

NAME _____

(VC will assign this number!) ORDER SEQUENCE # _____

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

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

1. Write the number of bottles of each wine you're ordering in the Quantity column.
2. Multiply by the price per bottle and write that amount in the Cost column or enter the case price if ordering a full case of that item.
3. Add the taxable amounts (non-tax items are marked NO TAX) in the Cost column and write that amount at TAXABLE SUB-TOTAL at the end of the order form.
4. Multiply the TAXABLE SUB-TOTAL by .06 to get the 6% Sales Tax amount.
5. Add the NO TAX amounts in the Cost column and write that amount at NON-TAXABLE SUB-TOTAL.
6. Add the two SUB-TOTALS, Sales Tax, Bottle Deposit, if applicable, (indicated +DEP on order form) and write that amount at ORDER TOTAL.
7. Order forms must be accompanied by full payment of ORDER TOTAL by cash, check, Visa, Mastercard, Discover or American Express.
8. Order forms and full payment must be received by Village Corner by **MaY 11**. Orders received the following week are subject to a 2% surcharge. Orders may be hand-delivered, mailed, FAXed to 995-1826 or online (link at <http://villagecorner.com/clubs/index.html>). NO PHONE ORDERS PLEASE.

Wine	Price bottle	Price case	How Many	Cost
1. 16 PIMORIN, HAUT MEDOC	12.99	152.95/12		
2. 15 BARET, PESSAC-LEOGNAN	19.99	234.95/12		
3. 15 CH SAINTAYME, GC, ST EMILION	20.99	246.95/12		
4. 15 MOULIN NEUF, REVELATIONS , BLAYE	14.99	176.50/12		
5. 16 DE CAMARSAC, BORD SUP	10.49	123.50/12		
6. 16 CAHORS MALBEC, DU CAILLAU	14.99	176.50/12		
7. 16 JOUBERTS PRESTIGE, BLAYE BLANC	12.99	152.95/12		
8. 17 L'ORANGERIE, BORD BLANC	11.49	134.95/12		
9. 02 COUTET, 1ER GC, BARSAC	44.99	264.50/6		
10. 17 C D GASC COLOMBARD-SAUVIGNON,	7.49	87.95/12		
11. 17 MUSCADET VV, SALMONIERE	8.49	99.95/12		
12. 17 SAUMUR BL POUCHES, VDE SAUMUR	10.49	123.50/12		
13. 09 FRANCAIS GAMAY C GIGOU'T, GIGOU	9.99	117.50/12		
14. 17 SANCERRE , D & J CROCHET	20.99	246.95/12		
15. 14 BOURGUIGNONS RENARD, DEVILLARD	12.99	152.95/12		
16. 17 BOURGOGNE HAUTES CDB PN, MERCEY	18.99	223.50/12		
17. 15 RULLY EN ROSEYCHANZY, JESSIAUME	22.99	269.95/12		
18. 15 BEAUJOLAIS VILL, STEPHAN AVIRON	12.99	152.95/12		
19. 18 MORGON GC, DE PIZAY	15.99	187.95/12		
20. 17 CHABLIS PARGUES, SERVIN	20.99	246.95/12		
21. 16 MEURSAULT, MATROT	57.99	339.95/6		
22. 17 BOUZERON CUVEE AXELLE, M BRIDAY	20.99	246.95/12		
23. 16 MACON CHAINTRE RES ROCHERS	13.99	164.50/12		
24. 17 POUILLY VINZELLES, CAVE GC BLANCS	18.99	223.50/12		

25. 17 SAVOIE APREMONT JACQUERE	15.99	187.50/12		
26. 15 CROZES HERMITAGE, E. GUIGAL	23.99	279.95/12		
27. 17 CDR, DELAS FRERES	12.99	152.95/12		
28. 15 LIRAC, MONT REDON	21.99	258.50/12		
29. 16 CHATEAUNEUF SECRET DE NOS VIGNES	33.99	199.95/6		
30. 17 CDR BL RES, MONT REDON	13.99	164.50/12		
31. 15 BANDOL, CANADEL	33.99	199.95/6		
32. 16 ST CHINIAN TRAVERS MARCEAU, RIMBE	14.99	176.50/12		
33. 16 ALSACE PINOT AUXERROIS, A SELTZ	15.99	187.95/12		
34. 15 ALSACE GEWURZ VV, FREY-SOHLER	18.99	223.50/12		
35. 17 MOSEL ELBLING TROCKEN, HILD	13.99	164.50/12		
36. 15 WEHLENER SONNENUHR RIES SPAT, S-P	20.99	246.95/12		
37. 17 SOMMERACHER KATZENKOPF SIL TR,	12.99	152.95/12		
38. 16 PFALZ RIES KAB VOM BASALT, N MULLER	14.99	176.50/12		
39. 15 WEINLAND ZWEIGELT, ECKER liter	13.99	164.50/12		
40. 17 NIEDEROSTERREICH GRU V KLASSIK TR,	12.99	152.95/12		
41. 17 MINHO ALVARINHO, NORTICO	12.99	152.95/12		
42. 14 DAO COLHEITA SEL Q DE CABRIZ	9.79	114.95/12		
43. 18 CASTILLA Y LEON TEMP, EL JEFE GR II	10.49	123.50/12		
44. 16 RIBERA DEL DUERO, AALTO	39.99	234.95/6		
45. 18 RIOJA ALAVESA, ARTUKE	13.99	164.50/12		
46. 16 CAMPO DE BORJA GARNACHA GODINA	18.99	223.50/12		
47. 17 PAGO EL TERRERAZO BL MESTIZAJE	14.99	176.50/12		
48. 17 ALICANTE MONASTRELL TARIMA, VOLV	6.99	81.95/12		
49. 17 LANGHE NEBBIOLO, SCAVINO	18.99	223.50/12		
50. 17 BARBERA D'ASTI TASMORCAN, PERR	15.99	187.95/12		
51. 16 TRENTO SCHIAVA, CEMBRA	14.99	176.50/12		
52. 14 VENEZIA GIULIA REFOSCO, BASTIANICH	13.99	164.50/12		
53. 16 CHIANTI IL CAVALIERE, GRATI	8.49	99.95/12		
54. 15 CARMIGNANO SANTA CRISTINA IN PILLI	16.99	199.95/12		
55. 12 VINO NOBILE DI MONTEPULCIANO RIS, C	24.99	293.95/12		
56. 16 MONTEPULCIANO D'ABRUZZO NEVIO, . TA	12.99	76.50/6		
57. 17 ROERO ARNEIS LE TRE, MALABAILA	13.99	164.50/12		
58. 17 ALTO ADIGE PINOT BIANCO AMPBERG	14.99	176.50/12		
59. 17 DOLOMITI PINOT GRIGIO SCHLOSSKELL	12.99	152.95/12		
60. 17 UMBRIA VIOGNIER, CARDETO	8.49	99.95/12		
61. 16 MACEDONIA VRANEC, BOVIN	13.99	164.50/12		
62. 17 PATRAS RODITIS, KOUROS	12.99	152.95/12		
63. 14 SEVEN HILLS WALLA WALLA VY RED	18.99	223.50/12		

