

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 14**. 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. 16 LA BERNEDE GR POUJEAUX, MOULIS	18.99	223.50/12		
2. 16 BLASON DE D'ISSAN, MARGAUX	39.99	234.95/6		
3. 16 DAME DE BOUARD, MONTAGNE ST EMILI	16.99	199.95/12		
4. 18 JOUANIN, CASTILLON C DE BORDEAUX	12.99	152.95/12		
5. 18 DE BERGUN, BORDEAUX	11.49	67.50/6		
6. 17 BERGERAC, LES MIAUDOUX	14.99	176.50/12		
7. 18 VRAI CAILLOU, ENTRE DEUX MERS	10.49	123.50/12		
8. 16 LARIBOTTE, SAUTERNES half bottle	18.99	223.50/12		
9. 18 C DU GASCOGNE, CASSAGNOLES	8.49	99.95/12		
10. 17 MUSCADET L'AURIERE, DE LA NOELLE	9.79	114.95/12		
11. 17 SAUMUR BLANC DU MIDI, DE BREZE	15.79	184.95/12		
12. 10 JASNIERES RAISINS NOBLES, GIGOU	16.99	199.95/12		
13. 18 BOURGUEIL CUVÉE ALOUETTES, CHANT	14.99	176.50/12		
14. 18 SANCERRE DOM PAULINE, ERIC LOUIS	22.99	269.95/12		
15. 18 BOURGOGNE PINOT NOIR, MOUTARD-DI	16.99	199.95/12		
16. 15 MARANGES VEILLES VIGNES, MATROT	29.99	176.50/6		
17. 19 BEAUJOLAIS VIL NOUVEAU, A BICHOT	8.49	99.95/12		
18. 18 CHENAS GC EN REMONT VIGNES 1939,	15.99	187.95/12		
19. 11 BOURG C D'AUXERRE BL GARDE, GOISO	8.49	99.95/12		
20. 18 CHABLIS, DOMAINE FOURREY	16.99	199.95/12		
21. 17 BOURGOGNE CHARD, DOM PERNOT	27.99	164.50/6		
22. 15 BOUZERON FORTUNE CHANZY, JESSIAU	18.99	223.50/12		
23. 18 POUILLY VINZELLES, GR CRUS BLANCS	18.99	223.50/12		
24. 18 MACON LA ROCHE VINEUSE VV, GREFFI	15.79	184.95/12		

25. 18 SAVOIE JONGIEUX BLANC, E CARREL	10.49	123.50/12		
26. 16 CORNAS PREMICES, DURAND	29.99	176.50/6		
27. 17 CDR SOURCE COURTOIS, JAUME	11.49	134.95/12		
28. 16 CDR VV, DOMAINE CHANTE CIGALE	16.79	197.50/12		
29. 16 GIGONDAS TRADITION, DE FONT SANE	20.99	246.95/12		
30. 13 CHATEAUNEUF, MAS DE BOISLAUZON	33.99	199.95/6		
31. 18 CDR BL SIGNATURE FONT DU LOUP	16.79	197.50/12		
32. 16 VAR PINOT NOIR VALMOISSINE, LATOUR	12.99	152.95/12		
33. 17 CDROUSS VIL LIEU DIT NARASSA, LAFAG	12.99	152.95/12		
34. 17 ILE DE BEAUTE, DOMAINE VETRICCIE	11.49	134.95/12		
35. 15 ALSACE PINOT NOIR TRADI, E BEYER	16.79	197.50/12		
36. 15 ALSACE RIES VORBOURG DE ROUFFACH	20.99	246.95/12		
37. 16 ALSACE GEWURZ PRINCES ABBES, SCH	16.99	199.95/12		
38. 18 OC BOCK RIESLING KAB, REVERCHON	16.99	199.95/12		
39. 18 MOSEL RIES URBAN, NIK WEIS	11.49	134.95/12		
40. 17 BRAUNEBERGER JUFFER RIES KAB, K-S	13.99	164.50/12		
41. 18 WAGRAM GRU V, PAUL DIREDER liter	12.99	152.95/12		
42. 18 VINHO VERDE BASTO, CASA DO VALLE	10.49	123.50/12		
43. 15 LISBOA CHAO RIJO, ADEGA, COLARES	16.79	197.50/12		
44. 17 BIERZO JOVEN, RAUL PEREZ	13.99	164.50/12		
45. 18 CASTILLA Y LEON TEMPRANILLO, liter	9.79	114.95/12		
46. 18 RIOJA COFRADE, DEL MEDIEVO	8.49	99.95/12		
47. 17 PRIORAT, LA CARTUJA	15.79	184.95/12		
48. 17 CASTILLA PROTOCOLO TINTO, EGUREN	6.99	81.95/12		
49. 18 ALICANTE MONASTRELL MO, SIERRA SA	8.49	99.95/12		
50. 15 BAROLO ALBE, G. D. VAJRA	33.99	199.95/6		
51. 16 NEBBIOLO D'ALBA BRUMO, SAN SILVES	16.79	197.50/12		
52. 16 VALPOLICELLA CLASS SUP RIPASSO, AR	18.99	223.50/12		
53. 18 CHIANTI CETAMURA, COLTIBUONO	10.49	123.50/12		
54. 13 CHIANTI COLLI SENESI RIS MONTEPESCI	19.99	234.95/12		
55. 17 ETNA ROSSO, AZ. AGR. TORNATORE	18.99	223.50/12		
56. 17 SICILIA NERO D'AVOLA ASMODEUS, POG	13.99	164.50/12		
57. 19 MOSCATO D'ASTI, G. D. VAJRA	14.99	176.50/12		
58. 18 ALTO ADIGE PINOT BIANCO, SAN PIETRO	13.99	164.50/12		
59. 18 SOAVE CLASSICO, INAMA	14.99	176.50/12		
60. 18 IRPINIA FALANGHINA, DI PAOLO	15.79	184.95/12		
61. 17 NEMEA AGIORGITIKO, DOM SKOURAS	14.99	176.50/12		
62. 18 PELOPONESSE MOSCHOFILERO, SKO	15.79	184.95/12		
63. 18 THREE THIEVES CALIFORNIA CAB	7.99	93.95/12		

