/12		
3. 14 HAUT MEDOC DE PEDESCLAUX,	16.99	199.95/12		
4. 15 FOURCAS DUPRE, CBS, LISTRAC	19.99	234.95/12		
5. 16 PUYBARBE, C DE BOURG	11.49	134.95/12		
6. 14 CAHORS, CAYROU	14.99	176.50/12		
7. 17 DE CASTELNEAU, E DM	12.99	152.95/12		
8. 15 PEYRAGUEY, 1GC, SAUTERNES	38.99	229.50/6		
9. 17 GASCOGNE, CASSAGNOLES	8.49	99.95/12		
10. 16 MUSCADET, BEAUREGARD	8.49	99.95/12		
11. 17 ALOUETTES, CHANTELEUSERIE	13.99	164.50/12		
12. 17 VOUVRAY, MARCEL DUBOIS	10.49	123.50/12		
13. 17 TOURAINE SAUVIGNON GR ST-VINCENT	10.49	123.50/12		
14. 17 SANCERRE EMBOUFFANTS, R NEVEU	22.99	269.95/12		
15. 16 PINOT NOIR RES PERS, AEGERTER	16.99	199.95/12		
16. 14 CHOREY BEAUMONTS, ARNOUX PERE	22.99	269.95/12		
17. 16 MORGON GC COTE DU PY, L'ENVOYE	15.99	187.95/12		
18. 17 CHABLIS CHAMPS ROYAUX, WM FEVRE	19.99	234.95/12		
19. 15 SAVIGNY LES BEAUNE BL PIMENTIERS	32.99	387.95/12		
20. 16 POUILLY VINZELLES, JOSEPH DROUHIN	16.79	197.50/12		
21. 17 MACON-CHARD, GERALD TALMARD	13.99	164.50/12		
22. 17 SAVOIE JONGIEUX, EUGENE CARREL	8.49	99.95/12		
23. 15 ST JOSEPH, DOMAINE J. DENUZIERE	24.99	293.95/12		
24. 17 CDR, DOMAINE DES PASQUIERS	9.79	114.95/12		

25. 15 CDR CUVÉE MACLURA, PEGAU	16.79	197.50/12		
26. 16 CDR VILLAGES, DOMAINE SAINTE ANNE	12.99	152.95/12		
27. 15 VACQUEYRAS CLASSIQUE, COUROULU	17.49	204.95/12		
28. 15 GIGONDAS, DOMAINE DES PASQUIERS	20.99	246.95/12		
29. 17 CDR BLANC SIGNATURE, FONT DU LOUP	15.99	187.95/12		
30. 15 C CATALANES GRENACHE VV NICOLAS	12.99	152.95/12		
31. 14 ALSACE RIESLING, HUGEL	18.99	223.50/12		
32. 15 ALSACE GEWURZ, SCHOENHEITZ	16.79	197.50/12		
33. 17 MOSEL RIESLING URBAN, NIK WEIS	10.49	123.50/12		
34. 17 NAHE EST RIES TROCKEN, DONNHOF	21.99	258.50/12		
35. 16 RHEINGAU RIES TROCKEN 101, SPREI	16.79	197.50/12		
36. 17 WAGRAM GRU V, ECKER liter	14.99	176.50/12		
37. 15 NIEDEROSTERREICH ZWEIGELT, MOSER	14.99	176.50/12		
38. 17 BEIRA INTERIOR BEYRA, MADEIRA	10.49	123.50/12		
39. 16 BEIRA INTERIOR RES BEYRA, MADEIRA	14.99	176.50/12		
40. 15 DOURO VALE DO BOMFIM, DOW	8.99	104.95/12		
41. 17 RIAS BAIXAS ALBARINO, NEBOA	14.99	176.50/12		
42. 16 RIBEIRA SACRA VINA DO BURATO, D. VE	14.99	176.50/12		
43. C.V.C. RIOJA GRAN FAMILIA, FUENMAYOR	9.79	114.95/12		
44. 16 PRIORAT, LA CARTUJA	14.99	176.50/12		
45. 15 JUMILLA MONASTRELL UNGR OV,	12.99	152.95/12		
46. 10 BARBARESCO MONCIRALDO, MALGRA	24.99	293.95/12		
47. 15 BARBERA D'ASTI LAVIGNONE, MACCA	12.99	152.95/12		
48. 17 ALTO ADIGE SCHIAVA, ELENA WALCH	13.99	164.50/12		
49. 17 BARDOLINO CLASSICO, LENOTTI	8.49	99.95/12		
50. 11 CHIANTI RUFINA RIS, VILLA DI VETRICE	13.99	164.50/12		
51. 12 MAREMMA AMPELEIA, AMPELEIA	27.99	328.95/12		
52. 17 MAREMMA MANDRIOLO, MORIS FARMS	12.99	152.95/12		
53. 13 MOLISE RAMITELLO, DI MAJO NORANTE	12.99	152.95/12		
54. 17 PUGLIA NEGROAMARO TERRE DI SAVA,	11.49	134.95/12		
55. 18 MOSCATO D'ASTI BRICCO RIELLA, BARB	12.99	152.95/12		
56. 17 LUGANA, CA' MAIOL	14.99	176.50/12		
57. 17 ALTO ADIGE SAUV CASTEL RINGBERG,	20.99	246.95/12		
58. 06 VIN SANTO IL LAGO half bottle	15.99	93.95/6		
59. 17 PELEE ISLAND ONTARIO CAB FRANC	8.49	99.95/12		
60. 17 MANTINIA MOSCHOFILERO, BOUTARI	14.99	176.50/12		
61. 16 MASSAYA LEBANON - BEQAA VY RED	14.99	176.50/12		
62. 16 AIRFIELD EST LONE BIRCH YAKIMA CAB	12.99	152.95/12		
63. 16 EDGE ALEXANDER VY CAB	19.99	234.95/12		

64. 16 AUSTIN HOPE PASO ROBLES CAB	42.99	249.95/6		
65. 16 SEVEN HILLS WALLA WALLA VY MERLOT	18.99	223.50/12		
66. 17 PATRICIA GREEN RES WILLAMETTE PN	22.99	269.95 /12		
67. 14 JOSEPH SWAN DE TROIS RRV PN	29.99	352.50/12		
68. 16 SEAN MINOR FOUR BEARS PINOT NOIR	12.99	152.95/12		
69. 16 BONNY DOON GILROY GRENACHE	12.99	152.95/12		
70. 16 TRENTADUE OLD PATCH LOT 44 RED	11.49	134.95/12		
71. 16 CHARLES KRUG ST. HELENA SAUV BL	12.99	152.95/12		
72. 17 CHALK HILL SONOMA COAST CHAR	17.49	204.95/12		
73. 16 OBSIDIAN EST POSEIDON VYD CHARD	23.99	281.95/12		
74. 17 LEFT FOOT CHARLEY MURMUR MI WHITE	14.99	176.50/12		
75. 15 FENN VALLEY LH FENNVILLE VIGNOLES	13.99	164.50/12		
76. 17 MCMANIS FAMILY CAL PINOT GRIGIO	10.49	123.50/12		
77. 17 VERTERRA LEELANAU PENIN DRY RIES	14.99	176.50/12		
78. 17 ZORZAL TERROIR UNICO UCO MALBEC	12.99	152.95/12		
79. 17 ALFREDO ROCA SAN RAFAEL PINOT NOIR	12.99	152.95/12		
80. 15 HACIENDA ARAUCANO RES CARMENERE	11.49	134.95/12		
81. 15 TERRANOBLE GR MAULE VY CARIGNAN	15.99	187.95/12		
82. 17 SPY VALLEY MARLBOROUGH SAUV BL	14.99	176.50/12		
83. 15 SIMON HACKETT GATEKEEPER SHIRAZ	11.49	134.95/12		
84. 16 TYRRELL'S HUNTER VY SEMILLON	18.99	223.50/12		
85. 16 SIMONSIG STELLENBOSCH PINOTAGE	16.99	199.95/12		
86. 17 CDR ROSE, LES APHILLANTHES	11.49	134.95/12		
87. 17 LANGUEDOC ROSE K, LA BERGERIE	5.99	69.95/12		
88. LUSTAU ARCOS DRY AMONTILLADO	16.99	99.95/6		
89. LONZ MON AMI RARE AMER RUBY PORT	11.49	67.50/6		
90. DESIRE PETITE CREMANT DE JURA ROSE	16.79	197.50/12		
91. BISOL PROSECCO SUP DESIDERIO BRUT	14.99	176.50/12		
92. 17 PENEDES PETILLANT BLANC AVINYO	12.99	152.95/12		
93. ST. PAULI GIRL LAGER 12-pk + DEP	13.99	27.50/2		
93. deposit	1.20	2.40/2		
94. RENIERIS EST CRETE EVOO 750ml NO TAX	8.99	26.50/3		
95. SMOKED AGED PROVOLONE 12 oz NO TAX	5.99	17.50/3		
96. D PORTOFINO SALAME CHUB NO TAX	4.29	12.50/3		
97. A BLACK KOBE GR BEEF one lb NO TAX	8.99	26.50/3		
98. FALKSALT SMOKE SALT FLAKESp NO TAX	3.99	11.50/3		
99. SO GOOD! GARLIC BREAD baguette NO TAX	2.19	6.50/3		
100. MITICA ORANGE DELIGHT NO TAX	5.49	15.95/3		

