

NAME _____

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

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

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

1. Write the number of bottles of each wine you're ordering in the Quantity column.
2. Multiply by the price per bottle and write that amount in the Cost column or enter the case price if ordering a full case of that item.
3. Add the taxable amounts (non-tax items are marked NO TAX) in the Cost column and write that amount at TAXABLE SUB-TOTAL at the end of the order form.
4. Multiply the TAXABLE SUB-TOTAL by .06 to get the 6% Sales Tax amount.
5. Add the NO TAX amounts in the Cost column and write that amount at NON-TAXABLE SUB-TOTAL.
6. Add the two SUB-TOTALS, Sales Tax, Bottle Deposit, if applicable, (indicated +DEP on order form) and write that amount at ORDER TOTAL.
7. Order forms must be accompanied by full payment of ORDER TOTAL by cash, check, Visa, Mastercard, Discover or American Express.
8. Order forms and full payment must be received by Village Corner by **Nov 10**. Orders received the following week are subject to a 2% surcharge. Orders may be hand-delivered, mailed, FAXed to 995-1826 or online (link at <http://villagecorner.com/clubs/index.html>). NO PHONE ORDERS PLEASE.

Wine	Price bottle	Price case	How Many	Cost
1. 15 TOUR ST. BONNET, CB, MEDOC	16.99	199.95/12		
2. 15 LANESSAN, CB, HAUT MEDOC	18.99	223.50/12		
3. 12 DE BEL AIR, LALANDE DE POMEROL	23.99	281.95/12		
4. 15 LES GRANDES MOTTES, BORD SUP	11.99	139.95/12		
5. 15 LA COUDRAIE, BORDEAUX	8.49	99.95/12		
6. 14 CAHORS MALBEC L'ATELIER, CROCUS	15.79	184.95/12		
7. 16 JOUBERTS PRESTIGE, BLAYE CDB BL	12.99	152.95/12		
8. 17 FORT VIAUD, BORDEAUX SAUVIGNON	10.49	123.50/12		
9. 17 CDGE COLOMBARD, MONT GRAVET	7.99	81.95/12		
10. 17 MUSCADET CDGRANDLIEU E, STE RAD	12.99	152.95/12		
11. 16 CHINON CLOS DU SAUT AU LOUP, DOZ	16.99	199.95/12		
12. 17 TOURAINE SAUV COEUR DE LA REINE	12.99	152.95/12		
13. 17 SANCERRE, PAULINE, ERIC LOUIS	20.99	246.95/12		
14. 16 BOURG HAUTES CDNUITS PN RES PERS	16.99	199.95/12		
15. 15 SAINT ROMAIN, ALAIN GRAS	33.99	199.95/6		
16. 18 BEAUJOLAIS NOUVEAU, ROCHE	9.99	117.50/12		
17. 15 MORGON GC VV, GRANGE COCHARD	18.99	223.50/12		
18. 17 CHABLIS, DOMAINE DROIN	19.99	234.95/12		
19. 16 CHABLIS BUTTEAUX 1C, SERVIN	28.99	339.95/12		
20. 15 PULIGNY MONTRACHET, CARILLON	49.99	146.95/3		
21. 14 MERCUREY BL DE CHAMIREY, D'HERVI	25.49	299.95/12		
22. 17 MACON FUISSE, LUCIE DUTRON	16.99	199.95/12		
23. 16 CROZES HERMITAGE LAUNES, DELAS	20.99	246.95/12		
24. 16 COTES DU RHONE, SAINTE ANNE	11.49	134.95/12		

25. 17 CDR BLANC LONE, PEGAU	16.99	199.95/12		
26. 15 ST MAURICE CDR VILL, L'ECHEVIN	16.99	199.95/12		
27. 12 GIGONDAS ORIGINE, SAINT GAYAN	25.49	299.95/12		
28. 15 CHATEAUNEUF VIEUX TELEGRAMME,	33.99	199.95/6		
29. 15 BANDOL, LA BASTIDE BLANCHE	23.99	281.95/12		
30. 17 CITE DE CARCASSONNE CAB FRANC,	9.79	114.95/12		
31. 17 PICPOUL DE PINET L'ESTANG, CASTE	11.49	134.95/12		
32. 16 ALSACE PINOT D'ALSACE PIERRES SAUV	14.99	176.50/12		
33. 17 ALSACE PINOT GRIS, ZINCK	15.79	184.95/12		
34. 16 ALSACE RIESLING, ZINCK	16.99	199.95/12		
35. 16 ALSACE GEWURZ VIE EN ROSE, REVEUR	18.99	223.50/12		
36. 16 EITELSB KHBERG RIES TROCKEN,	21.99	258.50/12		
37. 16 MOSEL RIES DRY DR. L., DR. LOOSEN	12.99	152.95/12		
38. 16 K RIESLING AUSLESE, ST. ANTONIUS	8.49	99.95/12		
39. 15 NIERSTEINER HIPPING RIES SPAT, SCHN	14.99	176.50/12		
40. 16 PFALZ PINOT GRIS, VILLA WOLF	12.99	152.95/12		
41. 16 KREMSTAL GRU V PUR DUE, MOSER	12.99	152.95/12		
42. 17 VINHO VERDE, VERA	9.79	114.95/12		
43. 15 DOURO VALE DO BOMFIM, DOW	9.79	114.95/12		
44. 16 ALENTEJANO TOURIGA NACIONAL,	13.99	164.50/12		
45. 16 CASTILLA Y LEON MARISA, ALAIA	10.49	123.50/12		
46. 11 RIOJA RESERVA, BODEGAS LAN	15.79	184.95/12		
47. 16 COSTERS DEL SEGRE LLEBRE, CUSINE	12.99	152.95/12		
48. 15 PRIORAT FONT DE LA FIGUERA, FIGU	33.99	199.95/6		
49. 13 YECLA BARRICA BARAHONDA,	14.99	176.50/12		
50. 12 BARBARESCO RIS, CANCELLO DEL BAR	20.99	246.95/12		
51. 16 VENEZIA GIULIA SCHIOPPETTINO	13.99	164.50/12		
52. 16 CHIANTI COLLI SENESI, ANTICO COLLE	12.99	152.95/12		
53. 09 CORTONA IL BOSCO, TENIMENTI D'ALE	18.99	223.50/12		
54. 17 ROSSO DI MONTEPULCIANO, DEI	15.79	184.95/12		
55. 12 BRUNELLO DI MONTALCINO, CASTELLI	29.99	352.50/6		
56. 16 PUGLIA NERO DI TROIA INDI	13.99	164.50/12		
57. 16 SALENTO PRIMITIVO SASSEO	11.49	67.50/6		
58. 16 VENEZIA GIULIA CHARD,	12.99	152.95/12		
59. 17 FRIULI PINOT GRIGIO, CA' BOLANI	11.49	134.95/12		
60. 17 SARDEGNA VERMENTINO PRIMO	14.99	176.50/12		
61. 15 SLOVENIA BLAUFRAKISCH,	12.99	152.95/12		
62. 17 SANTORINI ASSYRTIKO, SANTO	18.99	223.50/12		
63. 15 THE RULE N COAST CAB	11.99	139.95/12		