64. 17 CASTLE ROCK RESERVE NAPA CAB	22.99	269.95/12		
65. 18 VARNER FOXGLOVE PR CAB	13.99	164.50/12		
66. 16 LANGE TWINS SAND PT MERLOT	8.49	99.95/12		
67. 17 KEN WRIGHT WILLAMETTE PINOT NOIR	23.99	281.95/12		
68. 18 PARKER STATION MONT-SLO-ST BAR PN	13.99	164.50/12		
69. 18 SHANNON RIDGE LAKE PETITE SIRAH	12.99	152.95/12		
70. 17 ANCIENT PEAKS RENEGADE RED	18.99	223.50/12		
71. 16 TRES SABORES PERSPECTIVE ZIN	26.99	317.50/12		
72. 17 ANCIENT PEAKS ZINFANDEL	16.79	197.50/12		
73. 18 GROTH NAPA VALLEY SAUV BLANC	22.99	269.50/12		
74. 19 SALMON CREEK CALIFORNIA CHARD	4.99	58.50/12		
75. 18 DAOU PASO ROBLES CHARDONNAY	16.99	199.95/12		
76. 18 DRY CREEK CLARKSB DRY CHENIN BL	11.99	139.95/12		
77. 18 ELK COVE WILLAMETTE PINOT GRIS	16.79	197.50/12		
78. 18 PIEDRA NEGRA RUTA 22 MALBEC	11.99	139.95/12		
79. 18 ESCUDO ROJO RES MAIPO VY SYRAH	16.79	197.50/12		
80. 18 MUD HOUSE MARLBOROUGH SAUV BL	12.99	152.95/12		
81. 16 LANGMEIL 3 GARDENS BAROSSA GSM	16.79	197.50/12		
82. 18 BARISTA WESTERN CAPE PINOTAGE	13.99	164.50/12		
83. 19 STORM POINT SWARTLAND RED	12.99	152.95/12		
84. 18 SAVOIE JONGIEUX ROSE, E CARREL	7.99	93.95/ 12		
85. 18 CORBIERES ROSE, V DE CAMPLONG	11.49	67.50/6		
86. VALDESPINO EL CANDADO PX SHERRY hb	13.99	82.50/6		
87. 02 WARRE'S TRADI LB V PORT bottled 08	29.99	176.50/6		
88. C. COMAZ VERMOUTH DE CHAMBERY	15.79	92.95/6		
89. STONE'S ORIGINAL GINGER WINE	11.49	67.50/6		
90. CAZANOVE TETE DE CUVEE BRUT	35.99	211.50/6		
91. ST REMY CREMANT D'ALSACE BRUT	14.99	87.95/6		
92. CVNE BRUT CAVA	11.49	134.95/12		
93. NINO FRANCO RUSTICO PROSECCO BRUT	18.99	223.50/12		
94. 06 CANTEMERLE 5ME GC H MEDOC mag	114.95	337.95/3		
95. CIGAR CITY MADURO BR ALE 6can + DEP	8.99	34.95/4		
95. deposit	.60	2.40/4		
96. BEL GIOIOSO PROVOLONE 1lb NO TAX	4.99	14.50/3		
97. TILLAMOOK WH CHEDDAR 8oz NO TAX	4.49	12.95/3		
98. DRIED W COAST MORELS 1 oz NO TAX	10.99	31.95/3		
99. FALKSALT WILD GARLIC FLAKES NO TAX	4.49	12.95/3		
100. DK CHOC COF CRM BALLS NO TAX	2.19	6.50/3		

PLEASE NOTE ANY DELIVERY OR STORAGE INSTRUCTIONS HERE

TAXABLE SUB-TOTAL:

+ 6% Sales Tax:

+Bottle Deposit:

+ NON-TAXABLE SUB-TOTAL:

=ORDER TOTAL:

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

AAWC via Postal delivery 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: \_\_\_\_\_

SIGNATURE (required for credit cards) \_\_\_\_\_

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

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/St/Zip: \_\_\_\_\_

home ph: \_\_\_\_\_

work ph: \_\_\_\_\_

email: \_\_\_\_\_

Replacement/Sample/Email/Download copy. Membership status may be checked with Sally

# ANN ARBOR WINE CLUB

MARCH, 2020

## 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 8 at 6 pm.** It's a walk-around style tasting lasting approximately two hours, accompanied by a Lake Forest Clubhouse buffet.

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

NOTE: No reservations are necessary, however, **1)** to be sure we have an acceptable **quorum** of tasters **2)** to help plan food for the buffet, and **3)** to avoid wasting tasting time checking in and paying, we offer a **lower price** of \$35 each for pre-registrations (online or at the store) until 2 weeks before the tasting. After that Quorum date, the price goes up a little more to \$40 each until the day before the tasting. Of course, we'll still welcome you at the door too, but the fee rises to \$45. Thanks to all who responded to the call and met the quorum by February 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 March 14. 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 March 21. 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 **March 21 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 3 at 6 pm**

**Quorum date is April 19**

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### --BORDEAUX - RED--

#### 1. 16 CHATEAU LA BERNEDE GRAND POUJEAUX, MOULIS

**18.99 each; 223.50 case of 12**

Second wine of Chateau Dutruch Grand Poujeaux, Cru Bourgeois. Sweet black fruit with light, sweet oak aura. Well crafted in the 2016 style./ Lots of everything: oak, extract, concentration, tannin, fruit density. A whopper of a second wine. The best of 2016 attributes enhanced by winemaker craftsmanship. This sleeper was the talk of Bordeaux's brokers in 2016 barrel tastings. No wonder! 92+/100.

#### 2. 16 BLASON DE CHATEAU D'ISSAN, MARGAUX

**39.99 each; 234.95 case of 6**

Dark and well tailored 16 fruit with Issan and Margaux elegance and fine oak for a second wine./ Yes, 16 linear and silky, with fine Margaux perfume. All makes sense. 93+/100.

#### 3. 16 CHATEAU LA DAME DE BOUARD, MONTAGNE SAINT EMILION

**16.99 each; 199.95 case of 12**

Coralie de Bouard, daughter of Chateau Angelus' Hubert de Bouard, takes after her father when it comes to fine winemaking. La Dame de Bouard is the second wine of her Clos de Bouard. Lovely, intricate fragrances of Asian spices and black fruits, with an aura of violets./ Generous Saint Emilion fruit, the silken texture of 2016, and overtones of oak and cedar. Class act here. 92+/100.

#### 4. 18 CHATEAU JOUANIN, CASTILLON COTES DE BORDEAUX

**12.99 each; 152.95 case of 12**

Deep, dark definition of 2018, with the usual ripe-fruit style of this Chateau. Youthful fruit. Spices emerge with aeration, and the nose gathers depth./ Dense and spicy. Plenty of good, fine-grained tannin. Good acidity. The vintage talks the talk.. While ripe, the acid reads Euro. Tannin builds at the end. Everything points to a positive evolution. 91+/100.

#### 5. 18 CHATEAU DE BERGUN, BORDEAUX

**11.49 each; 67.50 case of 6**

Boy, I'm looking forward to this vintage. This has oomph and fortitude. Richness and ripeness./ Richness of merlot plus good acid race. 91/100. In branded wood boxes of six bottles.

#### 6. 17 BERGERAC, CHATEAU LES MIAUDOUX

**14.99 each; 176.50 case of 12**

Half each merlot, cabernet sauvignon. Richly fruited, with a unique earthy quality too. Fresh and smooth and lifted. Merlot sweet. No cabernet resistance. Zesty, tangy fruit acidity tingles the nostrils./ Full flavor and richness foiled by racy acidity. Full body, fine tannins. Whoa. 92/100.

### --BORDEAUX - WHITE--

#### 7. 18 CHATEAU VRAI CAILLOU, ENTRE DEUX MERS

**10.49 each; 123.50 case of 12**

40% semillon, 35% sauvignon gris, 25% sauvignon blanc. Semillon fattens it up. Sauvignon gris adds an intriguing aromatic set that includes pepper and yew./ Sauvignon citrus chimes in on the palate. Sauvignon gris supplies maximum character in this unique Bordeaux blanc. 91/100.

#### 8. 16 CHATEAU LARIBOTTE, SAUTERNES half bottle

**18.99 each; 223.50 case of 12**

At Preignac. Brimful of honey, pineapple, and citrus. Very sweet./ Sweetness coats the acidity. Aromatics continue to pour forth. Add almond to the set. Botrytis masked at this stage. Loaded. 93+/100.

**9. 18 COTES DU GASCogne, DOMAINE DES CASSAGNOLES**

**8.49 each; 99.95 case of 12**

50% colombard, 25% each ugni blanc, gros manseng. Oh, this is a bright one! Colombard in control, with great gros manseng peach and padding, plus tropics deep down./ Even more complexity and intensity on the palate. This is an overachiever!. Long, balanced, and flavorful finish. 93/100.

**--LOIRE--**

**10. 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. Walnut husk and underbrush classic with good, full nasal texture play./ 2017 soft and broad on entry. Lees taste and texture, and welcome astringency on the finish. Boy, that's got body and presence. Rangy and agreeable at the table. 91/100.