PLEASE NOTE ANY DELIVERY OR STORAGE INSTRUCTIONS HERE

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TAXABLE SUB-TOTAL:

+ 6% Sales Tax:

+Bottle Deposit:

+ NON-TAXABLE SUB-TOTAL:

=ORDER TOTAL:

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Visa or Mastercard or Discover or American Express ?

CARD NUMBER:

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EXPIRATION DATE:

ZIP 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: blank

Address:

City/ST/Zip:

home ph:

work ph:

email:

# ANN ARBOR WINE CLUB

JANUARY , 2019

## ANN ARBOR WINE CLUB JANUARY TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Sunday, Jan 6 at 6pm**. 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, in consideration of the effort that goes into planning and carrying out the tasting, a quorum date of about 2 weeks before the tasting is set (Dec 23 this time), and pre-registrations online (<https://villagecorner.com/clubs/allreserve.html>) or in the shop (Village Corner, 1747 Plymouth Rd, Ann Arbor) are accepted for \$35. If a quorum is not reached by the the quorum date, the tasting will be cancelled. (Credit cards will not be charged until the day after the quorum date.) From the quorum date to the day before the tasting, pre-registrations online or at the shop are accepted for \$40 each and credit cards will be charged. If you wait for the day of the tasting, you are still welcome to come, of course, but the fee rises to \$45.

Dick puts a lot of time and effort into planning, hauling and setting up the tasting and hauling everything away again. The staff of the clubhouse needs to know for how many people they should prepare food.

Thanks to all who responded to the call and met the quorum by Dec 23 **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 JAN 12. 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 <https://villagecorner.com/clubs/index.html>), but no call-in orders, please.

**ORDER PICK-UP.** No pick-ups before JAN 19. 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 as soon as feasible.

**PICKUP DATES** -any day you choose from **JAN 19 FORWARD.**

Store hours are from 11-7 Mon & Tues, 10-7 Wed-Sat, noon-6 Sunday

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### MARK YOUR CALENDAR:

**NEXT Ann Arbor Wine Club Tasting is Sunday, March 10 at 6 pm**

**Quorum date is Feb 24**

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### --BORDEAUX - RED--

#### 1. 14 CHATEAU TOUR PRIGNAC, CRU BOURGEOIS, MEDOC

**16.79 each; 197.50 case of 12**

Largest single vineyard in the Medoc: 315 acres. Oh, boy, big time Medoc cabernet body plus full oak complement. Wow, this is complex./ Dark, full of fruit material and oak bonuses. Grand. 93+/100.

#### 2. 15 LES TOURS DE CHATEAU BEAUMONT, HAUT MEDOC

**12.99 each; 152.95 case of 12**

At Cussac; second wine; 60% cab sauv, 40%. Wow, lots of cabernet sauvignon black currant and a surprising measure of oak in a cru bourgeois second wine./ Fruit surge and fruit depth. Awesome value. 92+/100.

#### 3. 14 LE HAUT MEDOC DE CHATEAU PEDESCLAUX, HAUT MEDOC

**16.99 each; 199.95 case of 12**

50% cab sauv, 45% merlot, 5% cab franc. Good oak and class. Impressive fruit sweetness in 2014. Yes. Pauillac black fruit. Some barrel aging. Fulfilled./ Indeed, this is a black currant laden, classy, and elegant Pauillac. With spicy oak. Lingering oak flavor, pleasing and vanilla like. Well poised. Yes, yes, yes. 93+/100.

#### 4. 15 CHATEAU FOURCAS DUPRE, CRU BOURGEOIS, LISTRAC

**19.99 each; 234.95 case of 12**

Parker 91-93: 'The 2015 Fourcas-Dupre offers plenty of blackberry and boysenberry fruit on the nose, a touch of brine here, a subtle marine influence that lends it complexity and personality. The palate is medium-bodied with a juicy opening, a melange of red and black fruit, taut and quite linear with plenty of freshness and tension on the finish. This is a well-crafted Lustrac that punches well above my expectations. Hopefully it can retain this level after its elevation - one to keep an eye on.'

#### 5. 16 CHATEAU PUYBARBE, COTES DE BOURG

**11.49 each; 134.95 case of 12**

Yes, sweet fruited, complete Bourg package like the 2012 but with a pleasing 2016 burnish of its own./ Indeed, Bourg generous, 16 silk texture. Mild tannin. 91/100.

#### 6. 14 CAHORS, CHATEAU CAYROU

**14.99 each; 176.50 case of 12**

Becoming very pretty. Pretty and cool malbec black cherry./ Very pure. Certainly fully ripe. A lot of dash and flow. Yeah. 91/100.

### --BORDEAUX - WHITE--

#### 7. 17 CHATEAU DE CASTELNEAU, ENTRE DEUX MERS

**12.99 each; 152.95 case of 12**

Vicomte Loic de Roquefeuil, proprietor. 60% semillon, 30% sauvignon, 10% muscadelle. Both rich and racy. Ideal cuvee. Ample, complex, broad./ Semillon solid, 17 juicy, tender, and fresh. Yes, ideal. 92/100.

#### 8. 15 CLOS HAUT PEYRAGUEY, 1ER GRAND CRU, SAUTERNES

**38.99 each; 229.50 case of 6**

Vinous 94: 'The 2015 Clos Haut-Peyraguey is much more delicate in bottle than it was from barrel. Floral and lifted, with pretty mango, pineapple, apricot and yellow flower nuances, the 2015 is absolutely striking in its beauty. Above all else, what I admire about the Clos Haut-Peyraguey is the expression of richness with no excess weight. This beautifully layered, polished Sauternes is a winner from Bernard Magrez. Drink 2020-2035.'

#### 9. 17 COTES DU GASCOGNE, DOMAINE DES CASSAGNOLES

**8.49 each; 99.95 case of 12**

50% colombar, 25% each ugni blanc, gros manseng. Sings. Sweet and fresh 2017 Euro white style. The softness of the south. Cool, green fruit fragrance of colombar and sweet stone fruit assets of gros manseng./ Oh, yes, the gros manseng really comes through this vintage, giving this the personality of Gasconne's late harvest blancs while maintaining its true dryness. 92/100.

**--LOIRE--**

**10. 16 MUSCADET SEVRE ET MAINE, DOMAINE DE BEAUREGARD**

**8.49 each; 99.95 case of 12**

Full moss, spring forest, terrarium impressions. The real deal./ Entire flavor confirmation. Large and rustic, traditional. Good acid, tender core. True to type. A lot of muscadet for the money. 91/100.

