

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 **Mar 16**. Orders received the following week are subject to a 2% surcharge. Orders may be hand-delivered, mailed, FAXed to 995-1826 or online (link at <http://villagecorner.com/clubs/index.html>). NO PHONE ORDERS PLEASE.

Wine	Price bottle	Price case	How Many	Cost
1. 15 SENEJAC, CB, HAUT MEDOC	18.99	223.50/12		
2. 10 COUTELIN MERVILLE, CB, ST ESTEPHE	25.49	299.95/12		
3. 15 FRANC MAYNE, GCC, ST EMILION	39.99	234.95/6		
4. 15 DE LAUSSAC, CASTILLON CD BORD	16.99	199.95/12		
5. 15 LES GRANDS MOTTES, BORD SUP	11.99	134.95/12		
6. 15 DE BON AMI, BORDEAUX	8.49	99.95/12		
7. 12 MADIRAN L'ORIGINEL, DOM DU CRAMPILH	12.99	152.95/12		
8. 17 TREBIAC, GRAVES BLANC	14.99	176.50/12		
9. 17 LA GRAVIERE, ENTRE DEUX MERS	7.99	93.95/12		
10. 15 DE MYRAT, 2ME GC, BARSAC	39.99	234.95/6		
11. 17 CDG COLOMBARD-SAUV BL, GUILHEM	7.99	93.95/12		
12. 17 MUSCADET L'AURIERE, NOELLE	9.79	114.95/12		
13. 17 ANJOU BLANC TREILLE, THIBAUT HENRIO	10.49	123.50/12		
14. 14 CHINON LOS GODEAUX, BROCCOURT	8.49	99.95/12		
15. 15 VOUVRAY MOELLEUX, B FOUQUET	19.99	234.95/12		
16. 16 TOURAINE SAUV BLANC, PAUL BUISSE	12.99	152.95/12		
17. 17 SANCERRE PAULINE, ERIC LOUIS	19.99	234.95/12		
18. 17 BOURG PN LA MINEE, L DUFOULEUR	19.99	234.95/12		
19. 16 MERCUREY, DOMAINE FAIVELEY	25.49	299.95/12		
20. 16 BEAUJOLAIS ORIGINE VVVISSOUX, CHER	14.99	176.50/12		
21. 15 FLEURIE GC LA MADONNE, CHAINTREUIL	18.99	223.50/12		
22. 17 CHABLIS FOURCHAUME 1C, SEGUINOT-B	31.99	374.95/12		
23. 16 BOURGOGNE BLANC, J-P FICHET	27.99	328.95/12		
24. 16 RULLY MONTMORIN, JEAN CHARTRON	24.99	293.95/12		

25. 15 POUILLY VINZELLES SOUFRANDIERE, BR	19.99	234.95/12		
26. 16 MACON CHAINTRE LE DE CHAINTRE,	13.99	164.50/12		
27. 15 COTE ROTIE LA GIROFLARIE, P JASMIN	59.95	174.95/3		
28. 15 CROZES HERMITAGE, E. GUIGAL	24.99	293.95/12		
29. 16 CDR LA SOURCE, DOMAINE COURTOIS	10.49	123.50/12		
30. 16 SABLET CDR VILLAGES, PIAUGIER	14.99	176.50/12		
31. 15 ST MAURICE CDR VILLAGES, L'ECHEVIN	16.99	199.95/12		
32. 15 CHATEAUNEUF TRAD, VIEUX DONJON	54.95	159.95/3		
33. 16 CHATEAUNEUFTRAD, BRUSQUIERES	37.99	223.50/6		
34. 16 ALSACE GEWURZ, THE FURST	13.99	164.50/12		
35. 15 PIESPORTER GOLD RIES AUS, KREUSCH	14.99	176.50/12		
36. 17 KREUZNA KRONENBERG RIES SPAT, ST	7.99	93.95/12		
37. 16 PFALZ EST RIES DRY, BURKLIN-WOLF	16.99	199.95/12		
38. 17 BURGENLAND GRU V, ZANTHO	12.99	152.95/12		
39. 16 LISBOA RES RUELAS, DO GRADIL	8.49	99.95/12		
40. 17 ALENTEJANO CONDE VILLAR, MONTEIRO	10.49	123.50/12		
41. 17 GETARIAKO TXAKOLINA ROCA CAMINO	14.99	176.50/12		
42. 16 CASTILLA Y LEON TEMPRANILLO, GIL	8.49	99.95/12		
43. 17 LEON ALBARIN PARDEVALLES, ALONSO	13.99	164.50/12		
44. 15 RIOJA TEMPRANILLO, BARON DE LEY	9.99	57.95/6		
45. 10 RIOJA GRAN RESERVA, BODEGAS LAN	23.99	279.95/12		
46. 15 PRIORAT ONA MAS DE BILLO, CECILIO	16.99	199.95/12		
47. 16 MANCHUELA BOBAL OV, 11 PINOS	10.99	129.50/12		
48. 16 ALICANTE MIRA SALINAS, SIERRA SAL	12.99	152.95/12		
49. 14 BARBARESCO, FRANCO SERRA	23.99	279.95/12		
50. 14 LANGHE NEBBIOLO ARCAPLA BUSSIA,	19.99	234.95/12		
51. 17 DOLCETTO D'ALBA, AZ. AGR. LUIGI PIRA	15.99	187.95/12		
52. 16 MALVASIA DI CASTELNUOVO ILLE BOSCO	11.49	134.95/12		
53. 15 VENETO MERET, COLLI VICENTINI	15.99	187.95/12		
54. 15 CHIANTI RUFINA RISERVA, RENZO MASI	12.99	152.95/12		
55. 16 MAREMMA SANGIOVESE PERAZZI, MOZZA	13.99	164.50/12		
56. 14 ROSSO PICENO, BOCCADIGABBIA	14.99	176.50/12		
57. 15 MONTEPULCIANO D'ABRUZZO, CORTI	7.99	93.95/12		
58. 16 SALENTO PRIMITIVO, VEROSSO	9.79	114.95/12		
59. 09 ETNA ROSSO, AGR. COTTANERA	25.49	299.95/12		
60. 17 ALTO ADIGE PINOT BIANCO, E WALCH	15.99	187.95/12		
61. 17 VENETO PINOT GRIGIO, COLLE EUGANEI	7.99	93.95/12		
62. 11 SOVANA ALEATICO SUP, ha fl it	15.99	93.95/6		
63. 17 SICILIA GRILLO ACANTEO, CIVIAS	8.49	99.95/12		