**11. 17 SAUMUR BLANC CLOS DU MIDI, CHATEAU DE BREZE**

**15.79 each; 184.95 case of 12**

Wine Spectator 92 - SMART BUY: 'This offers a juicy mouthful of yellow apple, white peach and honeysuckle notes. Vibrant and detailed, featuring a lively finish laced with quinine and lemon peel accents. Drink now through 2024. \$25.'

**12. 10 JASNIERES RAISINS NOBLES, DOMAINE GIGOU**

**16.99 each; 199.95 case of 12**

Jasnieres lies along the Loir tributary of the Loire and south of Le Mans. Chenin blanc is its informing white varietal. Honey and nut. Perfect pitch. Very vital and well balanced./ Great acid, botrytis, and sweetness all in harmony. And, at a low alcohol level. Totally together. List price: \$35. 93+/100.

**13. 18 BOURGUEIL CUVEE ALOUETTES, DOMAINE DE LA CHANTELEUSERIE**

**14.99 each; 176.50 case of 12**

Est. 1822. Fresh, bright, crisp, cool, fruity, northern, snappy, classic./ Again, 2018 fruit bounties. Spot on Bourgueil. 92+/100.

**14. 18 SANCERRE DOMAINE PAULINE, ERIC LOUIS**

**22.99 each; 269.95 case of 12**

At Thauvenay. Crisp and penetrating. Dainty and pure. A delight./ Rich and silky, with good back acid. Tangelo flavor. Yes, cleansing acidity on the finish renders it eminently food-worthy. 92+/100.

**--BURGUNDY - RED--**

**15. 18 BOURGOGNE PINOT NOIR, DOMAINE MOUTARD-DILIGENT**

**16.99 each; 199.95 case of 12**

From northern Burgundy. Sweet, full, spicy, and desirable in all respects. Not woody, so there's plenty of fruit and regional definition. Wow./ Great acid as well as full body and texture and tannin and everything. 91+/100.

**16. 115 MARANGES VIEILLES VIGNES, DOMAINE MATROT**

**29.99 each; 176.50 case of 6**

Racy, cool, earthy Matrot style. Dark, deep, broad, generous. Splendid spread; all over the place./ Yes, dark cherry and a feral side. Ripe, juicy cherry fruit. Earth, texture, fine tannin. The grip, the black fruit, the old vines amplitude. Va, va, voom. 93+/100.

**17. 19 BEAUJOLAIS VILLAGES NOUVEAU, ALBERT BICHOT**

**8.49 each; 99.95 case of 12**

Early on, an intense banana and bubble gum display of a Bichot nouveau marked this wine. That's evolved to brilliant red fruitiness. More body than the regular Beaujolais here./ Yes, fermentation residuals have melted away, and now this is an accomplished and delightful mealtime wine. Cool it down and serve with Easter ham. 90/100.

**18. 18 CHENAS GRAND CRU EN REMONT VIGNES DE 1939,  
DOMAINE PASCAL AUFRANC**

**15.99 each; 187.95 case of 12**

Vineyard planted in 1939 at 1200', at the top of the Remont hillside. Full, northern Beaujolais style. Big like Moulin a Vent./ Sweet, sizable, well built. Old vines intensity, stamina. To cellar. 91+/100.

**--BURGUNDY - WHITE--**

**19. 11 BOURGOGNE COTES D'AUXERRE BLANC CORPS DE GARDE,  
DOMAINE GOISOT**

**8.49 each; 99.95 case of 12**

Very full and nutty, maybe oaky./ Very, very full. Great northern Burgundy and 2011 chardonnay acidity. Round, fully developed. Wow. For food. 92/100. List price: \$29.

**20. 18 CHABLIS, DOMAINE FOURREY**

**16.99 each; 199.95 case of 12**

The domaine is based at Milly, west of the town of Chablis. Open, forward, and exceptional fruity for Chablis. House style./ Solid stone foundation and brisk acidity, as well as the vintage's abundant fruit. Bargain. 91+/100.

**21. 17 BOURGOGNE CHARDONNAY, DOMAINE PERNOT**

**27.99 each; 164.50 case of 6**

Vineyard within Puligny, on the Meursault border. Full, oaky, dynamic combo of Meursault hazelnut and Puligny calcaire. Very attractive and well integrated barrel inflections./ Big and chewy constitution. Real Cote de Beaune solidity. Plus a 2017 grace note! 93+/100.

**22. 15 BOUZERON CLOS DE LA FORTUNE MONOPOLE MAISON CHANZY,  
J-B JESSIAUME**

**18.99 each; 223.50 case of 12**

Aligote's only local appellation., thanks to Aubert de Villaine, director of DRC, who has a home estate here. Really, really full. With barrel support, for sure. Big time. This will compete with de Villaine's at a fraction of the price./ Yes, one monster-truck aligote, oak and all. 93/100.

**23. 18 POUILLY VINZELLES, CAVE DES GRANDS CRUS BLANCS**

**18.99 each; 223.50 case of 12**

Wow! One of the fullest in the series. Really packed with material. Maybe some oak too. All around deep seated./ Yes, full indeed. Rich in fruit, with light oak aura. Wow. 92+/100.

**24. 18 MACON LA ROCHE VINEUSE VIEILLES VIGNES,  
CHATEAU DE LA GREFFIERE**

**15.79 each; 184.95 case of 12**

Old vines, barrel aging, and Roche Vineuse stoutness combine to make the full Greffiere presentation. A large Macon Villages chardonnay./ Full bodied, and still backward flavor-wise. Good future here. 92+/100.

**--RHONE/MIDI--**

**25. 18 SAVOIE JONGIEUX BLANC, EUGENE CARREL**

**10.49 each; 123.50 case of 12**

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

**26. 16 CORNAS PREMICES, DOMAINE DURAND**

**29.99 each; 176.50 case of 6**

Parker 93: 'The 2016 Cornas Premices, from relatively young vines, has turned out well. Menthol, leather and plum combine on the nose, while the full-bodied palate is supple and charming. Already easy to drink, it offers decent concentration and a long finish lined with soft, dusty tannins. Drink now-2028.'

**27. 17 COTES DU RHONE LA SOURCE COURTOIS, DOMAINE JAUME**

**11.49 each; 134.95 case of 12**

85% grenache, 15% syrah. At Vinsobres. Bright and racy as usual. Especially so in 17. Sweet grenache strawberry, syrah raspberry./ Rich and racy, cool and fruity. Ideal 17. 91+/100.

**28. 16 COTES DU RHONE VIEILLES VIGNES, DOMAINE CHANTE CIGALE**

**16.79 each; 197.50 case of 12**

70% grenache, 20% carignan, 10% syrah. A joyous aroma set of bramble, peppercorn, and garrigue. Deep, dark, silky 16 with haunting depth. So full and fabulous now. Total./ Even more garrigue, berry, and pepper spread on the palate. Dark, deep violets and plum blossoms. In a word, COMPLEX. Body, texture, and fine tannin. Grace, class, and dimension. Thorough. Very popular with the group. 93/100.

**29. 16 GIGONDAS TRADITION, DOMAINE DE FONT SANE**

**20.99 each; 246.95 case of 12**

72% grenache, 23% syrah, 3% mourvedre, 2% cinsault. Plenty of Gigondas material and body. The most ample this has shown in several vintages./ 16 silky. Plenty of bulk. Wears its 15% well. Glad to see this back in top form. 92+/100.

**30. 13 CHATEAUNEUF DU PAPE, MAS DE BOISLAUZON**

**33.99 each; 199.95 case of 6**

Parker 91-93; Wine Spectator 92: 'Dark and nicely layered, with lots of kirsch, plum coulis and raspberry pate de fruit notes forming the core. Incense, leather and black tea flavors weave through the background, while a sanguine hint stretches out the finish. Approachable, but there's serious stuffing here for further development. Best from 2016 through 2024. \$44.'