64. 16 PAOLETTI PICCOLO CALISTOGA RED	25.49	299.95/12		
65. 17 L'ENVOYE STRAIGHT SHOOTER PN	14.99	176.50/12		
66. 16 DE LOACH RRV PINOT NOIR	23.99	281.95/12		
67. 16 ANTHILL FARMS SONOMA C SYRAH	16.99	199.95/12		
68. 17 MCMANIS RIVER JUNCT PETITE SIRAH	9.99	117.50/12		
69. 15 MONTEVINA SKYLAND R AMADOR ZINF	7.99	93.95/12		
70. 08 CA' TOGNI NAPA VY SWEET RED h bot	14.99	87.95/6		
71. 17 HERITANCE NAPA VY SAUV BLANC	14.99	176.50/12		
72. 17 HAPPY CAMPER CALA CHARDONNAY	6.99	81.95/12		
73. 17 FOLIE A DEUX RRV CHARDONNAY	15.99	187.95/12		
74. 18 HUSCH MENDOCINO CHENIN BLANC	12.99	152.95/12		
75. 17 FONTAINE LEELANAU PINOT BLANC	14.99	176.50/12		
76. 17 ELK COVE EST WILLAMETTE PINOT GRIS	16.79	197.50/12		
77. 16 ROKU EST DIST 7 MONTEREY RIESLING	8.49	99.95/12		
78. 17 DONA PAULA CARDOS MEND MALBEC	8.49	99.95/12		
79. 17 APALTAGUA RES APALTA CARMENERE	10.49	123.50/12		
80. 17 MUD HOUSE C OTAGO PINOT NOIR	14.99	176.50/12		
81. 18 MT. BEAUTIFUL SAUVIGNON BLANC	13.99	164.50/12		
82. 16 MWC VICTORIA SHIRAZ-MOURVEDRE	14.99	176.50/12		
83. 17 DE WET EXCELSIOR ROBERTSON CAB	5.99	69.95/12		
84. 18 SAVOIE JONGIEUX ROSE, CARREL	9.79	114.95/12		
85. 18 TAVEL ROC EPINE, LAFOND	15.99	187.95/12		
86. DOMEQ LA INA VERY DRY FINO SHERRY	12.99	76.50/6		
87. BURMESTER 10 YEAR OLD TAWNY PORT	29.99	174.95/6		
88. CARPANO PUNT E MES VERMOUTH	20.99	123.50/6		
89. COLLET BRUT CHAMPAGNE	26.49	154.95/6		
90. CREMANT D'ALSACE BRUT, J CATTIN	15.99	187.50/12		
91. 18 J. ESTEVE NADAL AVINYO PETILL BLANC	12.99	152.95/12		
92. 17 MONTESEL PARADISO PROSECCO X DRY	16.79	197.50/12		
93. DAB DORTMUNDER EXP -pk h lt cans + DEP	5.95	34.95/6		
93. deposit	.40	2.40/6		
94. BEECHER X AGED FLAGSHIP 7oz tri NO TAX	7.95	23.50/3		
95. PT REYES ORIG FARMST BLUE lb NO TAX	12.99	37.95/3		
96. LEVONI RUSTICO SALAME 7oz chub NO TAX	7.29	21.50/3		
97. FALK ROSEMARY SEA SALT 4.4 oz NO TAX	4.29	12.50/3		
98. FORMELLA SICIL MUFFULETTA jar NO TAX	4.49	12.95/3		
99. SATRI BOCCONCINI CH CRACK pkg NO TAX	2.79	7.95/3		
100. VERG COFF CR-FILLED DK CHOC NO TAX	1.79	10.50/6		

PLEASE NOTE ANY DELIVERY OR STORAGE INSTRUCTIONS HERE

TAXABLE SUB-TOTAL:

+ 6% Sales Tax:

+Bottle Deposit:

+ NON-TAXABLE SUB-TOTAL:

=ORDER TOTAL:

+Add Membership Dues (choose one)

AAWC via Postal delivery 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

MAY, 2019

ANN ARBOR WINE CLUB MAY TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Sunday, May 5 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 before the tasting is set (May 28 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, we met the quorum by April 28 and the Pre-Sale Tasting will proceed May 5 at 6:00 pm at Lake Forest Golf Club. **Please bring this newsletter** to serve as your tasting sheet. **Please, no fragrances.**

ORDERING INFORMATION. Order form with payment should reach Village Corner, 1747 Plymouth Rd, Ann Arbor 48105, by Saturday May 11. Orders received the following week are subject to a 2% surcharge. Orders are filled in the sequence in which they are received and paid, and early orders take precedence in the allocation of items in short supply. VISA, MasterCard, Discover card and American Express accepted; include address, phone, card number and expiration date. Orders may be hand-delivered, mailed, FAXed (995-1826) or placed online (link at <https://villagecorner.com/clubs/index.html>), but no call-in orders, please.

ORDER PICK-UP. No pick-ups before May 18. Inquire with the Village Corner wine staff about storage and delivery options. Village Corner has very limited in-store storage space so please try to pick up your order as soon as feasible.

PICKUP DATES -any day you choose from **May 18 FORWARD**.

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

MARK YOUR CALENDAR:

NEXT Ann Arbor Wine Club Tasting is Sunday, June 30 at 6 pm

Quorum date is June 16

--BORDEAUX - RED--

1. 16 CHATEAU PIMORIN, HAUT MEDOC

12.99 each; 152.95 case of 12

Partner with Chateau Fontesteanu Cru Bourgeois at Saint Sauveur, west of Pauillac. Like the 2012, sleek, well tailored, and racy to start. With aeration, lovely claret fruit starts emerging. Balanced and even tempered./ Fine tannin and acid for texture. Nice and spicy, though no new oak evident. Tres claret, tres 2016. 91+/100.

2. 15 CHATEAU BARET, PESSAC-LEOGNAN

19.99 each; 234.95 case of 12

Heritiers Ballande at Villenave d'Ornon; 73% merlot, 25% cab sauv, 2% cab franc. Oh, that big step up to Pessac-Leognan northern Graves. The size, the sophistication, the new-barrel influence. Big time performance from this class estate whose 1975 vintage I still have in my cellar./ Yes, Grand Cru like breeding and complexity. The sweet generosity of 2015's ripe fruit. The real deal. 92+/100.

3. 15 CHATEAU SAINTAYME, GRAND CRU, SAINT EMILION

20.99 each; 246.95 case of 12

Parker 90-92: 'The 2015 Saintayme is pure Merlot picked between 29 September and 9 October, cropped at 45 hl/ha and raised in 30% new oak. It has a gorgeous bouquet with blackberry and cranberry fruit, a touch of vanilla emanating from the new oak that is nicely integrated. The palate is medium-bodied with good depth, a 'solid' Saintayme, a pleasant chewiness with a feisty dark berry, licorice-tinged finish. This comes recommended - a fine Saint Emilion from the hands of Denis Durantou.'

4. 15 CHATEAU MOULIN NEUF, REVELATIONS D'HUBERT DE BOUARD, BLAYE - COTES DE BORDEAUX

14.99 each; 176.50 case of 12

Hubert de Bouard, who has guided his Chateau Angelus to Premier Grand Cru Classe and its wines to triple-figure prices, finds time to do some consulting on the side. When a Chateau asks for his help, it better be prepared for a substantial investment in new barrels. All merlot here. Oh, nice and Bouard new oak. Fabulous value./ Yes, oak savors, ripe fruit, and all the makings of Grand Cru claret. Complex, big. 92+/100.

5. 16 CHATEAU DE CAMARSAC, BORDEAUX SUPERIEUR

10.49 each; 123.50 case of 12

Thierry Lurton at Camarsac; 95% merlot, 5% cabernet franc. Wow, this is the lushest vintage ever. Even more than the 15. And the power gives support. Screams black merlot. Wonderful./ Dark, suave, smooth. Mouthfilling. Gonna sell a lot of this. It's awesome. Very popular with the group. 91/100.

6. 16 CAHORS MALBEC, CHATEAU DU CAILLAU

14.99 each; 176.50 case of 12

All malbec; the estate also produces Clos La Coutale. Deep, very spicy, and fine. Wow! Volume here!/ Pleasingly sweet fruit and, again, lots of spicy vigor. A flashy, new Cahors malbec. Well priced. 92+/100.

--BORDEAUX - WHITE--

7. 16 CHATEAU LES JOUBERTS CUVÉE PRESTIGE, BLAYE COTES DE BORDEAUX BLANC

12.99 each; 152.95 case of 12

All sauvignon blanc. Aged 6 months in barrels. The barrel and origin make it fat and full. Sauvignon guava, green fruit./ Again, the lime and green stuff. Mini Bouscaut. Big, rich sauvignon. Champion. 93/100.

8. 17 CHATEAU L'ORANGERIE, BORDEAUX BLANC

11.49 each; 134.95 case of 12

80% sauvignon blanc, 20% semillon. At Saint Felix de Foncaude, Entre deux Mers. Juicy sauvignon citrus with rich semillon basis. 2017 fruity and forward./ Great acid edge. Citrus, mineral, texture, grip. 91+/100.