64. 16 MAKEDONIA BUKETO WH, CAVA SPIL	14.99	176.50/12		
65. 17 GEORGIA PIROSMANI, SCHUCHMANN	11.49	134.95/12		
66. 15 SANCTUARY RUTHERFORD CAB	25.49	149.95/6		
67. 17 F OF N RABBLE MOSSFIRE CAB	19.99	234.50/12		
68. 17 DROUHIN CLOUDLINE PINOT NOIR	16.99	199.95/12		
69. 17 FABLE CALIFORNIA PINOT NOIR	13.99	164.50/12		
70. 15 TENSLEY COLSON CANYON VYD SYRAH	19.99	234.95/12		
71. 12 BONNEAU DRY CREEK VALLEY ZIN	15.99	187.95/12		
72. 17 WYNCROFT MARLAND LMS SAUV B - SEM	16.99	199.95/12		
73. 17 LEESE-FITCH CAL SAUVIGNON BLANC	9.79	114.95/12		
74. 17 LIOCO SONOMA CHARDONNAY	18.99	223.50/12		
75. 17 ELK COVE WILLAMETTE VY PINOT GRIS	16.99	199.95/12		
76. FENN VALLEY 42 LMS VIDAL ICE WINE h bot	15.99	187.95/12		
77. 16 STE. MICHELLE LOOSEN EROICA RIES	18.99	223.50/12		
78. 16 MARICHAL CANELONES TANNAT	13.99	164.50/12		
79. 16 ANTUCURA VISTA FLORES UCO MALBEC	12.99	152.95/12		
80. 15TARAPACA GRES MAIPO CARMENERE	15.99	187.95/12		
81. 17 THE CROSSINGS SAUVIGNON BLANC	13.99	164.50/12		
82. 15 TAIT THE BALL BUSTER OV ROSSA RED	15.99	187.95/12		
83. 16 DE WET EXCELSIOR CABE	8.49	99.95/12		
84. 17 MINHO TOURIGA NACIONAL ROSE, COV	12.99	152.95/12		
85. 17 BARDOLINO CHIARETTO, CAVALCHINA	7.99	93.95/12		
86. 09 MAURY VIN DOUX NAT, MAS AMIEL	18.99	111.50/6		
87. FERREIRA RES DONA ANTONIA WH PORTO	13.99	82.50/6		
88. LILLET BLANC APERITIF DE FRANCE	18.99	111.50/6		
89. PIERRE CALLOT AVIZE GC B DE B BRUT CHA	52.95	154.95/3		
90. BELLULA BLANQUETTE DE LIMOUX BRUT	11.49	134.95/12		
91. 17 COLLI EUGANEI PROSECCO EXTRA DRY	11.49	134.95/12		
92. JH FILIPPI GUASTI CAA PORT 4 liter jug	11.99	46.95/4		
93. TRAPP ROCH BELG ST DK 11.2 oz bt + DEP	5.99	69.95/12		
93. deposit	.10	1.20/12		
94. VIVIO'S BLOODY MARY MIX quart	4.99	14.50/3		
95. RENIERIS CRETE EVOO 750ml bt NO TAX	8.99	26.50/3		
96. MCLELLEND COT CHEDDARI lb NO TAX	7.99	23.50/3		
97. BOKLUNDER PORKSAUSAGES NO TAX	4.29	12.50/3		
98. ARNAUD MIXED PROV OLIVES NO TAX	4.29	12.50/3		
99. LAMBERTZ DOMINOS 9 oz tray of 24 NO TAX	2.49	14.50/6		
100. QUICKBURY COOKIE SEL 14 oz bag NO TAX	2.49	14.50/6		

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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+Add Membership Dues (choose one)

AAWC via Postal delivery t6 issues,=1 year (\$12.00) \_\_\_\_\_

AAWC via EMAIL delivery 6 issues = 1 year (\$6.00) \_\_\_\_\_

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: 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:

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

MARCH, 2019

## ANN ARBOR WINE CLUB MARCH TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Sunday, March 10 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 (Feb 25 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 Feb 25 **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, March 16. Orders received the following week are subject to a 2% surcharge. Orders are filled in the sequence in which they are received and paid, and early orders take precedence in the allocation of items in short supply. VISA, MasterCard, Discover card and American Express accepted; include address, phone, card number and expiration date. Orders may be hand-delivered, mailed, FAXed (995-1826) or placed online (link at <https://villagecorner.com/clubs/index.html>), but no call-in orders, please.

**ORDER PICK-UP.** No pick-ups before Mar 23. 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 **Mar 23 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, May 5 at 6 pm**

**Quorum date is April 21**

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### --BORDEAUX - RED--

#### 1. 15 CHATEAU SENEJAC, CRU BOURGEOIS, HAUT MEDOC

**18.99 each; 223.50 case of 12**

Suckling 92-93/100. My notes: At Le Pian. Plenty of good oak here, the most in years. Southern Haut Medoc sur bois terroir and plenty of cabernet sauvignon expression./ Structure of cabernet and oak tannins. A great Senejac with cellar potential. 92+/100.

#### 2. 10 CHATEAU COUTELIN MERVILLE, CRU BOURGEOIS, SAINT ESTEPHE

**25.49 each; 299.95 case of 12**

Boy, it's one of those 2010 Saint Estephe bears. Large, clay born, genuine. I hear both cabernet and merlot talking. How far from the estuary is this? Solid, old time, terroir based. Powerful./ The merlot component is starting to soften up the palate. Pleasing wine. Little sign of new wood, though seems to have some barrel seasoning. I like the richness, fullness, roundness. Saint Estephe muscular for sure, and fairly priced. An old steady I haven't seen for many a vintage. Add to the portfolio. 92+/100.

#### 3. 15 CHATEAU FRANC MAYNE, GRAND CRU CLASSE, SAINT EMILION

**39.99 each; 234.95 case of 6**

Parker 93-95: 'The 2015 Franc-Mayne has a refined and detailed bouquet with blackberry, raspberry coulis and a touch of cedar emerging from the glass. This is a classy bouquet in the making. The palate is fresh and vibrant with succulent red berry fruit overlaying a fine lattice of tannin. Precise, focused and elegant without compromising the fruit, this is perhaps the best wine that I have tasted from this estate. Bravo!'

#### 4. 15 CHATEAU DE LAUSSAC, CASTILLON COTES DE BORDEAUX

**16.99 each; 199.95 case of 12**

Parker 91-93: 'The 2015 Laussac has a detailed, quite complex bouquet with lifted blackberry and cedar aromas, very expressive and welcoming. The palate is clean and fresh, very well balanced with grainy tannin, pure black and red fruit, and is beautifully poised with an elegant finish that is an absolute delight. Expect this to land at the top of my banded score - absolutely superb. Drink 2018-2030.'

#### 5. 15 CHATEAU LES GRANDS MOTTES, BORDEAUX SUPERIEUR

**11.99 each; 134.95 case of 12**

80% merlot, 20% cabernet. Couldn't keep the 2012 on the shelf. This 2015 is even better. Beautiful fruit, 15 sweet and billowing. On key./ Yes, this has fruit and flow, and it becomes even more generous after aeration. Has texture, sweetness, grip, variegation. Well balanced presentation for now and later. 91+/100. Branded wood case.

#### 6. 15 CHATEAU DE BON AMI, BORDEAUX

**8.49 each; 99.95 case of 12**

Famille Regaud at Le Puy. It keeps yellow chicks to scour the vineyard of bugs. Good 15 richness. Berry and cherry. This works./ Great acid and tannin textures. Both flavor and texture working hard to please the palate. 90/100. 12-bottle purchase earns you a wood case.

#### 7. 12 MADIRAN L'ORIGINEL, DOMAINE DU CRAMPILH

**12.99 each; 152.95 case of 12**

All tannat. Real 2012 and tannat form and enduring vigor. Beautifully balanced, eminently well composed. With aeration, it becomes very giving./ Full tannat flavor and feel. No barrel aging necessary. Well balanced. Fine fruit tannin. Classic. 92/100. List price: \$20.

### --BORDEAUX - WHITE--

#### 8. 17 CHATEAU TREBIAC, GRAVES BLANC

**14.99 each; 176.50 case of 12**

At Portets; proprietor Arnaud de Butler; 80% semillon, 20% sauvignon blanc. Graves rich and full, 2017 racy and inviting. Complex aromatic spectrum suggesting that semillon, given the spotlight, can really strut its stuff./ Great zest and vitality. Tangy, juicy. Again, insights into semillon, flairs of sauvignon exuberance. Yow. 92/100.

#### 9. 17 CHATEAU LA GRAVIERE, ENTRE DEUX MERS

**7.99 each; 93.95 case of 12**

Racy sauvignon, earthy semillon. Correct./ Sauvignon grass and citrus, semillon foundation. Good value. Popular with the group. Orders taken. 90/100.

**10. 15 CHATEAU DE MYRAT, 2ME GRAND CRU, BARSAC**

**39.99 each; 234.95 case of 6**

Parker 93-95: 'The 2015 Myrat was tasted as a blend and from barrel at the estate with proprietor Xavier de Pontac. It has an elegant bouquet with scents of white flowers infusing the lightly honeyed fruit. The palate is very well balanced, very pure and refined, gently building to a really quite gorgeous, tensile finish that feels long and very sophisticated. This is one of the best that I have tasted from Château de Myrat and comes highly recommended.'

**11. 17 COTES DE GASCOGNE COLOMBARD - SAUVIGNON BLANC, DOMAINE SAN DE GUILHEM**

**7.99 each; 93.95 case of 12**

A rightful colombard green-fruit nose. Plumpness too./ Sauvignon chimes in on the palate, racy and citrusy. What a juicy mouthful! 91/100.

