

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)

- Write the number of bottles of each wine you're ordering in the Quantity column.
- 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.
- 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.
- Multiply the TAXABLE SUB-TOTAL by .06 to get the 6% Sales Tax amount.
- Add the NO TAX amounts in the Cost column and write that amount at NON-TAXABLE SUB-TOTAL.
- Add the two SUB-TOTALS, Sales Tax, Bottle Deposit, if applicable, (indicated +DEP on order form) and write that amount at ORDER TOTAL.
- Order forms must be accompanied by full payment of ORDER TOTAL by cash, check, Visa, Mastercard, Discover or American Express.
- Order forms and full payment must be received by Village Corner by **Sept 14**. Orders received the following week are subject to a 2% surcharge. Orders may be hand-delivered, mailed, FAXed to 995-1826 or online (link at <http://villagecorner.com/clubs/index.html>). NO PHONE ORDERS PLEASE.

Wine	Price bottle	Price case	How Many	Cost
1. 16 CH BELLEGRAVE CB, MEDOC	16.79	197.50/12		
2. 16 CH CAPBERN, CBS, ST ESTEPHE	29.99	352.50/12		
3. 16 CH FOURCAS HOSTEN, CB, LISTRAC	20.99	123.50/6		
4. 16 CH LARRIVET HAUT BRION, P-L	42.99	252.95/6		
5. 16 CH VIEILLE CURE, FRONSAC	25.49	299.95/12		
6. 17 CH SAUMAN, C DE BOURG	10.49	123.50/12		
7. 12 MADIRAN L'ORIGINEL, DU CRAMPILH	12.99	152.95/12		
8. 18 CH PROMIS, ENTRE DEUX MERS	7.99	93.95/12		
9. 09 CARMES DE CH RIEUSSEC, SAUTERNES	29.99	176.50/6		
10. 18 CDG COLOMBARD, MONT GRAVET	7.99	93.95/12		
11. 15 MUSCADET HOUX, DOM JO LANDRON	8.49	99.95/12		
12. 09 FRANCAIS GAMAY GIGOU'T	9.99	117.50/12		
13. 17 CHINON CLOS DU SAUT AU LOUP	16.79	197.50/12		
14. 17 VOUVRAY C DU BOURG D SEC, HUET	39.99	234.95/6		
15. 18 TOURAINE SAUV ROCHES, ROMANAIS	10.49	123.50/12		
16. 18 POUILLY FUME VV, MINET	20.99	246.95/12		
17. 17 MARSANNAY LONGEROIES VV, BOUVIER	31.99	374.95/12		
18. 15 RULLY EN ROSEY HANZY, JESSIAUME	22.99	269.95/12		
19. 18 BEAUJOLAIS, DUPEUBLE	12.99	152.95/12		
20. 18 MORGON GC, CH DE PIZAY	15.99	187.95/12		
21. 17 PETIT CHABLIS, J-C COURTAULT	18.99	223.50/12		
22. 16 BOURGOGNE BLANC, J-P FICHET	27.99	328.95/12		
23. 17 MACON VILL TRAD DEUX ROCHES, C T	13.99	164.50/12		
24. 15 POUILLY VINZELLES SOUFRANDIERE,	18.99	223.50/12		

25. 15 COTE ROTIE LA GIROFLARIE, P JASMIN	59.99	352.50/6		
26. 16 CDRIGNES DU PRIEURE, CH GIGOGNAN	13.99	164.50/12		
27. 17 CDR BLANC RES, CH MONT REDON	13.99	164.50/12		
28. 15 CAIRANNE CDR VILL HARMAS, L'AMEIL	16.99	199.95/12		
29. 13 VACQUEYRAS 2 MONARDES, MONARDI	14.99	176.50/12		
30. 16 CHATEAUNEUF GIRARD, R USSEGLIO	37.99	223.50/6		
31. 18 PICPOUL DOMITIENNE, DE MONTAGNAC	11.49	134.95/12		
32. 17 C CATALANES PENYA, CASES DE PENE	10.49	123.50/12		
33. 18 ALSACE BLANC, KUENTZ-BAS	12.99	152.95/12		
34. 16 ALSACE GEWURZ, PAUL ZINCK	16.99	199.95/12		
35. 18 MOSEL RIES URBAN, NIK WEIS	10.49	123.50/12		
36. 17 PIESPORTER GOLDTR RIES SPAT, B-L	16.79	197.50/12		
37. 15 NAHE EST RIES TROCKEN, SINSS	15.99	187.95/12		
38. 14 BECHT PETERSBERG KERNER SPAT, BR	12.99	152.95/12		
39. 16 WEINLAND BLAUFRANKISCH, EVOLUCIO	9.79	114.95/12		
40. 18 VINHO VERDE, GAZELA	5.99	69.95/12		
41. 14 BAIRRADA RES, TORRE DE COIMBRA	13.99	164.50/12		
42. 17 ALENTEJANO, TERRAS DE FIALHO	10.49	123.50/12		
43. 16 VALDEORRAS MENCIA GABO DO XI	16.99	199.95/12		
44. 18 TXAKOLI DE ALAVA TXAKOLINA XAR	13.99	164.50/12		
45. 14 RIBERA DEL DUERO CRIANZA, LEGARIS	15.99	93.95/6		
46. 17 RIOJA COSECHA LZ,, LANZAGA	14.99	176.50/12		
47. 18 RIOJA BLANCO, BODEGAS MUGA	13.99	164.50/12		
48. 16 DOLCETTO D'ALBA, FRATELLI REVELLO	14.99	176.50/12		
49. VENETO ROSSO BACI DOLCI, EUGANEI	9.79	114.95/12		
50. 14 VENEZIA GIULIA REFOSCO BASTIANICH	13.99	164.50/12		
51. 15 CARMIGNANO CRISTINA IN PILLI, AMBRA	16.99	199.95/12		
52. 15 CHIANTI CLASS, CASTELLO DI ALBOLA	12.99	152.95/12		
53. 15 BOLGHERI POGGIO AL MORO, SANTINI	22.99	269.95/12		
54. 16 MONTEPULCIANO D'ABRUZZO NEVIO	12.99	76.50/6		
55. 14 TABURNO AGLIANICO APOLLO, OCONE	8.49	99.95/12		
56. 17 CANNONAU DI SARDEGNA	14.99	176.50/12		
57. 18 ROERO ARNEIS SABBIE, SAN SILVESTRO	14.99	176.50/12		
58. 17 VENEZIE PINOT GRIGIO RIFF, LAGEDER	9.79	114.95/12		
59. 11 SOVANA ALEATICO SUP, half liter	14.99	87.95/6		
60. 18 ETNA BIANCO, DELLE TERRE NERE	18.99	223.50/12		
61. 17 EGRI MERLOT, WEINHAUS KFT	7.99	93.95/12		
62. 16 MASSAYA LEBANON - BEQAA VY RED	14.99	176.50/12		
63. 16 WATERMILL CHANCES R COLUMBIA RED	13.99	164.50/12		