**11. 17 BOURGUEIL CUVÉE ALOUETTES, DOMAINE DE LA CHANTELEUSERIE**

**13.99 each; 164.50 case of 12**

Nice ripe red raspberry Loire cabernet franc aroma. Spicy savor and lift./ Yes, this is ripe and fruity Bourgueil. Sweet fruit always marks this cuvee. 91/100.

**12. 17 VOUVRAY, MARCEL DUBOIS**

**10.49 each; 123.50 case of 12**

Oh, well, this is a rightful demi sec Vouvray with quince, lime, and calcaire qualities in harmony./ Yes, with the right acid to balance its light sweetness. Just right. Some kind of value! 92/100.

**13. 17 TOURAINE SAUVIGNON LE GRAND ST-VINCENT, LES VIGNEREONS DES COTEAUX ROMANAIS**

**10.49 each; 123.50 case of 12**

Sings that 2017 Euro white siren song. Mango and citrus. Lovely, lilting northern grown sauvignon./ Well balanced, come hither, wholly flavorful. Long finish. 92/100.

**14. 17 SANCERRE COTE DES EMBOUFFANTS, DOMAINE ROGER NEVEU**

**22.99 each; 269.95 case of 12**

Exudes calcaire terroir and varietal citrus./ Great, chewy extract and acid. Pink grapefruit and passion fruit. Juicy closing. The most alluring wine in a set of five 2017 Sancerres. 93/100.

**--BURGUNDY - RED--**

**15. 16 BOURGOGNE HAUTES COTES DE NUITS PINOT NOIR**

**RESERVE PERSONNELLE, AEGERTER**

**16.99 each; 199.95 case of 12**

Rich, round, and lovely. Flattering Hautes Cotes rusticity. Its sweetness and ripeness approximates the fine 2015 rendition./ Red fruit, bright, sweet, and smooth. Offers plenty to like now and promises more to come. 91+/100.

**16. 14 CHOREY LES BEAUNE LES BEAUMONTS, DOMAINE ARNOUX PERE**

**22.99 each; 269.95 case of 12**

Deep, dark, and firm 2014. Faithful to the vintage and to the Arnoux style. Plenty of fruit concentration./ Carries over to the palate. This has amplitude, length, and potential. Stellar value in Cote de Beaune pinot noir. 92+/100.

**17. 16 MORGON GRAND CRU COTE DU PY, MAISON L'ENVOYE**

**15.99 each; 187.95 case of 12**

Full and classic Morgon Cote du Py. A wine of place. Deep, 2016 sleek, persistent./ Full bodied Morgon, full of fruit and fruit tannin. Beefy Morgon, and ageworthy. 92+/100.

**--BURGUNDY - WHITE--**

**18. 17 CHABLIS CHAMPS ROYAUX, WILLIAM FEVRE**

**19.99 each; 234.95 case of 12**

Fevre owns 125 acres of Chablis vineyards, half in 1er and Grand Cru. Full and well composed. A perfect picture of 2017 Chablis./ Yes, super vintage fruit quality and defining calcaire. Well balanced in all respects. Yes. 92/100.

**19. 15 SAVIGNY LES BEAUNE BLANC PIMENTIERS, JEAN CHARTRON**

**32.99 each; 387.95 case of 12**

Chartron fine oak and lees and barrel fermentation. Savigny calcaire./ Savigny style, firmness. Power and persistence. 93+/100.

**20. 16 POUILLY VINZELLES, JOSEPH DROUHIN**

**16.79 each; 197.50 case of 12**

Entirely from Chateau de Vinzelles, which is managed by Drouhin in behalf of its widowed proprietress. Good Drouhin tailoring with a light oak touch proper for a Maconnais chardonnay. Nice 16 textural burnish./ Light malo and oak touches. Balanced, even handed. Pleasing roundness points to current usefulness. Very popular with the group. 92/100.

**21. 17 MACON-CHARDONNAY, DOMAINE GERALD TALMARD**

**13.99 each; 164.50 case of 12**

17<sup>th</sup> century estate at the 1000-year-old village of Chardonnay. Fresh and flinty, with nice 2017 padding and forgiveness, plus the good, solid Talmard framework. Full bodied aroma, surging and textural./ Full 2017 fruit flavor. Plenty of bulk, form, length. 91+/100.

**--RHONE/MIDI--**

**22. 17 SAVOIE JONGIEUX, EUGENE CARREL**

**8.49 each; 99.95 case of 12**

All jacquere. Incredible eruption of aromas. Ideal./ Yes, a flash of fresh fruit flavors. Immediacy. All-occasion stuff. 91/100.

**23. 15 SAINT JOSEPH, DOMAINE J. DENUZIERE**

**24.99 each; 293.95 case of 12**

Wine Spectator 92: 'This is intense, packed with fig, blackberry and boysenberry pate de fruit notes, driven by brambly grip and framed by roasted mesquite and licorice root accents. Will need a little time to unfurl fully. Best from 2020 through 2027. \$30.'

**24. 17 COTES DU RHONE, DOMAINE DES PASQUIERS**

**9.79 each; 114.95 case of 12**

Fresh, cool, and in style. Black fruits and black pepper./ Cool and smooth with alcohol at 14%, plus glycerol. Long, peppery, complicated aftertaste. Yes. 91+/100.

**25. 15 COTES DU RHONE CUVÉE MACLURA, CHATEAU PEGAU**

**16.79 each; 197.50 case of 12**

Wine & Spirits 92/100. My notes: 50 year old vines at Sorgues; 50% grenache, 25% syrah, 10% mourvedre, 5% cinsault. Oh, big and powerful and packed with rich fruit with licorice lacings. Abundant; full concentration. Etched; 3D nasal texture./ Full, sprawling, powerful, long, loaded. Yes, lots of material. Fine tannin. 92+/100.

**26. 16 COTES DU RHONE VILLAGES, DOMAINE SAINTE ANNE**

**12.99 each; 152.95 case of 12**

Fuller, redder, blacker, deeper than the Sainte Anne Cotes du Rhone.. Oh my, this is total in all dimensions and respects. Cassis even./ Wow, everything to like in the Cotes du Rhone amplified here. Yow. 92+/100.

**27. 15 VACQUEYRAS CUVÉE CLASSIQUE, DOMAINE COUROULU**

**17.49 each; 204.95 case of 12**

60% grenache, 30% syrah, 10% mourvedre. Deep, cool, dry, very spicy and variegated classic. Full Couroulu Vacqueyras character. A perfectly ripe 2015./ Oh, boy, this spreads out all over the palate. All over the place. Peacock's tail finale! 93+/100.

**28. 15 GIGONDAS, DOMAINE DES PASQUIERS**

**20.99 each; 246.95 case of 12**

Wine Spectator 92: 'Fleshy and ripe, with delicious cherry and raspberry paste flavors that

glide over dried garrigue, anise and tar accents. The solidly built finish is well-integrated. Best from 2018 through 2025. \$28.'

**29. 17 COTES DU RHONE BLANC SIGNATURE, FONT DU LOUP**

**15.99 each; 187.95 case of 12**

80% grenache blanc, 10% each clairette, viognier. Full, straw like grenache blanc aroma./ Yes, grenache blanc full and emphatic, with hovering airs of the minor players. This will be fabulous with food. 91+/100.

**30. 15 COTES CATALANES GRENACHE VIEILLES VIGNES NICOLAS, DOMAINE LAFAGE**

**12.99 each; 152.95 case of 12**

Parker 92: 'Made from 100% Grenache, the 2015 Cotes Catalanes Nicolas comes from granite and schist soils in the Roussillon and is brought up in demi-muids and barrels. This sensational wine is unquestionably one of the best values I've tasted in a long, long time. Blueberries, kirsch, chocolate and garrigue all emerge from this full-bodied, sexy, polished beauty that offers tons of fruit and texture while never seeming over the top or cumbersome. Buy a case, pretend you spent a lot more money than you actually did, and drink this knock-out red over the coming 2-3 years.'