9. 02 CHATEAU COUTET, IER GRAND CRU, BARSAC

44.99 each; 264.50 case of 6

Tanzer 92: 'Sexy aromas of peach, honey and creme brulee, with lovely floral lift. Fat, impressively sweet and fruit-driven, with concentrated, rather powerful peach and pear flavors.'

10. 17 COTES DE GASCOGNE COLOMBARD-SAUVIGNON, SAN DE GUILHEM
7.49 each; 87.95 case of 12

70 - 30. A rightful colombard green-fruit nose. Plumpness too. Heaps of personality. Gotta like that. Oodles of stuff like quince, pineapple./ Sauvignon chimes in on the palate, racy and citrusy. What a juicy mouthful! Soft and luscious Gascogne texture. Oodles of flavor. Long. 92/100.

--LOIRE--

11. 17 MUSCADET SEVRE & MAINE SUR LIE VIEILLES VIGNES, CHATEAU SALMONIERE

8.49 each; 99.95 case of 12

Crisp and fresh. Subtly aromatic. Pure and typical./ Juicy and flavorful. Balanced and meal-worthy. Bargain. Members of my weekly tasting panel are buying this one by the case. 91/100.

12. 17 SAUMUR BLANC LES POUCHES, VIGNERONS DE SAUMUR
10.49 each; 123.50 case of 12

Chenin blanc from a single vineyard on southwest slopes near Meron. Fresh and full of aromas of quince and lime. 2017 bright. Best of this series yet in terms of fruit clarity./ Yes, juicy. 2017 flavorful and vigorous. Long finish. 92/100.

13. 09 FRANCAIS GAMAY CUVEE GIGOU'T, VINS GIGOU
9.99 each; 117.50 case of 12

What a sleeper! Fresh, black, warm, full. Astonishingly concentrated Loire gamay. Full of ripe fruit of 2009./ Great acid tang, and surprising tannin for age, variety, vintage. Full density. Light bottle bouquet just beginning to form. List price: \$22. 92/100.

14. 17 SANCERRE DOMAINE, DOMINIQUE & JANINE CROCHET
20.99 each; 246.95 case of 12

At Bue. Clear and crisp. 17 rich in fruit. Harmony, reserve, discretion. Underlying body and stamina./ Great acid and spreading, mouthfilling flavor and texture. Clings. Lingers. Almost chewy. For food. 93/100.

--BURGUNDY - RED--

15. 14 COTEAUX BOURGUIGNONS LE RENARD, DEVILLARD
12.99 each; 152.95 case of 12

Bursting with vital red and black fruits. Not need for oak. Likely both gamay and pinot noir.. Lots and lots of gamay lift./ Great acid, spunk, and vitality. Wide ranging mealtime applications. Could be served cool. What a grand bargain! 92/100.

16. 17 BOURGOGNE HAUTES COTES DE BEAUNE PINOT NOIR, CHATEAU DE MERCEY

18.99 each; 223.50 case of 12

Bright in the 2017 style. Dark, fruit peel grip and solidity of an Hautes Cotes pinot. Beautiful highlights of fruits and flowers seldom seen in Hautes Cotes wines. That's 2017!/ Sweet and easy pinot cherry and cherry blossom. Not a bit of the rusticity. 92/100.

17. 15 RULLY EN ROSEY MAISON CHANZY, J-P JESSIAUME
22.99 each; 269.95 case of 12

Good, full, sappy Chalon red with leather and coffee./ Yeah, gamy and large. Size over elegance. Good acid. 92+/100.

18. 15 BEAUJOLAIS VILLAGES, STEPHAN AVIRON
12.99 each; 152.95 case of 12

Boy, these 2015 Beaujolais just won't quit! Best vintage since 1947. Fresh and full 15. Bursting with Villages gamay fruit character and intensity./ Sweet fruited and spot on Villages weight and character. Good, full acid. Put right to use, or cellar further. 91+/100.

19. 18 MORGON GRAND CRU, CHATEAU DE PIZAY
15.99 each; 187.95 case of 12

Gold Medal - Internat'l du Gamay. Sweet Morgon gamay cherry aroma. Ease and freshness. Ready to apply Morgon that really pushes forth the cherry fruit./ Great acid plus a streak of peels astringency that properly balance the sweet fruit succulence. A wine of immediacy, which is exceptional for this appellation. 92/100.

--BURGUNDY - WHITE--

20. 17 CHABLIS LES PARGUES, DOMAINE SERVIN
20.99 each; 246.95 case of 12

Boy, you wouldn't know it's a 17. Full 16 like structure. A little fuller bodied than the Petit./ Yeah, fuller. Terroir saturated. 17 forgiveness nonetheless. Doesn't matter what vintage; he rolls with it, respects it, explains it. And melds its character in with his own style. Mammothly good wine. 93/100.

21. 16 MEURSAULT, DOMAINE MATROT
57.99 each; 339.95 case of 6

Full Meursault personality: nutty, toasty, autumnal, dry leaves, oatmeal stuff./ Even more material, more character on the palate. And form to contain it. Everything going for it. Big deal here. 93+/100.

22. 17 BOUZERON CUVEE AXELLE, DOMAINE MICHEL BRIDAY
20.99 each; 246.95 case of 12

Aligote's own appellation, thanks to the efforts of Aubert de Villaine, director of Domaine de la Romanee Conti, who keeps a home estate in Bouzeron. Even given the fruit-forward nature of 2017, this has the crisp, lean, raciness of aligote. Aligote vinosity; low in fruit emphasis./ Nice aligote cut..right to the core. Mineral salts on the tongue and lips. All together classic. Gotta have this. 92+/100.

23. 16 MACON CHAINTRE RESERVE DES ROCHERS, GRAND VIN DE BOURGOGNE

13.99 each; 164.50 case of 12

Gold Medal - Paris. Chaintre full. Clear, and full of apple and citrus aromas. Body and textural nostril etch./ Fullness of 2016, with fine texture. At a good stage, and it's still waxing big. Yes. 92/100.

24. 17 POUILLY VINZELLES, CAVE DES GRANDS CRUS BLANCS
18.99 each; 223.50 case of 12

Just the right sort of 2017 fruitiness. No oak evident. Vinzelles body and intensity, Maconnais chardonnay style./ Yes, full, sweetly fruity. Come hither. The right fruit acid and roundness balance. 92/100.

--RHONE/MIDI--

25. 17 SAVOIE APREMONT JACQUERE, LE CAVEAU SAVOYARD
15.99 each; 187.50 case of 12

Pleasing and plump, light stone fruit and melon aromas. Fresh./ Full of fruit flavor, melon especially. Plumpness foiled by acid tanginess. Super yin-yang. 92/100.

26. 15 CROZES HERMITAGE, E. GUIGAL
23.99 each; 279.95 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.'

27. 17 COTES DU RHONE, DELAS FRERES

12.99 each; 152.95 case of 12

This cuvee works well in 2017. The black fruit emphasis of a northern Rhone winemaker. It's still 2017 firm, but the fruit has amplitude. Yes./ Oh, yes indeed this is a full fruited presentation with a mineral edge. 91+/100.

28. 15 LIRAC, CHATEAU MONT REDON

21.99 each; 258.50 case of 12

I haven't visited Mont Redon since the mid 1980s, prior to its purchase of property in Lirac. The proprietor paid me a visit a couple of weeks ago, and we tasted the full range. 70% grenache, 20% syrah, 10% mourvedre. Bold and sweet 15, especially for Lirac. Real Redon build. Some barrel aging. Shows. Plus 15 ripeness against Lirac coolness. Works./ Yes, fabulous oak and fruit and spices. Large for Lirac. Sweet 15 core with tannin and framing and Mont Redon solid style. Long. 92+/100.

**29. 16 CHATEAUNEUF DU PAPE SECRET DE NOS VIGNES,
DOMAINE DE CHATEAUMAR**

33.99 each; 199.95 case of 6

70% grenache, 30% mourvedre. 8 months in barrels. Oh, boy, big time, up front grenache raspberry and strawberry fruit joy. 15%/ Warm sample yet no alcohol heat. Grenache glycerol coats it. Certainly large. Fine cellar candidate. 94+/100.