64. 16 LANCASTER EST WINEMAKER'S RED	42.99	252.95/6		
65. 15 SANCTUARY RUTHERFORD CAB	23.99	139.95/6		
66. 16 SEVEN HILLS WALLA WALLA MERLOT	16.99	199.95/12		
67. 17 GROCHAU COMMUTER PINOT NOIR	16.79	197.50/12		
68. 17 FABLE CAL PINOT NOIR	13.99	164.50/12		
69. 15 TENSLEY COLSON CANYON VYD SYRAH	19.99	234.95/12		
70. 16 EDMEADES MENDOCINO ZINFANDEL	16.79	197.50/12		
71. 17 MCMANIS FAMILY EST LODI ZINFANDEL	10.49	123.50/12		
72. 17 FENN VALLEY LMS SAUVIGNON BLANC	11.49	134.95/12		
73. 16 AU CONTRAIRE RRV CHARD	16.99	199.95/12		
74. 17 Z. A BROWN ST LUCIA CHARD	12.99	152.95/12		
75. 17 DUCK POND WILLAMETTE PINOT GRIS	10.49	123.50/12		
76. FENN VY 42 LMS VIDAL ICE WINE half bottle	15.99	187.95/12		
77. 18 CH FONTAINE S-D LEELANAU GEWURZ	11.49	134.95/12		
78. 17 DOMINIO MENDOZA MALBEC	8.49	99.95/12		
79. 17 LOS VASCOS EST COLCHAGUA CAB	11.49	134.95/12		
80. 17 MARCHIGUE GR CARMENERE	12.99	152.95/12		
81. 18 HAY MAKER SAUVIGNON BLANC	8.49	99.95/12		
82. 18 BROKENWOOD HUNTER VY SEMILLON	16.79	197.50/12		
83. 17 BARISTA WESTERN CAPE PINOTAGE	13.99	164.50/12		
84. 18 TAVEL LES FALAISES DE BRAISE	14.99	176.50/12		
85. 18 CASTILLA TEMPRANILLO ROSE REINA	5.99	69.95/12		
86. 09 MAURY VIN DOUX NATUREL, MAS AMIEL	18.99	111.50/6		
87. BARBADILLO PEDRO XIMENEZ SHERRY	14.99	87.95/6		
88. LILLET BLANC APERITIF DE FRANCE	18.99	111.50/6		
89. MOUTARD PERE GR CUVEE BRUT CHAMP	31.99	187.95/6		
90. CREMANT DE BORDEAUX, PREMIUS	14.99	87.95/6		
91. CREMANT DE LOIRE ROSE BRUT, BONNAMY	16.79	197.50/12		
92. SEGURA VIUDAS G CUVEE RES CAVA BRUT	11.99	139.95/12		
93. LAGUNITAS LITTLE SUMPIN' 12 oz bot + DEP	1.39	16.50/12		
93. deposit	.10	1.20/12		
94. PT REYES ORIG BLUE CHEESE lb NO TAX	12.99	37.95/3		
95. IDYLL PASTURES GOAT CHEESE p NO TAX	2.49	14.50/6		
96. CORRIDOR PORK BRATWURST lb NO TAX	6.99	19.95/3		
97. CHOSEN AVOCADO OIL 750ml NO TAX	9.99	29.50/3		
98. DIVINA ORANGE FIG SPREAD jar NO TAX	2.99	8.50/3		
99. MITICA CHOCO CHERRIES 5 oz tub NO TAX	4.99	14.50/3		
100. RAVENSCROFT TITANIUM TASTING GLASS	5.99	17.50/3		

PLEASE NOTE ANY DELIVERY OR STORAGE INSTRUCTIONS HERE

TAXABLE SUB-TOTAL:

+ 6% Sales Tax:

+Bottle Deposit:

+ NON-TAXABLE SUB-TOTAL:

=ORDER TOTAL:

+Add Membership Dues (choose one)

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

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

TG-AAWC email delivery

EMAIL ADDRESS(ES) _____

TG-AAWC email delivery

EMAIL ADDRESS(ES) _____

= ORDER TOTAL + Membership _____

Visa or Mastercard or Discover or American Express ?

CARD NUMBER:

EXPIRATION DATE: _____ ZIP CODE: _____

SIGNATURE (required for credit cards)

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

Name:

Address:

City/St/Zip:

home ph:

work ph:

email:

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

ANN ARBOR WINE CLUB

SEPTEMBER , 2019

ANN ARBOR WINE CLUB SEPTEMBER TASTING

This tasting of wine-offering items takes place at **LAKE FOREST GOLF CLUB Clubhouse, 3110 W. Ellsworth Rd. Ann Arbor 48103, on Sunday, Sept 8 at 6 pm.** It's a walk-around style tasting lasting approximately two hours, accompanied by a Lake Forest Clubhouse buffet.

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

NOTE: No reservations are necessary, however, 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 (August 25 this time),

and pre-registrations online (<https://villagecorner.com/clubs/allreserve.html>)

or in the shop (Village Corner, 1747 Plymouth Rd, Ann Arbor) are accepted for **\$35.**

If a quorum is not reached by the the quorum date, the tasting will be cancelled. (Credit cards will not be charged until the day after the quorum date.) From the quorum date to the day before the tasting, pre-registrations online or at the shop are accepted for **\$40** each and credit cards will be charged. If you wait for the day of the tasting, you are still welcome to come, of course, but the fee rises to **\$45.**

Thanks to all who responded to the call and met the quorum by August 25 **Please bring this newsletter** to serve as your tasting sheet. **Please, no fragrances.**

ORDERING INFORMATION. Order form with payment should reach Village Corner, 1747 Plymouth Rd, Ann Arbor 48105, by Saturday Sept 14. Orders received the following week are subject to a 2% surcharge. Orders are filled in the sequence in which they are received and paid, and early orders take precedence in the allocation of items in short supply. VISA, MasterCard, Discover card and American Express accepted; include address, phone, card number and expiration date. Orders may be hand-delivered, mailed, FAXed (995-1826) or placed online (link at <https://villagecorner.com/clubs/index.html>), but no call-in orders, please.

ORDER PICK-UP. No pick-ups before Sept 21. Inquire with the Village Corner wine staff about storage and delivery options. Village Corner has very limited in-store storage space so please try to pick up your order as soon as feasible.

PICKUP DATES -any day you choose from **Sept 21 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, November 3 at 6 pm

Quorum date is October 20

--BORDEAUX - RED--

1. 16 CHATEAU BELLEGRAVE CRU BOURGEOIS, MEDOC
16.79 each; 197.50 case of 12

60% merlot, 35% cab sauv, 5% petit verdot. Serious structure, oak, black fruits. Large./ Sweet and fruity, with 16 peels structure. 92+/100.

2. 16 CHATEAU CAPBERN, CRU BOURGEOIS, SAINT ESTEPHE
29.99 each; 352.50 case of 12

Parker 92: 'The 2016 Capbern is a blend of 69% Cabernet Sauvignon, 25% Merlot, 4% Cabernet Franc and 2% Petit Verdot aged for 18 months in 60% new and 40% one-year-old oak. Deep garnet-purple colored, it leaps from the glass with cedar, blackberries and blueberries with wafts of tobacco, bay leaves and scorched earth. Medium to full-bodied, elegant and vibrant in the mouth, it possesses lovely poise and an earthy finish. Drink 2019-2036.'