64. 16 VINA ROBLES EST FORE PR RED	22.99	269.95/12		
65. 17 PINOT PROJECT CA PINOT NOIR	11.49	134.95/12		
66. 16 FT ROSS SEA SLOPES PINOT NOIR	29.99	352.50/12		
67. 12 CALDER NAPA VY CHARBONO	20.99	246.95/12		
68. 16 ANTHILL FARMS S C SYRAH	20.99	246.95/12		
69. 16 CLOISONNE MENDOCINO ZIN	13.99	164.50/12		
70. 15 ANCIENT PEAKS MARGARITA ZIN	16.79	197.50/12		
71. 17 QUIVIRA DRY CREEK VY SAUV BL	13.99	164.50/12		
72. 16 ANCIENT PEAKS SAUV BL	12.99	152.95/12		
73. 17 HAPPY CAMPER CA CHARD	6.99	81.95/12		
74. 16 NEWTON SKYSIDE CHARD	18.99	223.50/12		
75. 16 MATERRA OAK KNOLL CHARD	25.49	299.95/12		
76. 16 MONTINORE EST PINOT GRIS	12.99	152.95/12		
77. 16 BLACK STAR ARCT SEMI-DRY RIES	11.49	134.95/12		
78. 16 ROOT 1 MAIPO VY CAB	8.99	104.95/12		
79. 16 FABRE MONTMAYOU RES CAB FR	12.99	152.95/12		
80. 11 SAN PEDRO 1865 SGL VYD SYRAH	8.49	99.95/12		
81. 17 MARISCO NED SAUVI BLANC	12.99	152.95/12		
82. 16 PENLEY PHOENIX CAB	16.99	199.95/12		
83. 17 BARISTA WEST CAPE PINOTAGE	11.99	139.95/12		
84. 17 STOLPMAN EST ROSE	11.99	139.95/12		
85. 17 PIEMONTE ROSATO LAVIGNONE,	10.99	129.50/12		
86. YALUMBA M RES SA MUSCAT half bot	16.99	99.95/6		
87. 11 DOW'S LBV PORTO bottled 2016	18.99	111.50/6		
88. GONZALES BYASS COPA VERMOUTH	23.99	139.95/6		
89. AMBAL METH TRAD ROSE BRUT	11.49	134.95/12		
90. LOOSEN BRO. DEUTSCH RIES SEKT	10.99	129.50/12		
91. VALDELAVIA BRUT CAVA	8.49	99.95/12		
92. CA FURLAN BEATICE PROSECCO	9.79	114.95/12		
93. SAM SMITH ORGC CHOC STOUT 4-pk	10.99	64.50/6		
93. deposit	.40	2.40/6		
94. RENIERIS CRETE EVOO 750ml bot	8.99	26.50/3		
95. BEECHER'S XA FLAGSHIP 7 oz triangle	5.29	15.50/3		
96. D VENETO SALAME CHUB 7 oz sleeve	4.29	12.50/3		
97. 3 PETITS COCHONS DUCK RILLETES	9.79	28.50/3		
98. BOBBY SUE'S NUTS OVER OLIVES	2.99	8.79/3		
99. VERGANI M CHOC&CAMEL CR	1.69	4.99/3		
100. REPOUR WINE SAVER	.99	11.50/12		

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 yeqat (\$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

NOVEMBER, 2018

ANN ARBOR WINE CLUB NOVEMBER TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103**, on **Sunday, Nov 4 at 6pm**. It's a walk-around style tasting lasting approximately two hours, accompanied by a Lake Forest Clubhouse buffet.

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

NOTE: No reservations are necessary, however, in consideration of the effort that goes into planning and carrying out the tasting, a quorum date of about 2 weeks before the tasting is set (Oct 21 this time), and pre-registrations online (<https://villagecorner.com/clubs/allreserve.html>) or in the shop (Village Corner, 1747 Plymouth Rd, Ann Arbor) are accepted for \$35. If a quorum is not reached by the the quorum date, the tasting will be cancelled. (Credit cards will not be charged until the day after the quorum date.) From the quorum date to the day before the tasting, pre-registrations online or at the shop are accepted for \$40 each and credit cards will be charged. If you wait for the day of the tasting, you are still welcome to come, of course, but the fee rises to \$45.

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

Thanks to all who responded to the call and met the quorum by Oct 21 **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 NOV 10. 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 NOV 17. 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 **NOV 17 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, Jan 6 at 6 pm
Quorum date is Dec 23

--BORDEAUX - RED--

1. 15 CHATEAU TOUR ST. BONNET, CRU BOURGEOIS, MEDOC

16.99 each; 199.95 case of 12

45% each cab sauv, merlot; 5% each petit verdot, malbec. Coy, teasing nose. Flairs of black currant and black cherry as usual here. Beguiling potential./ Some wood seems to enter the picture on the palate. Echos of black fruit. Will enjoy following this. 91+/100.

2. 15 CHATEAU LANESSAN, CRU BOURGEOIS, HAUT MEDOC

18.99 each; 223.50 case of 12

Suckling 92-93; Parker 90-92: 'The 2013 Lanessan has quite a punchy, fruit-driven bouquet with well-integrated oak, a Lanessan with more sense of purpose than I have found in recent vintages. The palate is medium-bodied with fine blackberry and raspberry fruit, fine tannin, leading to a smooth and harmonious finish, which lingers nicely in the mouth. You know, this is the best Lanessan for a long time, perchance because Mon. De Bouard is consulting?' Branded wood case.

3. 12 CHATEAU DE BEL AIR, LALANDE DE POMEROL

23.99 each; 281.95 case of 12

Storied Lalande chateau, one of the best. 75% merlot, 20% cab franc, 5% cab sauv. 35 year old vines. Large, sweet, velvety Pomerol style with good oak complement. An all together 2012./ Yes, fine oak and dark fruit in tandem. Fresh 2012 acidity will continue to carry it. 92+/100..

4. 15 CHATEAU LES GRANDES MOTTES, BORDEAUX SUPERIEUR

11.99 each; 139.95 case of 12

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

5. 15 CHATEAU LA COUDRAIE, BORDEAUX

8.49 each; 99.95 case of 12

Vignobles Jolivet at Soussac. Achieved alcohol level leads to plenty of body. Rich, ripe, and deep 15 fruit./ Yes, riper and richer all around. A deal in 15 claret. 91+/100.

6. 14 CAHORS MALBEC L'ATELIER, CROCUS

15.79 each; 184.95 case of 12

California and Argentina wine master Paul Hobbs meets Cahors, in this collaboration with one of the region's top winegrowers. A nice, sweet Hobbs nature to this. It's also 14 Cahors dark disposed. New World aura to an Old World wine. Price is good./ Fresh, bright, balanced. Quality, price right. Bravo. 91/100.

--BORDEAUX - WHITE--

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

12.99 each; 152.95 case of 12

Semillon richness, sauvignon guava, green fruit./ Again, the lime and green stuff. Mini Bouscaut. Champion. 93/100.