**--LOIRE--**

**12. 17 MUSCADET SEVRE ET MAINE SUR LIE L'AURIERE, VIGNERONS DE LA NOELLE**

**9.79 each; 114.95 case of 12**

Very pretty Muscadet. 2017 joy again. Walnut husk and underbrush classic with full nasal texture play./ 2017 soft and broad on entry. Lees taste and texture, and welcome astringency on the finish. 91/100.

**13. 17 ANJOU BLANC DOMAINE DE LA TREILLE, THIBAUT HENRION**

**10.49 each; 123.50 case of 12**

Est. 1820; chenin blanc; sandy-clay soil. Bright and fine and edgy 2017. Crispness and minerality. Yeah, chenin's quince aroma./ Pleasing 2017 fruit softness, forgiveness. Quince and lime. Juicy finale. Yes. 92/100.

**14. 14 CHINON LES COTEAUX DOMAINE DES CLOS GODEAUX, PHILIPPE BROCUROT**

**8.49 each; 99.95 case of 12**

Silver Medal - Independent Vignerons. 14 black and pitchy./ Yes, indeed. There's some bouquet development, yet tannins still cling to the teeth. After aeration, you could take it to the table alongside organ meats. Definitely cellar-worthy too. 90+/100. List price: \$18.

**15. 15 VOUVRAY MOELLEUX PLAN DE JEAN DOMAINE DES AUBUSIERES, BERNARD FOUQUET**

**19.99 each; 234.95 case of 12**

Oh, moelleux luscious but also Fouquet subtle, controlled. Nostril etch, calcaire, lime, Vouvray all. I mean, total./ And more. Swelling tastes of lime, quince, and calcaire. Plenty of acid for balance and texture. Not about botrytis. About fully ripe chenin blanc. Will age famously. 93+/100.

**16. 16 TOURAINE SAUVIGNON BLANC, DOMAINE PAUL BUISSE**

**12.99 each; 152.95 case of 12**

Good zest and vitality. 16 persistence and body. Yes, grass and citrus./ Again, All vital and grippy. Texture and taste persistence indeed. 92/100.

**17. 17 SANCERRE DOMAINE PAULINE, ERIC LOUIS**

**19.99 each; 234.95 case of 12**

Full, brisk, bright, well priced. This will fly./ Crisp and clean. Well filled out now. 93/100.

**--BURGUNDY - RED--**

**18. 17 BOURGOGNE PINOT NOIR LA MINEE, LAURENT DUFOULEUR**

**19.99 each; 234.95 case of 12**

From Chalonais. Unwooded. Good, fresh, lithe 17 pinot noir./ Full and fresh pinot taste, with

Chalon resin. 91/100.

**19. 16 MERCUREY, DOMAINE FAIVELEY**

**25.49 each; 299.95 case of 12**

Wine Spectator 93 - SMART BUY: 'Purity is the hallmark of this sleek red, whose vibrant structure marshals the flavors of cherry, raspberry and currant to a lingering conclusion. Balanced and focused, this fades gracefully with berry, orange zest and spice notes. Drink now through 2030. \$30.'

**20. 16 BEAUJOLAIS ORIGINE VIEILLES VIGNES VISSOUX, PIERRE-MARIE CHERMETTE**

**14.99 each; 176.50 case of 12**

Sweet and pretty and perky. 16 sheen and burnish./ Yes, full, polished. Class and joy. Cool. Zero tannin. 92/100.

**21. 15 FLEURIE GRAND CRU LA MADONNE, DOMAINE CHAINTREUIL**

**18.99 each; 223.50 case of 12**

Vines 50 to 100+ years old. Fleurie elegant, 15 large. Yes, deep and broad and rich in material./ Red fruit, cool fruit, Fleurie acidity and flair. Fine. 92+/100.

**--BURGUNDY - WHITE--**

**22. 17 CHABLIS FOURCHAUME 1ER CRU, DOMAINE SEGUINOT-BORDET**

**31.99 each; 374.95 case of 12**

Oh, here it comes again, that 2017 fruit beauty, amplified to Premier Cru volume. Full distinction, full give. Balanced and juicy./ Yes, full acid, juiciness, yielding, flowing fruit bounties. Expounds on Fourchaume, and on 2017. 93/100.

**23. 16 BOURGOGNE BLANC, JEAN-PHILIPPE FICHET**

**27.99 each; 328.95 case of 12**

From Meursault terroir. Oh, yes; here's the beef! Full Burgundian barrel regimen and full Meursault oomph. Just sprawling. Meursault in all but name. A cornucopia of grain, meal, nuts, dried leaves--all of Meursault's autumnal bounties./ Full Meursault display on the palate. Terroir and barrel augmentation in total harmony. Full and lengthy flavor and texture. 94/100.

**24. 16 RULLY MONTMORIN, JEAN CHARTRON**

**24.99 each; 293.95 case of 12**

Full and sappy Chalonais chardonnay. A special sort of Burgundy chardonnay for weighty applications./ Not just size, but a surprising fruit sweetness to it. More like 15 than 16 in that respect. Enduring, lingering finish. Lovely bottle. 93/100.

**25. 15 POUILLY VINZELLES DOMAINE LA SOUFRANDIERE, BRET BROTHERS**

**19.99 each; 234.95 case of 12**

Significant barrel extract and maturation impacts. A big, powerful Maconnais chardonnay in the Bret Bros. style./ Ample, forceful, large and wide ranging in flavors and textures. Best served with hearty fare. 92/100. List price: \$43.

**26. 16 MACON CHAINTRE LE CHATEAU DE CHAINTRE, FABRICE LAROCLETTE**

**13.99 each; 164.50 case of 12**

Reserves its aromatic profile. Emphasizes 16 material and structure./ Yes, form over fragrance. A rightful Chaintre in that respect. Well priced. 91+/100.

**--RHONE/MIDI--**

**27. 15 COTE ROTIE LA GIROFLARIE, PATRICK JASMIN**

**59.95 each; 174.95 case of 3**

John Livingstone-Learmouth: '\*\*\*\*(\*)': 'With the first year of the 52 hl tronconic oak vat, this was aged in that vat for 12 months, then transferred into the oak casks for a further 12 months;

40% of the casks were new, exceptionally, this year: dark red. The broad, well-filled bouquet is led by raspberry, which comes across intensely, has a little floral, geranium with it. The palate is sturdy, holds well-packed red fruits with energy. This is long, persistent, gives a real assertion of fruit. There is a lot of stuffing and strength here – it is munchable wine. Granular tannins are scattered across the finish, and there is a couch of content on the close. New oak marks the aftertaste. The pH is 3.55, and the Total Acidity 3.8 – all very good, given the density of the wine, and avoid it being heavy. Fined, unfiltered. '2015 has a belle aromatic complexity, similar to 2010 – it's not like the very tannic years such as 1995, 2005, 2009,' Patrick Jasin. From 2021. 2035-37. Called La Giroflarie since 2015 (is the old name for the Côte Baudin).'

### **28. 15 CROZES HERMITAGE, E. GUIGAL**

**24.99 each; 293.95 case of 12**

Wine & Spirits 96 - BEST BUY: 'This is a strapping Crozes-Hermitage, and a terrific example of the combination of power and finesse possible in the 2015 vintage. Culled from parcels in four villages, most of the vines growing on steep granite slopes, the wine is initially gruff and unyielding, the fruit walled off by tannins, oak and the simple density of the extract. But give it a few hours in a decanter and the structure begins to fill with flavor, juicy blackberry and plum notes welling up to meet the austere minerality head-on. It feels more Hermitage than Crozes, the firm tannins and deep, concentrated flavor demanding more time in the cellar to relax and reveal their detail.'

### **29. 16 COTES DU RHONE LA SOURCE, DOMAINE COURTOIS**

**10.49 each; 123.50 case of 12**

16 sleek and tailored; embodiment of the vintage. 16 harmony./ Oh, this is spicy, peppery, and full of garrigue. Rich fruit too. Great length. Yes, in tune with both the vintage and the estate. 91+/100.

### **30. 16 SABLET COTES DU RHONE VILLAGES, DOMAINE DE PIAUGIER**

**14.99 each; 176.50 case of 12**

75% grenache, 25% syrah. Oh, boy, sizzle and spread. Excitement. Stimulating, sweet, spicy, intense. Wow. This is special./ Yes, lovely, ripe, savory, rangy, sweet, and complete. Entirely satisfactory successor to the 2014 and 2015. 93+/100.