3. 16 CHATEAU FOURCAS HOSTEN, CRU BOURGEOIS, LISTRAC
20.99 each; 123.50 case of 6

Wine Enthusiast 91-93: 'This wine has a ripe core, rich in black fruit tones and firm tannins. It is a structured wine, but at the same time it has supporting black-fruit flavors at the center. It should age well, and will probably be ready to drink after 2025.'

4. 16 CHATEAU LARRIVET HAUT BRION, PESSAC-LEOGNAN
42.99 each; 252.95 case of 6

Vinous 92: 'The 2016 Larrivet Haut-Brion is one of the sleepers of the vintage. Iron, cedar, blood orange, chalk and smoke give the 2016 an incredibly expressive upper register of aromatic depth to match its distinctly feral personality. What a gorgeous wine this is. The 2016 spent 16-18 months in barrel, 33% new. Tasted two times. Drink 2022-2036.'

5. 16 CHATEAU VIEILLE CURE, FRONSAC
25.49 each; 299.95 case of 12

Parker 92: 'The 2016 La Vieille Cure has a deep garnet-purple color and quite a savory nose of chargrilled meats, tapenade, beef dripping and dried herbs over a core of plum preserves and Black Forest cake. Full-bodied, rich and packed with black plums and savory layers, it has a firm, velvety frame and fantastic length. Drink 2020-2032.'

6. 17 CHATEAU SAUMAN, COTES DE BOURG
10.49 each; 123.50 case of 12

90% merlot, 10% cabernet sauvignon. Full and luxurious for its vintage. Not the first 17 claret to come across that way. A deep, sweet fruited surprise. Actually, one of the richest and best in the series./ Full body and tannin, warmth and amplitude. 91+/100.

7. 12 MADIRAN L'ORIGINEL, DOMAINE DU CRAMPILH
12.99 each; 152.95 case of 12

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

--BORDEAUX - WHITE--

8. 18 CHATEAU PROMIS, ENTRE DEUX MERS

7.99 each; 93.95 case of 12

Boy, this has a lot of pizzazz. Stimulating sauvignon and muscadelle flair and etch./ Yes, plenty of flavor and texture both. This really delivers for the price. 91/100.

9. 09 CARMES DE CHATEAU RIEUSSEC, SAUTERNES

29.99 each; 176.50 case of 6

Parker 92: 'Pale to medium gold colored, the 2009 Carmes de Rieussec opens with evolving honey-coated almonds, lemon pie and dried pineapple scents with hints of candied ginger, praline and cinnamon toast. Full-bodied and opulent in the mouth, it has compelling savory accents and just enough freshness to sustain the long, honey-nut finish. Drink now-2032.'

10. 18 COTES DE GASCOGNE COLOMBARD, MONT GRAVET

7.99 each; 93.95 case of 12

Very, very green fruit take on colombard this vintage./ Again. Extreme green tropical fruits including guava. Takes colombard to the outer limits. 90/100.

--LOIRE--

11. 15 MUSCADET SEVRE ET MAINE SUR LIE LES HOUX, DOMAINE JO LANDRON

8.49 each; 99.95 case of 12

Nice and full. Moss and undergrowth. Classic aromatic set./ Clarity and flow. Light minerality plays with 2015 soft acidity to establish all around balance. List price: \$20.

12. 09 FRANCAIS GAMAY CUVÉE 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.

13. 17 CHINON CLOS DU SAUT AU LOUP MONOPOLE, DOMAINE DOZON

16.79 each; 197.50 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.'

14. 17 VOUVRAY CLOS DU BOURG DEMI SEC, DOMAINE HUET

39.99 each; 234.95 case of 6

Wine Spectator 93: 'This glistens, with glazed pear, warm persimmon, green plum and quince flavors, all carried by elegant white ginger and verbena notes. A light gilding of piecrust adds to the flattering feel, though there's ample acidity here for balance and drive. Drink now through 2032.'

15. 18 TOURAINE SAUVIGNON LES ROCHES, LES VIGNERONS DES COTEAUX ROMANAIS

10.49 each; 123.50 case of 12

Round, crisp, fresh, peachy./ Young and well padded. Rich fruit plus citrus peel and cedar highlights. 91+/100.

16. 18 POUILLY FUME VIEILLES VIGNES, REGIS MINET

20.99 each; 246.95 case of 12

Regis Minet took over his grandfather's vines in 1976 and went on to make a small business out of Pouilly-Fume, now farming 25 acres, most of the vines between 25 and 30 years old, all on clay-limestone soils. He ferments without added yeasts in stainless steel, where the wine ages on the lees for six months. Pungent yet subtle. Pouilly Fume peachy and penetrating./ Zesty, zingy, challenging. Very well textured. Star qualities all around. 93/100.

--BURGUNDY - RED--

17. 17 MARSANNAY LES LONGEROIES VIEILLES VIGNES, REGIS BOUVIER

31.99 each; 374.95 case of 12

Full, rich, round. Real old vines concentration and aromatic spread./ Seems some barrel influence too. Yow. One giving 17 Marsannay. 93+/100.

18. 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.

19. 18 BEAUJOLAIS, DOMAINE DUPEUBLE

12.99 each; 152.95 case of 12

Dark and deep. Aromas of blueberries and violets. Lovely./ Very zesty, snappy acid edge that welcomes food. 92/100.

20. 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--

21. 17 PETIT CHABLIS, DOMAINE JEAN-CLAUDE COURTAULT

18.99 each; 223.50 case of 12

Pleasing, bright, sweet fruit of 17. One beautiful Petit Chablis. Northern, and 17 fruity./ Great acid gives it texture, tang, juiciness. Splendid. 92/100.

22. 16 BOURGOGNE BLANC, JEAN-PHILIPPE FICHET

27.99 each; 328.95 case of 12

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

23. 17 MACON VILLAGES TRADITION DEUX ROCHES, COLLOVRA ET TERRIER

13.99 each; 164.50 case of 12

Very attractive 17 fruitiness, plus structure, extract, and etch always present here. Yes!/ Indeed, full 17 fruit flavor. Sweetness, extract, race. Yes. Terrific vintage of this. 92/100.

24. 15 POUILLY VINZELLES DOMAINE LA SOUFRANDIERE, BRET BROTHERS

18.99 each; 223.50 case of 12

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

--RHONE/MIDI--

25. 15 COTE ROTIE LA GIROFLARIE, PATRICK JASMIN

59.99 each; 352.50 case of 6

John Livingstone-Learmouth: '****(*)': 'With the first year of the 52 hl tronconic oak vat, this was aged in that vat for 12 months, then transferred into the oak casks for a further 12 months; 40% of the casks were new, exceptionally, this year: dark red. The broad, well-filled bouquet is led by raspberry, which comes across intensely, has a little floral, geranium with it. Palate is sturdy, holds well-packed red fruits with energy. This is long, persistent, gives a real assertion of fruit. There is a lot stuffing and strength here -- it is munchable wine. Granular tannins are scattered across the finish, & there is a couch of content on the close. New oak marks the aftertaste. The pH is 3.55, and the Total Acidity 3.8 -- all very good, given the density of the wine, and avoid it being heavy. Fined, unfiltered. '2015 has a belle aromatic complexity, similar to 2010 -- it's not like the very tannic years such as 1995, 2005, 2009,' Patrick Jasmin. From 2021. 2035-37. Called La Giroflarie since 2015 (is the old name for the Cote Baudin).'