8. 17 CHATEAU FORT VIAUD, BORDEAUX SAUVIGNON

10.49 each; 123.50 case of 12

Whoa! Intense, ripe tangelo aroma sports tingle and race./ More tangelo. Plus guava, mint, hyssop. Wow! 92/100.

9. 17 COTES DE GASCOGNE COLOMBARD, MONT GRAVET

7.99 each; 81.95 case of 12

Oh, yeah, full of that colombard green stuff; Granny Smith, lime, undergrowth. Classic colombard./ 2017 fruit forward. Come hither ripe acidity. Spot on. 91/100.

--LOIRE--

10. 17 MUSCADET COTES DE GRANDLIEU SUR LIE

CHATEAU LA BERRIERE, ABBAYE DE SAINTE RADEGONDE

12.99 each; 152.95 case of 12

Dazzling. Like all these wonderful 2017 muscadets. Soars. Fruit abundance, concentration./

Everything you could want. Terroir, apple, citrus, undergrowth. Just billowing forth after long aeration. 92+/100.

11. 16 CHINON CLOS DU SAUT AU LOUP, DOMAINE DOZON

16.99 each; 199.95 case of 12

Wine Enthusiast 92 - EDITORS' CHOICE: 'Old vines in a walled clos have produced this ripe, smoky wine with red fruits, rich tannins and a generous texture. The fruit is just beginning to integrate with the structure to produce a generous, spicy wine that will age further. Drink from 2019. \$20.'

12. 17 TOURAINE SAUVIGNON LE COEUR DE LA REINE, DOMAINE JACKY MARTEAU

12.99 each; 152.95 case of 12

At Pouille. Rich, racy. Fabulous penetration. Ripe citrus./ Ripe and round, with enough acid. Long citrus aftertaste. 92/100.

13. 17 SANCERRE, DOMAINE DE LA PAULINE, ERIC LOUIS

20.99 each; 246.95 case of 12

Full, brisk, bright, well priced. This will fly./ Crisp and clean. Still filling out. 92+/100.

--BURGUNDY - RED--

14. 16 BOURGOGNE HAUTES COTES DE NUITS PINOT NOIR RESERVE PERSONNELLE, AEGERTER

16.99 each; 199.95 case of 12

Rich, round, and lovely. Flattering Hautes Cotes rusticity. Its sweetness and ripeness approximates the fine 2015 rendition./ Red fruit, bright, sweet, and smooth. Not quite the flavor impact of the 2015 yet, but it holds its own all the same, and promises more to come. 91+/100.

15. 15 SAINT ROMAIN, ALAIN GRAS

33.99 each; 199.95 case of 6

Oh, sweet, Volnay like strawberry. Dark fruit too. Real Saint Romain rouge./ Ripe, large, backward. Ample. Not rustic like some from this village. Instead, classic. Long. 93+/100.

16. 18 BEAUJOLAIS NOUVEAU, DOMAINE CHATELUS DE LA ROCHE

9.99 each; 117.50 case of 12

Always my best selling Beaujolais Nouveau. The one with the yellow rooster label. Notes on the 2017 tasted upon arrival: Sweet and coy, deep and staying./ Lithe and upbeat. Berries and spices. Will improve. 92+/100. See you 11/15/18.

17. 15 MORGON GRAND CRU VIEILLES VIGNES, CHATEAU GRANGE COCHARD

18.99 each; 223.50 case of 12

Vinous 91: 'Bright violet. Mineral-accented dark berries, pungent flowers and peppery spices on the powerfully scented nose. Pliant and expansive on the palate, offering juicy boysenberry, cherry liqueur and violet pastille flavors that unfurl steadily on the back half. The floral note returns on the clinging, penetrating finish, which is shaped by smooth, harmonious tannins.'

--BURGUNDY - WHITE--

18. 17 CHABLIS, DOMAINE DROIN

19.99 each; 234.95 case of 12

Oh, boy, full and impressive aroma and texture. Apple, quince, and calcaire in spades. Wow, big time Chablis nose! Well, this is just all over the place with 2017 expressiveness. The flavors and textures surge forth, spread out over the palate. Rich, textured. Both awesome and alluring. 93/100.

19. 16 CHABLIS BUTTEAUX 1ER CRU, DOMAINE SERVIN

28.99 each; 339.95 case of 12

Larger still than the Servin Les Forets. Seems barrel aged. More backward./ Suggestion of

oak, or at least time in barrel. A keeper. 93+/100.

20. 15 PULIGNY MONTRACHET, FRANCOIS CARILLON

49.99 each; 146.95 case of 3

Deep, rich, and creamy. More like a Chassagne than a Puligny. Shows the full Burgundian barrel regimen and some malo and 15 padding. Large and alluring./ Full oak, barrel fermentation, barrel age on lees. Plenty of power and rich 15 fruit to balance it. Good acid, form, length. 95+/100.

21. 14 MERCUREY BLANC CHATEAU DE CHAMIREY, MARQUIS DE JOUENNES D'HERVILLE

25.49 each; 299.95 case of 12

95 acre estate, 38 in Premiers Crus. Barrel aging impact. Wood derivatives and time-in-barrel bouquet development./ Full bodied, oaky, powerful, Chalonais resinous. This is dynamic and forceful, almost painful to drink alone. Take it to the dinner table for poultry. 92+/100.

22. 17 MACON FUISSE, LUCIE DUTRON

16.99 each; 199.95 case of 12

After the OK Macon Villages cuvee, this is more like it. More oomph, character, body. 17 soaring quality./ Yeah, body and character. Worth a look, definitely. 92/100.

--RHONE/MIDI--

23. 16 CROZES HERMITAGE LES LAUNES, DELAS

20.99 each; 246.95 case of 12

Deep, purple, poised, reductive. 2016 tailoring and flow. Yes. Fine future./ Palate still closed up by reduction. No problem. Air it well; decant well ahead of service, or cellar. 91+/100.

24. 16 COTES DU RHONE, DOMAINE SAINTE ANNE

11.49 each; 134.95 case of 12

Oh, yes, the blacks and reds, the coolness of Gard, the race of 16. Fully in tune with the series. Deep, dark, and peppery./ Gard firm and 16 fine textured. Great acid. Yes, yes, yes. Brings back memories. Glad to have DSA back. 92+/100.

25. 17 COTES DU RHONE BLANC LONE, CHATEAU PEGAU

16.99 each; 199.95 case of 12

40% clairette, 30% bourboulenc, 20% grenache blanc, 10% ugni blanc. Fragrant for this varietal set. Nice./ Yes, includes green flowers and tangerine. Yikes. Best ever in this series. Fine winemaking. 92/100.

26. 15 SAINT MAURICE COTES DU RHONE VILLAGES, DOMAINE DE L'ECHEVIN

16.99 each; 199.95 case of 12

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

27. 12 GIGONDAS ORIGINE, DOMAINE SAINT GAYAN

25.49 each; 299.95 case of 12

Rich, ample, dark, and 2012 well delineated. Well framed sweet fruit core of Gigondas. No excess power. Nothing askew. Lovely Gigondas statement./ Extremely well proportioned, balanced. Smooth alcohol-glycerol. Spicy; broad range of flavors. Spot on. 93+/100.