**31. 18 COTES DU RHONE BLANC SIGNATURE, LA FONT DU LOUP**

**16.79 each; 197.50 case of 12**

Grenache blanc, clairette, roussanne, bourboulenc. Fresh and bracing, with tingle and scent./ Again, with brace, fluidity, power, astringency. Lots of spiel. 92/100.

**32. 16 VAR PINOT NOIR DOMAINE DE VALMOISSINE, LOUIS LATOUR**

**12.99 each; 152.95 case of 12**

From Latour's domaine in Haute Provence. Clay and limestone soils. Nice Haute Provence take on pinot noir, combining the vintage's stylishness with cherry fruit warmth of the south. Some barrel augmentation to boot./ Full texture, taste, and fine balance of sweetness and acidity. Yes, another good vintage of this sleeper. 92/100.

**33. 17 COTES DU ROUSSILLON VILLAGES LIEU DIT LA NARASSA,  
DOMAINE LAFAGE**

**12.99 each; 152.95 case of 12**

Parker 90: 'An 80-20 blend of Grenache and Syrah, the 2017 IGP Cotes Catalanes Narassa is another Lafage wine that goes into demi-muids (15% new) for its elevelage. It's lifted and floral, with ripe black cherry flavors and a fair whack of vanilla, but there are also sweet cola-like notes. It's full-bodied and plush yet finishes a bit quickly. Keep the borderline sweetness in mind when selecting it to serve alongside food. Drink now-2025.'

**34. 17 ILE DE BEAUTE, DOMAINE VETRICCIE**

**11.49 each; 134.95 case of 12**

Ile de Beaute is Corsica, and what a lovely name for the island! 70% two native varieties, with imports merlot and syrah. Reasonably full and sweet and pleasing./ Same on the palate. Sweetness, brightness. Uniqueness of the native varieties stands out. 91/100.

**--ALSACE--**

**35. 15 ALSACE PINOT NOIR TRADITION, DOMAINE EMILE BEYER**

**16.79 each; 197.50 case of 12**

While many an Alsace pinot noir has rose color and weight, this one is REAL RED WINE. Good fortitude and pinot sweetness. Rich and ripe in 15./ Yes, ripe and full enough for northern pinot noir. Not tart. Not a rose. Sails. 91/100.

**36. 15 ALSACE RIESLING VORBOURG DE ROUFFACH GRAND CRU, THE FURST**

**20.99 each; 246.95 case of 12**

By Dopff au Moulin at Riquewihr. More about extract than fruit. Dry, with light bottle bouquet./ Yes, dry and Grand Cru statuesque. Large, dry, stony dinner riesling. Long, clinging, minerally aftertaste. 93+/100.

**37. 16 ALSACE GEWURZTRAMINER PRINCES ABBES,  
DOMAINE SCHLUMBERGER**

**16.99 each; 199.95 case of 12**

Classic Schlumberger and southern Haut Rhin power, majesty, pomaded concentration. Eminently food-worthy./ Acid coated by glycerol and light sweetness, which are foiled by great power and presence. 92/100.

**--GERMANY/AUSTRIA--**

**38. 18 OCKFENER BOCKSTEIN RIESLING KABINETT, REVERCHON**

**16.99 each; 199.95 case of 12**

Dry and full Bockstein style. Lush fruit, Bockstein earthy basis. Really penetrates the nostrils./ Oh, full of body, flavor, feel, richness. The consummate sweet-acid harmony. Yow. 93/100.

**39. 18 MOSEL RIESLING URBAN, NIK WEIS**

**11.49 each; 134.95 case of 12**

By the proprietor of St. Urbans Hof. Fresh and full. More extract and more perfume than the 2017. Smells drier than the 17 too. One of the best of the series./ Good flavor intensity. Acidity still somewhat coated in youth by the Weis halbtrocken approach. A winner overall, with more pleasure to follow. 91+/100.

**40. 17 BRAUNEBERGER JUFFER RIESLING KABINETT, KARP-SCHREIBER**

**13.99 each; 164.50 case of 12**

Yes, indeed, here's that body and brown earth foundation of the village's and vineyard's best. Tremendous size, acid tingle, full extract buffering the sweetness./ Yes, brown earth, walnut husk, huge extract, and light sweetness in balance. Have always loved this estate's rieslings for their exemplary terroir statement and jaw-breaker dry extract. Great to see them back. 94/100.

**41. 18 WAGRAM GRUNER VELTLINER, PAUL DIREDER liter**

**12.99 each; 152.95 case of 12**

I like this. It's full, frank, and bountiful. With good form. It's doesn't gush apple and legume aromas though. It's under control and bound for the table./ Yes, this has grip and firm figure. Generous texture and taste. 91+/100.

**--IBERIA--**

**42. 18 VINHO VERDE BASTO, CASA DO VALLE**

**10.49 each; 123.50 case of 12**

Ideal. Fresh, brisk, juicy, tangy, stimulating./ Oh so juicy and flavorful. Nice padding. Lithe, light and lively. 92/100.

**43. 15 LISBOA CHAO RIJO, ADEGA REGIONAL DE COLARES**

**16.79 each; 197.50 case of 12**

Sole makers of Colares; 80% castelao, 20% tinta roriz, vines averaging 40 years. Very dark and dense./ Full and black. Old time concentration. Built to last./ Full of dry matter, extract. Not bearish though; the tannins are fine grained. Persistent fruit flavors. Unique. Big time cellar candidate. 92+/100.

**44. 17 BIERZO JOVEN EL CASTRO DE VALTUILLE CASTRO VENTOSA,  
RAUL PEREZ**

**13.99 each; 164.50 case of 12**

From steep, terraced vineyards of Galicia and the mencia grape variety. Very aromatic, fresh, spicy, acidic, ideal./ Echoes on the palate. Race, acid, joven style for food. 92/100.

**45. 18 CASTILLA Y LEON TEMPRANILLO, ERCO IRIS liter**

**9.79 each; 114.95 case of 12**

Sweet, full, warm, and Toro ripe./ Again, with spice, race, and vigor too. Pleasing acidity. Coated if any tannin. Wide appeal. No brainer. Rivals the El Jefe liter we admire, and costs less. 90/100.

**46. 18 RIOJA COFRADE, BODEGAS DEL MEDIEVO**

**8.49 each; 99.95 case of 12**

All tempranillo, 3 months in barrel. Pure tempranillo. Rich and good./ Light barrel taste, good barrel impact. Deal. Rich and dark and all. 91/100.

**47. 17 PRIORAT, LA CARTUJA**

**15.79 each; 184.95 case of 12**

70% garnacha, 30% mazuelo. Power packed, insistent. Sweet fruit concentration plus oak. Big framework./ Yes, huge material, power, intensity of bright fruit flavors. Full textured. 94+/100.

**48. 17 CASTILLA PROTOCOLO TINTO, DOMINIO DE EGUREN**

**6.99 each; 81.95 case of 12**

Sweet and easy. Not in a New World sense though. Euro form and constitution./ Rich fruit substance and acidity to balance. Delivers. Yow! 91/100.

**49. 18 ALICANTE MONASTRELL MO, BODEGAS SIERRA SALINAS**

**8.49 each; 99.95 case of 12**

Purple mourvedre fruit. Fresh and right. 2018 fruit quality./ Sweet and also structured. Purple fruit and flower mourvedre aftertaste. Damn good value. 91/100.

**--ITALY - RED--**

**50. 15 BAROLO ALBE, G. D. VAJRA**

**33.99 each; 199.95 case of 6**

Wine Spectator 93/100; Parker 93/100. My notes: Measured, discreet house style. In addition to the usual nebbiolo pantheon, you get the violets I so love in this one. So charming even in a ripe vintage./ Charm, flow, discretion, measure. Beautiful bottle. 93+/100.