26. 16 COTES DU RHONE VIGNES DU PRIEURE, CHATEAU GIGOGNAN

13.99 each; 164.50 case of 12

50% grenache, 40% syrah, 10% mourvedre. Sweetly fruity grenache and 14% richness trump 16 closeness. Power, form, texture./ Sweet grenache plus good acid, strength. Frame and feel. Coated tannins. In tune. 92+/100.

27. 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.

28. 15 CAIRANNE COTES DU RHONE VILLAGES HARMAS, DOMAINE L'AMEILLAUD

16.99 each; 199.95 case of 12

60% syrah, 40% grenache. Really sweet and intense, almost port like. 12% was barrel aged, and it shows, adds complexity. Super ripe, but nothing to excess. Simply a Cairanne on steroids. Really, really delivers./ Super rich and intense palate. 93+/100.

29. 13 VACQUEYRAS LES 2 MONARDES, DOMAINE LA MONARDIERE

14.99 each; 176.50 case of 12

Very full bodied and powerful. Wow! Huge material here. Gathering a welcome bouquet too./ Whoa! This is a mouthful, rich in fruit, bouquet, texture, tannin, and glycerol. Billowing finale. 93+/100. List price: \$30.

30. 16 CHATEAUNEUF DU PAPE CUVÉE GIRARD, RAYMOND USSEGLIO

37.99 each; 223.50 case of 6

Parker 95: 'The 2016 Chateauneuf du Pape Cuvee Girard is blended exclusively for American importer Peter Weygandt and is bottled unfiltered. It's about 90% Grenache and

delivers a compelling mix of fragrant raspberries and savory, earthy spices. It's full-bodied and plush, with a long, complex finish that suggests it will age well for a decade or more. It's powerful and concentrated yet feels fresh and lively. Drink 2018-2030.'

31. 18 PICPOUL DE PINET LA DOMITIENNE, CAVE LES VIGNERONS DE MONTAGNAC

11.49 each; 134.95 case of 12

Several attractive 2018 picpouls have come my way this summer, none more than this one. Fresh. Both crisp and padded. Remarkably fruity for picpoul. Spot on definition./ Rich and right. Well balanced. Has levity, flow, flavor, acidity, everything I could want in a picpoul 92/100.

32. 17 COTES CATALANES PENYA, LES VIGNERONS DE CASES DE PENE

10.49 each; 123.50 case of 12

52% grenache, 36% carignan, 12% syrah. Full and bright. Abundantly fruity and spicy./ Same. Cool and racy as well as perfectly ripe. 91/100.

--ALSACE--

33. 18 ALSACE BLANC, KUENTZ-BAS

12.99 each; 152.95 case of 12

65% sylvaner, 15% muscat, 10% pinot gris, 10% gewurztraminer. Oh, this works. You get the sylvaner earthy basis, the muscat green tropics, the pinot gris body, and the gewurztraminer rose./ Yes, the body and foundation grapes, the aromatic grapes, and the gewurz ring of bitterness at the finale. An accomplished edelzwicker cuvee bound for a wurst assortment 91/100.

34. 16 ALSACE GEWURZTRAMINER, PAUL ZINCK

16.99 each; 199.95 case of 12

3/8 on the dry/sweet scale. Full rose and barbershop gewurz set. Glycerol for roundness, ginger for nip. Both powdery and pomaded./ Yes, there's lots of glycerol and perhaps a dab of sweetness. A classic in its prime. 93/100.

--GERMANY/AUSTRIA--

35. 18 MOSEL RIESLING URBAN, NIK WEIS

10.49 each; 123.50 case of 12

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

36. 17 PIESPORTER GOLDTROPFCHEN RIESLING SPATLESE, BOLLIG-LEHNERT

16.79 each; 197.50 case of 12

Classic peach and citrus. Lush./ Lovely peacock's tail aromatic spread on the palate. Brisk acid. 93/100.

37. 15 NAHE ESTATE RIESLING TROCKEN, SINSS

15.99 each; 187.95 case of 12

Yeah, mineral saturated. Total etch. Hint of bottle bouquet. The 2015s are ripe, and advancing readily./ Full bodied. Jawbreaker extract. Food please. 93+/100.

38. 14 BECHTOLSHEIMER PETERSBERG KERNER SPATLESE, WEINGUT ERNST BRETZ
12.99 each; 152.95 case of 12

A proper kerner nose. Stone fruit and flower./ Full, sweet, mild acid, proper varietal flavor intensity. Balanced and lasting. Good example Juicy finish. 91/100.

39. 16 WEINLAND BLAUFRAKISCH, EVOLUCIO
9.79 each; 114.95 case of 12

Oh, deep, sweet, forward, immediate. It's 16 vs 14, both fine but different in style. Really deep. Pushing the great ones we tasted last week. Cherry and peel./ Packs lots in there. More than just alluring. Has material grip, character, depth, all. 92/100.

--IBERIA--

40. 18 VINHO VERDE, GAZELA
5.99 each; 69.95 case of 12

9%. Total. Crisp and vigorous, tingly. Lightly fruity./ Great taste. Soft too. Very fruity flavor. Surpasses Gazela norms in 2018. 91/100.

41. 14 BAIRRADA RESERVA, TORRE DE COIMBRA
13.99 each; 164.50 case of 12

Touriga nacional, baga, alfocheiro grown near the coast between Lisbon and Oporto. Oh, yeah, the reserve's the one. Lots more personality than the unoaked version. This has oak, barrel time bouquet, bottle bouquet. Gives and gives./ Yes, so much more complex, generous, and forthcoming. Good acidity too. Complete. 93/100.

42. 17 ALENTEJANO, TERRAS DE FIALHO
10.49 each; 123.50 case of 12

Touriga nacional, trincadeira, aragonez. From southeast of Lisbon, near the border with Spain. Oh, boy, big time fruit spread, sweet and spicy and giving./ Yes, sweet fruited and full, easy and generous. Its power is under control too. 92/100.

43. 16 VALDEORRAS MENCIA GABO DO XIL, LADEIRAS DO XIL
16.99 each; 199.95 case of 12

Good black fruit and cracked white peppercorn. No mencia reduction./ Ful juicy and flavor. Maybe it's pink, not white, peppercorn. Adds crunch. Yow. One of the purest examples of unoaked mencia I've tasted. 93/100.

44. 18 TXAKOLI DE ALAVA TXAKOLINA XARMANT, ARABAKO TXAKOLINA
13.99 each; 164.50 case of 12

Fresh and penetrating. Rich, and deliciously fruity./ Yes, rich as well as upbeat. Really delivers flavor and texture both. Fine acidity. Mineral salts finish. 92+/100.

45. 14 RIBERA DEL DUERO CRIANZA, LEGARIS
15.99 each; 93.95 case of 6

Sweet and powerful RDD classic without the excess oakiness of some./ Full body and tannin. Tannin coats the teeth even. Tailor made for the cellar. 91+/100. List price: \$33.