28. 15 CHATEAUNEUF DU PAPE VIEUX TELEGRAMME, DOMAINE DU VIEUX TELEGRAPHE

33.99 each; 199.95 case of 6

Vinous 90-92: 'One of the finer, more elegant and classy examples of the cuvee I can remember, the 2015 Telegramme Chateauneuf du Pape is more a mini Vieux Telegraphe at this point than the more fruit-forward Telegramme examples of the past. Framboise, currants, dried

earth and garrigue all emerge from this medium-bodied, elegant and finesse-driven wine that's ideal for drinking while you wait on the top cuvee.'

29. 15 BANDOL, DOMAINE LA BASTIDE BLANCHE
23.99 each; 281.95 case of 12

Unfiltered. Richest and ripest vintage of this I've tasted, and rightfully so in 2015. Grand scaled, spicy, barrel aged mourvedre. Wow! Great grand and complex./ 15 ripe and powerful, sweet and forward. Yes. 93+/100.

30. 17 CITE DE CARCASSONNE CABERNET FRANC, LAROQUE
9.79 each; 114.95 case of 12

Dark red violet color./ Cedar and black fruit. Dry./ Black and red raspberry flavors with, again, the cedar aura. Nice silky texture. Very fine tannins. Unique. 90+/100.

31. 17 PICPOUL DE PINET CUVÉE L'ESTANG, DOMAINE CASTELNAU
11.49 each; 134.95 case of 12

Freshness. Some varietal character; some ferment yet. Presentable. Attractive flamingo label./ Very fine and rich representative. And it's domaine, not co-op bottled. 91/100.

--ALSACE--

32. 16 ALSACE PINOT D'ALSACE PIERRES SAUVAGES, VIGNOBLE DU REVEUR
14.99 each; 176.50 case of 12

All three of the pinots. And it shows. Unique from those mono pinot wines./ Fresh, balanced, delicious. Whole greater than sum of parts. 92/100.

33. 17 ALSACE PINOT GRIS, DOMAINE ZINCK
15.79 each; 184.95 case of 12

Both rich and zesty on the nose. Sports a lot of melon./ Yes, rich in the melony facet of ripe pinot gris. Wears its off dry level of sweetness well. A high-achievement vintage of this with lots of mealtime possibilities. 91+/100.

34. 16 ALSACE RIESLING, DOMAINE ZINCK
16.99 each; 199.95 case of 12

Dry. Good, crisp, tingly take. Citrus and peach. No resin./ Yes, great textural etch, varietal character, clarity. So bright, it's unique. 92/100.

35. 16 ALSACE GEWURZTRAMINER LA VIE EN ROSE, VIGNOBLE DU REVEUR
18.99 each; 223.50 case of 12

Lovely rose and glycerol richness./ Richness balanced by inherent varietal bitterness. Exciting texture and flavor. All over the place. 93/100.

--GERMANY/AUSTRIA--

36. 16 EITELBACHER KARTHAUSERHOFBERG RIESLING TROCKEN, KARTHAUSERHOF
21.99 each; 258.50 case of 12

Est. 1223. Fresh, Ruwer riesling delicacy, Crisp, etched. Right./ Yeah, full etch and extract textural aspects. Yow! A jaw breaker! Even more extract than the fine 2015. Huge. 95/100.

37. 16 MOSEL RIESLING DRY DR. L., DR. LOOSEN
12.99 each; 152.95 case of 12

Wine Enthusiast 90: 'More mineral than fruit, this dry white is a fantastic value, expressing Riesling's most crystalline character. Tangerine and green apple flavors are crisp and concentrated, showered in streams of lime acidity and cool mineral sensations. Drink now through 2020.'

38. 16 KREUZNACHER KRONENBERG RIESLING AUSLESE, ST. ANTONIUS
8.49 each; 99.95 case of 12

Cool, even, brittle on the approach, with a ventilating flair. Deepens to Kreuznach riesling ripeness. Yes, terroir, etch, dignity./ Sweet and also racy. The whole Kreuznach package. 92+/100.

39. 15 NIERSTEINER HIPPING RIESLING SPATLESE, GEORG ALBRECHT SCHNEIDER
14.99 each; 176.50 case of 12

The full, ripe Hessia take on riesling. That tangerine note of Hipping riesling. Bright acid, vigor, freshness./ Oh, so fresh and upbeat is the acidity to balance full Rheinhessen riesling sweetness. Vibrant and harmonious. Wow. 93/100.

40. 16 PFALZ PINOT GRIS, VILLA WOLF
12.99 each; 152.95 case of 12

Wine Enthusiast 90: 'Gorgeously peachy from nose to finish, this vibrant, fruity Pinot Gris offers wide appeal along with a gentle price tag. Dry on the palate and refreshingly zesty, it's an elegantly balanced sip. A touch of stony minerality lends complexity to the finish. Drink now through 2019.'

41. 16 KREMSTAL GRUNER VELTLINER PUR DUE, HERMANN MOSER
12.99 each; 152.95 case of 12

Full, varietal, etched. Lots of oomph. What I'm looking for./ Yes. Very fine example. 91/100.

--IBERIA--

42. 17 VINHO VERDE, VERA
9.79 each; 114.95 case of 12

Bright and beautiful, and very reasonably priced. Intense aroma; based on the premium aromatic varieties./ Soft, sweetly fruity. Expressive. Good acid. Another great 2017 Euro white. 92/100.

43. 15 DOURO VALE DO BOMFIM, DOW
9.79 each; 114.95 case of 12

Rich, ripe, balanced, dark fruited./ Sweet, suave, mellow. Yes, eminently balanced Douro tinta. Dow and Symington family well managed. Very nice composition. I love it. 91+.100. List price: \$15.

44. 16 ALENTEJANO TOURIGA NACIONAL, HERDADE DO ROCIM
13.99 each; 164.50 case of 12

Red black./ Large, port like, statuesque. Full of deep plum and berry fruit. Class, quality, intensity, sappiness, varietal character. Unbelievable value. Gotta be a price mistake./ Seems wood aged. Full and framed. Grand scaled. Deep, dark, creamy fruit. Power, structure, majesty, quality. Lovely mulberry aftertaste. A steal. 93+/100.

45. 16 CASTILLA Y LEON MARISA, ALAIA
10.49 each; 123.50 case of 12

70% prieto picudo, 30% tempranillo. Has that haunting, earthy prieto quality, unique and enticing. Deep fruited, with some barrel earned breadth./ Yes, rich, deep, broad. More so than earlier years. Meaty, beefy. 92+/100.

46. 11 RIOJA RESERVA, BODEGAS LAN
15.79 each; 184.95 case of 12

Aged 1 year in French and American oak barrels followed by 2 years in bottle before release. Sweet fruit assuaged by long life in barrel. One of my favorite vintages of this. Really well concentrated./ Oh, smooth, forward, ripe 11 styling. Plenty of barrel and bottle bouquet. Fine tannin and lots of material. Well liked by the group. 93/100.