**--ALSACE--**

**31. 14 ALSACE RIESLING, HUGEL**

**18.99 each; 223.50 case of 12**

This sings. And tingles. Pure citrus. No petrol, no evergreen. Exactly right, young, dry Alsace riesling. Notes of cedar and peach./ All fruit, all peach and citrus. No terpenes. Great acid. 92/100.

**32. 15 ALSACE GEWURZTRAMINER, SCHOENHEITZ**

**16.79 each; 197.50 case of 12**

Southern Alsace sultry. Ginger and other brown spices. Rich./ Plenty of varietal character. It's bulking up. Power to match its fructose and glycerol. Dynamic. 92/100.

**--GERMANY/AUSTRIA--**

**33. 17 MOSEL RIESLING URBAN, NIK WEIS**

**10.49 each; 123.50 case of 12**

By the proprietor of St. Urbans Hof. Fresh, sweet fruit aroma. Attractively scented. Well etched thanks to acid and extract. Perfect poise./ Off dry style Weis prefers. Well balanced. Has widened its spread of flavors and feels since summer. Surely fulfilled. 91/100.

**34. 17 NAHE ESTATE RIESLING TROCKEN, DONNHOF**

**21.99 each; 258.50 case of 12**

Aloof, compact, composed, confident. Grows in the glass. Tingly. Nahe riesling doesn't get any better than Donnhoff's./ Very dry, juicy, extract- and acid-laden. Huge feel and flavor. Food, please. 94+/100.

**35. 16 RHEINGAU RIESLING TROCKEN 101, WEINGUT SPREITZER**

**16.79 each; 197.50 case of 12**

Wine Spectator 90/100. My notes: Est. 1641. A spot on Rheingau riesling trocken nose./ Well balanced high trocken palate impression. Excellent value. 91/100.

**36. 17 WAGRAM GRUNER VELTLINER, ECKER liter**

**14.99 each; 176.50 case of 12**

Fresh. Apple and legume imbued. Right. A quaffer./ All over again. Good acid, and a soft inner lining. Flavorful. 91/100.

**37. 15 NIEDEROSTERREICH ZWEIGELT, HERMANN MOSER**

**14.99 each; 176.50 case of 12**

Whoa, soars and sings. Full fruited, with spicy-peppery extras as well as herb notes, especially thyme./ Yes, a surge of varietal fruit, herb, and spices flavors. Fine juice, acid, tannin. Paints the complete picture. Stock this one for sure. 92/100.

**--IBERIA--**

**38. 17 BEIRA INTERIOR BEYRA, RUI ROBOREDO MADEIRA**

**10.49 each; 123.50 case of 12**

Half each siria and fonte cal, grown in granite and schist soils at 2200 feet. Fresh, crisp, upbeat. Citrus, mineral, wet stone. Full, Ideal./ Yes, total savor, feel, minerality, and fruit vitality. Saturated, lingering. 92/100.

**39. 16 BEIRA INTERIOR RESERVA BEYRA, RUI ROBOREDO MADEIRA**

**14.99 each; 176.50 case of 12**

80% roriz, 20% jaen (mencia). 8 months in barrels, 1/3 French oak, 2/3 American oak. Full, fabulous oak display and long-in-barrel breadth and complexity./ Yes, the barrel extracts and barrel sojourn both talk the reserva talk. Delicious balance of original fruit and barrel influences. Little tannin to hone away, so put it right to use this winter. 92/100.

**40. 15 DOURO VALE DO BOMFIM, DOW**

**8.99 each; 104.95 case of 12**

40% touriga franc, 25% touriga nacional, 35% field blend. Rich, ripe, balanced, dark fruited./ Burst of complex berries and barrel. Intricate and exciting palate. Splendid. Sweet, suave, mellow. Yes, eminently balanced Douro tinta. Dow and Symington family well managed. Very nice composition. I love it. 92+/100. List price: \$15.

**41. 17 RIAS BAIXAS ALBARINO, NEBOA**

**14.99 each; 176.50 case of 12**

On slate instead of the usual granite.. Very rich and spicy take. Tingles./ Zesty, spritzy, rich, racy, flavorful. Stone fruit and pear flavors. 92/100.

**42. 16 RIBEIRA SACRA VINA DO BURATO, D. VENTURA**

**14.99 each; 176.50 case of 12**

Wine & Spirits 93 - BEST BUY: 'From a parcel of 80-year-old vines on slate and clay near the Mino River, it presents the mencia grape in all its fruity splendor—flavors of cherries, raspberries and blackberries—decorated with notes of slate and black pepper. The texture has enough grip for game while the acidity projects a sense of refreshment. \$22.'

**43. C.V.C. RIOJA GRAN FAMILIA, CASTILLO DE FUENMAYOR**

**9.79 each; 114.95 case of 12**

CVC Rioja comes from more than one vintage, usually two or three adjacent years. Shows maturity in both barrel and bottle. Mellow, savory, ready to enjoy, That's the beauty of CVC./ Yeah, sweet fruit, and mellow, spicy seasoning from barrel age. Rangy and fully meal worthy. 91/100.

**44. 16 PRIORAT, LA CARTUJA**

**14.99 each; 176.50 case of 12**

70% garnacha, 3% carignan. Not reductive like the 2015 but a bit youthful and stiff. Has fruit sweetness of the varieties. A proper example and value./ Yeah, violets, and black and purple fruit. Dry and well structured. Pretty violets aftertaste. Back in the ball game here. 91+/100.

**45. 15 JUMILLA MONASTRELL UNGRAFTED OLD VINES ALTOS DE LA HOYA FINCA HOYA DE SANTA ANA, BODEGAS OLIVARES**

**12.99 each; 152.95 case of 12**

Deep, intense black fruit. Both dry extract and alluring fruit cremes./ Yes, both textural

impressions; and plenty of purple fruit flavor. Acidity, balance, fine tannins, all. 2015 richness carries. 92/100.

**--ITALY - RED--**

**46. 10 BARBARESCO MONCIRALDO, MALGRA**

**24.99 each; 293.95 case of 12**

14%. Well, I can get some elegance now that this has had some additional bottle age.. Roses, violets overtones. Very firm 2010 core yet. Intriguing; unique./ This is growing on me. Glycerol, elegance, substance, structure. Grip yet, plus lots for flair and elegance. I have confidence. Great price. 92+/100.

**47. 15 BARBERA D'ASTI LAVIGNONE, PICO MACCARIO**

**12.99 each; 152.95 case of 12**

Wine Spectator 90: 'Graphite and spice aromas give way to blackberry, pomegranate and fruitcake flavors. A bit rustic now, but ends with a beam of pure blackberry. Drink now through 2022.'

**48. 17 ALTO ADIGE SCHIAVA, ELENA WALCH**

**13.99 each; 164.50 case of 12**

The grape's named trollinger in Baden-Wurttemberg. In both lands it produces fresh, gulpable red wines that, for lack of tannins, can be enjoyed cool. Tender, clear, lithe, ripe, fruity./ Gentle flow, flavor, acid. As it should be. 91/100.

**49. 17 BARDOLINO CLASSICO, LENOTTI**

**8.49 each; 99.95 case of 12**

55% corvina, 35% rondinella, 10% molinara. Very fresh and bright and upbeat. Sweet plum aroma./ Yes, smooth and fruity, with a light viscosity even, which coats the acid. No tannin, so serve cool for further refreshment. Perfectly crafted Bardolino. 92/100.

**50. 11 CHIANTI RUFINA RISERVA, VILLA DI VETRICE**

**13.99 each; 164.50 case of 12**

Mature and revealing./ Mature and easy like so many other 2011 Tuscan rossos coming to fruition this year. Good acid. Well liked by the group. Many orders taken. 91/100.