**51. 16 NEBBIOLO D'ALBA BRUMO, SAN SILVESTRO**

**16.79 each; 197.50 case of 12**

Accurate and accommodating. Dried fruit, black pepper, cherry, citrus peel./ Good and 16 satiny. Fine tannin. Could use some addition bottle aging, but not a lot. 91+/100.

**52. 16 VALPOLICELLA CLASSICO SUPERIORE RIPASSO, CORTE ARMANO**

**18.99 each; 223.50 case of 12**

60% corvina, 35% rondinella, 5% molinara. Real ripasso: dried fruit, concentration, proper power, balance./ Yes, a harmony of ripasso ripeness and regular Valpolicella flow and ease. So it's where it should be: between standard Valpolicella and Amarone. 92+/100.

**53. 18 CHIANTI CETAMURA, BADIA A COLTIBUONO**

**10.49 each; 123.50 case of 12**

Sweet fresh and warmed fruit. Black. Unique./ Proper body. Great 2018 fruit display. Suave, balanced. Yes. Best vintage of this I've tasted in some time. 91/100.

**54. 13 CHIANTI COLLI SENESI RISERVA FATTORIA MONTEPESCINI**

**19.99 each; 234.95 case of 12**

All sangiovese. 2 years in French oak barrels. Nice stage. Medium weight, Colli Senesi warmth, and barrel aged breadth./ Good barrel contributions, with dried cherry and orange peel sangiovese character. Soft, balanced, and ready to use. 92/100.

**55. 17 ETNA ROSSO, AZ. AGR. TORNATORE**

**18.99 each; 223.50 case of 12**

95% nerello mascalese, 5% nerello cappuccio. Medium color intensity./ Sweet nerello aromas. Great acid stamina and cut./ Delicious flow, acidity, light grip of fine grained tannins. Food wine all the way. 92+/100.

**56. 17 SICILIA NERO D'AVOLA ASMODEUS, POGGIO ANTICO**

**13.99 each; 164.50 case of 12**

Very, very bright, precise. Special cherry take on the varietal./ Again, the clarity and joy. Suave. No tannin. Just big time flavor. Good acid. 92/100.

**--ITALY - WHITE--**

**57. 19 MOSCATO D'ASTI, G. D. VAJRA**

**14.99 each; 176.50 case of 12**

For my taste in Moscato d'Asti, the younger the better. They don't get any younger than this one! Delicate and accurate. Really crisp. Young; just shipped./ Sweet and perfumed. Rose and mum. Fabulous. 95/100.

**58. 18 ALTO ADIGE PINOT BIANCO, SAN PIETRO**

**13.99 each; 164.50 case of 12**

Rich, rich, rich. Soars and sings. Incredible concentration and aromatic spread. Bright and classic. Another great one for Alto Adige. Crisp, subtly aromatic. Just right./ Rich and right. Good acid. Zingy texture and finish. Yeah, perfectly ready to go. 92/100..

**59. 18 SOAVE CLASSICO, INAMA**

**14.99 each; 176.50 case of 12**

Fresh and full and good./ Again, body, texture, character. Super-duper. 92/100.

**60. 18 IRPINIA FALANGHINA CORTE DI GISO, TERREDORA DI PAOLO**

**15.79 each; 184.95 case of 12**

A signature white grape variety of the Naples area. Pungent, varietal, aromatically

achieved. Well textured too./ Yes, richly textured. Full. A mouthful of falanghina ready to enjoy. Yow. 92/100.

**--INTERNATIONAL--**

**61. 17 NEMEA AGIORGITIKO, DOMAINE SKOURAS**

**14.99 each; 176.50 case of 12**

Volcanic soil at 2400 feet. Nice saint george sweet red fruit, open and revealing./ Cherry, raspberry, and a dash of cinnamon. Yes, come hither, easy. Hint of mint. Good acidity underlying its smooth, fruity suavity. 91/100.

**62. 18 PELOPONESSE MOSCHOFILERO, DOMAINE SKOURAS**

**15.79 each; 184.95 case of 12**

The domaine is in Arcadia, homeland of moschofilero. Well scented, of course. Ideal./ Yes, plenty of varietal character. Rose, mum, honeysuckle. Dry and well balanced. Remarkable mate to Chicken-Apricot Tangine at last month's Ann Arbor Tasters Guild dinner. 92/100.

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

**63. 18 THREE THIEVES CALIFORNIA CABERNET SAUVIGNON**

**7.99 each; 93.95 case of 12**

2017 was Wine Enthusiast Top 100. I like 2018 just as well. Sweet, and true to the varietal. Well formulated. Large. Delivers./ Yes, and even some barrel notions. Coastal fruit. Well crafted. 91/100.

**64. 17 CASTLE ROCK RESERVE NAPA VALLEY CABERNET SAUVIGNON**

**22.99 each; 269.95 case of 12**

Castle Rock is a negotiant's brand. Sometimes it really scores a winner, like this one. Inky./ Napa class. Huge concentration for 17. Black fruit. Plenty enough quality oak. Bold at 14.5%. Complete./ Sweet, dark, smooth, no tannin. Even more sass than class, and huge appeal. 93/100.

**65. 18 VARNER FOXGLOVE PASO ROBLES CABERNET SAUVIGNON**

**13.99 each; 164.50 case of 12**

Crisp style of Varner. No Paso uber ripeness or raisin. It still reads Paso's warm fruit fulfillment, but it also has Euro form./ Yes, great acid and fine framing. Not for lovers of voluptuous Paso Robles cabernet. 91+/100.

**66. 16 LANGE TWINS SAND POINT CLARKSBURG MERLOT**

**8.49 each; 99.95 case of 12**

The wife of one of the 6' 4" twins is from Chelsea MI. Rich and ripe. Consistently impressive value./ Good acid, fruit, balance. A winner always. Nice, suave merlot aftertaste. 91/100.

**67. 17 KEN WRIGHT WILLAMETTE VALLEY PINOT NOIR**

**23.99 each; 281.95 case of 12**

My Euro-oriented weekly tasting panel members were in awe of this wine. From 30+ yr old vineyards in northern Willamette Valley. Bold, sweet, oaky, spicy. Really pushes it out. Yow!./ Yes, dark and dense, yet with spiel and acidity too. Texture and cling. Yes indeed. 93+/100.

**68. 18 PARKER STATION MONTEREY-SAN LUIS OBISPO-SANTA BARBARA  
PINOT NOIR**

**13.99 each; 164.50 case of 12**

74-17-9. Great Central Coast acidity. Sharply delineated while California abundant. Masterful winemaking./ Yes, cool and clearly stated varietal character. Ripe, racy, flavorful. 91/100.

**69. 18 SHANNON RIDGE LAKE COUNTY PETITE SIRAH**

**12.99 each; 152.95 case of 12**

Good, sweet berry-plum Lake County take on petite sirah. Lake soft and approachable the way I remember the best Guenoc vintages. Not at all bear-ish like a lot of young pets./ Yes, this is a wine of place. And it has good acid and tannin as well as cushy fruit. 91/100.

**70. 17 ANCIENT PEAKS RENEGADE SANTA MARGARITA RANCH RED**

**18.99 each; 223.50 case of 12**

37% syrah, 24% malbec, 16% petit verdot, 13% zinfandel, 10% petite sirah. Large, black-fruity. Sweet fruit; no dried fruit. Shows its 14.7% power to balance the sweetness. Yow./ Cremes, pastilles, black fruits, and caramel oak. What a red blend should be. 92/100.