47. 16 COSTERS DEL SEGRE LLEBRE, TOMAS CUSINE

12.99 each; 152.95 case of 12

85% tempranillo, 5% each garnatxa, carinene, syrah. 6 months in French oak. Very fresh tempranillo. Upbeat. Fruit, floral./ Again, 3D flavor, fruit, oak, complex, all. 92/100.

48. 15 PRIORAT FONT DE LA FIGUERA, CLOS FIGUERAS

33.99 each; 199.95 case of 6

Christopher Cannan, proprietor. Grenache, carignan, syrah, and cabernet sauvignon. 15%. Deep, rich, oaky, ripe, and totally together. Awesome. Can you believe this is 'just' the estate's 'second' wine?!/ Sweet, well filled. Good power and presence, complexity, breadth and depth. Luxurious. Very finely burnished tannins. Together. 95+/100.

49. 13 YECLA BARRICA BARAHONDA, SENORIO DE BARAHONDA

14.99 each; 176.50 case of 12

Nice and sweet and in form. Reads, monastrell, barrica, zone, all. All talk well together./ Sweet, juicy monastrell fruit. Good acid. Barrel aged but not overly woody. Well put together and representative of the region. 91/100.

--ITALY - RED--

50. 12 BARBARESCO RISERVA, CANCELLO DEL BARONE

20.99 each; 246.95 case of 12

24 months in oak barrels. Oh, good! A wonderful surprise. Usually low-priced Barbarescos are old time, dry, stodgy, fruitless, and tannic. And this one's a riserva even! Not at all dried out in barrel. There's bright nebbiolo cherry, and the barrel time has not rendered it dry and woody but rather enriched./ Again, balanced, sweet, and maturing evenly. A wow deal! 93/100.

51. 16 VENEZIA GIULIA SCHIOPPETTINO VINI ORSONE, BASTIANICH

13.99 each; 164.50 case of 12

Best schioppettino to come my way in years. Rich in raspberry and tar. Right and fresh. Could chill this down. Spot on. Spicy too./ Yeah, lots of black pepper. Ideal weight and style. Cool it. My tasting panel was very impressed. Cases sold. 92/100.

52. 16 CHIANTI COLLI SENESI, ANTICO COLLE

12.99 each; 152.95 case of 12

Brightly fruity as always. A certain degree of the warmth and roundness of Colli Senesi. And the fruit is always up front, bright, immediate. 16 silky texture./ Yes, juicy, flavorful, structured. Flowing. Seems more than just sangiovese. Very nice bottle. 91/100.

53. 09 CORTONA IL BOSCO, TENIMENTI LUIGI D'ALESSANDRO

18.99 each; 223.50 case of 12

James Suckling 94; Vinous 93: 'A deep, plush wine, the 2009 Syrah Il Bosco needs time to develop the breadth of its aromas and flavors, but it is nevertheless striking today. Plums, pipe tobacco, cedar and black olives flesh out in this gorgeous, broad-shouldered Syrah. An explosive yet nuanced finish rounds things out in style. I can't wait to check in on the 2009 in another few years. Drink 2017-2027. \$60.'

54. 17 ROSSO DI MONTEPULCIANO, FATTORIA DEI

15.79 each; 184.95 case of 12

Sweet and fabulous take on prugnolo gentile. Violets, pastilles. Romantic./ Yes, sweet and elegant fruits and flowers. Super vintage of this. 93/100.

55. 12 BRUNELLO DI MONTALCINO, MAESTRO DI ANTICHI CASTELLI

29.99 each; 352.50 case of 6

42 months in large French oak casks. Genuine The sweet house style. 2012 dark fruit without edges. Ripe fruited and well barrel aged./ Rich and robust and structured, with ripe fruit tannins. Well poised. Reminds me more of the 2010 than the 2011. Less advanced than the 2011 was at the same age. 92+/100.

56. 16 PUGLIA NERO DI TROIA INDIGENOUS, RIVETTI

13.99 each; 164.50 case of 12

Don't see this noble Puglian grape variety very often in a pure varietal rendition. Flowers and peppercorns. Unique. Yes./ Sweet and sassy. Flows. Flavorful. Ideal. 92/100.

57. 16 SALENTO PRIMITIVO SASSEO, MASSERIA ALTEMURA

11.49 each; 67.50 case of 6

Rich, wholesome, giving. Vintage black. Ripe but not overripe./ Rich, spicy, savory, creamy. Nice acid edge. Fine tannin. Always a beauty. 92/100.

--ITALY - WHITE--

58. 16 VENEZIA GIULIA CHARDONNAY VINI ORSONE, BASTIANICH

12.99 each; 152.95 case of 12

Good and full and appley. Ample and expressive. Doesn't need oak augmentation./ Yes, sweet chardonnay appley fruit. Nothing wanting in this unoaked chardonnay made for Lidia Bastianich's table. Works! 91/100.

59. 17 FRIULI PINOT GRIGIO, CA' BOLANI

11.49 each; 134.95 case of 12

Wow, that's got it big time! Apple, nut, volume, forthcoming aromatics, come hither nature./ Full bodied, flavorful. Hugely good value. 92/100.

60. 17 SARDEGNA VERMENTINO PRIMO BIANCO, CANTINA MESA

14.99 each; 176.50 case of 12

Like viognier and albarino, vermentino wine is scented yet dry. Crisp and racy and new and vital and full. Perfect./ Pleasing acid and flavor; real and right. Suave. 92/100.

--INTERNATIONAL--

61. 15 SLOVENIA BLAUFRANKISCH, PULLUS

12.99 each; 152.95 case of 12

True, clear, bright varietal character. Dark cherry, cranberry./ Again. The real deal. Some gaminess and some peels astringency and light tannin add to the positive picture. 91/100.

62. 17 SANTORINI ASSYRTIKO, SANTO

18.99 each; 223.50 case of 12

Wine & Spirits 93: 'This vintage marked the 70th anniversary of this cooperative winery. By picking early and relying on fruit from high-altitude vineyards, winemaker Nikos Varvarigos worked the warmth of the vintage into a powerful, impressive Santorini. It's nearly tropically ripe, juicy peach and apricot flavors hinting at mango, even as the island's stony character comes through. It ends firm and clean, leaving behind the scent of sea air.'

--U.S. - RED--

63. 15 THE RULE NORTH COAST CABERNET SAUVIGNON

11.99 each; 139.95 case of 12

Fresh and logically North Coast cabernet combo of Lake & Mendocino characters plus good oak. Berry & plum./ Yes, plenty good oak. Delivers in all respects. Yes. 92/100. List price: \$18.

64. 16 VINA ROBLES ESTATE FORE PASO ROBLES RED

22.99 each; 269.95 case of 12

50% cab sauv, 40% syrah, 10% petit verdot. Oh, deep, rich, variegated. Very well crafted barrel aging. Paso under control./ Round, rich, balanced. Yes, extremely well crafted, and fairly priced too. 92/100.

65. 17 THE PINOT PROJECT CALIFORNIA PINOT NOIR

11.49 each; 134.95 case of 12

Cool and beautiful Monterey or Sonoma Coast like. Nice./ Yes, cool and racy. Cherry taste. 91/100.