**51. 12 MAREMMA AMPELEIA, AMPELEIA**

**27.99 each; 328.95 case of 12**

Vinous 94: 'The 2012 Ampeleia is shaping up to be fabulous. Deep, layered and incredibly vivid, the 2012 presents an intriguing mélange of sweet plum, black cherry, spice and new leather. The Ampeleia is the most overt of the wines, but it also happens to be the most complete. Today, the flavors are naturally quite primary, but all the 2012 needs is further time in bottle. Ampeleia is mostly Cabernet Franc and Sangiovese, with a healthy dollop of other red grapes. \$45.'

**52. 17 MAREMMA MANDRIOLO, MORIS FARMS**

**12.99 each; 152.95 case of 12**

Fresh. Accomplished. Not whole bunch by nature./ Juicy, textured, fruity, flavorful. Sure works great. 92/100.

**53. 13 MOLISE RAMITELLO, DI MAJO NORANTE**

**12.99 each; 152.95 case of 12**

85% montepulciano, 15% aglianico. Sweet and sassy, with monte violets and aglianico size./ Oh, yes, the fruit, the flower, the range, the texture. I love both these varieties, and I love how they always work so well together in this wine. 92/100.

**54. 17 PUGLIA NEGROAMARO TERRE DI SAVA, LUCCARELLI**

**11.49 each; 134.95 case of 12**

Bright, dark, immediate, real negroamaro. Fulfilled already. Persistent, penetrating

aromatics./ Rich and friendly. Full fruit creme flavor with acid to balance. Total. 92/100.

**--ITALY - WHITE--**

**55. 18 MOSCATO D'ASTI BRICCO RIELLA, VALTER BARBERO**

**12.99 each; 152.95 case of 12**

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

**56. 17 LUGANA, CA' MAIOL**

**14.99 each; 176.50 case of 12**

Crisp, green, fresh, right, new, and large./ Pleasing body and texture. This talks the talk. Even fuller and more expressive than it was when first tasted in early summer. Trebbiano di Lugana fulfilled. 92/100.

**57. 17 ALTO ADIGE SAUVIGNON CASTEL RINGBERG, ELENA WALCH**

**20.99 each; 246.95 case of 12**

Yikes! Total gooseberry penetration. Rings and sings./ 17 soft, gentle, inviting. Long gooseberry aftertaste with a mango flair. 93/100.

**58. 06 VIN SANTO DEL CHIANTI RUFINA, FATTORIA IL LAGO half bottle**

**15.99 each; 93.95 case of 6**

19.5%. Oh, dry, nutty, powerful nose. Jawbreaker extract of all 2006 Tuscan wines. Definitive vin santo and so well composed. Hickory nut bouquet of a fine, old dry oloroso./ The palate is totally concentrated, lushly sweet, and forceful. This is huge! The finish is dry, nutty, and endless. 98/100. List price: \$50 per half bottle.

**--INTERNATIONAL--**

**59. 17 PELEE ISLAND ONTARIO CABERNET FRANC**

**8.49 each; 99.95 case of 12**

Oh, sweet and crisp both, and full of spontaneity and spunk. Ideal cool climate cabernet franc red raspberry aroma./ Yes, both sweet and tart, and full of fruit. Great price. 92/100.

**60. 17 MANTINIA MOSCHOFILERO, BOUTARI**

**14.99 each; 176.50 case of 12**

Extreme, bright, and classic. Ideal./ Scores. Musky, citrusy. Stone fruit, especially apricot. Acid and texture. Great. 93/100.

**61. 16 MASSAYA LE COLOMBIER MOUNT LEBANON - BEQAA VALLEY RED**

**14.99 each; 176.50 case of 12**

35% each cinsault, grenache; 15% ea syrah, tempranillo at 3000-3800 feet; Faqra (Mt Lebanon) & Tanail (Bequaa Valley); owners Ghosn family, Brunier (Vieux Telegraphe), Hebrard (Cheval Blanc). One big cinsault, with helpers. Bursting with fruit, spice, power. I mean, really full blown. Fruit and spice bomb. More extravagant than ever. This has OOMPH! Again, this is big. Everything carries over from the nose. Power, body, texture, tannin, fruit, spice, all. Fine acid too. This is amazing! 93+/100.

**--U.S. - RED--**

**62. 16 AIRFIELD ESTATES LONE BIRCH YAKIMA VALLEY CABERNET SAUVIGNON**

**12.99 each; 152.95 case of 12**

80% cab sauv, with merlot, petit verdot. Sweet black fruits. Easy and appealing./ Sweet and gentle. Come hither. 91/100.

**63. 16 EDGE ALEXANDER VALLEY CABERNET SAUVIGNON**

**19.99 each; 234.95 case of 12**

By Signorello. 87% cab sauv, 10% cab franc, 3% malbec. Oh, very pretty, elegant, and fresh for ALV. Napa hand shows. Nothing hot or roti about it. Full ripe fruit charm./ Sweet and

charming both. The right direction to take. Has a unique combination of largesse, creme richness, and discretion. 93+/100.

**64. 16 AUSTIN HOPE PASO ROBLES CABERNET SAUVIGNON**  
**42.99 each; 249.95 case of 6**

Aged in French oak barrels, 75% new; 14 months. Big, rich, generous Paso, oak, barrel time. Darker and more framed than the 2015./ Pepper, raspberry, blackberry, ripe currant. Fabulously fine oak, balance, power at 15%. Huge pleasure. 95/100.

**65. 16 SEVEN HILLS WINERY WALLA WALLA VALLEY MERLOT**  
**18.99 each; 223.50 case of 12**

14.4%; est. 1988. One powerful, loaded, heavy duty merlot. Talks the Walla Walla talk. So generous./ Yes, sweet and strong and concentrated. Now come forth great barrel qualities of oak, caramel, char. Full concentration here. Lots to offer. 93+/100. List price: \$30.

**66. 17 PATRICIA GREEN RESERVE WILLAMETTE VALLEY PINOT NOIR**  
**22.99 each; 269.95 case of 12**

30% from four Dundee Hills sites, vine age 18-44 years; 35% from the estate; 35% from Freedom Hill Vineyard. Fuller and richer and oakier than the 2016 even. For real./ Yes, full and broad and deep and flavorful. Just right acid. Already completely formed, it will earn more complexity with bottle age. 93+/100.

**67. 14 JOSEPH SWAN CUVÉE DE TROIS RUSSIAN RIVER VALLEY PINOT NOIR**  
**29.99 each; 352.50 case of 12**

Rough hewn and spicy Swan style of pinot noir. Good oak. New World pinot sweet and plush./ Good power; it's actually cooling. Shows 2014 cool fruit too. Sweet fruit and oak in harmony. Swan gamy note extra. Unfined, unfiltered, unfettered. 93/100.

**68. 16 SEAN MINOR FOUR BEARS CENTRAL COAST PINOT NOIR**  
**12.99 each; 152.95 case of 12**

True pinot, strong, frank, and woody out of the gate. Medium color suggests it hasn't been augmented with darker varieties, thank goodness./ Spicy pinot and rightful oak flavors. Delivers fruit sweetness, flavor, power, acid, all. Good value. 91/100.

**69. 16 BONNY DOON CLOS DE GILROY CENTRAL COAST GRENACHE**  
**12.99 each; 152.95 case of 12**

Alta Loma, Rancho Solo, Wolff, Lieff, & Shokrian Vineyards. Big charge of California grenache. Shows the way. Sweetly fruity, open hearted./ Yes, an accurate expression of Central Coast grenache, with good flow and pleasing body. 91/100.

**70. 16 TRENTADUE OLD PATCH LOT 44 CALIFORNIA RED**  
**11.49 each; 134.95 case of 12**

By the family that sold Ridge its Monte Bello vineyard. 67% zinfandel, 25% petite sirah, 5% carignane, 3% syrah. Thorough fruit with oak augmentation. All zin all the time./ Sweet, strong, and balanced. Yes, has it all. 93/100.

**--U.S. - WHITE--**

**71. 16 CHARLES KRUG ST. HELENA SAUVIGNON BLANC**  
**12.99 each; 152.95 case of 12**

Yes, they did it again. Big and bold as it should be. Also that crispness. A good series./ Wears its power well. Body and gooseberry varietal character. Mealworthy oomph. 92/100.