**71. 16 TRES SABORES ESTATE PERSPECTIVE RUTHERFORD ZINFANDEL**

**26.99 each; 317.50 case of 12**

14.6%. Full and gorgeous spread of zinfandel bounties and Napa Valley class. Plus barrel extras./ Yes, big and broad. Still, there's Napa finesse in this well managed wine. Again, the oak--and even cedar--highlights. Both mass and class. 95+/100.

**72. 17 ANCIENT PEAKS SANTA MARGARITA RANCH ZINFANDEL**

**16.79 each; 197.50 case of 12**

Wow, full Paso sweetness, with a vigorous impact of spices. Loaded, powerful, full of Paso fruit goodness./ The power is balanced by the fruit sweetness. Light oak influence. Overall, a high impact zinfandel. Great to have this side by side the Arzezin Mendocino zinfandel. Zinfandel definitely reflects its terroir, as Ridge Vineyards discovered decades back. 93+/100.

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

**73. 18 GROTH NAPA VALLEY SAUVIGNON BLANC**

**22.99 each; 269.50 case of 12**

Wine Enthusiast 92/100. My notes: Stony, classy, well under control./ Yes, stony. Even some walnut husk. Great texture and bright, unique stone-mineral-husk-rind character. My how I love Napa Valley sauvignon blanc! 94/100.

**74. 19 SALMON CREEK CALIFORNIA CHARDONNAY**

**4.99 each; 58.50 case of 12**

Wonderfully fresh. Great appley aroma appeal./ Fine acid, flavor, all. Ready to enjoy. This is just as amazing a value as the Salmon Creek Pinot Noir. 91/100.

**75. 18 DAOU PASO ROBLES CHARDONNAY**

**16.99 each; 199.95 case of 12**

Wine Enthusiast 91/100. My notes: Former Hoffman Mountain Ranch. Good

combo of rich fruit and controlled oak./ Again, the balance. All lays right. Light malo. 92/100.

**76. 18 DRY CREEK VINEYARD CLARKSBURG DRY CHENIN BLANC**

**11.99 each; 139.95 case of 12**

Wilson Ranch. Class and classicism. Delightfully Vouvray like, enhanced by the California burst of varietal character./ Great acid and French like chenin vigor. Great texture. Flavorful. 92/100.

**77. 18 ELK COVE WILLAMETTE VALLEY PINOT GRIS**

**16.79 each; 197.50 case of 12**

Full aroma and body as usual. Generous stuff here./ Lots of pinot gris waxiness, plus good acid cut. Has volume. Old reliable. Definitely a solid vintage of this. Will continue to swell up over the coming months. 92+/100.

**--SOUTHERN HEMISPHERE--**

**78. 18 BODEGA PIEDRA NEGRA RUTA 22 TUNUYAN MALBEC**

**11.99 each; 139.95 case of 12**

All malbec. Sweet and spicy. Full appeal. Comes right at ya. Very savory./ Concentrated, sweet and spicy malbec black fruit plus high altitude vigor and acid. 91/100.

**79. 18 ESCUDO ROJO RESERVA MAIPO VALLEY SYRAH**

**16.79 each; 197.50 case of 12**

A new joint venture of all three of Bordeaux's Rothschild families. Barrel aged, 10% new, 90% second year. Black color./ Rich black fruits. Deep and dark and significant. Barrel aged complex./ Luxurious black fruit, dark and spicy. Maipo varietal charity and concentration. Chile's syrahs are sleepers, unique and among the best in the world. 92+/100.

**80. 18 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC**

**12.99 each; 152.95 case of 12**

Full, and well measured as well. Sweet tropical fruits./ Yow, full burst of tropics and sweet citrus. Yes! 92/100.

**81. 16 LANGMEIL THREE GARDENS BAROSSA VALLEY GSM**

**16.79 each; 197.50 case of 12**

Shiraz, mourvedre, grenache. Oh, that's good. Rich, intense, and beautiful./ Spicy, vigorous, barrel aged. The right stuff. 92/100.

**82. 18 BARISTA WESTERN CAPE PINOTAGE**

**13.99 each; 164.50 case of 12**

He was in my office last year! Yes, the accidental inventor of 'coffee' pinotage, Bertus Fourie. A large, gentle, soft spoken man. Oh, coffee, cherry, chicory. The most intense, rangy, and lovely aromatic set ever./ Yes, acid, flavor, fruit sweetness, balance. Awesome coffee pinotage. 93/100.



**83. 19 STORM POINT SWARTLAND RED****12.99 each; 152.95 case of 12**

NY Times 20 Reds Under \$20: 'This wine from the Swartland region northeast of Cape Town, South Africa, is a homage to the red blends of the south of France. It's 56 percent cinsault, a work-horse grape that is getting more attention and care these days, with the remainder syrah and carignan. It's fruity yet lithe, underlined with light tannins. \$16.99.'

**--ROSE--****84. 18 SAVOIE JONGIEUX ROSE, DOMAINE EUGENE CARREL****7.99 each; 93.95 case of 12**

A treat. Really full of strawberries and blossoms. Lithe and sweet smelling. Brisk, fresh, fruity, crisp, northern. Really pushes out the fruit aromas. Everything's upbeat./ Full flavored and textured. Fruit sweetness and acidity in perfect harmony. Wow. At the top of its game. No waitin', no hesitatin'. 92/100.

**85. 18 CORBIERES ROSE, VIGNERONS DE CAMPLONG****11.49 each; 67.50 case of 6**

14%; Gold Medal - Paris. Full body and character, finely accomplished. Wow, this sings. And it's big and generous too./ Yes, gracious, this is a large scale Med rose on the level of a Tavel. 92/100.

**--FORTIFIED/FRUIT--****86. VALDESPINO EL CANDADO PEDRO XIMENEZ SHERRY half bottle****13.99 each; 82.50 case of 6**

17%. Lock and key top. Very sweet, but the power cools it down. Nuts, molasses, maple./ Yes, all about flavor rather than stickiness. Wide range of flavors. 95/100.

**87. 02 WARRE'S TRADITIONAL LATE BOTTLED VINTAGE PORT bottled 2008****29.99 each; 176.50 case of 6**

Bottled in 2006; unfiltered. Powerful, sweet, young, bold./ Warre's black fruit style. Sweet. Holding a lot back still. This will age like a Vintage port at a quarter of the price, while it's 15 years older than the latest Vintage port releases. 93+/100.

**88. C. COMAZ VERMOUTH DE CHAMBERY****15.79 each; 92.95 case of 6**

Owned by Dolin. A bianco, sweet white style. Light quinine. Something earthy./ Yes, sweet, with quinine bitter cut. Flowers, wormwood, and that unique and attractive earthy thing. Is it gentian root? 92/100.

**89. STONE'S ORIGINAL GINGER WINE****11.49 each; 67.50 case of 6**

Est. 1740. Well, this really penetrates in a genuine and strong ginger fashion. Not a sweet nose. Pure ginger and spirit./ Indeed, total ginger plus good sweetness on the palate to sooth its nip. So it's balanced and ideal. Many cocktail and dessert applications. 94/100.

**--SPARKLING--****90. CHARLES DE CAZANOVE TETE DE CUVEE BRUT CHAMPAGNE****35.99 each; 211.50 case of 6**

Wine Spectator 92/100. My notes: 60% pinot noir, 30% meunier, 10% chardonnay. Beautiful nv brut; I love the meunier part./ Finesse, freshness, roundness, smoothness. Beautiful take. 93/100.

**91. DOMAINE SAINT REMY CREMANT D'ALSACE BRUT****14.99 each; 87.95 case of 6**

All chardonnay; est. 1725. Translucent, powdery, doughy. Ideal blanc de blancs, methode champenoise of chardonnay./ While the nose seems well padded, the palate is very dry, which comes as a bit of a surprise. Dry, cleansing finish. Great versatility at the table. 91/100.