### **31. 15 SAINT MAURICE COTES DU RHONE VILLAGES, DOMAINE DE L'ECHEVIN**

**16.99 each; 199.95 case of 12**

Wow, garrigue, briar, and bramble all over the place. Intense, complex./ Again. Burst of flavor. Great range. Spectacular display. 94/100.

### **32. 15 CHATEAUNEUF DU PAPE TRADITION, LE VIEUX DONJON**

**54.95 each; 159.95 case of 3**

Wine Spectator 95: 'Rich and dark in profile, with delicious, velvety layers of warm fig, black currant and blackberry confiture moving through slowly, flecked with hints of ganache, roasted apple wood and tar. The finish has cut to match the heft. A real brick house that will age well. Best from 2020 through 2040.'

### **33. 16 CHATEAUNEUF DU PAPE TRADITION, CLOS DES BRUSQUIERES**

**37.99 each; 223.50 case of 6**

Wine Spectator 94; Parker 92; Vinous 92-94: 'Limpid ruby. Sexy red berry liqueur, incense and candied lavender aromas are complemented by a smoky mineral aspect and a hint of baking spices. Sappy and focused in the mouth, offering juicy raspberry liqueur and floral pastille flavors that put on weight and become sweeter with air. Delivers a suave blend of power and finesse and closes on a gently tannic note, displaying impressive focus and floral-driven persistence.'

### **--ALSACE--**

### **34. 16 ALSACE GEWURZTRAMINER, THE FURST**

**13.99 each; 164.50 case of 12**

Medium dry. Nice barber shop set of aromas I like in many an Alsace gewurz. Sweet rose, glycerol, bergamot./ Oh, this has great gewurz astringency to balance its moderate sweetness. Plenty of presence on the palate. Fills, clings, lingers. Huge textural impact. Best vintage yet

since the move to a new source for this brand. 93/100.

### **--GERMANY/AUSTRIA--**

### **35. 15 PIESPORTER GOLDTROPFCHEN RIESLING AUSLESE, LEONARD KREUSCH**

**14.99 each; 176.50 case of 12**

Crisp for 2015 auslese. Nose has Mittel Mosel riesling attributes but isn't very Goldtropfchen lush yet./ Well, the palate displays rich, round PGA qualities and light botrytis to boot. Palate confirms good acidity not always prevalent in 2015s. The palate shines now. The nose will catch up. 91+/100.

### **36. 17 KREUZNACHER KRONENBERG RIESLING SPATLESE, ST. ANTONIUS**

**7.99 each; 93.95 case of 12**

Lovely extract and acid etches the nostrils. The aroma set is classic Kreuznacher riesling. Deep and sweet. Big time success in 2017 for this cuvee./ Full flavored. Forward and abundant. Balance of sweetness and acidity. Best vintage of this in memory. 93/100.

### **37. 16 PFALZ ESTATE RIESLING DRY, DR. BURKLIN-WOLF**

**16.99 each; 199.95 case of 12**

OMG, that huge 2016 extract! Only a little residual H2S left to throw off. Give it aeration./ Round, sweet, full of extract and grip. All. 93+/100.

### **38. 17 BURGENLAND GRUNER VELTLINER, ZANTHO**

**12.99 each; 152.95 case of 12**

Fresh, and very cool scented--exceptionally cool for Burgenland, Austria's balmiest region. Upbeat; more floral than most gruners. Immediate. Ideal aroma of fresh cut Jonathan apple./ Fresh and apply on the palate too, with welcome Burgenland richness and ripeness. About the liveliest gruners I've ever had. Nice surprise from Burgenland. Blows me away 92/100.

### **--IBERIA--**

### **39. 16 LISBOA RESERVA RUELAS, QUINTA DO GRADIL**

**8.49 each; 99.95 case of 12**

50% tinta roriz, 30% touriga nacional, 20% syrah. 14.5%. 3 months in barrels. Shows reserva barrel aging. Spicy, savory, sweet. A deal./ Rich and round and flavorful. Great price. 91/100.

### **40. 17 ALENTEJANO CONDE VILLAR, ESTEVES MONTEIRO**

**10.49 each; 123.50 case of 12**

40% aragonez, 30% trincadeira, 20% alicante bouschet, 10% touriga nacional. Sweet, fresh, and logical Alentejo 2017. Full of fruit goodness of the vintage. Persistent./ Rich and round. Well padded. Simple fruit pleasures. No barrel complications necessary. 91/100.

### **41. 17 GETARIAKO TXAKOLINA ROCA ALTXERRI CAMINO,**

**TXAKOLI ZUDUGARAJ**

**14.99 each; 176.50 case of 12**

Bottle open a day, but plenty of vigor and walnut husk vitality nonetheless./ Flavors confirm. Grip and grind. Food, please. 92/100.

### **42. 16 CASTILLA Y LEON TEMPRANILLO GOTA DE ARENA, JUAN GIL**

**8.49 each; 99.95 case of 12**

Sweet, large CyL tempranillo. Real. Pushes it out./ Sweet and suave, spicy, unique. Great price. 92/100.

### **43. 17 LEON ALBARIN PARDEVALLES, RAFAEL ALONSO**

**13.99 each; 164.50 case of 12**

The white albarin variety is distinct from albarino. It was practically extinct before the Pardevalles estate put in seven acres. Wow, tropical airs, including mango, passion fruit. Deep,

cool, reductive bulb flower aura. Unique and definitive./ Flavors confirm aromas. Special stuff. Add the textural aspects for a great adventure in mouthfeel. 93/100.

**44. 15 RIOJA TEMPRANILLO, BARON DE LEY**  
**9.99 each; 57.95 case of 6**

Sweet and round for 2014. Very well presented. Nice tempranillo berry aroma plus a special textural aspect. Deep and persistent./ Yes, presents a sweet and smooth, agreeable whole. Well crafted. Eminently well balanced. 91/100 Available in branded, slide-top presentation boxes of six bottles.

**45. 10 RIOJA GRAN RESERVA, BODEGAS LAN**  
**23.99 each; 279.95 case of 12**

From its Lanciano vineyard; 2 years in barrel, 6 years in bottle. Very dark fruited Rioja Alta. The fruit holds up through its long barrel regimen. Oh, the oak and barrel sojourn have a clear and positive impact, yet the fruit stays the course. Overall, a complex and elegant presentation./ Oh, yes, the fruit, the barrel seasoning, and the barrel-aged bouquet lead to a whole greater than the sum of the parts. Best vintage of this in memory. 95/100.

**46. 15 PRIORAT ONA MAS DE BILLO, CELLER CECILIO**  
**16.99 each; 199.95 case of 12**

40% garnatxa, 40% syrah, 20% carinyena. Awesome complexity and amplification that is Priorat. Grenache sweet, syrah dark, carignan rustic. Barrel extracts spiciness, barrel time breadth, full force of Priorat./ Yes, full, strong, sweet, and spicy. Back to the beginning: complex and amplified. Circle completed. 94+/100.

**47. 16 MANCHUELA BOBAL OLD VINES, 11 PINOS**  
**10.99 each; 129.50 case of 12**

Average vine age: 80 years. Fresh and clear. Pleasing body. Ideal. Dusty pomegranate aroma./ Yes, tart, tangy fruit like pomegranate. Rich, full texture and fine tannin. Good to have a new vintage of this. 91/100.

**48. 16 ALICANTE MIRA SALINAS, BODEGAS SIERRA SALINAS**  
**12.99 each; 152.95 case of 12**

All monastrell (mourvedre). 14.5%. Very fresh and fruity. Mourvedre dark. Ideal./ Pastille fruit precision. Not sweet though. The alcohol is cooling and so is the mourvedre. Nice. 91/100.

**--ITALY - RED--**

**49. 14 BARBARESCO, FRANCO SERRA**  
**23.99 each; 279.95 case of 12**

Oh, boy, a step up in sweetness, power, and concentration after a pair of Langhe Nebbiolos. Best ever vintage of this. Cherry concentrate./ Dry and tannic on entry, then rounded by glycerol. Full of material. Best vintage yet for its amplitude. 93+/100.