**72. 17 CHALK HILL SONOMA COAST CHARDONNAY**  
**17.49 each; 204.95 case of 12**

It's got it. I love this vintage's whites. Fresh, crisp, textured. Lift. Subtle oakiness. Right in tune, and one of the best./ Still building its aromatics and textures on the palate. Gonna be a good one. 91+/100.

**73. 16 OBSIDIAN ESTATE POSEIDON VINEYARD CARNEROS CHARDONNAY**  
**23.99 each; 281.95 case of 12**

Wine Enthusiast 92 - EDITORS' CHOICE: 'Flavorful and rich in texture, this generous and full-bodied wine presents a rather light, toasty aroma. Ripe, concentrated fruit and oak flavors are carried on a plush texture that coats the palate with vanilla, baking spice and ripe pear that linger on the finish.'

**74. 17 LEFT FOOT CHARLEY MURMUR MICHIGAN WHITE**  
**14.99 each; 176.50 case of 12**

Pinot gris, pinot blanc, riesling, traminette. Youthful pinot gris nose./ Pinot gris richness. Hints of the aromatic varieties in the back. Love the texture and acid. Will gain greater aromatic spread over the coming weeks. 91+/100. (Tasted 10/1/18).

**75. 15 FENN VALLEY ESTATE LATE HARVEST FENNVILLE VIGNOLES**  
**13.99 each; 164.50 case of 12**

Sweet aromas of peach, orange, blossom, and honey. Tingly and round both./ Yes, impeccable varietal expression in a late harvest setting. Great play of acidity and sweetness. Full flavor range. 93/100.

**76. 17 MCMANIS FAMILY CALIFORNIA PINOT GRIGIO**  
**10.49 each; 123.50 case of 12**

Good, rich example with freshness, fullness, spunk./ Full flavor and vigor. Ideal weight, style, clarity. 91/100.

**77. 17 VERTERRA LEELANAU PENINSULA DRY RIESLING**  
**14.99 each; 176.50 case of 12**

Best Dry White Wine Trophy - 2018 Michigan Wine Competition. Fact is, the 2016 achieved the same honor in 2017! Very crisp, well balanced and fine, noble expression of dry riesling. Perfect poise. Plenty of cut as well as the richness and ripeness. It's truly dry. Laying in there so well. Not perfumey at all. Straight out dinner wine./ Good riesling taste. Peach. Good edgy acid. Extract, texture. So well put together. Eminently well composed and confident, totally mealworthy. 92/100.

**--SOUTHERN HEMISPHERE--**

**78. 17 ZORZAL TERROIR UNICO UCO VALLEY MALBEC**  
**12.99 each; 152.95 case of 12**

At 5000'. Unoaked. Oh, full, bright, young, upbeat black cherry malbec nose. Sweet fruit./ Great acid and form. Some tannin yet. Fine future. 91+/100.

**79. 17 ALFREDO ROCA FINCAS LA PERSERVERANCIA & SANTA HERMINIA SAN RAFAEL PINOT NOIR**  
**12.99 each; 152.95 case of 12**

There it is again: that smoky throw-back to Burgundies of yore. Smoked cherry. Warm earth. Unique in its field, year after year./ Pleasing body. Special combo of ripe and tart pinot fruit elements, and that smoky-gamy aura. Old reliable; no other pinot like it. 91+/100.

**80. 15 HACIENDA ARAUCANO RESERVA COLCHAGUA CARMENERE**  
**11.49 each; 134.95 case of 12**

By Jacques and Francois Lurton. They nailed it. Super carmenere cassis intensity. So pure, clear, and ripe. Spot on. Nothing over the top. No earth, leather./ Yes, varietal clarity, levity of French craftsmen. Works. 92/100.

**81. 15 TERRANOBLE GRAN RESERVA MAULE VALLEY CARIGNAN**  
**15.99 each; 187.95 case of 12**

Wonderful cassis aroma, as well as carignan juicy cherry. Intense, beautiful. The price is glorious./ Griotte, wild cherry. Texture, flavor, barrel age without woodiness. Unbelievable. 92/100.

**82. 17 SPY VALLEY MARLBOROUGH SAUVIGNON BLANC****14.99 each; 176.50 case of 12**

Fresh and brisk as always, but even more brilliant in 2017./ Yes, fresh citrus of the ripe sort. More like tangerine than grapefruit. Balanced and delish. 92/100.

**83. 15 SIMON HACKETT THE GATEKEEPER MCLAREN VALE SHIRAZ****11.49 each; 134.95 case of 12**

Unfiltered. Buxom, ample, friendly. Sweet, abundant, spicy-oaky./ Rich and full McLaren style of fruit plus the oak seasonings. Gives and gives. 92/100.

**84. 16 TYRRELL'S HUNTER VALLEY SEMILLON****18.99 each; 223.50 case of 12**

Est. 1858. Classic waxy character plus newness, brightness./ Yes, good lemon curd semillon fruit. Fine balance of acid and glycerol. Hallmark composition. 92/100.

**85. 16 SIMONSIG STELLENBOSCH PINOTAGE****16.99 each; 199.95 case of 12**

A full one, with coffee, charcuterie, roasted meat, beef stock./ Flavor confirms. A big, beefy pinotage. Substantial and outstanding. 92/100.

**--ROSE--****86. 17 COTES DU RHONE ROSE, DOMAINE LES APHILLANTHES****11.49 each; 134.95 case of 12**

Fine set of berry aromas. Both brisk and full./ Good body and sense of power, even at just 12.5%. Well balanced too. Impressive flavor length. 92/100.

**87. 17 LANGUEDOC ROSE K, LA BERGERIE****5.99 each; 69.95 case of 12**

50% grenache, 30% syrah, 20% mourvedre. Nose of raspberry and strawberry./ Lithe, pink-peachy, floral, powdered, padded. Lovely bargain. 91/100.

**--FORTIFIED/FRUIT--****88. LUSTAU SOLERA RESERVA LOS ARCOS DRY AMONTILLADO SHERRY****16.99 each; 99.95 case of 6**

Parker 93: 'The non-vintage Dry Amontillado Los Arcos Solera Reserva reveals a medium amber hue along with a nutty, honeyed, dry personality with great acid.' My notes: Dry and distinguished. Not a bit of youthful stickiness. This is all about sophistication of age: wood, nut, toffee, time in cask bouquet./ Yes, full dry, good acidity, good spirit. Perfect weight. Wood, nut. All in pleasing harmony. Fine craftsmanship. 93/100.

**89. LONZ MON AMI RARE AMERICAN RUBY PORT****11.49 each; 67.50 case of 6**

From the Lake Erie isles. Sweet and strong at 18%. Well balanced. Really does have a ruby porto take. Doesn't show much labrusca at all./ Fruitness, ruby-ness. Yes, 18% and wears it well. Sweet. The flavor intensity builds in the glass. 91/100.

**--SPARKLING--****90. DOMAINE DESIRE PETITE CREMANT DE JURA ROSE****16.79 each; 197.50 case of 12**

A pungent and distinctive fruit fragrance. Savagnin?/ Forthcoming, ripe, sweet. Light berry and red stone fruit aromatics. Very spicy and distinctive flavor. Well, I've just learned it's pinot noir. And, my goodness, like none other. Hugely expressive and popular at December's Champagne Brunch. 92/100.

**91. BISOL PROSECCO DI VALDOBBIADENE SUPERIORE DESIDERIO JEIO BRUT****14.99 each; 176.50 case of 12**

Fresh, fine, fruity, leesy, fabulous./ Yes, this is a great prosecco source. Ideal. 93/100.

**92. 17 PENEDES PETILLANT BLANC AVINYO, J. ESTEVE NADAL****12.99 each; 152.95 case of 12**

This sings. All about newness. Fresh, powdery, both tingly and cushioned. Mousse brings the aroma right to the fore. Very exciting. Fully fragrant. Best ever./ Light citrus and blossom flavors. Sweet-tart balance. Lovely. Great aperitif. Very appetite stimulating. Bravo. 91/100.