66. 16 FORT ROSS SEA SLOPES SONOMA COAST PINOT NOIR

29.99 each; 352.50 case of 12

So glad to see Fort Ross pinots back in the market. I'm a longtime fan. Stunning. No Sonoma Coast lack of ripeness issues. Rich and ripe, properly oak balanced. Singing of pinot noir cherry, tea, spice./ Rich, ripe, suave, bountiful. Enormous treat. 94/100.

67. 12 CALDER NAPA VALLEY CHARBONO

20.99 each; 246.95 case of 12

Napa Valley charbono is practically extinct, so take an opportunity to experience its unique virtues while there's still a little around. 276-case production. Rich, round 2012 fruit, with oak and varietal distinction. Complex and complete./ Yes, 2012 varietal clarity and intensity with complexing oak savors. Has it all. 92/100.

68. 16 ANTHILL FARMS SONOMA COAST SYRAH

20.99 each; 246.95 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.'

69. 16 CLOISONNE MENDOCINO ZINFANDEL

13.99 each; 164.50 case of 12

It's good, dark, rich, genuine. Good price./ Sweet, easy. But Mendocino dark and solid framed, and not Lodi-like mushy. Man, I love Mendocino zinfandels. This is the best-priced one around. 91/100.

70. 15 ANCIENT PEAKS PASO SANTA MARGARITA RANCH ZINFANDEL

16.79 each; 197.50 case of 12

Yeah, that's zinfandel. Red raspberry. And some cranberry. Very cool as well as Paso intense. No Paso prune at all./ Lovely raspberry fruit flan. Touch of leather at the finale. Intense. Pretty exciting zinfandel stuff. 92/100.

--U.S. - WHITE--

71. 17 QUIVIRA DRY CREEK VALLEY SAUVIGNON BLANC

13.99 each; 164.50 case of 12

Crisp and lifted. Citrusy but not tropical. Class and quality of a fine Napa sauvignon./ Soft on entry, the acidity comes roaring through at the end. Very long, tasty citrus aftertaste. First class. 92/100.

72. 16 ANCIENT PEAKS SANTA MARGARITA RANCH SAUVIGNON BLANC

12.99 each; 152.95 case of 12

Wine Enthusiast 91/100 - EDITORS' CHOICE. My notes: A pungent take like Chateau Bouscaut. Puts it in an intriguing position./ Taste is the same. It's a musky sort of thing. Cross between Bordeaux and NZ. Unique. 92/100.

73. 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 apple qualities. Probably the best yet./ Yeah, I'll tell ya, this 17 really sings. 91/100.

74. 16 NEWTON SKYSIDE SONOMA CHARDONNAY

18.99 each; 223.50 case of 12

Oomph, finesse, and fresh, appley chardonnay character. Crisp and upbeat. Perfect oak and

fruit statements and harmony./ Yes, really good wood-fruit balance. Fruit-acid balance too. Crisp and fresh; perfect form .Tasty. Lasting. First class. I like it a lot. 92/100.

75. 16 MATERRA OAK KNOLL DISTRICT CHARDONNAY

25.49 each; 299.95 case of 12

Little or no malo. From a couple Dijon clones. Very attractive barrel aging here. The barrel influence is significant..Very enjoyable./ Fine, bold oak statement. All French, all discreet, all integrated. Burgundian acidity. Very fine effort. 94/100.

76. 16 MONTINORE ESTATE WILLAMETTE VALLEY PINOT GRIS

12.99 each; 152.95 case of 12

Skin contact enhances the character. It's beautiful, it's full. Perfectly right at this stage./ Yeah, this is full. Really delivers. Rich, nutty, balanced. Awesome stuff. 92/100.

77. 16 BLACK STAR FARMS ARCTUROS LEELANAU PENINSULA SEMI-DRY RIESLING

11.49 each; 134.95 case of 12

Very nice achievement. Perfect harmony of fruit and age. No terpenes. Just riesling fruit./ Great acid to combat the sweetness. Wonderful halbtrocken with acid and extract aplenty. Mealtime bound. 92/100.

--SOUTHERN HEMISPHERE--

78. 16 ROOT 1 MAIPO VALLEY CABERNET SAUVIGNON

8.99 each; 104.95 case of 12

Ungrafted vines. Classic Maipo cabernet. Yes, rich, bright, sweet, black and convincing Maipo cabernet sauvignon with aromas of blackberry and dusty black currant. Fine showing for this steady bargain/ Wood applications enter the picture on the palate. Maipo cabernet character confirmed. Yes, clear and juicy black currant Maipo and varietal character, with an alluring creme coating. Super value. 92+/100.

79. 16 FABRE MONTMAYOU RESERVA MENDOZA CABERNET FRANC

12.99 each; 152.95 case of 12

Decanter 96: 'Gorgeous example of Cabernet Franc. Youthful with potential to explode with floral perfumed notes, cassis and clove. Great depth. Its harmony saves it from becoming truculent, but protein is needed.'

80. 11 SAN PEDRO 1865 SINGLE VINEYARD CACHAPOAL VALLEY SYRAH

8.49 each; 99.95 case of 12

I'm a bit embarrassed to be listing a wine I haven't even had the opportunity to sample yet. I'm relying on the endorsements of VC manager Brian and our bargain-hunter customers that this is the real deal in mature Chilean syrah. I love the syrahs of Chile, but my suppliers find them weak sellers, so they usually stock only cabernet, merlot, and carmenere red wines. I guess the fact that this Chilean syrah has languished in a supplier's inventory proves their point. Our gain. List price: \$18.

81. 17 MARISCO THE NED WAIHOPAI RIVER SAUVIGNON BLANC

12.99 each; 152.95 case of 12

Really great; yeah, super. Full of tangerine, tangelo. Exuberant, crisp/ Just as vivacious on the palate. Juicy, lasting. Tropical. Even some green herbs like tarragon. Off the charts. 93/100.

82. 16 PENLEY PHOENIX COONAWARRA CABERNET SAUVIGNON

16.99 each; 199.95 case of 12

Wine Spectator 93: 'Dense, with sink-your-teeth-into-them tannins and concentration to the plum, cassis and blackberry flavors. Sage and rosemary accents linger in the background. Strikes the right balance between power and elegance, with grace notes of eucalyptus, black tea and tobacco lingering on the velvety finish. Drink now through 2030.'

83. 17 BARISTA WESTERN CAPE PINOTAGE**11.99 each; 139.95 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. Here's his best vintage to date. Oh, this is coffee coffee, fresh, arabica. Superior acidity. Honestly, the most lifted of all of them./ Oh, gosh, I mean this is just like fresh grounds. Never-ending. Off the charts. 93/100.

--ROSE--**84. 17 STOLPMAN ESTATE BALLARD CANYON ROSE****11.99 each; 139.95 case of 12**

On limestone. Yes, grenache strawberry meets calcaire. Spot on. Euro oriented rose nose. Wow! Plus California roundness, softness, and flavor amplitude. Take it to the table. 92/100. List price: \$22.

85. 17 PIEMONTE ROSATO LAVIGNONE, SOC. AGR. PICO MACCARIO**10.99 each; 129.50 case of 12**

All barbera. Full and berry-cherry scented. Fruit gummies clarity and intensity./ Full red berry-cherry flavors. Body and texture and acid for food. 91/100. List price: \$18.