**92. CVNE BRUT CAVA****11.49 each; 134.95 case of 12**

9 months en tirage. .7 RS. Good bottle bouquet and fine mousse. Creamy. Dazzling./ Dough and cream. Class and clarity. Fruit and fine mousse. All adds up to a lot of cava quality for the money. 92/100.

**93. NINO FRANCO RUSTICO PROSECCO DI VALDOBBIADENE SUPERIORE BRUT****18.99 each; 223.50 case of 12**

Wine Enthusiast 94 - #1, TOP 100 WINES OF 2019: 'Aromas of white spring flower, Bartlett pear and citrus waft out of the glass. The racy, refreshing palate is full of energy, offering crisp yellow-apple, lemon drop and orange zest flavors balanced by vibrant acidity. A perlage of small, refined and continuous bubbles provides the silky backdrop.'

**--GRAND FORMAT--****94. 06 CHATEAU CANTEMERLE, 5ME GRAND CRU, HAUT MEDOC magnum****114.95 each; 337.95 case of 3**

Sweet, round, well developed fruit and oak bouquet. Maturity, grandeur, Grand Cru class. Beautiful./ Yes, sweet fruit. Mellowing. Light tannin. Has it all together. Classic to estate, zone; with fine maturity. 96/100.

**--POTPOURRI--****95. CIGAR CITY MADURO BROWN ALE six 12 oz cans****8.99 each; 34.95 case of 4 plus Deposit .60 each; 2.40 case of 4**

Tampa's Ybor City neighborhood was a warren of cigar factories in the late 19th and early 20th century period. Thus this brewery's name. It's legendary brews are finally distributed in Michigan, including the ratebeer 98/100 Maduro Brown, a hearty, malty ale with notes of chocolate, toffee, and coffee with a silky mouthfeel contributed by flaked oats. Say, it goes well with cigars too!

**96. BEL GIOIOSO PROVOLONE 1lb****4.99 each; 14.50 case of 3**

Unlike last sale's applewood smoked Grande provolone, this one is brined, roped, and hung to cure but never smoked. From a Pulaski WI cheesemaker, this rendition comes from pasteurized cow's milk. Mild and easy to slice, it's tasty on its own or

melted over burgers and cassaroles.

**97. TILLAMOOK 24-MONTH VINTAGE WHITE CHEDDAR CHEESE 8 oz bar**

**4.49 each; 12.95 case of 3**

Tillamook is a cooperative of farmers founded in 1909. This is the oldest cheddar we've seen from Tillamook, distinctively sharper than its so-called 'Extra Sharp Cheddar'. Competes with the best two year old Vermont cheddars.

**98. DRIED WEST COAST MORELS 1 oz**

**10.99 each; 31.95 case of 3**

One advantage of dried morels is that they are more intensely flavored than fresh one. Another is that once they're reconstituted in warm water, the remaining broth is also useful in recipes. We buy these in bulk to give you extra savings.

**99. FALKSALT WILD GARLIC NATURAL SEA SALT CRYSTAL FLAKES 4.4 oz cylinder**

**4.49 each; 12.95 case of 3**

FalkSalt has been Sweden's premium salt maker since 1830. Wild garlic, or ramsons, flavor this rendition, which is especially good in salads and over roasted vegetables and fried fish.

**100. CHOCOA DARK CHOCOLATE PRALINES FILLED WITH COFFEE CREAM 4.4 oz bag**

**2.19 each; 6.50 case of 3**

By Secondo Vergani of Cremona Italy. 52% minimum cocoa solids. 10 to the bag. Decadent!

# ANN ARBOR TASTERS GUILD

MARCH , 2020  
EVENTS -

## UPCOMING

*Third 2020 Ann Arbor Tasters Guild/AWS Event*

### **HE'S BAACK Wines of Italy Dinner with Nicola Biscardo at Grange Kitchen, 118 W. Liberty, Ann Arbor Monday, March 23, 7 pm**

One of our most colorful and dynamic speakers will be in town for a Tasters Guild return engagement. In his own words:

'I was born in Verona on January 12th, 1972 in a family of wine makers. Raised in the land of Amarone I took my first wine class at the age of nineteen while I was studying Political Science at the college. 'It did not take me long to realize that my way was to continue in the family business of selling wine, so I switched to wine studies and I attended the master at the Italian Association of the Guild of Sommeliers. 'Now I am a professional Wine Taster, a Sommelier, a member of The Society of Wine Educators and not a politician.

'I moved to United States in 1997 and I lived in New York to market and organize the distribution of Conexport, a private consortium that represents some of the best small producers from different wine regions of Italy.'

'NICOLA BISCARDO SELECTIONS, formerly CONEXPORT ITALY (Council for the export of prestigious Italian wines), was established in 1987 to internationally promote a line of high quality Italian wines produced by selected estates from the most notable regions of Italy. Nicola Biscardo Selections only associates with producers who have earned the highest respect among their peers and who consistently produce proven high quality products. Every winery is family owned and follows Organic, Biodynamic, or Sustainable farming, implementing very few interventions in wine-making to craft natural wines.

'We specialize in "indigenous" varieties—grapes that are grown only in specific areas of Italy and not grown anywhere else in the world—because we believe that those wines are the only ones able to deliver unique flavors and elicit emotions.'

We'll have a new slate of Nicola Biscardo's selections and estate wines this round. Samples will be sent ahead to Chef/Proprietor Brandon Johns and staff for the purpose of menu inspiration. When the menu is ready, we'll post it on the VC website and email the membership.:

#### WINE LIST

**EMILIA NOTTE ROSA BRUT,  
CANTINA DI CARPI**

**MONTEPULCIANO D'ABRUZZO PIANE  
DI MAGGIO, AGRIVERDE**

**VENEZIE PINOT GRIGIO,  
PINCIPE DEI CONTI**

**VERONA CORVINA,  
MARCHESI BISCARDO**

**SOAVE CLASSICO, BALESTRI VALDA**

**BARBERA D'ASTI LE QUATTRO  
TERRE, LA MERIDIANA**

**CHIANTTOSCANA BACCO,  
GUADO AL MELO**

*Fourth 2020 Ann Arbor Tasters Guild/AWS Event*  
**SUTTER'S GOLD TFE Portfolio Dinner**

**with Jodi Holden, Regional Manager  
Trincherro Family Estates**

**at Grange Kitchen, 118 W. Liberty, Ann Arbor  
Thursday, April 16, 7 pm**

In 1947 New York City brothers John and Mario Trincherro ventured to California and purchased the venerable Sutter Home Winery in Napa Valley. 11 years later, Mario's son Bob joined in as winemaker, and later his younger brother Roger.

On the advice of Darrell Corti of Corti Brothers gourmet grocery in Sacramento, the family bought zinfandel grapes from 100 year old vines of Amador County. The first vintage, 1968, became a legend, establishing Sutter Home as a maker of fine wines as well as jug wines.

However, the zinfandel that brought the Trincherros 'Sutter's Gold' was of a different ilk. Due to a stuck fermentation, a vat of 1974 Zinfandel turned out blush colored, with 2% residual sugar. Coined 'White Zinfandel', it became such a runaway success that by 1987 it was America's top-selling wine.

This brought the Trincherros the resources to establish their own Napa Valley estate and produce top flight cabernet sauvignons. And to buy other Napa Valley wineries such as Napa Cellars and Folie a Deux. And, eventually, to venture into imported wines. There are now nearly 50 brands in the portfolio, some of which we've spotlighted at previous Ann Arbor Tasters Guild events, such as Jeff Myers of Terra d'Oro and Bruce Neyers of the eponymous winery. Bob Trincherro himself came in for one of our dinners at Moveable Feast on Liberty years back. 103 attendees filled every room in the building—a record turnout.