**--POTPOURRI--****93. ST. PAULI GIRL LAGER BEER 12-pack of 12 oz. bottles****13.99 each; 27.50 case of 2 plus Deposit 1.20 each; 2.40 case of 2**

Brewed in Bremen, Germany since 1857 in accordance with the German Purity Law of 1516, which permits only water, barley, and hops as ingredients (yeast was not understood at the time). The original brewery was next to St. Paul's Friary. The label features a tavern waitress in a traditional outfit. St. Pauli Girl lager is made of two row spring barley from the south of England, a special strain of yeast, ice-age glacier water from the Rotenburger Rinne, plus hops from the famous Hallertau Hop Gardens in southern Germany. In the style of a north German lager, it is very crisp, and inviting of 'fruits of the sea.'

**94. RENIERIS ESTATE CRETE EXTRA VIRGIN OLIVE OIL 750ml bottle****8.99 each; 26.50 case of 3**

The Renieris family has kept olive groves at Lakonia on Crete since 1897. Today, the estate is certified organic. I love this oil's green aromas suggestive of spring grass, artichoke, and arugula.

**95. GRANDE SMOKED AGED PROVOLONE 12 oz package****5.99 each; 17.50 case of 3**

Made at Fond du Lac WI, this is slowly cured and lightly smoked over applewood from local orchards. The ingredients are simply pasteurized milk, cheese culture, salt, and enzymes. Wonderfully pungent at room temperature and as a melted component of pasta dishes.

**96. DANIELE PORTOFINO SALAME CHUB 7 oz chub****4.29 each; 12.50 case of 3**

Dry cured for up to 120 days, this is a fine ground skinless salame, pork based, with white wine, sea salt, and spices added. In the Ligurian style, in contrast to the Veneto style of last sale's Daniele offering.

**97. AUSTIN BLACK NATURAL AMERICAN STYLE KOBE GROUND BEEF****one pound tray****8.99 each; 26.50 case of 3**

Located in Hunts Park Market, Bronx NY, Austin Meat sells the highest quality wholesale Kobe beef to be found outside Japan. The cattle are grass fed and raised without the use of antibiotics and growth hormones. The fat in this ground beef is entirely integrated, so it cooks like a dream (if you can resist nibbling at it 'tartare'). Sold frozen.

**98. FALKSALT SMOKE NATURAL SEA SALT CRYSTAL FLAKES 4.4 oz cup****3.99 each; 11.50 case of 3**

FalkSalt has been Sweden's premium salt manufacturer since 1830. Gives sauces, dips, and vegetables a subtly smoked flavor.

**99. SO GOOD! GARLIC BREAD WITH WHITE WINE 13.4 oz baguette****2.19 each; 6.50 case of 3**

Product of Allegany Foods, Toronto ON. Compared to the other brands of frozen garlic bread, this one is super intense in flavor, and the white wine adds a dash of 'je ne sais quoi'.

**100. MITICA ORANGE DELIGHTS 5 oz tub****5.49 each; 15.95 case of 3**

Hand dipped, dark chocolate coated candied orange slices from Valencia, Spain. The chocolate is 56% minimum cocoa content.



# ANN ARBOR TASTERS GUILD

JANUARY , 2019

## EVENTS - UPCOMING

*First 2019 WC-TG-AWS Event*

### **BUBBLING OVER Champagne Brunch**

**at The Fillmore, 7954 Ann Arbor St., Dexter**

**Sunday, January 20 NOON**

Last month, I created a monster. I ended up recruiting 160 sparkling wines for the annual Ann Arbor Tasters Guild Champagne Brunch. Too much wine, too little time. So I culled out 60, mainly Cavas of Spain and Proseccos of Italy, for a followup ambulatory tasting in January..

I always had the impression that attendees of this popular event were looking to sample primarily the expensive stuff. When the ratio of Champagne champagnes to other sparkling wines was insufficient, I received complaints. I learned this time that's just part of the audience. Because last month attendees were questioning the shortage of reasonably priced sparklers.

I'll make up for that shortage this month. There will be Cavas and Proseccos galore, and I'll likely align them by type instead of alphabetical order so that comparative tasting will be simpler. Geez, there's so much great Cava and Prosecco out there these days, unlike years back when just the basic, branded stuff fill the pipelines.

For Champagne lovers, there were a few newcomers we missed last month that I'll slot in this round. Figure on around 75 sparkling wines in all.

I heard some comments that the brunch buffet at dessous was a bit of a letdown compared to the previous year's, even though the script was basically the same. I agree. I've resolved to choose better in 2019. Here's what The Fillmore plans for us:

**Poached Egg Sliders: -White cheddar, sundried tomato aioli, pico de gallo, spinach on mini English muffins**

**Escoffier Scrambled Eggs, essence of thyme & garlic, parmesan**

**Fresh Fruit Display: Assorted fruit, citrus cream dip**

**Creole Shrimp and Grits: Soft polenta, brown butter, bell peppers & onions, andouille sausage, chive**

**Chorizo sausage gravy and biscuits Served with house biscuits**

**Assorted Croissants and Danishes**

**Smoked Pork Cuban Sandwiches  
Smoked pork, black forest ham, house pickle, mustard, swiss**

**Asian Breakfast Nachos: Scrambled eggs, asian breakfast sausage, daikon radishes, shiitake, spam, peas, carrot, sweet chile, sweet soy, sriracha**

**Hippie Hash: House cut hash browns, red pepper, onion, broccoli, tofu, feta**

**Cinnamon Crunch French Toast with whipped butter and Dixboro maple syrup**

*Second 2019 WC-TG-AWS Event*

### **RHONE REMINISCING**

**Wine Importer Dinner**

**featuring the wines of Paul Jaboulet Aine**

**with Sunny Brown, National Sales Director**

**Skurnik Wines & Spirits**

**at The Fillmore, 7954 Ann Arbor St. , Dexter**

**Thursday, February 28, 7 pm**

During the first 30 years of my wine merchant career, Paul Jaboulet Aine carried the torch for Rhone Valley wines in America. Highly esteemed, and represented by a wine importer of top credentials, they offered me the ideal combination of quality and availability. Chapoutier, Chave, Delas, and Guigal were all present back then, but less well distributed. So I bought, sold, enjoyed, and laid down more Jaboulet wines than the others.

The firm was founded in the early 19th century by Antoine Jaboulet and managed by his sons Henri and Paul. Paul, the elder (aine), later named it after himself. Flash forward to my era, and find brothers Jean and Louis in charge. Louis was a marketing genius. It's to him I owe a debt of gratitude that so many great bottles reached our shore back then.

The next generation found two brothers in charge also: Louis's son Jacques the winemaker and his son Gerard the driven and talented marketer. Jean, Louis, and Jacques I met on a visit to Paul Jaboulet Aine way back when. I was privileged to have two visits from Gerard. Once we had dinner together following a trade tasting. I'll never forget the evening, because while we wined, dined, and conversed in a tony subterranean Birmingham restaurant, I had no idea a blizzard was raging outside. I was determined to drive home anyway and remember it as the worst winter drive I ever made. In early April.

On his next visit, Gerard came to lead a Jaboulet tasting for our Ann Arbor Tasters Guild chapter (then Les Amis du Vin). How we ended up doing it in the old American Legion hall next to The Big House, I can't remember. Plaster was falling off the walls. Whatever we did for food

escapes me. But the odor wafting up from the restroom urinals half a story down sticks indelibly in my mind. Needless to say, we never had another event there.

Tragedy struck the Jaboulet family in the 1990s. Jacques suffered a scuba-diving injury that left him a coma for months and incapacitated thereafter. In 1997, the peripatetic gourmet and tireless promoter Gerard died of a heart attack, probably from trying to cram 100 years of living into 55.

Their heirs were not prepared to lead the firm, and it foundered. Both wine quality and wine promotion fell off. Sad to see, when a new generation of stars was guiding the likes of Chapoutier and Guigal to new heights.