46. 17 RIOJA COSECHA LZ,, BODEGA LANZAGA
14.99 each; 176.50 case of 12

Tempranillo, with garnacha, graciano. Dark purple. Aged in concrete./ Fresh and full. Bright 17 fruit qualities, with extra stamina./ Yes, lots of fresh fruit & plenty of overall substance. Made

right. 92+/100.

47. 18 RIOJA BLANCO, BODEGAS MUGA
13.99 each; 164.50 case of 12

90% viura, plus malvasia, garnacha blanca. Full young viura yellow fruits, with a malvasia aura of talc. Both rich and racy./ Yes, full indeed. This satisfies. Real body, fruit intensity, volume, and richness. One of the best vintages. 91/100.

--ITALY - RED--

48. 16 DOLCETTO D'ALBA, AZ. AGR. FRATELLI REVELLO
14.99 each; 176.50 case of 12

Violets, cherry, tar. Elegant and unique. Fresh and racy. A fifth face of dolcetto this evening./ Racy and cool and floral. Black and beautiful. The finest of tannins. A great food wine. Shows the way. 92+/100.

49. VENETO ROSSO BACI DOLCI, CANTINA COLLI EUGANEI
9.79 each; 114.95 case of 12

Frizzante. Cherry marzemino aroma. Real varietal character. Yes, a fabulous sweet-tart display with violets tones./ Fine, spicy, zesty. Positive VA. Good acid. Fizzy, sweet, soft, easy. Raspberry and seeds. Fun. Nice to have one back in the market. 92/100.

50. 14 VENEZIA GIULIA REFOSCO DAL PEDUNCOLO ROSSO VINI ORSONE, 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.

51. 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), pugnitello, 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.

52. 15 CHIANTI CLASSICO, CASTELLO DI ALBOLA
12.99 each; 152.95 case of 12

Wine Spectator 92 - SMART BUY: 'Rich and lively, this exudes cherry, strawberry, floral and woody aromas and flavors. Firm yet nicely proportioned, with a long, fruit- and tobacco-tinged aftertaste. Best from 2021 through 2036. \$19.'

53. 15 BOLGHERI POGGIO AL MORO, ENRICO SANTINI
22.99 each; 269.95 case of 12

30% each sangiovese, cab sauv, merlot; 10% syrah. Deep red-violet color./ Luxurious black fruit spread plus ample oak caramel and warm spices./ Very, very 2015 ripe and lavishly textured. Sweet fruited, with fine oak complex. Trace of tannin at end. Textbook Bolgheri. 94/100.

54. 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.

55. 14 TABURNO AGLIANICO APOLLO, OCONE

8.49 each; 99.95 case of 12

Sweet fruited, with bottle bouquet forming. Warm, earthy underlayment./ Notes of cherry, tar, and licorice. 2014 acid vigor. Well textured. Some tannin to resolve yet. Well priced aglianico. 90+/100. List price: \$22.

56. 17 CANNONAU DI SARDEGNA PRIMO SCURO, MESA

14.99 each; 176.50 case of 12

I sampled the 2016 awhile back, and it seemed a little churlish. So my supplier rep, high on this 2017, advised that I give it a try. She's right. Yes, this is sweeter, riper, and much more appealing than the 2016. Indeed./ Rich, sweet, suave, finely balanced, and tasty. 91/100.

--ITALY - WHITE--

57. 18 ROERO ARNEIS SABBIE, SAN SILVESTRO

14.99 each; 176.50 case of 12

Full and fine. Defines arneis. Light airs of flowers, citrus, and stone fruit./ Yes, juicy and delish. Full flavored. 92/100.

58. 17 VENEZIE PINOT GRIGIO RIFF, LAGEDER

9.79 each; 114.95 case of 12

Fullness of grigio, and 2017 joyously fruity. Complete. Best vintage yet. Rich and racy both./ Plump, and eager to please. Good grigio peels extract adds another textural dimension. A serious quaffer. 91/100.

59. 11 SOVANA ALEATICO SUPERIORE, FATTORIA ALDOBRANDESCA half liter

14.99 each; 87.95 case of 6

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

60. 18 ETNA BIANCO, TENUTA DELLE TERRE NERE

18.99 each; 223.50 case of 12

Carricante, catarratto, greco. Full, fresh fruit, pear like. Forceful./ All over. Rich and full, round and large, and flavorful besides. Gads! 93/100.

--INTERNATIONAL--

61. 17 EGRI MERLOT, WEINHAUS KFT

7.99 each; 93.95 case of 12

12 months in large wood casks before bottling. Euro structured. Closer, drier than the Pelee Island. Deep, spicy black fruit. Incredible savor./ Sweet. Good acid. Medium body. Works. 91/100.

62. 16 MASSAYA LE COLOMBIER MOUNT LEBANON - BEQAA VALLEY RED

14.99 each; 176.50 case of 12

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

--U.S. - RED--

63. 16 WATERMILL CHANCES R COLUMBIA VALLEY RED

13.99 each; 164.50 case of 12

50% Walla Walla Valley merlot, 25% malbec, the rest carmenere and petit verdot. 11 months in barrels, 25% new. ood and round and rich. Good oak./ Bright fruit pastille and good oak brown spice seasonings. Suave and round and fruity. Perfect harmony. 92/100.

64. 16 LANCASTER ESTATE WINEMAKER'S CUVEE ALEXANDER VALLEY RED

42.99 each; 252.95 case of 6

Parker 94: 'The 2016 Winemaker's Cuvée is medium to deep garnet-purple in color and scented of cassis, blackberries and preserved plums with suggestions of cedar chest, wood smoke, dried herbs and tapenade plus a waft of charcoal. Full-bodied with tons of black fruit and wood-inspired flavors, it has a solid line of ripe tannins and plenty of freshness, finishing long. \$115.'

65. 15 SANCTUARY RUTHERFORD CABERNET SAUVIGNON

23.99 each; 139.95 case of 6

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

66. 16 SEVEN HILLS WINERY WALLA WALLA VALLEY MERLOT

16.99 each; 199.95 case of 12

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

67. 17 GROCHAU COMMUTER CUVEE WILLAMETTE VALLEY PINOT NOIR

16.79 each; 197.50 case of 12

17 fruity and forthright. Spot on./ Defines Oregon pinot noir. Nothing flashy. Just good acidity and terrific balance to take to the table. 91+/100.

68. 17 FABLE CALIFORNIA PINOT NOIR

13.99 each; 164.50 case of 12

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

69. 15 TENSLEY COLSON CANYON VINEYARD SANTA BARBARA SYRAH

19.99 each; 234.95 case of 12

Vinous 94: 'The 2015 Syrah Colson Canyon Vineyard is structured and inward, with huge tannins that will need time to soften. Bright red fruit, menthol, licorice and pine are starting to open up, but the 2015 is in no mood to show all of its cards today. Readers should expect to

cellar it for at least a few years. Drink 2020-2030. \$42.' Joey Tensley's severed ties with my supplier, which gave me a great price on its remaining stocks.