30. 17 COTES DU RHONE BLANC RESERVE, CHATEAU MONT REDON

13.99 each; 164.50 case of 12

I welcome Mont Redon wines back to the market with a new American importer and the full range of wines the Chateau offers. 1/3 each viognier, grenache blanc, roussanne. Fragrant and full. Ideal, really./ Yes, sits right. Good power, body. For food. 91/100.

31. 15 BANDOL, CHATEAU CANADEL

33.99 each; 199.95 case of 6

73% mourvedre, 20% cinsault, 5% grenache, 2% syrah. 14.5%. Impressive richness and stalwart barrel aging form and features. Brilliant, complex, yielding./ Yes, the cool violets airs of mourvedre and good fruit richness of 2015, which mourvedre's bitter finish foils nicely. Fine. 94+/100.

32. 16 SAINT CHINIAN LES TRAVERS DE MARCEAU, DOMAINE RIMBERT

14.99 each; 176.50 case of 12

40% mourvedre, 30% each syrah, grenache. 12.5%--miraculous temperance for a Med rouge. Fresh and uplifting style of this domaine. Reads Midi varietals. Ideal./ Yes, spicy, peppery, fresh fruited. Cool and snappy. Very much its own thing. 92/100.

--ALSACE--

33. 16 ALSACE PINOT AUXERROIS, ALBERT SELTZ

15.99 each; 187.95 case of 12

At Mittelbergheim, southwest of Strasbourg. Subtle apple and cream aromatic set of this variety in a Bas Rhin setting. Certainly hides its 14.5% alcohol well./ Fruit, texture, body. Well managed power. Fabulous texture, really. I mean, the alcohol helps to provide body, bulk, and mouthfeel that direct this straight to the dinner table. 91/100.

34. 15 ALSACE GEWURZTRAMINER VIEILLES VIGNES, FREY-SOHLER

18.99 each; 223.50 case of 12

Pomaded, larded, lush Frey-Sohler take on gewurz. This is really loaded, full of rose and ginger and tonic./ Sweet and suave from glycerol, with inherent gewurz astringency and bitterness as foils. Balanced and right. This has meal time uses. 93/100.

--GERMANY/AUSTRIA--

35. 17 MOSEL ELBLING TROCKEN, WEINGUT MATTHIAS HILD

13.99 each; 164.50 case of 12

At Wincheringen, on the upper Mosel. Cool, crisp, vinous, accurate. Silvaner like, yet without any earth tones. Yes./ Yes indeed, vinous, green fruited, with a nice, soft core. Right Though I haven't tasted an elbling for decades, this matches my recollections of its varietal character. Welcome back, old friend. 91/100.

**36. 15 WEHLENER SONNENUHR RIESLING SPATLESE,
WEINGUT STUDERT-PRUM**

20.99 each; 246.95 case of 12

Full sweetness of 15 and full tingle of a Studert riesling too. Classic like the 12 but with less development in both aromatics and textural fullness./ With aeration, it becomes more bountiful, sporting a full fledged high spatlese lusciousness. It continues to entice, tingle, and stimulate. The beauties of fully ripe fruit plus botrytis extras. Full concentration and great acidity and extract too. 94+/100.

**37. 17 SOMMERACHER KATZENKOPF SILVANER TROCKEN,
WINZ. SOMMERACH**

12.99 each; 152.95 case of 12

A very attractive, bright and shiny Franken take on silvaner without a trace of earthiness. Cool apple and pear aromas./ Dry but not austere so. Lightly padded. Flavors confirm aromas. Very good acidity, especially for silvaner. Illuminating and meal-worthy. 91/100.

38. 16 PFALZ RIESLING KABINETT VOM BASALT, EUGEN MULLER

14.99 each; 176.50 case of 12

Terry Theise: 'Basalt is of course (and famously) the soil of the Pechstein, from which this wine indeed hails, but it's bottled under the name of a small privileged Grosslage because it's the 'item' Muller's private customers recognize. It is also a super-aromatic lot fermented with a less vigorous yeast strain that guarantees an incomplete result, i.e., residual sugar. It's more gentle than to intervene to stop fermentation by chilling, filtering or sulfuring. So if you're someone for whom the very notion of cultured yeast fills you with dread. well, um yes: actual thinking is hard. This wine also snakes its way around the palate but this time it's all flowers and gloss; starts out musky but firms up and becomes sleek and lithe with a refined dialogue among herbs, pebbles and blooms.'

39. 15 WEINLAND ZWEIGELT, WEINGUT ECKER liter

13.99 each; 164.50 case of 12

Plenty of fruit personality and sweetness here. Likely, the riper vintage and extra year of age play roles after tasting a pair of 2016 zweigelts./ Great acid for 2015. Clarity, fruit, value. The real deal. Stock this one. 91/100.

40. 17 NIEDEROSTERREICH GRUNER VELTLINER KLASSIK TROCKEN, NASTL

12.99 each; 152.95 case of 12

Following a set of Muscadets, very full and expressive of apple, legume, even nut./ Very full, and full textured. Yow! 92/100.

--IBERIA--

41. 17 MINHO ALVARINHO, NORTICO

12.99 each; 152.95 case of 12

Delicately perfumed, decidedly varietal. A great take on northwest Iberia's best white grape. At a great price./ After a Vinho Verde of mixed varieties, fuller, rounder, more intense. A star.. 92+/100.

42. 14 DAO COLHEITA SELECCIONADA, QUINTA DE CABRIZ

9.79 each; 114.95 case of 12

Wine Spectator 90 - TOP 100 BEST VALUES: 'A crisp and minerally red, with concentrated

flavors of dark cherry, roasted plum and dried raspberry, layered with rich, spicy notes. White chocolate details show on the finish, accented by hints of pepper. Drink now through 2020.'

43. 18 CASTILLA Y LEON TEMPRANILLO, EL JEFE GRANDE liter
10.49 each; 123.50 case of 12

From the estate of the Farina family on the La Meseta plateau south of Toro. Unoaked. Young, dark, fruity, fresh, peppery. Toro oriented. Right out of the box. Tasted earlier than the 2017. Hasn't completely unfurled yet (2/27/19); all the same, this is good stuff./ Full of black fruit and black pepper. I appreciate the low tannin and alcohol. Full delivery without it. And better drinkability; thus, the liter bottle. 91+/100.

44. 16 RIBERA DEL DUERO, AALTO
39.99 each; 234.95 case of 6

Parker 93-95/100. My notes: 18 months in 85% French and 15% American oak barrels, half new. Very special presentation of ripe fruit and fine oak. Great elegance and dignity./ Fine fruit and oak/cedar perfumes. Totally noble and alluring. Rivals Vega Sicilia. Yow! 96/100.

45. 18 RIOJA ALAVESA, ARTUKE
13.99 each; 164.50 case of 12

95% tempranillo, 5% viura. Fresh, vigorous. Very black and spicy. Alavesa lift./ Again, full vigor, fruit, spice melange. Seems like wood spices. No tannin. Yow, exotic. 92/100.

46. 16 CAMPO DE BORJA GARNACHA GODINA, GIL FAMILY ESTATES
18.99 each; 223.50 case of 12

16%. Very, very bold, with sweet, ripe garnacha berry fruit. 15 months in French barrels, and the oak shows./ Rich, sweet, oaky, spiritous. Big time BBQ tinto. 92+/100.

47. 17 PAGO EL TERRERAZO BLANCO MESTIZAJE, BODEGA MUSTIGUILLO
14.99 each; 176.50 case of 12

From the highlands of Valencia (2500'). 75% merseguera, 20% viognier, 5% malvasia. Unique and distinctive. Airy, tingly green and white fruits. Peels, body, dark depths./ Pleasing body and plentiful fruit and flow. Ideal. 92/100.

48. 17 ALICANTE MONASTRELL TARIMA, BODEGAS VOLVER
6.99 each; 81.95 case of 12

Fermented in stainless steel tanks and aged for six months in seasoned French oak barrels. Black, concentrated, powerful. Full of dry matter, mourvedre purple and black plum aromas./ Rich, full, and round. What power and size and give for the price! One of the most intense in the series. 92+/100.