**50. 14 LANGHE NEBBIOLO ARCAPLA COSTA DI BUSSIA, TENUTA ARNULFO**  
**19.99 each; 234.95 case of 12**

Dry and advancing in bouquet development in a nice 2014 fashion. Sweet and dried cherries, and tar. Really sweetens up with aeration, and reveals glycerol./ Again, the cherry, the tar, the glycerol. Fine tannin. Balanced. Persistent. 92+/100.

**51. 17 DOLCETTO D'ALBA, AZ. AGR. LUIGI PIRA**  
**15.99 each; 187.95 case of 12**

What a big, bad dolcetto, if there can be such a thing. Sports great power, presence, fruit sweetness. In its vernacular, huge./ Yes, it's really large scaled; the alcohol content (14.5%) tips that off. This is not one of those quaffer dolcettos to serve cool. Neither is it one of those barrel aged, tannic, keeper dolcettos that do little for me. Wow, right down my alley. 92+/100.

**52. 16 MALVASIA DI CASTELNUOVO DON BOSCO LITTLE BOSCO, SIEMA**  
**11.49 each; 134.95 case of 12**

Beautiful malvasia. The DOC, the fizz, the raspberry. Hint of almond, cherry pit./ Pleasing flavor intensity in 16. Good balance. Attractive light fizz. 91/100.

**53. 15 VENETO MERET, COLLI VICENTINI**  
**15.99 each; 187.95 case of 12**

Heavy Bottle and Deep Punt awards. Estate-bottled. 70% merlot, 30% cab sauv. 10 months in cooperage. Rich & ripe & strong at 14.5%. Abundant Veneto merlot with barrel aged and spicy barrel extracts influences./ Rich & right. 2014 dark. Watch it go and grow. 91+/100.

**54. 15 CHIANTI RUFINA RISERVA, RENZO MASI**  
**12.99 each; 152.95 case of 12**

95% sangiovese, 5% colorino; aged 18 months in French barriques, 12 months in bottle. Oh, finally back to a rich, ripe vintage. 2014, and 2013, to an extent, were a little slighter. Full, oaky, spicy. Long in barrel riserva warmth, savor, complexity. Yes./ Oh, yes, sweet, silky, savory. Plenty of material and oomph here. Wow. 93/100.

**55. 16 MAREMMA SANGIOVESE I PERAZZI, LA MOZZA**  
**13.99 each; 164.50 case of 12**

Fresh and real southern, coastal sangiovese with light, attractive 2016 air of reduction. Nice and sweet fruit, warm and robust./ Rich southern sangiovese cherry. Fine tannin. Ideal. 92+/100.

**56. 14 ROSSO PICENO, AZ. AGR. BOCCADIGABBIA**  
**14.99 each; 176.50 case of 12**

14%. Ripe, black, rich, and hearty. Exceeds expectations and norms of this Marches DOCG rosso. Deep cassis and cherry concentrate aromas./ Fills nostrils and palate alike. Fruit concentration, tar, licorice, plus fine tannin. Loaded. 93+/100.

**57. 15 MONTEPULCIANO D'ABRUZZO, BADIA ALLE CORTI**  
**7.99 each; 93.95 case of 12**

15 plump, sweet. Light aura of violets. Good./ Yes, good acid for balancing the fruit sweetness. Cold sample accents the tannin. All around winner. 91+/100.

**58. 16 SALENTO PRIMITIVO, VEROSSO**  
**9.79 each; 114.95 case of 12**

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

**59. 09 ETNA ROSSO, AGR. COTTANERA**  
**25.49 each; 299.95 case of 12**

More than a year ahead of the 2010 in bouquet development thanks to the nature of the vintages. Awesome spread, richness, complex of spices, black fruit concentration,. The real deal. Wow./ Yes, full, dense, textured, sweet, complex, balanced. Loaded Great delivery. 95+/100. List price: \$53.

**--ITALY - WHITE--**

**60. 17 ALTO ADIGE PINOT BIANCO, ELENA WALCH**  
**15.99 each; 187.95 case of 12**

Goodness, this is fresh, plump, eager, composed, round, appley./ Marvelous flavor and texture. Perfect harmony. Great juice and padding both for a complete mouthfeel experience. 94/100.

**61. 17 VENETO PINOT GRIGIO, CANTINA COLLE EUGANEI****7.99 each; 93.95 case of 12**

Rich and penetrating green-fruit goodness of pinot grigio. Full fruit vigor of 2017./ Full, rich, and long for this wine compared to vintages past. It's that 2017 fruit fulfillment. Overachiever. 91/100.

**62. 11 SOVANA ALEATICO SUPERIORE, FATTORIA ALDOBRANDESCA half liter****15.99 each; 93.95 case of 6**

From southern Tuscany. Billowing varietal character. Very fragrant, pointed, sharply penetrating. Very powerful nose for only 11.5%. Huge varietal concentration./ All carries over to the palate. Sweet, nutty, and not overly spiritous. Very suave, highly varietal, unique in interpretation. At an attractive degree of maturity, a plateau where it will stay for much longer. 97/100. List price: \$45.

**63. 17 SICILIA GRILLO ACANTEO, CIVIAS****8.49 each; 99.95 case of 12**

Plenty of character for grillo. And body, even at 12%./ Subtler flavor profile in tune with this varietal. Balanced. Good at the table. 91/100.

**--INTERNATIONAL--****64. 16 MAKEDONIA BUKETO WHITE, CAVA SPILIADIS****14.99 each; 176.50 case of 12**

40% Malagousia, 30% Assyrtiko, 30% Sauvignon Blanc. This works. This is a fine cuvee. All three varietal characters are showing, and they're all in harmony./ Aromatic flavor flair, fullness. Good acid and persistence. 92/100.

**65. 17 GEORGIA PIROSMANI, SCHUCHMANN****11.49 each; 134.95 case of 12**

From the cradle of vitis vinifera. All saperavi, the country's signature red variety, aged in stainless steel. Deep, full, round, sweet. Ideal young saperavi varietal character./ Yes, sweet and fruity and round. Spot on. 91/100.

**--U.S. - RED--****66. 15 SANCTUARY RUTHERFORD CABERNET SAUVIGNON****25.49 each; 149.95 case of 6**

Rich, dense, bright, ideal Rutherford cabernet with some heat at 15%. Rutherford warmth too./ Again, Napa class fruit. Tannin to shed. A proper Rutherford cabernet. 93+/100.

**67. 17 FORCE OF NATURE RABBLE MOSSFIRE RANCH PASO ROBLES CABERNET SAUVIGNON****19.99 each; 234.50 case of 12**

14.1%. Lovely, bright fruit of 17. Not Paso jammy but Paso smooth./ Yes, Paso sweet and intense, with Rabble rich fruit and coated tannins. Lasting berry-currant flavor. 92/100.

**68. 17 DROUHIN CLOUDLINE WILLAMETTE VALLEY PINOT NOIR****16.99 each; 199.95 case of 12**

25% from Drouhin's Roserock Vineyard. Very bright 17 fruit with Drouhin charm and discretion. Light oak dusting./ Yes, all is subtle and in place. Great acid race and pinot charm in the OR and Drouhin style. Textbook. 93+/100.

**69. 17 FABLE CALIFORNIA PINOT NOIR****13.99 each; 164.50 case of 12**

Alexander Valley, Sonoma Coast, Central Coast.. Cold sample, yet coastal pinot peeks through./ Sweet and sassy pinot. Fully ripe and spicy this admirable vintage. 91/100.

**70. 15 TENSLEY COLSON CANYON VINEYARD SANTA BARBARA SYRAH****19.99 each; 234.95 case of 12**

Vinous 94: 'The 2015 Syrah Colson Canyon Vineyard is structured and inward, with huge tannins that will need time to soften. Bright red fruit, menthol, licorice and pine are starting to open up, but the 2015 is in no mood to show all of its cards today. Readers should expect to cellar it for at least a few years. Drink 2020-2030. \$42.' Joey Tensley's severed ties with my supplier, which gave me a great price on its remaining stocks.