70. 16 EDMEADES MENDOCINO ZINFANDEL

16.79 each; 197.50 case of 12

Sweet, powerful, fruity, and Mendocino zinfandel black. Full blown classic. Oh, the raspberry ripeness of the best zinfandels and the cracked seed foil./ Yes, sweet, peppery varietal character complemented by attractive oak seasonings. Complete Mendocino zinfandel...as usual. 93+/100.

71. 17 MCMANIS FAMILY ESTATE LODI ZINFANDEL

10.49 each; 123.50 case of 12

Sweet, deep, and old vines intense. Plenty of varietal character./ Rich, full, powerful, well balanced presentation. Yes. 92/100.

--U.S. - WHITE--

72. 17 FENN VALLEY LAKE MICHIGAN SHORE SAUVIGNON BLANC

11.49 each; 134.95 case of 12

Oh, yeah, pure, piercing passion fruit aroma. Non pareil./ Etch, acid, penetration. Fabulous cool fruit flavor precision. 94/100.

73. 16 AU CONTRAIRE RUSSIAN RIVER VALLEY CHARDONNAY

16.99 each; 199.95 case of 12

Lively lemon, walnut husk, and oak aromas. Sings, tingles, reverberates./ Plenty of body and material here, as well as good acid cut. Fine, well integrated, spicy oak savors. This has scored well every vintage since it was introduced. A tribute to Russian River Valley chardonnay. 92+/100.

74. 17 Z. ALEXANDER BROWN SANTA LUCIA HIGHLANDS CHARDONNAY

12.99 each; 152.95 case of 12

Tasting Panel 93: 'Dreamy scents of pineapple and banana cream pie exude from this aromatic Chardonnay. The flavors boast a fresh, clear vision: Vanilla-kissed lemon bars, cashews, kiwi, and MacIntosh apple set the stage. Bright and sun-kissed, this wine is defined by a pillow-light texture and a juicy finish. \$16.'

75. 17 DUCK POND WILLAMETTE VALLEY PINOT GRIS

10.49 each; 123.50 case of 12

Wine Enthusiast 91 - BEST BUY: 'With exceptional texture and detail, this young wine transcends the vast majority of similarly priced Oregon Pinot Gris. Grapefruit, melon and nectarine flavors are there in abundance, with highlights of lemon zest and defining acidity. \$14.'

76. FENN VALLEY 42 LAKE MICHIGAN SHORE VIDAL ICE WINE half bottle

15.99 each; 187.95 case of 12

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

77. 18 CHATEAU FONTAINE SEMI-DRY LEELANAU PENINSULA GEWURZTRAMINER

11.49 each; 134.95 case of 12

2019 Michigan Wine Competition - GOLD MEDAL. My notes: Genuine, rosy, gingery -- including the nip -- and generous./ Tonic, barbershop, rosewater. Its best yet. Off dry. Overachiever. 93/100.

--SOUTHERN HEMISPHERE--

78. 17 DOMINIO DEL PLATA CRIOS DE SUSANA BALBO MENDOZA MALBEC

8.49 each; 99.95 case of 12

Large, sweet, black, strong. Swollen fruit pleasures. Cherry, tar, and licorice malbec ID./ Yes, this really delivers. Full of sweet fruit, power, oak framing, texture, and fine tannin. Oodles of flavor. A wine of abundance. 92/100. List price: \$16.

79. 17 LOS VASCOS ESTATE COLCHAGUA CABERNET SAUVIGNON

11.49 each; 134.95 case of 12

Domaines Barons de Rothschild Lafite. Good show. Sweet, New World cabernet fruit, Lafite measured and discreet rather than powerful and blowsy. The wonderful Chilean cabernet sauvignon precision, varietal clarity and accuracy./ Sweet fruit with light oak lacings. Great acidity keeps everything in balance. It's at once come hither and 'serious'. 91/100.

80. 17 MARCHIGUE GRAN RESERVA MAPA COLCHAGUA VALLEY CARMENERE

12.99 each; 152.95 case of 12

Large, compact, full, strong. Wow. A really well built carmenere brimming with black fruit./ The richness and sweetness of carmenere exploited fully. None of the banal elements that sneak into many a lesser carmenere. Fine acid-sweetness balance. Well priced for this measure of size and quality. 92/100.

81. 18 HAY MAKER MARLBOROUGH SAUVIGNON BLANC

8.49 each; 99.95 case of 12

Full and sweet and juicy. Heart on sleeve. Easy appeal./ Yes, this has an appealing citrus sweetness to it. More about tangelo than grapefruit. All around good guy. 92/100.

82. 18 BROKENWOOD HUNTER VALLEY SEMILLON

16.79 each; 197.50 case of 12

Wine Spectator 90: 'A fine example of a young Hunter Valley Semillon, lip-smacking, with a pure core of lemon zest and grapefruit flavors. The acidity slices through on a light, sleek frame. Drink now through 2035. \$20.'

83. 17 BARISTA WESTERN CAPE PINOTAGE

13.99 each; 164.50 case of 12

He was in my office last year! Yes, the accidental inventor of 'coffee' pinotage, Bertus Fourie. A large, gentle, soft spoken man. Here's his best vintage to date. Oh, this is coffee, fresh, arabica. And dark chocolate. Superior acidity. Honestly, the most lifted of all of them./ Oh, gosh, I mean this is just like fresh grounds. Espresso bitterness. Never-ending. Off the charts. 93/100.

--ROSE--

84. 18 TAVEL LES FALAISES DE BRAISE, DOMAINE MOULIN LA VIGUERIE

14.99 each; 176.50 case of 12

Deep color./ Grenache, cinsault, syrah, bouboulenc, clairette, mourvedre. Rich, full, young,

Tavel big./ Yes, big, powerful, mouthfilling. Large scale, quiet, still developing. Nothing premature though; definitely useful at the table now. Great with bouillabaise. 92/100.

85. 18 CASTILLA TEMPRANILLO ROSE BODEGAS EGUREN REINARES
5.99 each; 69.95 case of 12

This is flying out of the shop. Full bodied for 12.5%. Red fruit and light residual./ Needs a couple more weeks to fulfillment (6/26/19). Body, and even some tannin. 91+/100.

--FORTIFIED/FRUIT--

86. 09 MAURY VIN DOUX NATUREL, DOMAINE MAS AMIEL
18.99 each; 111.50 case of 6

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

87. BARBADILLO PEDRO XIMENEZ SHERRY
14.99 each; 87.95 case of 6

Really good take on PX, a sun-dried sweetener grape for cream sherry, here presented in all its concentrated best. Big molasses, maple complex. Not overly sticky or dark./ Oh, boy, this is just thick paste! Wonderful, wonderful stuff. Great price. 94/100.

88. LILLET BLANC APERITIF DE FRANCE
18.99 each; 111.50 case of 6

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

--SPARKLING--

89. MOUTARD PERE GRANDE CUVÉE BRUT CHAMPAGNE
31.99 each; 187.95 case of 6

Wine & Spirits 92; Wine Spectator 91: 'Tropical hints of papaya and passion fruit pate de fruit are enlivened by bright and tangy acidity, layered on the lively bead with flavors of Gala apple, blanched almond and fresh ginger. Well-knit and vibrant, with a sleek, mineral finish. \$41.'