--ITALY - RED--

49. 17 LANGHE NEBBIOLO, AZ. VITIVINI. PAOLO SCAVINO
18.99 each; 223.50 case of 12

From two vineyards in La Morra (Bricco Manescotto and Annunziata) on the same hill but on opposite sides. Aged in barriques and tonneaux for ten months. This is good! Top form and 2017 fruit revelations in the modern Scavino style. Spicy. From barrel aging?/ Yes, Scavino and 2017 sweet and revealing, with power, tannin, and structure to boot. Promises to be full-bouqueted at maturity. 92+/100.

50. 17 BARBERA D'ASTI TASMORCAN, ELIO PERRONE
15.99 each; 187.95 case of 12

Better mannered than the 2016. Not edgy. Rich, ripe, strong; all in balance. A really, luscious, loaded barbera that doesn't go over the top like the 2016. Spicy too./ All over again. Pushes the envelope without breaking the seal. Very enticing. 91/100.

51. 16 TRENTO SCHIAVA, CEMBRA
14.99 each; 176.50 case of 12

Called trollinger in southern Germany, this grape makes a sprightly, cool-climate red wine to enjoy on the deck all summer. A fresh and bright one. Ideal./ Yes, served at the proper cool temperature. Flows. Ideal. 91/100.

52. 14 VENEZIA GIULIA REFOSCO DA PEDUNCOLO ROSSO, BASTIANICH
13.99 each; 164.50 case of 12

Well, this sale is nothing if not about unfamiliar grape varieties. Add a few to your life list. Refosco tart red fruit: red currant and cranberry. Cranberry-orange relish. Rich, deep, penetrating./ Yes. Even a little gamy. A raspy refosco to cut through rich fare. All is right. 92/100.

53. 16 CHIANTI IL CAVALIERE, GRATI
8.49 each; 99.95 case of 12

All Rufina fruit. Fresh, sweet, dark, lively, ripe./ Yes, pleasing, comfortable, soft, agreeable, balanced, sweet, ripe, lifted. Yeah, like the 14, Chianti as the Italians make it for themselves. No show wine here. Just all around food compatibility. Ready for the table. 91/100.

54. 15 CARMIGNANO SANTA CRISTINA IN PILLI, FATTORIA AMBRA
16.99 each; 199.95 case of 12

Estate vineyard on limestone Albrerese soil planted mainly to sangiovese but also vines of canaiolo nero, cabernets sauvignon and franc (Carmignano was the first Tuscan DOC to allow these varieties), pugnietello, and colorino. This 2015 earned Gambero Rosso's top award, Tre Bicchieri. It's dark colored and tightly wound, especially for 2015. Aeration coaxes forth dried cherry, orange zest, Asian spices, tar, and leather. This may take a little longer to mature than the 2013, which is full bouqueted at age five. 92+/100.

55. 12 VINO NOBILE DI MONTEPULCIANO RISERVA, CARPINETO
24.99 each; 293.95 case of 12

Wine Spectator 93: 'This is dense, with black cherry, blackberry, tobacco and leather flavors, picking up mineral and spice details on the long aftertaste. Shows ample tannins, fine depth and complexity. Drink now through 2023. \$31.'

56. 16 MONTEPULCIANO D'ABRUZZO NEVIO, AZ. VIN. TALAMONTI
12.99 each; 76.50 case of 6

Rich, sweet, and especially ripe for 2016. Dark and complicated. Fruit and seasonings. Near creme./ Wow, rich and powerful, even at 13.5%. Sweet and spicy. Hot stuff! 92/100.

--ITALY - WHITE--

57. 17 ROERO ARNEIS LE TRE, MALABAILA
13.99 each; 164.50 case of 12

An estate established in 1362. Fuller than ever, and wonderful. Writes the book on arneis. Pumps out the character. Clear and cool and spot on stone fruits and flowers. The beauty is in its lovely, brisk 2017 white fleshed fruit. Great price./ Oh, plump and juicy at once. All give and go. Yes, lithe and accurate 17. Come hither. Delicate pear flavor. Cool, translucent, versatile at the table. Everlasting finish. A delight. 93/100.

58. 17 ALTO ADIGE PINOT BIANCO AMPBERG, KLAUS LENTSCH
14.99 each; 176.50 case of 12

Good and full. Admirable performance./ Body here. Full of 17 friendliness, fruit goodness. Certainly would be popular with my weekly tasting panel. 92/100.

59. 17 DOLOMITI PINOT GRIGIO SCHLOSSKELLEREI TURMHOF, TIEFENBRUNNER
12.99 each; 152.95 case of 12

Oh, boy, very, very rich and accomplished and full. Granny Smith apple aroma./ Delicious fruit acid feel. Walnut husk too. Balanced. 2017 delicious. 92/100.

60. 17 UMBRIA VIOGNIER, CANTINA CARDETO**8.49 each; 99.95 case of 12**

This works. Honeysuckle. All viognier, all the way./ Again, viognier honeysuckle and lemon blossom through and through. What a sleeper. About the most explicit and expressive viognier out there. And from Umbria, of all places! 91/100.

--INTERNATIONAL--**61. 16 MACEDONIA VRANEC, BOVIN****13.99 each; 164.50 case of 12**

Vranec, a relative of zinfandel, is the leading red grane variety of Macedonia. Deep color and perfume. Haunting, woodsy, special. Fabulous cool black fruits./ Full flavor force of dark fruit, earth, iris, and spiced meat. Fine tannin. 92/100.

62. 17 PATRAS RODITIS, KOUROS**12.99 each; 152.95 case of 12**

Like pinot gris, roditis is a pink-skinned grape with clear juice, so it's capable of making either white or rose wine depending on the winemaker's selection of fermentation procedure. It's the principal variety of Patras, in the Peloponnese region. Talks the talk. Just the right degree of perfume./ Soft and enveloping. Lovely texture. Nice and agreeable dry white table wine. 91/100.

--U.S. - RED--**63. 14 SEVEN HILLS WALLA WALLA VALLEY RED****18.99 each; 223.50 case of 12**

Est. 1988. Big, broad, sweet, and complex. Walla Walla concentration of fruit, complemented by the proper measure of barrel influence./ The marked oak and fruit generosity echoes on the palate. And the complexity and power. The real Walla Walla red deal. 93+/100. List price: \$40.

64. 16 PAOLETTI PICCOLO CRU CALISTOGA RED**25.49 each; 299.95 case of 12**

50% cab sauv, 26% merlot, 10% malbec, 8% cab franc, 6% petit verdot. Good, full, black, creamy, barrel aged, northern Napa production. Fabulous./ American oak barrels, 30% new, and it's class oak. Rich and right and all encompassing aroma, fruit volume. Berry, plum, currant, and oak toast. Superior to the 2015. 93/100.

65. 17 MAISON L'ENVOYE STRAIGHT SHOOTER WILLAMETTE VALLEY PINOT NOIR**14.99 each; 176.50 case of 12**

20% whole cluster fermented. 12 months in French oak barrels. Good, deep, dark, nicely ripe Oregon pinot noir. Yes./ Sweet and suave, with light oak and especially ripe fruit for Oregon pinot. Full texture, with fine tannins. Persistent fruit and game finish. 92/100.

66. 16 DE LOACH RUSSIAN RIVER VALLEY PINOT NOIR**23.99 each; 281.95 case of 12**

10 months in French oak barrels, 25% new. Oak plus Russian River Valley pinot class. Really comes forth./ Again. Lots of RRV character and distinction. That special spicy savor. 92/100.

67. 16 ANTHILL FARMS SONOMA COAST SYRAH**16.99 each; 199.95 case of 12**

Wine & Spirits 93: 'The team at Anthill Farms-Anthony Filiberti, Darren Low and Webster Marquez-met as cellar rats at Williams Selyem and later started their own label, focused on pinot noir, chardonnay and syrah from far-coast vineyards. Filiberti holds down a day job at Hirsch, and Low at The Withers-while Marquez left his post at Bluxome Street in 2015 to handle day-to-day winemaking at Anthill. They don't make a lot of syrah, but what they do make is definite far-coast wine: This 2016 opens to pink-peppercorn spice, its fruit layering earth and animal scents into dark grape flavors, its cool tannins lending briskness and tension. If you love hiking on the Sonoma coast, this is a wine that will take you there. \$32.'