Our presenter, Jodi Holden CSW, has been a friend of Sally and me for decades, first selling for Viviano Wine Importers and later taking a position with Trincherro Family Estates, which she will very capably represent on April 16. Samples will be sent ahead to the Grange Kitchen staff for menu inspiration, the menu to be posted and emailed when available. Here's what I have in mind, wine-wise:

#### WINE LIST

#### AVISSI PROSECCO

**RIAS BAIXAS ALBARINO ABBADIA DE SAN CAMPIO, TERRAS GAUDA**

**ECHO BAY MARLBOROUGH SAUVIGNON BLANC**

**NAPA CELLARS NAPA VALLEY PINOT NOIR**

**COTES DU RHONE, BIELER PERE**

**SARDON DE DUERO, QUINTA SARDONIA**

**TRINCHERO ESTATE MARIO'S NAPA VALLEY CABERNET SAUVIGNON**

**TERRA D'ORO AMADOR ZINFANDEL PORT**

## EVENTS - PAST

### **JANUARY 23 MICHAEL CORSO SELECTIONS DINNER AT GRANGE KITCHEN**

- What a wonderful pair of winter Ann Arbor Tasters Guild dinners we had, each with the founder and leader of a noteworthy wine importing company. And the weather cooperated for each!

A decades-long friend, Mike Corso seems ageless. Soft-spoken and practical, he gave us a grand tour of his company's history and its portfolio, starting with our aperitif of CABERNET D'ANJOU EN MIREBEAU. Of cabernet franc, this appellation is seldom seen in our market these days, yielding to the much more common Rose d'Anjou of the grolleau grape. Near dry and redolent of red raspberries, it made a delightful starter.

With Winter Vegetables, Yogurt, Lime, and Mint, we enjoyed TOURAINE SAUVIGNON BLANC, GRAND BALLON, a brisk, northern-grown sauvignon which shared a lot of empathy with the ventilating qualities of the lime and mint components of the course. Then Duck Liver Mousse, Spicy Pickled Rabe, and Brioche we had ALSACE PINOT GRIS TRADITION, EMILE BEYER. The mousse and pinot gris were naturals together, the wine showing both a complementary plumpness and a light acid foil that played the counter role as the pickled rabe. Yin and yang throughout!

Roasted Trout, Brinery Sauerkraut, Potato Puree, and Bacon joined ALSACE PINOT NOIR, EMILE BEYER. While many an Alsace pinot noir is essentially a rose in color in body, this one is a genuine red wine, albeit low in tannin and high in acid so a great accompaniment to freshwater fish and no enemy of sauerkraut. This surely recalls Alsace cuisine.

The menu abundance continued with Grilled Pork, Roasted Mushrooms, and Almond-Parsley Gremolata with CHINON CLOS DU SAUT AU LOUP, DOMAINE DOZON, one of the central Loire Valley's fine cabernet franc appellations. The course was naturally wine friendly, and the wine food friendly. Each aspect of the course brought out a different facet of the wine. That's entertainment!

Last of the main courses: Lamb and White Bean Stew, accompanied by NICOLAS BARREYRE, BORDEAUX SUPERIEUR. Claret (red Bordeaux wine) likes lamb, and so it was. This Bordeaux Superieur is unusual in that it comes from the Left Bank (Medoc) side of the Gironde, from the 'palus' soils that lie between the estuary and the gravelly soils of Margaux.

A simple butter cookie was all that was needed to spotlight our dessert wine, CLOS L'ABEILLEY, SAUTERNES. Unctuous wine and natural pairing. Thanks to Chef/Proprietor Brandon Johns and his staff for a sumptuous feast of well-conceived wine-and-food pairings.

### **FEBRUARY 13 DIAMOND WINE IMPORTERS DINNER AT GRANGE KITCHEN -**

This was our second wine import company dinner of the new season with the firm's founder and leader, this evening Ted Diamantis. And it was a first also: first Wines of Greece event in the history of Ann Arbor Tasters Guild and its predecessor, Ann Arbor Les Amis du Vin. Yes, that takes us back to 1975 a long dry spell without one of antiquity's classic winegrowing lands.

Knowing that the audience was starting at Square One in terms of Greece and its wine culture, Ted led us through legend and lore, terroir and winemaking--the complete package. For his part, Chef Brandon Johns answered my call for an international--rather than a stuffed-grapeleaves--dinner. My, the concepts here were wide-ranging and unique. As well as complementary, of course, since samples of the wines were sent ahead to the kitchen.

NAOUSSA AKAKIES SPARKLING XINOMAVRO, KIR-YIANNI ESTATE played the aperitif role to the hilt. Semi-dry and fruity, it turned out to be the most popular wine in terms of post-dinner sales. It comes from Central Macedonia in northern Greece. The first course, Hamachi Crudo, Pickled Peppers, Capers, and Herbs was accompanied by SANTORINI ASSYRTIKO, SANTO, from the popular tourist island in the South Aegean. Assyrtiko is certainly one of Greece's best white grape varieties, and its finest wines come from Santorini. They're getting expensive these days, as demand outstrips supply. The pairing worked well, given the wine's brisk acidity.

Roast Carrots, Sunflower-Sesame Butter, Curry, and Pea Shoots joined AMYNDEON MALAGOUSIA, ALPHA ESTATE. Amyndeon is in West Macedonia. Malagousia is another of Greece's top white varieties and a personal favorite for its combination of dryness and subtle fragrance. The curry component of the course brought out some otherwise-hidden attractions from the wine. Chicken-Apricot Tagine was mated with PELOPONNESE MOSCOFILERO, DOMAINE SKOURAS from that great peninsula southwest of Athens, home of the moscofilero variety. Perfect match here, the wine's stone-fruit fragrance just a joy with the apricot tagine.

Bo Ssam Style Slow-Roasted Pork, with Kimchi and Scallion Sauce enjoyed a pairing with CRETE VIDAINO, DOULOUFAKIS, this wine taking us to Greece's largest, southernmost island. I had intended to have the Amphora cuvee, the 'orange' wine fermented in amphorae with its grapeskins. Instead, only the 'regular' wine was available, agreeable and mealworthy but not very distinctive.

The grand finale featured Lamb Kofta, White Beans, and Pickled Vegetables with two red wines: NEMEA AGIORGITIKO, DOMAINE SKOURAS, from Peloponnese, and AMYNDEON XINOMAVRO HEDGEHOG VINEYARD, ALPHA ESTATE, from Macedonia. Agiorgitiko ( Saint George) and xinomavro are two of Greece's finest red varieties and two of my favorites. The first was smoother and fruitier, the second fuller bodied and more 'serious'. Each played well with the course for different reasons.

Well, as if we weren't blessed enough already, look forward to yet a third 'Head Honcho' dinner at Grange on March 23. See 'Events - Upcoming' for de head and de tails.

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

**HE'S BAACK! Wines of Italy Biscardo Dinner at Grange Kitchen, 118 W. Liberty, Ann Arbor, Monday, March 23, 7pm**

<b>Costs per person:</b>	By March 16	After March 16	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			TOTAL	=

Join or Renew your AAWC Membership on the Form below.

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 \_\_\_\_\_ ZIP Code \_\_\_\_\_

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

**SUTTER'S GOLD, Trincher Family Estates Portfolio Dinner at Grange Kitchen, 118 W. Liberty, Ann Arbor, Thurs, April 16, 7pm**

<b>Costs per person:</b>	By April 9	After April 9	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			TOTAL	=

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

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

**Membership need attention? 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) <input type="checkbox"/> EMAIL (\$6)	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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**March 2020 NEWSLETTER**  
**Ann Arbor Wine Club Ann Arbor Tasters Guild - AWS**