90. CREMANT DE BORDEAUX, PREMIUS
14.99 each; 87.95 case of 6

Semillon, cabernet franc, muscadelle; minimum 12 months en tirage; Gold Medal - Lyon. Clear and attractive picture of the varietal spread plus an aura of bottle bouquet. Very fine mousse./ Even more doughy bottle bouquet on the palate. I'm so glad we were finally able to get more of this. It sold out in the blink of an eye last fall. 91/100.

91. CREMANT DE LOIRE ROSE BRUT, M. BONNAMY
16.79 each; 197.50 case of 12

All cabernet franc. Nice red fruit and bottle bouquet both. Racy and compatible./ Sweet red fruit and good bottle bouquet again. Very fine mousse after 12 months en tirage. Yes. 92/100.

92. SEGURA VIUDAS GRAN CUVÉE RESERVA CAVA BRUT
11.99 each; 139.95 case of 12

I've enjoyed the reserva for years. This is my first encounter with the gran reserva. Classic, big, mealy bottle bouquet. Like a blanc de noirs./ Full flavor. Clearly long aged on its bottle lees. Very mealy-grainy. Lots of flavor and no earth. 92/100. List price: \$20.

--POTPOURRI--

93. LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 12 oz bottle
1.39 each; 16.50 case of 12 plus Deposit .10 each; 1.20 case of 12

The brewery's in wine (and egg) country: Petaluma CA. 'Way smooth and silky with a nice wheately-esque-ish-ness. A truly unique style featuring a strong hop finish on a silky body. A hoppy pale wheat ale that is great for IPA fans but so smooth that the hefeweizen fans dig it too.'

94. 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.

95. IDYLL PASTURES GOAT CHEESE 5 oz cup
2.49 each; 14.50 case of 6

'Idyll Farms is a goat farm and creamery located in Northport MI. Our certified-humane alpine goats are pasture-fed through managed intensive rotational grazing, which is great for our pastures, our goats and, best of all, our cheese. And by doing everything in-house, from pastures to creamery, we meticulously coordinate our entire process in order to make some of the world's healthiest and tastiest award-winning goat cheese. Idyll Pastures Spreadable is named after the grass and flowers that our goats graze on our farm. Our spreadable goat cheese is fluffy, creamy, and totally smearable. It's our most versatile cheese as an ingredient for cooking, sandwiches, dips, salads, or insta-appetizers on a cracker or fruit slice. Its flavor is citrusy and tangy, with the smooth creaminess of super-fresh pasture based farmstead Idyll goat milk.'

96. CORRIDOR EASTERN MARKET PORK BRATWURST pound
6.99 each; 19.95 case of 3

Named after the Cass Corridor but located on Division Street, near Detroit's Eastern Market. Founded 2009. This Corridor favorite is flavored with sage, oregano, mustard, garlic, juniper, and ginger.

97. CHOSEN FOODS AVOCADO OIL 750ml bottle
9.99 each; 29.50 case of 3

Chosen Foods of San Diego CA was founded by a well traveled naturopathic doctor named Carsten Hagan, who discovered the powerful effect traditional foods were having in their native cultures. He was inspired to share these ancient superfoods with the rest of the world. Avocado oil is its leading product. It's high in monounsaturated fats, and it stands heating temperatures up to 500 degrees. The pulp of 20 cold-pressed avocados goes into the making of each 750 ml bottle of this oil

98. DIVINA ORANGE FIG SPREAD 9 oz jar

2.99 each; 8.50 case of 3

Aegean figs, pure cane sugar, oranges, citric acid, and fruit pectin.

99. MITICA CHOCO CHERRIES 5 oz tub

4.99 each; 14.50 case of 3

From the region of Aragon, Spain, famous for its dried fruit specialties. Dye-free cherries macerated in sugar for a month and then hand-dipped in dark chocolate.

100. RAVENSCROFT TITANIUM PRO VINTNER'S TASTING GLASS

5.99 each; 17.50 case of 3

Best-priced 'Taster' glass like the one you see me using. I call it 'for the nasally impaired' or a 'cheater' glass. It magnifies features and flaws. Pick one up and become a pro like me. Or three--you can afford to break a couple at this price. Will be available for purchase & immediate use at the 9/8 Wine Club tasting.

EVENTS - UPCOMING

Ninth 2019 Ann Arbor Tasters Guild/AWS Event
SOMEWHERE OVER THE WINEBOW
Wine Importer Dinner with Mary Wajda,
Territory Manager, The Winebow Group

at Grange Kitchen, 118 W. Liberty, Ann Arbor

Tuesday, September 24, 7 pm

Winebow has come a long way since it was founded in 1980 by former financier Leonardo LoCascio. In the beginning, it was primarily an importer of Italian wines. Today, after a series of mergers, it represents wines and winegrowers of 15 countries and has become a large organization of several divisions. LoCascio, a former honorary chair of Ann Arbor WineFest, retired in 2015 after guiding the company's growth for 35 years.

Mary Wajda represents Winebow brands in Michigan and Ohio. She's been in the wine industry for many years, and I've known her during most of them. I'm looking forward to an informative and entertaining presentation. We're going to concentration on the wines of Australia and Spain that are in her portfolio. Grange Kitchen will get a set of samples shortly for the purpose of menu conception.

Here's the wine list. Sally will post the menu and email you a notice when it's received from Chef/Proprietor Brandon Johns.

BODEGAS BORSO CAMPO DE BORJA ROSADO

M. CHAPOUTIER DOMAINE TOURNON MATHILDA VICTORIA BLANC

BODEGA VENTA MORALES LA MANCHA TEMPRANILLO

M. CHAPOUTIER DOMAINE TOURNON MATHILDA VICTORIA SHIRAZ

BODEGAS VOLVER ALICANTE MONASTRELL TARIMA HILL

BODEGAS BORSO CAMPO DE BORJA GARNACHA TRES PICOS

BODEGAS ALTO MONCAYO CAMPO DE BORJA VERATON

Tenth 2019 Ann Arbor Tasters Guild/AWS Event
DON'T KNOW MUCH BIOLOGY
Wine Importer Dinner with Joe Kotnik,
Founder, WorldWide Cellars

at The Fillmore, 7954 Ann Arbor St. Dexter

Tuesday, October 15, 7 pm

It's not often we score the FOUNDER of a wine importing company for our dinner speaker. In 1999, Joe Kotnik started WorldWide Cellars in a suburb of Minneapolis MN. A University of Minnesota graduate with a degree in biology, he soon left that subject behind to start up a marketing and promotions company. Coupling an entrepreneurial spirit with marketing skills and a love for food, wine, and travel, he next ventured into wine importing.

While WorldWide Cellars represents wines from France and Spain, its strongest portfolio encompasses Italian wines and winegrowers. These will be the focus of our October 15 dinner. Here's the wine list. Chef Tony and staff will receive a set of samples in the coming weeks to inspire the menu, which will be posted and emailed to you as soon as it's available.