68. 17 MCMANIS FAMILY RIVER JUNCTION PETITE SIRAH**9.99 each; 117.50 case of 12**

Tasting Panel 92: 'Purple-black in color, this densely sumptuous red offers up a nose of blueberries and blue-floral tones. Chalky, teeth-gripping tannins work well with a mouth-watering array of ripe blue and black fruit. Dark chocolate and a streak of graphite lend gravitas as Tannat (16%) and Teroldego (3%) add body and color.'

69. 15 MONTEVINA SKYLAND RIDGE AMADOR ZINFANDEL**7.99 each; 93.95 case of 12**

Comes on bold and frank. Amador singed fruit. Structure and extract over fruit sweetness./ Palate offers more fruit amplitude. No oak evident. Decidedly good value. 90+/100. List price: \$13.

70. 08 CA' TOGNI NAPA VALLEY SWEET RED half bottle**14.99 each; 87.95 case of 6**

From Philip Togni's estate on Spring Mountain comes a rare Napa Valley sweet red wine he makes mainly for his own enjoyment. It has a cult following. Sweet and very spicy. Deep and exotic. Wow./ Unique musky, oaky complex. Well balanced. Total treat. 96/100. List price: \$40 the half bottle.

--U.S. - WHITE--**71. 17 HERITANCE NAPA VALLEY SAUVIGNON BLANC****14.99 each; 176.50 case of 12**

Wine Enthusiast 92: 'With lasting tension and a good build-up of fresh acidity, this is a well-made white that offers fruity notes of white peach and apple. It has enough creaminess to be pleasurable on the palate, but ultimately is well built and balanced. \$18.'

72. 17 HAPPY CAMPER CALIFORNIA CHARDONNAY**6.99 each; 81.95 case of 12**

Well, this picks it up. The 16 was a little low key. This 17 soars. Vigorous. Beautiful appley qualities. Probably the best yet./ Yeah, I'll tell ya, this 17 really sings. 91/100.

73. 17 FOLIE A DEUX RUSSIAN RIVER VALLEY CHARDONNAY**15.99 each; 187.95 case of 12**

Tasting Panel 92: 'This exuberant white with vibrant acidity is lean, rich, and bright on the nose and palate. Key lime, tarragon, melon, and lemon blossom entice with edgy crispness.'

74. 18 HUSCH MENDOCINO CHENIN BLANC**12.99 each; 152.95 case of 12**

California's finest chenin blanc? Good quince aroma./ And flavor. Light RS works. All about chenin aromatics. Long quince aftertaste. Always a Husch forte. 91/100.

75. 17 CHATEAU FONTAINE LEELANAU PENINSULA PINOT BLANC**14.99 each; 176.50 case of 12**

Double Gold Medal - Tasters Guild International Wine Judging. Breathless, bright, clear, classic varietal aroma. Perhaps the best-ever vintage in this fabulous Chateau Fontaine Pinot Blanc series. Certainly a challenger to the great 2013 and 2014 that won unprecedented back-to-back trophies at the Michigan Wine Competition. Tense, tailored apple and melon varietal aromas. Juicy honey crisp apple flavor. Already perfectly accomplished at this young age. Triple Gold on my score sheet; perfect marks. Serve with rainbow trout and slivered almonds.

76. 17 ELK COVE ESTATE WILLAMETTE VALLEY PINOT GRIS**16.79 each; 197.50 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.

77. 16 ROKU ESTATE DISTRICT 7 MONTEREY RIESLING**8.49 each; 99.95 case of 12**

Of California's grape-crush districts, Monterey is District 7. The coolness of the lower Salinas Valley fosters slow ripening, aromatic rieslings. Gold Medal - LA Wine Competition. Plenty fresh at age two and a half. Good cedar aura./ Sweet cake frosting and cedar flavors. Rich cremes. Wow. 92/100.

--SOUTHERN HEMISPHERE--**78. 17 DONA PAULA LOS CARDOS MENDOZA MALBEC****8.49 each; 99.95 case of 12**

Tasting Panel 92: 'Plums and dark chocolate waft from the glass with aromas of grilled steak. The palate is as focused and seductive as a couple dancing the tango: Iron and espresso wind around cocoa and nutmeg as licorice coats the tongue. Vibrant with good acidity and a long finish. \$14.'

79. 17 APALTAGUA ESTATE RESERVA APALTA VALLEY CARMENERE**10.49 each; 123.50 case of 12**

Rich and abundant carmenere sur maturite./ Again, fabulous, top class ripe fruit. Some tannins showing because sample's cold. All around success. Complexing leather note at the end. 91+/100.

80. 17 MUD HOUSE CENTRAL OTAGO PINOT NOIR**14.99 each; 176.50 case of 12**

Clearly the best vintage yet. Likely the vines are coming to proper maturity. Finally the richness and depth expected of a Central Otago pinot. Lovely, ripe, spicy pinot noir aromas and none of a Marlborough pinot's typical herbaceous nature./ Yes, this nails it! Central Otago all the way, at half the average price. Some kind of bargain! 92+/100.

81. 18 MT. BEAUTIFUL NORTH CANTERBURY SAUVIGNON BLANC**13.99 each; 164.50 case of 12**

Fine aroma of passion fruit and tangelo. Deep and persistent./ Incisive citrus juice, pulp, pith, and peel flavors. Long lasting, cool and fresh, peachy aftertaste. Wow. 93+/100.

82. 16 MWC VICTORIA SHIRAZ-MOURVEDRE**14.99 each; 176.50 case of 12**

Wine & Spirits 92: 'This blend from Central Victoria includes shiraz from cool-climate sites as well as fruit from some warmer vineyards. It comes together in a wine that's both vibrant and velvety. The bold fruit feels juicy and gentle as it cushions the sanguine, iron-rich briskness of the tannins. It's smooth and remarkably easy to drink.' MWC = McPherson Wine Company.

83. 17 DE WET EXCELSIOR ROBERTSON CABERNET SAUVIGNON**5.99 each; 69.95 case of 12**

I thought the 2016 was a bargain at \$8.49 on March's Wine Club sale. A good deal gets even better this month. All clear, New World, warm climate cabernet fruit, black and varietal./ Full, fine fruit flavors. The right measures of acid and tannin. Great dinner wine value. Always is. 91/100.

--ROSE--**84. 18 SAVOIE JONGIEUX ROSE, DOMAINE EUGENE CARREL****9.79 each; 114.95 case of 12**

A treat. Really full of strawberries and blossoms. Lithe and sweet smelling. Everything's upbeat./ Full flavored and textured. Fruit sweetness and acidity in perfect harmony. No waitin', no hesitatin'. 92/100.

85. 18 TAVEL ROC EPINE, DOMAINE LAFOND**15.99 each; 187.95 case of 12**

Underground Wine Letter - EXTRAORDINARY: 'Family owned since 1780, in 1970 this domaine was named Roc d'Epine after the name of the owner's favorite race horse. The wine is

made with Grenache, Syrah, Cinsault, and other Rhone varietals. It is light red in color with a faint golden edge and has a gorgeous perfume of cherry and watermelon with a floral undertone. On the palate there is great intensity and an abundance of red fruits with watermelon, cherry, and strawberry flavors offset by a tinge of citrus. Rich and full with impeccable balance this is an absolutely stunning rose.'

--FORTIFIED/FRUIT--**86. PEDRO DOMECQ LA INA VERY DRY FINO SHERRY****12.99 each; 76.50 case of 6**

Totally dry. Light, fresh, ventilating sea breeze aroma. Salted almonds. Green olive, sea salt./ Mellow, nutty, even lightly 'woody' like a Lustau fino. Appropriately fuller bodied than a manzanilla. Very dry indeed. The salt, the almond--just a wonderful thing. Tells the fino tale 92/100.