--FORTIFIED/FRUIT--**86. YALUMBA MUSEUM RESERVE SOUTH AUSTRALIA MUSCAT half bottle****16.99 each; 99.95 case of 6**

Aged 8 years in American and French oak barrels. 15%. Heady, dry-sweet interplay of barrel and muscat alexandria inputs. Tawny, warm. Complete../ All about muscat alexandria raisin juice. Great acid and power. Has it all. 97/100.

87. 11 DOW'S LATE BOTTLED VINTAGE PORTO bottled 2016**18.99 each; 111.50 case of 6**

Wine & Spirits 94 - Top 100 Best Buys: 'This offers more immediate pleasures than the vintage Dow's declared in 2011, it comes across as an idealized LBV rather than a baby Vintage. Formidable in its black density and red spice, fragrant with persimmon-like scents and tannins that have the grit of stone-ground chocolate, this is compellingly drinkable and delicious. \$25.'

88. GONZALES BYASS COPA VERMOUTH**23.99 each; 139.95 case of 6**

Boy, a sweet, candied orange peel aroma. With quinine and other botanical overtones. Striking and singular./ Expounds on those themes. Sweet and quite red fruited. Lovely sweetness. Great served cool or on the rocks. Amazing elixir. Super Old Fashioned ingredient. 97/100.

--SPARKLING--**89. VEUVE AMBAL METHODE TRADITIONNELLE CUVÉE ROSE BRUT****11.49 each; 134.95 case of 12**

Less fruit and more bottle bouquet than the white./ Dry, with good pink fruit, cherry fruit. A very attractive glass. I'm impressed. 91/100.

90. LOOSEN BROS. DEUTSCHER RIESLING SEKT DR. L.**10.99 each; 129.50 case of 12**

Wine Enthusiast 91 - BEST BUY: 'Exuberant green floral perfume, melon and peach abound on this profoundly aromatic sparkler. It's delicate in mousse with soft, persistent bubbles and deeply penetrating flavors of stone fruit and tangerine. Vibrant and spine-tingling, it's a remarkably elegant sekt with a gentle price tag.'

91. VALDELAVIA BRUT CAVA**8.49 each; 99.95 case of 12**

Fine mousse. Nice creamy aroma./ Exciting, stimulating creamy mousse. Brut dryness. Very,

very good all purpose sparkler. 91/100.

92. CA FURLAN CUVÉE BEATICE PROSECCO TREVISO**9.79 each; 114.95 case of 12**

Mousse-y, pleasant, appley./ Yes, creamy appley, pleasing extra dry. Well priced. Ready made for Mimosas, Bellinis, et. al. 91/100.

--POTPOURRI--**93. SAMUEL SMITH ORGANIC CHOCOLATE STOUT 4-pack 12 oz bottles****10.99 each; 64.50 case of 6 plus Deposit .40 each; 2.40 case of 6**

'Brewed with well water (the original well, sunk in 1758, is still in use with the hard water is drawn from 85 feet underground), the gently roasted organic chocolate malt and organic cocoa impart a delicious, smooth and creamy character, with inviting deep flavours and a delightful finish - this is the perfect marriage of satisfying stout and luxurious chocolate.'

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

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

95. BEECHER'S EXTRA AGED FLAGSHIP CHEESE 7 oz triangle**5.29 each; 15.50 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.

96. DANIELE VENETO SALAME CHUB 7 oz sleeve**4.29 each; 12.50 case of 3**

Dry cured for at least four weeks, this is a coarse ground skinless salame, pork based, with white wine, pepper, and other spices added. In the Veronese style.

97. TROIS PETITS COCHONS DUCK RILLETTES 7 oz tub**9.79 each; 28.50 case of 3**

A fixture in the Loire Valley region around Tours, Duck rillettes is a gourmet delicacy. The slow cooking process allows the duck meat to become tender and succulent, making this confit-style spread irresistible!

98. BOBBY SUE'S NUTS OVER OLIVES 2.5 oz bag**2.99 each; 8.79 case of 3**

Founded by Barb (BobbySue) Kobren at Chappaqua NY. 'A Savory Mediterranean Sensation - This incredible mix of almonds, cashews and pecans also includes roasted Divina black and green olives coated with delicious spices.' Non GMO. A portion of the proceeds goes to help homeless animals.

99. VERGANI CHOCOLATE MILK CHOCOLATE & CARAMEL CREAM 4.4 oz bag**1.69 each; 4.99 case of 3**

Mmm. Milk chocolate pralines filled with caramel cream. Made in Italy.

100. REPOUR WINE SAVER**.99 each; 11.50 case of 12**

Something new in wine preservation: a stopper with an oxygen-absorbing head that is effective for days, weeks, even months. Simply remove the foil tab from the opening at the base, insert the tapered, ribbed section in the neck of the opened bottle, and you can finish the rest at your leisure. Washington Post: 'The best wine preserver, according to a master sommelier, importer, critic and more.'

ANN ARBOR TASTERS GUILD

NOVEMBER , 2018

EVENTS - UPCOMING

Eleventh 2018 WC-TG-AWS Event

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

at Grange Kitchen, 118 W. Liberty, Ann Arbor

Monday, November 12 7:00 pm

This past spring and fall, I've sampled close to 1500 wines and spirits at supplier trade shows. Tough job, but SOMEBODY'S got to do it! There were a lot of great wines, especially the EXPENSIVE ones. Only the wines offering the best price-quality relationships make it through to the Village Corner stock lists. The best of the rest have a chance at appearing in our monthly 'Newly Available' posting.

For this Armistice Day dinner event, I've made nine selections that not only represent great price-quality ratios but also diversity, as well as fascinating subject matter. Get ready for both education and entertainment. Here is the wine list, which I've forwarded to Brandon with annotations so he can get to work quickly on a complementary menu.

THE WINE LIST AND NOTES

M. LAWRENCE ICE3 LEELANAU PENINSULA DEMI SEC (MICHIGAN)

Of late, several sparkling wine specialists have been experimenting with bubbly that can be served on the rocks. It's in deference to the younger generations that seek 'casual' wine enjoyment. At a spring trade show, I tasted Larry Mawby's against Moet Chandon's and liked it better. It was great on its own and with ice too! See for yourself.

2017 MINHO ALVARINHO, NORTICO (PORTUGAL)

I've loved this for several shows and vintages running, the 2017, like so many Euro dry whites of this vintage, just dazzles. Minho is an elite sub zone of northern Portugal's Vinho Verde region, alvarinho (called albarino across the border in Spain's Rias Baixas area) the top white grape variety.

2017 DE WETSHOF LIMESTONE HILL ROBERTSON CHARDONNAY (SOUTH AFRICA)

Astonishing chardonnay from one of South Africa's inland areas. As the vineyard name

suggests, the vines grow in chalky soil like found in Burgundy's Chablis AOC. As with most wines of Chablis, no barrel aging is necessary to augment (or obfuscate) the full varietal and terroir expressions of this example.