VERDICCHIO DEI CASTELLI DI JESI CLASSICO LE GEMME, BRUNORI

TERRE DI CHIETI PINOT GRIGIO GRAN SASSO, FARNESE

PUGLIA NEGROAMARO TERRE DI SAVA, LUCCARELLI

ROSSO CONERO AION, MORODER

ROSSO DI MONTALCINO, LA PALAZZETTA

BRUNELLO DI MONTALCINO, LA PALAZZETTA

LAMBRUSCO REGGIANO BORGOLETO, PUIANELLO

EVENTS - PAST

JULY 23 WINES OF PORTUGAL DINNER AT GRANGE KITCHEN - With sunshine expected the rest of the week, Tuesday's rainy evening was the perfect fit for an indoors event, the first of a pair presented by Chapter Director Dick Scheer spotlighting the wines of Iberia.

This evening featured Wines of Portugal and kicked off with MINHO ALVARINHO, NORTICO in the aperitif role. Alvarinho is Vinho Verde's top grape variety, this one from the northernmost subzone, Minho, beside the river that divides green Portugal from green Spain. Cross the river and you meet alvarinho again, in Spain's Rias Baixas region, where it's called albarino. Bursting with stone fruit aromas and plenty of vigor, it got the juices flowing.

Summer Lettuces, Pickled Strawberries, Goat Cheese, and Brioche Crouton couldn't have found a better mate than VINHO VERDE ROSE ARCA NOVA, QUINTA DAS ARCAS, from the empadeiro and touriga nacional grape varieties, sporting its own strawberry aroma and plenty of vitality. It wasn't until returning to this wine after a dry red that its slight residual sweetness (.7) became apparent. It played seamlessly with the salad course.

Grilled Salmon and Local Mushrooms was paired by Chef Brandon with DOURO ESTATE, QUINTA DE LA ROSA. I expected this to be a daring and controversial combination, and indeed it was. First off, the wine was super with the mushrooms. With the salmon, a handsome cross section with skin attached, I had some concern that the 'fishy' taste of my first bite of salmon might not fare well with the stout red wine. Indeed, it raised a red flag, but not because of a tannin-fish oil clash. Subsequent bites, with more flesh and less skin, were not 'fishy' at all. The wine softened and broadened as the course proceeded (and indeed throughout the evening), and, if the two were not soul-mates, at least they were compatible.

Lentil Stew and Grilled Summer Vegetables did find a welcome complement in DAO TINTO, JARDIM DA ESTRELA, an easy, satisfying, modest- priced red well suited to this course. Followed by Slow-Roasted Pork Shoulder with Blackberry BBQ sauce alongside TEJO, SOC. AGR. CASAL DA COELHOIRA, a six year old tinto that, if young, might have called for beef, but mellowed and tamed by barrel and bottle age, was most accommodating here.

Chicken, Mole, and Crispy Corn Cakes earned two wines: ALENTEJANO TOURIGA NACIONAL, HERDADE DO ROCIM and LISBOA RESERVA CONFIDENCIAL, CASA SANTOS LIMA. From Portugal's top red varietal, the Rocim was a full bodied and expressive wine, yet not too big for its boots with this course thanks to good acidity. The Lisboa too was sizeable, and it had chocolate like aura that went well with the mole.

AUGUST 29 WINES OF SPAIN DINNER AT GRANGE KITCHEN: I and I drew my own number again and presided over this Wines of Spain dinner, completing our summer tour of the Iberian Peninsula. Great turnout! We put in an extra table to accommodate everyone. Largest upstairs turnout since the imstillthirsty gal was here.

The aperitif was a Basque jawbreaker to pronounce, but it went down mighty easy: TXAKOLI DE ALAVA TXALOLINA XARMANT, ARABAKO TXAKOLINA. I was asked to pronounce the whole name. Lucky for me it wasn't later in the evening! Actually, it's not so difficult. 'Txako' is 'Choco' as in chocolate. Watermelon Gazpacho enjoyed company with ESPANA ROSE, BODEGAS BRECA, which had a watermelon aspect to it as well. Cool and refreshing course which, unfortunately for me, included cucumber (burp, burp). No many foods I can't abide; cucumber is on the short list.

Summer Vegetable Sautee with Crispy Eggplant was a wonder of colors, flavors, and textures. With it, RIBEIRO TREIXADURA THE FLOWER AND THE BEE, COTO DE GAMORIZ, from Green Spain, the northwest corner. Great dryness and acidity here to match the course, plus the gentle fragrance of the treixadura variety. When I read my previously transcribed notes about this wine, something didn't seem quite right. Indeed, the vintage has changed from 2017 to 2018, equally worthy but much more youthful.

Salt and Thyme Roasted Beets with Goat Cheese Fondue joined BIERZO MENCIA VIERNES, BODEGAS GODELIA, from the near northwest. Climate plus the mencia variety combine to deliver a red wine of zingy acidity, perfect with goat cheese. The beets were terrific, and though roasted on salt and thyme, they spoke mostly of, well, beets. I kidded Brandon that he didn't put much 'thyme' into this course.

Smoked Chicken, Corn Salad, and Tomato Jam made for a splendid array of colors, flavors, and textures, each singular and each compatible. With the wine too: RIOJA RESERVA, BODEGAS LAN, its barrel aged tones well attuned to the smoked dark meat of the chicken. Finally, a Catalan Style Lentil Stew with Lamb Chorizo Sausage was well matched to the bargain priced ALICANTE MONASTRELL TARIMA, BODEGAS VOLVER and went even better with its Catalan native PRIORAT ONA MAS DE BILLO, CELLER CECILIO. My goodness, I'm so glad we send samples ahead to the Grange Kitchen staff. The pairings just get better and better.

PEDRO DOMECCO VINA 25 PEDRO XIMENEZ SHERRY made a liquid dessert. The 'Cream of Creams', it's made entirely from dried PX grapes that are mainly used to add sweetness to cream sherries. It certainly left a positive impression, as it was heavily subscribed.

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

SOMEWHERE OVER THE WINEBOW Wine Importer Dinner at Grange Kitchen, 118 W. Liberty, Ann Arbor, Tuesday, Sept 24, 7pm

Costs per person:	By Sept 17	After Sept 17	Places	Amount
WC-TG-AWS Members / 1 guest per member:	69.50 each	72.00 each		
Non-Members:	74.50 each	77.00 each	x	=
AAWC membership expires /expired this month 1/14			TOTAL	=

Use the Membership Form below to **RENEW**.

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.

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Phone(s) Home:

Work: **734-777-7777**

EMAIL(S)

Signature

Credit card #

exp date

Security Code

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

DON'T KNOW MUCH BIOLOGY Wine Importer Dinner at The Fillmore, 7954 Ann Arbor St., Tuesday, October 15, 7pm

Costs per person:	By Oct 8	After Oct 8	Places	Amount
WC-TG-AWS Members / 1 guest per member:	74.50 each	77.00 each		
Non-Members:	79.50 each	82.00 each	x	=
Your AAWC membership expired/expires this month 1/14			TOTAL	=

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TIME TO RENEW your membership Membership Form Short & Sweet! YES!! Sign me up for ONE of the following:

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Pick Postal or EMAIL delivery
6 issues = 1 year either way

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