87. BURMESTER 10 YEAR OLD TAWNY PORT**29.99 each; 174.95 case of 6**

Deep and classic, long in wood Portuguese style, with ideal fruit residual for a 10 Year Old. Perfect pitch. Fig, tawny peach, wood, nut./ Pleasing balance of body and lift. Just right sweetness. Ideal balance of original fruit and barrel maturation. Long, figgy aftertaste. 97/100.

88. CARPANO PUNTE MES VERMOUTH**20.99 each; 123.50 case of 6**

Wine Enthusiast 93 - SUPERB: 'This sweet vermouth is deep and intriguing, from the dark winy color to the plummy, raisin-like fragrance. A fleeting sweetness, redolent of dried fruit and juicy prune notes, gives way to a dry, bitter finish, which saves it from becoming cloying. Medium to heavy in feel. Very easy drinking, especially with ice, and it's easy to imagine sipping this, well chilled, on a hot day. Highly Negroni-worthy.'

--SPARKLING--**89. COLLET BRUT CHAMPAGNE****26.49 each; 154.95 case of 6**

Founded in 1921, with cellars at Ay, Collet is a cooperative of winegrowers mainly in villages of Premier and Grand Cru ranking. Only the top 10% of its production is bottled under the Collet label. This cuvee consists of 50% pinot meunier, 30% chardonnay, and 20% pinot noir, aged at least three years 'en tirage' before disgorging. It gave us great pleasure as an opener at Ann Arbor Tasters Guild's April 18 Old Bridge Cellars dinner. The high meunier content delivered forward fruit qualities complemented by lovely brioche nuances from three years on its bottle lees. Chardonnay added finesse and pinot noir body. One glass invited another. 92/100.

90. CREMANT D'ALSACE BRUT, JOSEPH CATTIN**15.99 each; 187.50 case of 12**

Half each pinot blanc, pinot auxerrois. 15 months en tirage. At Voegtlinshoffen, elevation 1100 feet.. Very cool and clear and bright. Light bottle bouquet and good pinot basis./ Mid brut dryness. Good fruit-bottle bouquet balance. And good price! 91/100.

91. 18 J. ESTEVE NADAL AVINYO PENEDES PETILLANT BLANC**12.99 each; 152.95 case of 12**

Vivid, joyous, ready. No fermentation residuals (3/13/19). All crisp, penetrating fruit./ Delicious, vivacious, ready to apply. 92/100.

**92. 17 MONTESEL VIGNA DEL PARADISO PROSECCO DI VALDOBBIADENE-
CONEGLIANO SUPERIORE EXTRA DRY****16.79 each; 197.50 case of 12**

Beautiful, fresh, original. Wonderful, fruity, sweet, intense. Lovely quality. Fills the bill./ The real deal. Fresh, properly extra dry. Flavorful. Fine mousse. Very classy. Primo. 93/100.

--POTPOURRI--

93. DAB DORTMUNDER EXPORT BEER 4-pack of half liter cans
5.95 each; 34.95 case of 6 plus Deposit .40 each; 2.40 case of 6

Founded in 1868, Dortmunder Actien Braueri specializes in the pale lagers that are the city's mark. Tailor-made for warm weather and thirst-quenching applications, the 16.9 oz package is warranted.

94. BEECHER EXTRA AGED FLAGSHIP CHEESE 7 oz triangle
7.95 each; 23.50 case of 3

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

95. POINT REYES ORIGINAL FARMSTEAD BLUE CHEESE pound
12.99 each; 37.95 case of 3

Made since 1970 at Tomales Bay CA, north of San Francisco, where a herd of 500 cows grazes on 720 acres of native grasses, this blue cheese is made from unpasteurized milk and aged 3-5 months. It has no rind to remove, so there's no loss. The veins are throughout, blue-green in color, and of medium pungency. An American origin.

96. LEVONI RUSTICO SALAME 7 oz chub
7.29 each; 21.50 case of 3

At a supplier's bi-annual trade shows, I sample Levoni's many salamis, and even though they're among the best, I never buy any because they're institution-sized. Finally, this spring, they've come out with a consumer package. A northern Italy firm, founded in 1911, Levoni makes styles of salamis that characterize regions the length of the peninsula. This one has Lombardy origins, made of pork, sea salt, Lake Garda area merlot wine, and spices.

97. FALKSALT ROSEMARY NATURAL SEA SALT 4.4 oz canister
4.29 each; 12.50 case of 3

Rosemary-infused crystal flakes by Sweden's premier salt producer since 1830.

98. ENRICO FORMELLA SICILIAN STYLE MUFFULETTA MIX 16 oz jar
4.49 each; 12.95 case of 3

Enrico came to America from Sicily in the early 1900s. Today, his sons run the business at Countryside IL, making an assortment of giardinieras, muffulettas, and other Sicilian style salads. This is my favorite. It's mild, based mainly on green and black olive slices, and laced with bits of celery, bell pepper, cauliflower, and carrots in distilled vinegar. Great topping for sausages, hot dogs, and hamburgers. Even pizzas.

99. SATRI BOCCONCINI CHEESE CRACKERS 3.5 oz package
2.79 each; 7.95 case of 3

Incorporating sheep's milk cheese, these bite-size nuggets come from the village of Norcia, in the Apennines of Perugia, where clear air and water contribute to their purity. Other ingredients include wheat flour, eggs, and extra virgin olive oil.

100. VERGANI CHOCOA COFFEE CREAM-FILLED
DARK CHOCOLATE PRALINES 4.4 oz bag

1.79 each; 10.50 case of 6

Mmm. Dark chocolate pralines filled with coffee cream. Made in Italy. Enjoy with your favorite java any time of day.

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EVENTS - UPCOMING*Fifth 2019 WC-TG-AWS Event***THE OL' SPIGOT****Rhone Meridionale Winemaker Dinner****with Julien Latour, Proprietor
Domaine de l'Espigouette****at The Fillmore, 7954 Ann Arbor St., Dexter****Tuesday, May 21 7:00 pm**

Domaine de l'Espigouette and its wines were discovered for us by JC Mathes, Professor of Technical Writing at the U of M's Engineering School. JC had an office near the corner of East University and South University, just a couple of blocks down the street from the original Village Corner location. He was a customer of long standing drawn to VC's wide selection of southern Rhone wines, before later becoming a supplier--not a unique change of roles over the nearly 50-year history of Village Corner.

Professor Mathes took to spending summers in the southern Rhone Valley and began to 'moonlight' as an importer of its wines. Proprietor Bernard Latour's wines were early favorites of ours. We nicknamed his Domaine de l'Espigouette 'The Ol' Spigot', because, year after year, I could count on his well of fine wines never running dry.

It's with great honor and pleasure we invite to our Ann Arbor Tasters Guild winemaker dinner series Bernard's son Julien, fourth generation of Latours in charge of this family-run estate. He'll bring along with the entire gamut of the domaine's wines. The Fillmore kitchen staff will have an opportunity to taste them shortly and to create a complementary menu. We'll post the menu and send out a email notice as soon as it comes our way. Here's the wine list, all wines grown, vinified, aged, and bottled by the estate..

THE WINE LIST**COTES DU RHONE BLANC****RASTEAU PAS DE MEUNIER****COTES DU RHONE ROSE****VACQUEYRAS****COTES DU RHONE ROUGE****GIGONDAS****PLAN DE DIEU COTES DU RHONE VILLAGES***Sixth 2019 WC-TG-AWS Event***WINTER SOLSTICE****South Africa Wine Importer Dinner****with Stuart Downes, Export Manager
Indigo Wine Group****at Grange Kitchen, 118 W. Liberty, Ann Arbor****Thursday, June 20, 7:00 pm**

If memory serves me right, this is our first Ann Arbor Tasters Guild dinner devoted to wines of South Africa. While we'll be enjoying our longest day of the year, our mates in the Cape will experience their shortest. All the more reason for Stuart Downes to cross the line and join us! Stuart represents a cadre of top-quality South African winegrowers, and he has a little operation of his own on the side.