2015 DOMAINE VIRGINIE THUNEVIN (FRANCE)

Jean Luc Thunevin is Bordeaux's original 'garagiste' and iconoclast 'bad boy'. His Saint Emilion Chateau Valandraud sells for hundreds of dollars. Luckily we can experience his wines' larger than life' style at a much more reasonable price. Vintage 2015 plays right into his hands.

2015 MONTSANT LA NIT DE LES GARNATXES LIMESTONE, CELLER DE CAPCANES

2015 MONTSANT LA NIT DE LES GARNATXES SLATE, CELLER DE CAPCANES (SPAIN)

In the hills above Barcelona, Montsant, like neighboring Priorat, is one of Spain's leading winegrowing regions. It's a land of various soil types. This trade show pairing offered me the opportunity to isolate the impact of soil on two outstanding grenache wines, identical in all other respects. Fascinating exercise!

PEDRO DOMEQ RIO VIEJO DRY OLOSO SHERRY (SPAIN)

About the only time you're going to get to enjoy sherry at a Tasters Guild dinner is when I'm picking the wines. This one rolled my socks up and down at a spring trade show. Though it's dry, it's also viscous and incredibly concentrated. I have it slated as a potential 'dessert' wine, but count on Chef Brandon to pair it with something different. Foie gras, perhaps?

DANZIGER DER LACHS GOLDWASSER (GERMANY)

It's so great to see this classic liqueur back in the market. Infused with cardamom, coriander, juniper, caraway, and other spices and botanicals--and replete with 22 karat gold flakes--it makes a great digestif.

Are we having fun yet?!

Twelfth 2018 WC-TG-AWS Event

TINY BUBBLES

December-Tenth Annual Champagne Brunch

at dessous, 312 South Main, Ann Arbor

Sunday, December 9 NOON

The annual Champagne Brunch is a fixture in Ann Arbor Tasters Guild's schedule of events, and one of the most popular. Over decades, it's changed venues only on occasion. Memory fails

me, but we may have started out at Maureen Perault's Escoffier on Thayer. Then to eve the restaurant in Kerrytown. Lately to Vinology on South Main.

Last year presented a new/renewed opportunity. Eve Arnoff (eve the restaurant, Fritas Batidos) worked with Melange Bistro for our special event. She's thrilled to renew a relationship with our annual Champagne Brunch. Brunch is her favorite meal to prepare. Melange has since been redecorated, and renamed 'dessous' to reflect its lower level location.

The venue proved and will continue to prove incredibly apropos for a Champagne Brunch. Last year, the endless bar accommodated nearly 100 bottles of champagne--a record for the series. Attendance set a record too. There was plenty of room for everyone to move about, with a separate room for the brunch buffet and the main restaurant dining area at our disposal. Will we set new records this year? Reservations are already streaming in fast.

Here's the proposed Brunch Menu

**Skirt Steak Fajitas with Soft Scrambled Eggs,
Tortillas, Black Beans, Salsa Verde, Crème Fraiche**

Breakfast Sausage with Maple Cream

**Cool Poached Salmon with Simple Greens
and Fresh Herb Salad with Sweet Fig and Herb Vinaigrette**

Fresh Fruit Salad

Autumn Apple Breakfast Cake

Buttermilk Biscuits

Apricot Ginger Jam

Fresh Squeezed Orange Juice

Tea and Coffee service

EVENTS - PAST

SEPTEMBER 17 DABLON ESTATE WINEMAKER DINNER

AT GRANGE KITCHEN- My goodness, Dablon Estate sales manager Caitlin Terwilliger delivered an enthusiastic and thorough presentation of her winery's history, geography, production, products, and lore. And were her Lake Michigan Shore AVA wines a treat with locavore Chef/Proprietor Brandon Johns' cuisine. It was an all Michigan-grown evening.

DABLON ESTATE ROSE served as an aperitif. Of pinot noir, it was a lithe and lively starter, replete with wild strawberry and cherry aromas and flavors and an appetite whetting cool climate-grown acidity. Our first course, Melon and Heirloom Tomato Salad joined DABLON ESTATE DRY RIESLING. Dry riesling's versatility showed the way here. The first instinct might be to selection a Mediterranean varietal wine with tomato. No denying riesling's compatibility in this role though, the acidity a key factor. Riesling with melon: too easy.

I included DABLON ESTATE SWEET RIESLING with the thought of Brandon pairing it with a dessert. However, Brandon rarely includes dessert, so I wasn't surprised that it came at this stage of the menu with Spicy Vietnamese Shredded Chicken Salad. As always, sweetness and spiciness complement one another, toning down excesses of each to make a mellow marriage. I love to show members that sweet wines can belong with main course, and Brandon showed the way this evening.

Grilled Lamb Sausage with Oven Roasted Tomatoes was paired with DABLON ESTATE MALBEC. Can't get too many tomatoes this time of year! The sausage was hearty, the wine full bodied. With incredible darkness and depth for a northern-grown malbec, Dablon's shows what can be done in southwest Michigan with Bordeaux-born red varietals.

Smoked Pork with Grits and House Made Plum BBQ Sauce accompanied DABLON ESTATE SYRAH. This was a lighter bodied wine than either the malbec or the red wines to follow, so pork, rather than lamb or beef, made sense. Syrah's innate 'bacon' overtone was right in tune with the smoked pork and BBQ sauce.

We concluded with Hanger Steak with Smoked Eggplant and a pair of Dablon 'claret' reds: CABERNET SAUVIGNON and PETIT VERDOT. Dablon managed to coax full ripeness from each despite the cool 2015 growing season. Part of the key is low yields. Petit verdot is especially fussy about growing season heat summations, yet Dablon's was the wine of the evening, very dark and full bodied, the ripe fruit complemented by oak embellishments it deserved. Command performance for both menu and wines this evening!

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

BEST OF SHOWS Wine Merchant Dinner at Grange Kitchen, 118 W Liberty, Ann Arbor, Monday, November 12, 7pm

Costs per person:	By Nov 8	After Nov 8	Places	Amount
wc-WC-TG-AWS Members / 1 guest per member:	69.50 each	72.00 each	x	=
Non-Members:	74.50 each	77.00 each	x	=

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

TOTAL = _____

Make checks to: Dick Scheer, Director TG, mail c/o Village Corner, 1747 Plymouth Rd., Ann Arbor, 48105;

fax to 734-995-1826, call Village Corner at 734-995-1818 OR reserve online from the link at <https://villagecorner.com/clubs/index.html>

PLEASE NOTE: Refunds cannot be guaranteed without at least 48 hours' notice of cancellation.

Name(s) _____

Phone(s) Home: _____ Work: _____

EMAIL(S) _____ Signature _____

Credit card # _____ exp date _____ Security Code _____

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

HOLIDAY CHAMPAGNE BRUNCH at dessous, on Sunday, December 9, NOON

Costs per person:	By Dec 2	After Dec 2	Places	Amount
WC-TG-AWS Members / 1 guest per member:	59.50 each	62.00 each	x	=
Non-Members:	64.50 each	67.00 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 _____

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 _____

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

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

November 2018 NEWSLETTER
Ann Arbor Wine Club Ann Arbor Tasters Guild - AWS