**71. 12 BONNEAU DRY CREEK VALLEY ZINFANDEL****15.99 each; 187.95 case of 12**

Sweet, powerful, and ripe. Barrel aged. Like many other 2012 North Coast red wines, it's maturing readily./ Sweet fruited and developing nicely from barrel and bottle age. Very suave, balanced, ample, all. Big time DCV 2012 zinfandel at age six. 94/100. List price: \$38.

**--U.S. - WHITE--****72. 17 WYNCROFT MARLAND LAKE MICHIGAN SHORE SAUVIGNON BLANC - SEMILLON****16.99 each; 199.95 case of 12**

Semillon creams it out. Gets away from sauvignon extremes on the nose./ Semillon lemon curd and sauvignon lemon juice. Very well balanced cuvee, very nice. 92/100.

**73. 17 LEESE-FITCH CALIFORNIA SAUVIGNON BLANC****9.79 each; 114.95 case of 12**

Tasting Panel 91: 'With a decidedly fresh tropical nose of candied pineapple, the palate has the added attraction of lime zest and white flowers to notes of guava and grapefruit. 12% French Colombard is added in for accents of lanolin and white tea. This one sure overdelivers. \$12.'

**74. 17 LIOCO SONOMA CHARDONNAY****18.99 each; 223.50 case of 12**

The pure fruit beauties that are always Lioco Chardonnay. Certainly marks 2017 a joyous vintage for California white wines. This is right in synch with the Chablis Premier Cru tasted before it: a fruit rather than oak statement, with the same combo of largesse and discretion./ Good acidity; I mean, REALLY good acidity. 2017 fruit purity. Very subtle suggestions of oak and malo. Long, juicy finish. 93/100.

**75. 17 ELK COVE WILLAMETTE VALLEY PINOT GRIS****16.99 each; 199.95 case of 12**

Reflects its greater power and punch of Oregon's pinot gris versus northeast Italy's pinot grigio. Great sense of presence plus the usual class of this cuvee. Dials the volume up to salmon-mate level./ Yes, big, broad, sweet fruit flavor. Plenty of texture. Fills the mouth, spreads all over the place. Confirms my perennial affection for this. 93/100.

**76. FENN VALLEY 42 LAKE MICHIGAN SHORE VIDAL ICE WINE half bottle****15.99 each; 187.95 case of 12**

Michigan Wine Competition - DOUBLE GOLD MEDAL - BEST OF CLASS DESSERT WINE. Sprawling; all over the place. Concentrated. Wow. Will compete with the best Niagara Peninsula's. Luscious peach-honey nose of vidal ice wine. Lots of cake frosting. Incredibly essential./ Peach, apricot, chamomile. Lush, honeyed, intense. Very, very sweet and concentrated. Pear nectar, pineapple, honey, wheat germ. Spicy, tingly stuff too. Really impressive. A crisp ice wine edge. Great and intense fruit statement. Luscious sweetness balanced b y acid and extract. Totally awesome. 99+/100.

**77. 16 CHATEAU STE. MICHELLE - DR. LOOSEN EROICA COLUMBIA VALLEY RIESLING****18.99 each; 223.50 case of 12**

Wine & Spirits 92/100. My notes: Nice bouquet development forming. Up to standards./ Well, this is the driest they've ever made. Modeled after Grosses Gewachs, and it works. Pretty

awesome stuff. 92/100..

**--SOUTHERN HEMISPHERE--**

**78. 16 MARICHAL CANELONES TANNAT**

**13.99 each; 164.50 case of 12**

Tannat is Uruguay's signature grape variety. This one's grown in the best zone, just outside Montevideo. Black and deep. Has padding though. Not severe./ Yeah, there's tannin, but it's not the gritty sort. Sweet essence of tannat. Fine bottle. 91+/100.

**79. 16 ANTUCURA VISTA FLORES VALLE DE UCO MALBEC**

**12.99 each; 152.95 case of 12**

By globe-trotting oenologist, Michel Rolland, a partner in Clos de los Siete. Up to date; shows the Rolland hand. Smooth, suave, well crafted./ Again, well textured, well balanced. A polished presentation, and a good one. The price is right. 90/100.

**80. 15 VINA TARAPACA GRAN RESERVE MAIPO VALLEY CARMENERE**

**15.99 each; 187.95 case of 12**

Maipo Valley, near Santiago, has supplied me with fine red wines throughout my career. There are so many Chilean valleys planted in grapevines these days,--and their produce is worthy--yet whenever a meet a Maipo red it imbues unforgettable classicism. This one's spent 8 months in barrels, 20% new. Ripe and earthy in a positive way, it states both fruit richness and barrel intricacies./ Yes, wood spices and ripe carmenere fruit sensations. Generous. A complete carmenere palate. 92/100.

**81. 17 THE CROSSINGS AWATERE VALLEY SAUVIGNON BLANC**

**13.99 each; 164.50 case of 12**

Piercing NZ sauvignon clarity from Marlborough's southernmost valley. Pure passion fruit, with light lime and grapefruit suggestions./ Yes, and pink grapefruit too. Great acid, astringency, even bitterness to accompany the abundant NZ fruit display. My goodness, this is total. 93/100.

**82. 15 TAIT THE BALL BUSTER OLD VINES BASKET PRESSED**

**BAROSSA VALLEY RED**

**15.99 each; 187.95 case of 12**

Parker 91/100. My notes: 80% shiraz, 12% cab sauv, 8% merlot. 15.9%. Rich, forward, pushy, powerful. Best vintage yet./ Ripe, robust, forceful. Complete mouthful. Yow. 92/100. I don't always favor this wine as much as the leading critics do (it's had 90+ ratings for years on end). I'm a big fan of this vintage though.

**83. 16 DE WET EXCELSIOR ROBERTSON CABERNET SAUVIGNON**

**8.49 each; 99.95 case of 12**

Wine Enthusiast 90 - BEST BUY; 'This shows moderate scents of ripe black plum, blueberry and raspberry that ride over subtle hints of blackcurrant leaf, bramble and pressed purple flowers. Medium weight and smooth on the palate, it boasts crushed-velvet tannins. The medium-length finish offers a solid fruit presence that veers toward berry compote and crumble, with lingering sweet spice.'

**--ROSE--**

**84. 17 MINHO TOURIGA NACIONAL ROSE, QUINTA DO COVELA**

**12.99 each; 152.95 case of 12**

Wow, a rose of Portugal's (and one of the world's) greatest grape varieties. Even at 12.5%, this is as full, rich, and round as one would expect of touriga nacional. And it's at the top of its game over a year following the harvest./ Well, maybe not quite yet! Even in rose form, there's still some touriga nacional tannin to resolve and flavor formation to come. The palate will improve into late spring. 91+/100. Tasted 2/27/19. List price: \$20.

**85. 17 BARDOLINO CHIARETTO, AZ. AGR. CAVALCHINA**

**7.99 each; 93.95 case of 12**

A very pretty pink exuding strawberry and raspberry fruit. Heading into spring, this still sings a siren song./ Sweet, round, and pleasing fruit. Balanced, flavorful, long. Great now. Very popular with the group; orders taken. 91/100. Tasted 2/27/19. List price: \$18. It's great to have a break from all the premature, banana and bubble gum-smelling 2018s I've had to endure the last few weeks for your behalf, dear customer.

**--FORTIFIED/FRUIT--**

**86. 09 MAURY VIN DOUX NATUREL, DOMAINE MAS AMIEL**

**18.99 each; 111.50 case of 6**

Maury: where the Pyrenees meet the Mediterranean. Rich and round and red fruited. As before, relatively low key for its genre. But it's coming up, losing its youthful simplicity and gaining bouquet complexity./ Sweet, with a nice roti thing now coming through the fruitiness. No longer a babe in arms. Great price for a nearly ten-year-old Maury VDN. 92+/100. List price: \$35.