Founded in 2002, the Indigo Wine Group is headquartered in Venice FL. It is one of the major American importers of South African wines, accounting for one in six bottles, and represented by wine distributors in 45 states. Imperial Beverage is its Michigan distributor. A couple of years back, Stuart guided Imperial's marketing staff on a visit to the Cape. It sure made an impact on sales thereafter, as the team was thoroughly impressed by the country and its wines.

I've made a selection of IWG wines that will introduce you to most of the wineries in its portfolio--a personal selection of standouts. Chef/Proprietor Brandon Johns and staff will have an opportunity to sample them for menu conception well in advance of the dinner. You will be advised as soon as the menu is ready. Here's my proposed wine lineup, including the original 'coffee' pinotage, a Cape 'Grand Cru' red, and the legendary Grand Constance:

**KRONE BOREALIS CAP CLASSIQUE
WESTERN CAPE BRUT****LEEUVENKUIL SWARTLAND CINSAULT****ROBERTSON WINERY ROBERTSON
SAUVIGNON BLANC****RUSTENBERG JOHN X. MERRIMAN
STELLENBOSCH RED****RUSTENBERG STELLENBOSCH PETIT
VERDOT ROSE****ROBERTSON WINERY SPECIAL LATE
HARVEST ROBERTSON
GEWURZTRAMINER****BARISTA WESTERN CAPE PINOTAGE****GROOT CONSTANTIA GRAND
CONSTANCE CONSTANTIA MUSCAT**

EVENTS - PAST

MARCH 19 MORE PASO PLEASURES DINNER WITH DOUG CASS AT GRANGE KITCHEN --

An intimate-sized turnout afforded Doug Cass and his wife the opportunity to chat with us all on a personal basis throughout the evening. We enjoyed the entire Cass Vineyard & Winery Paso Robles range with a menu tailor-made by Chef/Proprietor Brandon Johns and staff following a sampling of the wines.

We started off with Mango Salad with Feta, Thai Basil, & Almonds to accompany MR. BLANC MARSANNE-ROUSSANNE, a fitting match to this pair of giant northern Rhone white varietals that thrive in the Paso Robles AVA. I've enjoyed the 2017 on several occasions. This evening the 2018 made its debut. Pretty young, it still had a little of that banana-like fermentation residual aroma to it. That's probably already passed as we go to press. Buy and enjoy it with confidence all spring and summer long.

Two wines accompanied Kerala Shrimp Curry: VIOGNIER and OASIS MOURVEDRE-GRENACHE ROSE, the former another northern Rhone white standout, with more perfume than either marsanne or roussanne. The closest association is honeysuckle. Paso Robles renditions are especially evocative of this. Continuing the Rhone theme was this rose of two southern Rhone stalwarts. Each wine was dry and aromatic--just the thing to brighten up a curry presentation.

Caramelized Beet Risotto with Aged Manchego was my favorite course. My goodness how those ingredients all came together to make a whole greater than the sum of the parts! Alongside Cass's 'GSM', GRENACHE-SYRAH-MOURVEDRE, a masterful Paso take on Chateauneuf du Pape.

The 'piece de resistance': Beef Daube with Winter Root Vegetables with two large-scale red wines in support: CABERNET SAUVIGNON and BACKBONE SYRAH. The first was our only wine from a non-Rhone grape variety. In a Paso Robles setting, it was rich, ripe, and savory. The Syrah was the 'big boy' of the evening, hugely concentrated, and well worth a penny shy of a fifty-dollar bill.

A chocolate dessert was just the thing to bring out extra nuances of Cass Estate's DESSERT SYRAH. It's one of a kind.

APRIL 18 CROSS OVER THE BRIDGE DINNER WITH REBECCA LOEWY AT THE FILLMORE --

Rebecca, Great Lakes Sale Manager of Old Bridge Cellars, was sure the polished performer I expected her to be. The portfolio, once limited to Australian wines, has certainly branched out, giving her an opportunity to touch on many vinous subjects.

Starting with COLLET BRUT CHAMPAGNE alongside Asian-Inspired Shrimp Ceviche: Sweet Soy Glazed Shrimp, Black Sesame, Daikon Slaw, Tonkatsu Barbecue Sauce, and Crisp Wonton. This made a good Champagne starter, nice and fruity from a good measure of pinot meunier in its makeup. A no-brainer with the course, which was very generous for an opener. I had a feeling we were not in for an evening of 'cuisine minceur'.

Indeed, Lobster Toast: Smoked Lobster Spread, Bacon and Tomato Jam, Cucumber Salsa, and Shaved Serrano Pepper Cilantro on Grilled Italian Loaf was equally plate-filling. As well as a natural with GREYWACKE MARLBOROUGH SAUVIGNON BLANC, which boasted its own peppery nip as well as an abundance of cooling citrus qualities.

I certainly wasn't starving once I'd embarked on Seared Pork Belly, Fire Roasted Apple Chutney, Braised Fennel, Pancetta and Sage Bread Pudding, but I couldn't help myself. It was so tasty that I ate it all! Besides, there were two wines to accompany it: MAISON D'ENVOYE WILLAMETTE VALLEY PINOT NOIR (nicknamed STRAIGHT SHOOTER) and MAISON L'ENVOYE MORGON GRAND CRU COTE DU PY. An Oregon pinot noir alongside a Beaujolais gamay, and the gamay was actually fuller bodied. Delicious wines and an entertaining tete a tete, but I finished the course wondering if I wouldn't have preferred a full bodied white wine.

The grande finale was, appropriately, the fullest plate of all: Seared Flank Steak, Forest Mushroom Duxelle, Rosemary Buttermilk Creme Fraiche, Smoked Asparagus, Chive and Garlic Creamed Redskins. Time to cry uncle. Much of this went home to be enjoyed over the weekend. I dabbled with enough though to check out the wine associations with a pair of champions: D'ARENBERG D'ARRY'S ORIGINAL MCLAREN VALE SHIRAZ-GRENACHE and D'ARENBERG THE DEAD ARM MCLAREN VALE SHIRAZ. This storied wine estate does everything well. This 2013 was, I'd say, the best d'Arry's Original I've tasted. It was well subscribed by attendees too. The Dead Arm is one of Australia's legendary shirazes. Rebecca decanted the 2015 before the evening got under way, and that kick-started it into drinkability. It has the potential to improve in a cool wine cellar for many, many years. As demonstrated by the 2002 I brought from my own cellar and poured everyone a thimble-ful. By the time I'd finished, I got the dregs. They were delicious!

Well, one must leave a little room for dessert and one of Australia's famous stickies. Fortunately, the choice was cool and refreshing; Lemon Mango Panna Cotta Bubble Tea: Mango Tapioca Pearls, Mango Slices, Chantilly Cream, Spiced Graham Cracker Dust, alongside CHAMBERS ROSEWOOD RUTHERGLEN MUSCAT, one of the most versatile of dessert wines, so spot on with this presentation.

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

THE OL' SPIGOT Rhone Meridionale Winemaker Dinner at The Fillmore, 7954 Ann Arbor St, Dexter, on Tuesday May 21,7:00 pm

Costs per person:	By May 14	After May 14	Places	Amount
WC-TG-AWS Members / 1 guest per member:	74.50 each	77.00 each	x	=
Non-Members:	79.50 each	82.00 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**

WINTER SOLSTICE, South Africa Wine Importer Dinner at Grange Kitchen, on Thursday, June 20,7:00 pm

Costs per person:	By June 13	After June 13	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
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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)		
EMAIL ADDRESS:		
Ann Arbor Wine Club (AAWC) Pick Postal or EMAIL delivery 6 issues = 1 year either way	[] Postal (\$12.00) [] EMAIL (\$6.00)	AAWC (6 issues= 1 year) member rate for dinners and tastings Renew expired TG and all AWS memberships at http://americanwinesociety.org

Name(s) _____

Address _____

City _____ State _____ Zip _____

Phone(s) Home: _____ Work: _____

EMAIL(S) _____ Signature _____

Credit card # _____ exp date _____ Security Code _____

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Village Corner, Inc.
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Ann Arbor, MI 48105

May 2019 NEWSLETTER
Ann Arbor Wine Club Ann Arbor Tasters Guild - AWS