In 2005, the Jaboulet family sold the firm to Swiss financier Jean-Jacques Frey, his daughter a talented oenologist. Frey had earlier purchased Bordeaux 5me Grand Cru Classe Chateau La Lagune. Caroline Frey worked wonders there. Then she took up the challenge of making a much wider range of wines at Paul Jaboulet Aine. She's succeeded; Jaboulet returns to stardom.

Today Paul Jaboulet Aine wines have solid national representation in the form of New York-based importer Skurnik Wines & Spirits and its National Sales director, Sunny Brown, whose company I've enjoyed at many a trade tasting. He's going to lead us through a choice range of Paul Jaboulet wines from both Northern and Southern Rhone Valley regions. In early February, we'll get samples to The Fillmore's executive chef Anthony de Chavez and staff for menu inspiration. The menu will be posted and emailed to the membership as soon as I receive it. Here's the proposed wine list of contemporary Paul Jaboulet Aine wines. I'm going to search my home wine cellar to see if I can unearth something from Jaboulet's previous golden age to add to your education and enjoyment.

#### **The WINE LIST:**

**CROZES HERMITAGE BLANC LES JALETS**

**COTES DU RHONE PARALLELE 45**

**VACQUEYRAS LES CYPRES**

**CROZES HERMITAGE DOMAINE DE THALABERT**

**CORNAS LES GRANDES TERRASSES**

**MUSCAT BEAUMES DE VENISE LES CHANT DES GRIOLLES**

#### **EVENTS - PAST**

**NOVEMBER 12 BEST OF SHOWS DINNER AT GRANGE KITCHEN** - I drew my own number for this one, and a selection of my favorite wines from the fall trade-show season. The gaiety began with M. LAWRENCE ICE3 LEELANAU PENINSULA DEMI SEC served as an aperitif. We tasted it with and without ice, and I found it pleasing both ways. Sweeter, fruitier, and of grosser mousse than a refined sparkling wine, the chill and ultimate dilution from serving on the rocks did not diminish its pleasures.

Chef/Proprietor Brandon Johns did a remarkable job of wine-and-food matching without the usual opportunity to sample the wines first this round. He opened with Soft Scrambled Eggs,

Goat Cheese, and Herbs to pair with 2017 MINHO ALVARINHO, NORTICO. Eggs can be a wine killer, yet there were no issues here, plus the goat cheese and herbs gave further lift to the already ebullient alvarinho variety from Vinho Verde's choicest sub-region. On to Caramelized Cauliflower with Sauteed Lake Trout and 2017 DE WETSHOF LIMESTONE HILL ROBERTSON CHARDONNAY, an unoaked rendition from Chablis-like soil of the interior Robertson district of South Africa. The lake trout was sauteed to perfection, and the unwooded wine made a ready companion.

Next, a comparison of identical wines from two different soil types: 2017 MONTSANT LA NIT DE LES GARNATXES, CELLAR DE CAPCANES, one from LIMESTONE, the other from SLATE. The 'tete a tete' further confirmed that grenache has an uncanny capacity for reflecting its terroir. The majority joined me in preferring the Slate version, yet there were plenty of Limestone fans too. Grilled Garlicky Lamb Sausage, White Beans, and Last of the Tomatoes threw in a little twist. With the course, Advantage: Limestone.

Duck Confit Cake, Potatoes, and Mushroom Puree was paired with 2015 DOMAINE VIRGINIE THUNEVIN, BORDEAUX, produced by 'garagiste' and 'bad boy' Jean-Luc Thunevin and named after his daughter. Thunevin has led a modern-day revolution in Bordeaux winemaking with his super ripe, super oaked cuvees. This wine made a wonderful introduction to his style, at a very reasonable price. And a super match with the rich duck confit.

I teased Brandon about the usual absence of dessert at our Tasters Guild dinners at Grange. I guess I have to blame myself, because our agenda rarely includes a true dessert wine. PEDRO DOMEQ RIO VIEJO DRY OLOROSO SHERRY is hardly a sweetie, so I enticed him into a brilliant pairing for the 'dessert' course: Pear Jam, Almonds, Foie Gras, and Chicken Liver Mousse. This was what sherry pairing is all about, every aspect of the course creating a whole greater than the sum of the parts.

Attendees were fascinated with the Post Prandial: DANZIGER DER LACHS GOLDWASSER, a clear, intricately spiced liqueur with flakes of gold. Sales were brisk. I imagine I sold more bottles of this in November than the rest of Michigan's licensees combined!

**DECEMBER 9 CHAMPAGNE BRUNCH AT DESSOUS** - While the brunch buffet was something of a letdown after last year's (even though it followed basically the same script), this year's sparkling wine selection drew rave reviews. For the previous event, I recruited and served 125 sparklers. It was a bit much. This time I outdid myself and collected 160! No choice but to serve 100 in December and save the other 60 for a January followup!

The December range was heavy in Champagne champagnes, ANDRE CLOUET UN JOUR DE 1911 the most expensive, and worth it. Perennial favorites BARNAUT, BARON-FUENTE (bargain priced), BILLECART-SALMON, GOSSET, JOEL FALMET, PHILIPPONNAT, PIERRE MONCUIT, and PIPER-HEIDSIECK all showed well. Newcomers that shone bright included CHARLES CHEVALIER, GOUTORBE, LANSON, LOUIS DE SACY ORIGINEL, and NOMINE-RENARD (very reasonably priced). BRUNO PAILLARD and TAITTINGER were popular and well subscribed. Vintage Champagnes 2008 GASTON CHIQUET and 2009 AUBRY DE HUBERT were both superior.

Non-Champagne 'sleepers' included the effusive DESIRE PETIT CREMANT DU JURA, grapefruit-infused FIRST PRESS RUBY RED (which claimed the largest number of orders!), trophy-winning L. MAWBY GRACE ROSE, and PREMIUS CREMANT DE BORDEAUX (best of its genre I've tasted). There were more bans than fans of 2012 TRUMP VIRGINIA MONTICELLO BLANC DE BLANCS. Yes, it's THAT Trump

Please reserve \_\_\_ places (note costs below) for the **WC-TG-AWS**

**BUBBLING OVER Champagne Brunch at The Fillmore, 7954 Ann Arbor St, Dexter, Sunday, January 20, NOON**

<b>Costs per person:</b>	By Jan 13	After Jan 13	Places	Amount
WC-TG-AWS Members / 1 guest per member:	49.50 each	52.00 each	x	=
Non-Members:	54.50 each	57.00 each	x	=

Replacement/Sample/Email/Download Copy: I'm a Member of \_\_\_ TG-AWS \_\_\_ 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 <https://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 **WC-TG-AWS**

**RHONE REMINISCING: PAUL JABOULET at The Fillmore, on Thursday, February 28, 7:00 pm**

<b>Costs per person:</b>	By Feb 21	After Feb 21	Places	Amount
WC-TG-AWS Members / 1 guest per member:	79.50 each	82.00 each	x	=
Non-Members:	84.50 each	87.00 each	x	=

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

TOTAL = \_\_\_\_\_

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**Membership need attention?**

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

TG/AAWC email delivery (FREE transfer of existing memberships)		
<b>EMAIL ADDRESS:</b>		
Ann Arbor Wine Club (AAWC) Pick Postal or EMAIL delivery 6 issues = 1 year either way	[ ] Postal (\$12.00)  [ ] EMAIL (\$6.00)	AAWC (6 issues= 1 year) member rate for dinners and tastings <b>Renew expired TG and all AWS memberships at</b> <a href="http://americanwinesociety.org">http://americanwinesociety.org</a>

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone(s) Home: \_\_\_\_\_ Work: \_\_\_\_\_

EMAIL(S) \_\_\_\_\_ Signature \_\_\_\_\_

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

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

**January 2019 NEWSLETTER**  
**Ann Arbor Wine Club Ann Arbor Tasters Guild - AWS**