**87. FERREIRA RESERVA DONA ANTONIA WHITE PORTO**

**13.99 each; 82.50 case of 6**

My supplier ordered a load of Ruby Port and received White. He didn't know what to do with it, so he gave me a good deal. I know how to market it. Golden color. 20% strength. From several obscure varieties: 30% Malvasia Fina, 20% Códega, 20% Viosinho, 20% Rabigato, 10% Arinto. Grape collector's dream. Assembled from wines aged 4 to 9 years, with an average of 7 years in cooperage. Dried apricot, marmalade, and fig aromas. Sweet./ Sweet and showing good power. Cedar, cashew, and cumin suggestions. Complex, to say the least. Portuguese port maker's style. 92/100. List price: \$20.

**88. LILLET BLANC APERITIF DE FRANCE**

**18.99 each; 111.50 case of 6**

Wine Enthusiast 90-95 - SUPERB: 'The rounded bouquet features tropical fruit notes of banana and guava, smells of ripe grapes and kiwi and a subtle spiciness. The palate entry is luscious, gently fruity and keenly acidic; midpalate flavors include kiwi, white grapes and raisins. Finish is ripe, delicately spiced, and delicious. An old favorite.'

**--SPARKLING--**

**89. PIERRE CALLOT AVIZE GRAND CRU BLANC DE BLANCS BRUT CHAMPAGNE**

**52.95 each; 154.95 case of 3**

Terry Theise: '70% 2014, 30% reserve from a perpetual cuvee started by Thierry Callot in 1985. 95% Avize Grand Cru, 5% from Cramant Grand Cru and Chouilly Grand Cru. 100% Chardonnay that spends 12 months in stainless steel tanks and is disgorged after 28 months sur latte.' My notes: Lots of bottle bouquet. Lives up to its Grand Cru title. One full bodied chardonnay./ Creamy, mid brut. Lots of flavor, lots of autolysis character. Very persistent, lingering. 94/100.

**90. BELLULA BLANQUETTE DE LIMOUX BRUT**

**11.49 each; 134.95 case of 12**

From the blanquette variety grown in Limoux, south-central France, home of France's original sparkling wines. Good and frothy. Green fruit, mousse, spun sugar. Total clarity. Long on lees form of charmat gives doughy pluses while preserving fruit freshness. Lovely fruit expression./ Fine and lovely flavor set too. Citrus and peel chime in to add raciness. Lees creaminess, light toastiness. Command performance. 92/100. List price: \$20.

**91. 17 CANTINA COLLI EUGANEI PROSECCO EXTRA DRY**

**11.49 each; 134.95 case of 12**

We used to call the grape as well as the wine 'prosecco'. The grape's ID is now glera. Effusive glera aroma. Very, very cool and clear. Ripe apple. New. Beautiful interpretation of



glera./ Full mousse. Ingratiating extra dry softness. Fresh, juicy acidity. Straight ahead, well priced quaffer. 92/100.

**--GRAND FORMAT--**

**92. JOSEPH FILIPPI GUSTI CALIFORNIA PORT 4 liter jug**

**11.99 each; 46.95 case of 4**

At historic Rancho Cucamonga, surrounded by LA suburban sprawl, the Filippi family has been making altar wines since 1922. From the fruit of old Cucamonga vines, this port is aged to smoothness in 50 year old redwood casks. List price: \$35.

**--POTPOURRI--**

**93. TRAPPISTES ROCHEFORT 8 BELGIAN STRONG DARK ALE 11.2 oz bottle**

**5.99 each; 69.95 case of 12 plus Deposit .10 each; 1.20 case of 12**

Wine Enthusiast 96: 'This beer pours a dark burnt-amber color, with a solid beige head. Initial medium-intense aromas of baked apple, plum, dark cherry and fig are hit with ample yeasty, spicy accents of clove, grains of paradise and tilled earth for added depth. The roasted-malt core of toasty brown bread supports all of the fruity tones, with an overlay of fresh caramel sauce for added richness. The palate is medium in weight, though satisfying in a full texture and decadent flavors of apple pie, caramelized dark fruits and mocha that are balanced by moderate carbonation. The lingering finish offers more of those appetizing baked-fruit tones, with additional glimmers of sweet wood and warm spice.'

**94. VIVIO'S BLOODY MARY MIX quart**

**4.99 each; 14.50 case of 3**

The Vivio family has operated a bar and restaurant in Detroit's Eastern Market since 1967. Its Bloody Marys have won Best of Detroit repeatedly. They've bottled the secret recipe, and now we enjoy it at home as the basis of cocktail party and morning after Bloody Marys. Just add vodka of your choice.

**95. 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.

**96. MCLELLEND MATURE SCOTTISH CHEDDAR CHEESE pound**

**7.99 each; 23.50 case of 3**

In 1850, in rural southwest Scotland, Archibald McLellend started a grocery and began dabbling at cheesemaking.. He developed a process that culminated in a strong, mature, distinctive cheddar that continues to define its genre.

**97. BOKLUNDER PORK COCKTAIL SAUSAGES 9 oz jar**

**4.29 each; 12.50 case of 3**

There are a mess of them in each jar. Smoked over beechwood and ready to serve either cold or warm. A cocktail party hit for sure!

**98. ARNAUD MIXED PROVENCAL OLIVES 9 oz jar**

**4.29 each; 12.50 case of 3**

An assortment of five olive types cured in Carmargue sea salt, then macerated in their own juice, oil, and Provencal herbs.

**99. LAMBERTZ DOMINOS 24 COUNT 9 oz tray of 24**

**2.49 each; 14.50 case of 6**

Dark chocolate-coated cubes with three layers: gingerbread, fruit jelly, and persipan cream made from apricot kernels. I can't get enough of these!

**100. QUICKBURY PREMIUM COOKIE SELECTION 14 oz bag**

**2.49 each; 14.50 case of 6**

Founded in 1980 in Quickborn, Germany, north of Hamburg, Quickbury is noted for its bags of cookie assortments similar to Bahlsen's and more reasonably priced. The assortment has spiral shortbreads, jelly filled shortbreads, and wafers, some chocolate-coated or chocolate drizzled.

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MARCH , 2019

**EVENTS - UPCOMING***Third 2019 WC-TG-AWS Event***MORE PASO PLEASURES****Cass Vineyard & Winery Dinner with Doug Cass****at Grange Kitchen, 118 W. Liberty, Ann Arbor****Tuesday, March 19 7:00 pm**

A couple of years back we enjoyed over dinner at Terry B's a range of Paso Robles wines made by Vina Robles and presented by its sales director. The Vina Robles range leaned toward Bordeaux varieties. We return to Paso Robles the eve of spring 2019 hoping its wines bring some of the region's warmth and sunshine our way.

Paso Robles, mid way between San Francisco and Los Angeles, and 25 miles inland from the Hearst Castle, is one of California Central Coast's mildest winegrowing regions thanks to a high stretch of the Coast Range that shields it from oceanic influences. Nights are cool in some sectors though, thanks to a breach in the range called the Templeton Gap, through which cool air flows after sunset.

Cass Vineyard covers 145 acres of vines at 900 feet just east of the gap. It was founded in 2000 by Steve Cass, recently retired from Charles Schwab. Today, Steve and his sons Bryan and Doug, manage the enterprise. It's twice been awarded 'Best Winery' by the Central Coast winemakers' association. In charge of sales, Doug Cass maintains a home in Michigan. Whether the family's Michigan associations date back to territorial governor Lewis Cass is a question yet to be asked. Or a relation to Bruce Cass, author of Wineries of North America, who did a Tasters Guild dinner for us decades back at Moveable Feast?

Cass Vineyard does offer a fine cabernet sauvignon, which we'll enjoy. Unlike Vina Robles though, most of its varietals are Rhone Valley founded, including its Mr. Blanc, one of the finest California marsanne-roussanne whites I've tasted. This one's on the docket too.

Samples of the Cass range will be delivered to Grange Kitchen's chef-proprietor Brandon Johns and staff this week for the purpose of menu conception. The menu will be posted and emailed to you as soon as Brandon forwards it to us. Here's the wine lineup:

**CASS ESTATE DINNER WINE LIST****CASS ESTATE MR. BLANC PASO ROBLES MARSANNE-ROUSSANE****CASS ESTATE PASO ROBLES VIOGNIER****CASS ESTATE OASIS PASO ROBLES MOURVEDRE-GRENACHE ROSE****CASS ESTATE PASO ROBLES CABERNET SAUVIGNON****CASS ESTATE PASO ROBLES GRENACHE-SYRAH-MOURVEDRE****CASS ESTATE BACKBONE PASO ROBLES SYRAH****CASS ESTATE PASO ROBLES DESSERT SYRAH***Fourth 2019 WC-TG-AWS Event***CROSS OVER THE BRIDGE****Old Bridge Cellars Wine Importer Dinner  
with Rebecca Loewy, Great Lakes Sales Director****at The Fillmore, 7954 Ann Arbor St., Dexter****Thursday, April 18 7:00 pm**

'Thanks in large part to the work of such talented importers as Old Bridge Cellars, American consumers have never had such an enormous selection of Australia's finest as well as rarest wines.' - Robert M. Parker, Jr., THE WINE ADVOCATE.

Old Bridge Cellars of Napa CA began in 1990 as a specialist in artisan-crafted wines of Australia, the likes of Cullen, Leeuwin Estate, d'Arenberg, John Duvel, Chambers, and Brokenwood. For the next decade or so, these were the talk of the town, receiving monster ratings from all the leading wine critics. While today they've lost some of their market appeal, their quality remains impeccable. Old Bridge's portfolio continues to feature a dozen and a half top winegrowing estates.

Since its early days, OBC has expanded its repertoire to include wines of New Zealand, America, France, and Italy. We'll feature a wide variety at this upcoming wine importer dinner with Rebecca Loewy. Loewy, like Bob Parker, earned a law degree, practiced for a spell, and then decided to become an advocate for wines instead of clients. When I can shoehorn in between the mobs that always surround her OBC table at trade shows, I thoroughly enjoy her wit and wisdom. She's going to prove a gifted speaker at our April 18 event.

As usual, we'll get samples of the wines to Executive Chef Anthony de Chavez and staff well in advance of the dinner for the purpose of menu creation and then post/email the menu as soon

as we receive it. Here's the wine list, including one of Australia's legendary shirazes, d'Arenberg The Dead Arm. Alongside the current release, I'll be pouring tastes of an older vintage from my home cellar.

**OLD BRIDGE CELLARS DINNER WINE LIST**

**COLLET BRUT CHAMPAGNE**

**GREYWACKE MARLBOROUGH SAUVIGNON BLANC**

**MAISON L'ENVOYE WILLAMETTE VALLEY PINOT NOIR**

**MAISON L'ENVOYE MORGON GRAND CRU COTE DU PY**

**D'ARENBERG D'ARRY'S ORIGINAL MCLAREN VALE SHIRAZ-GRENACHE**

**D'ARENBERG THE DEAD ARM MCLAREN VALE SHIRAZ**

**CHAMBERS ROSEWOOD RUTHERGLEN MUSCAT**

**EVENTS - PAST**

**JANUARY 20 CHAMPAGNE BRUNCH AT THE FILLMORE** - Whoa! Did Chef Anthony and staff ever outdo themselves with the brunch buffet! Ten trays and steam tables laden with an amazing assortment of brunch classics. Now if we can squeeze a full crowd and sparkler assortment into the Fillmore's private sections next December, we've got ourselves a new Champagne Brunch home.

My over-recruiting of sparkler samples for the December brunch proved fortuitous, as January's event offered us a closer inspection of two very important sparkling-wine sectors: Prosecco and Cava. Plus a number of other Italian sparkling wines and several Champagnes.

There were 21 Proseccos, my favorites all from the core DOCG sector, Valdobbiandene-Conegliano. Notes for these can be found on the VC website in our February sparkling wine feature, which we've extended a couple of weeks for your viewing.

There were 21 Cavas, including roses. Again, notes for my favorites can be found in the VC sparkling wine feature. These are no Prosecco roses, since glera is a white grape variety. Several sparkling roses of Italy were enjoyed though.

Ranks of sweet, sparkling white Moscatos and red Brachettos rounded out the selection and proved delicious with cinnamon crunch French toast and assorted croissants and danishes. Again, my favorites are to be found in a aforementioned sparkling wine feature.

**FEBRUARY 28 PAUL JABOULET DINNER AT THE FILLMORE** - Wow, did we ever have a great speaker in Sunny Brown of Michael Skurnick Imports. Booming voice, incredibly

well informed presentation of the firm and its wines, and full of entertaining anecdotes. The wines are surely back up to snuff too since the company has come into new and able hands. They are a little bit more 'modern' than in days of yore. Then, isn't everything? Talented owner/winemaker Caroline Frey has brought some new ways of going about winegrowing to the Northern Rhone. As Sunny noted, the competition cried 'Scandal!' at first, and then gradually began to imitate her.

We started with Scotch Egg with bacon and fig jam, garlic aioli, grilled pineapple wedge, and bulls blood microgreens accompanied by CROZES HERMITAGE BLANC LES JALETES, made entirely of marsanne. Thanks to new concepts in winemaking, this marsanne hadn't begun to encounter a mid life crisis at age two plus like old-time Northern Rhone versions. It adeptly tackled a wide variety of flavors, textures, and levels of sweetness that this course presented, included that wine-killer, egg.

Next, Red Wine Poached Salmon with roasted hedgehog mushrooms, PEI mussels, crisp pancetta, and bearnaise sauce. Another very complex challenge that might have one reaching for a full-bodied white wine. Not this time. The choice was COTES DU RHONE ROUGE PARALLELE 45, chef tested, as are all Tasters Guild dinner wines. Of grenache and syrah, this may be been pretty tannic at age two in the old days. This one was nicely polished and practically devoid of fish-clashing tannins.

Seared Duck with roasted tomato, spaetzle, berry wine gastrique, peach creme fraiche, and microgreens continued the theme of wine match-challenging complexity. No problem for VACQUEYRAS LES CYPRES. This was my first Jaboulet from my favorite appellation Vacqueyras. Maybe the firm didn't make one in the old days. No Vacqueyras is alike, this one well crafted for such a setting. Bang for the buck, it was my favorite wine of the evening.

Aged NY Strip with braised pearl onions, horsey parsnip puree, fried shiitake mushrooms, madeira and red wine reduction brought out the big reds--no second thoughts here: CROZES HERITAGE DOMAINE DE THALBERT and CORNAS LES GRANDES TERRASSES. Thalbert is a legendary vineyard; this 2016 vintage, while youthful, did the site proud, and it will carry on for many, many years in the cellar. Like the Vacqueyras, this was the first Jaboulet Cornas I can remember experiencing. Southernmost of the Northern Rhone's red wine appellations, its sunstruck hillsides produce powerhouse, enduring rouges. No monolith thanks to the talents of Caroline Frey, this revealed its depths to us even at age three. It will no doubt improve in the cellar for decades.

As did the bit of lagniape I supplied from my home cellar: 1967 CHATEAUNEUF DU PAPE LES CEDRES. Blessed with a long and sound cork and cool upbringing, it continues to thrill at age 51. Everyone seemed to enjoy a sip of this legend. The Crozes Thalabert and Cornas sported equally long corks. Buyers of these can expect similar durability.

Peach Cobbler with bourbon caramel and apricot ice cream took well to an always facile dessert wine, MUSCAT DE BEAUMES DE VENISE LE CHANT DES GRIOLLES. A 'vin doux naturel', it's both sweet and strong. No dessert can thwart it, not even chocolate.

Thanks to Executive Chef Anthony de Chavez and Fillmore kitchen and service staff--and to Sunny Brown--for another thrilling wine-and-dine evening at The Fillmore.

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

**MORE PASO PLEASURES Cass Vineyard Dinner at Grange Kitchen, 118 W. Liberty , Ann Arbor, Tuesday March 19,7:00 pm**

<b>Costs per person:</b>	By Mar 14	After Mar 14	Places	Amount
WC-TG-AWS Members / 1 guest per member:	69.50 each	72.00 each	x	=
Non-Members:	74.50 each	77.00 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**

**CROSS OVER THE BRIDGE, Wine Importer Dinner at The Fillmore, on Thursday, April 18,7:00 pm**

<b>Costs per person:</b>	By Apr 13	After Apr 13	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	<input type="checkbox"/> Postal (\$12.00)  <input type="checkbox"/> 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**

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