

A CHAMPAGNE TOAST TO BACCHUS

On October 20, it seemed to us that the stars were in alignment, and the wine world was in perfect harmony. It was the date of Bacchus Festival 2017, and it coincided with Global Champagne Day. Truly a wonderful pairing.

This year's Bacchus, held again at the wonderful Marina Grand Resort, was another spirited success. Jacqui presented a lineup of 70 wines (with counsel from our vendors), representing a worldview of the small estate vineyard. Our guests were delighted with the selections and ordered in nearly record amounts, taking full advantage of discounts available only during the event.

And Bacchus was a success that will be felt for the rest of the year. Look for the wines to be highlights of our in-shop inventory, as cold weather and the holidays call for the type of bold, memorable wines that Bacchus was created to acclaim.

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Table1: Annie Burch and Ken Kelly, Woodberry Wine; Table 2: Bryan and Debby Bowser, Great Lakes Wine and Spirits.

BEST OF BACCHUS: START AT THE TOP

Our Bacchus guests gave their palates a real workout to decide on the top wines of the evening. We invite you to compare your tastes to theirs. You will find their favorites – the best sellers at Bacchus – in the shop:

Beaucanon 2009 Cabernet Jranc, Cuvée Louis (\$35)

True to its Bordeaux roots, with fruit of unparalleled depth and richness. Aromas are dark and intense; blackberry and blueberry fruit, cocoa, smoky tea and toasty oak. A little time in the decanter or glass and more delicate notes of red cherry, lavender and mineral earth emerge to add depth and interest.

Constantia Glen 2016 Sauvignon Blanc (\$26)

Daring aromas of passion fruit, peach and grapefruit unfurl into the most delicate array of spices with a single swirl of the glass. The tropical facade slightly fades to expose underlying hints of fennel seed, white pepper and cardamom, neatly strung together by an uplifting, yet delicate perfume of mandarin.

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A CHAMPAGNE TO AST TO BACCHUS continued

AUSSIE DELIGHTS. AWESOME DESSERTS

Orders covered the full range of our catalog, but we want to call attention to two categories that emerged as the darlings of the evening – Australian wines and dessert wines.

Our guests joined in the rediscovery of the Australian wine experience, as Aussie wines enjoy a renaissance of popularity in the U.S. Top selections at the event included the tangy, spicy, firm Giant Steps 2015 Pinot Noir (\$45), and the John Duval 2012 Plexus SGM (\$47.50), a classic Southern Rhone blend that is a must try for anyone who loves Barossa wines. Our guests also found it easy to love the classy, complex Two Hands 2015 Cabernet Sauvignon Sexy Beast (\$34).

We were equally delighted that every one of our dessert wines had sales. Europeans (and Jacqui Schiewe) love their dessert wines, and it's our opinion that Americans need to follow their lead! Bacchus guests crushed on the truly decadent Château d'Orignac Pineau Des Charentes (\$35), which takes almost 10 years to produce, as well as the vibrant, warming Barnard Griffin Syrah Port (\$26).



Comparing notes!



Stuart Allen, Imperial Beverage, with Laura Morris, a volunteer from Lake Michigan College's oenology curriculum

A CHAMPAGNE TO AST TO BACCHUS continued THE QUINTESSENTIAL WINE OF CELEBRATION

For many at Bacchus, the night belonged to the champagnes. We've always lavished attention on champagnes and sparkling wines in the shop, so our well-cultivated palates were up to the occasion. We reserved a table just for champagne (the AHD Vintners Bubbles table). It was a hit.

The champagne sales leader was the Champagne Baron-Fuenté nv Grande Reserve Blanc Demi-Sec (\$37). With aromas of apple, nectarine and pear, brioche notes, lots of berry fruit on the palate, and a long finish, it is balanced and elegant as champagne should be.



Callie Christiansen, AHD Vintners And thanks to our other reps – James VanDerKolk, I-lixir; Greg Bush, AHD Vintners Bubbles Table; and Rebecca Loewy (who was leaving for Paris the next morning!), Old Bridge Cellars

The other Bacchus champagnes were notable and distinctive in their own special ways:

Champagne Lallier Grand Rosé Brut, Grand Cru (\$62)

Delicate flavors of citrus, wild berries, ginger, apple, toast, mineral tinged-tinged chalk and smoke. Fresh, with a subtle finish.

Jean-Louis Denois nv Chardonnay Extra Brut (\$27)

Amazingly inexpensive, extra-dry sparkling wine is a superbly stylish Blanc de Blancs, from rising star Jean-Louis Denois.

R. H. Coutier Cuvée Tradition Grand Cru (\$56)

Exceptional quality and personality for the money. Scents of baked apple, brioche, spice and white flowers give the wine its brightness and focus.

Veuve Ambal Rivarose Brut Prestige (\$19.50)

Gorgeous Provence rosé with a fine and elegant sparkle. Delicious and refreshing with a dry finish.

We feel that any of the Bacchus selections would be ideal for the toast offered on the Global Champagne Day website: "Raise a glass to the quintessential wine of celebration, good cheer and toasts everywhere!" You may enjoy popping open one or more of these Bacchus choices this holiday season.

How can Bacchus best serve your tastes? The entire catalog is available on our website. Check out all the wines and we'll see you in the shop.

BEST OF BACCHUS: START AT THE TOP

Continued

Wild Hog 2012 Zinfandel Nova Vineyard (\$31.50)

A rich, smooth Zin. Inviting aromatics and flavors of juicy red and black raspberries with a bit of smoke. The wine is bright, youthful and balanced with a good body and lingering finish. From the Sonoma Coast. 309 cases were produced.

Punch Vineyards 2015 Cabernet Sauvignon (\$45)

Made by a small group of Napa Valley artisans whose careers were built producing top-rated wines for prestigious vintners. A luxury Cabernet Sauvignon: concentration, complex flavors of black cherry, blackberry, mocha, spice and other notes. Toasty oak, soft, assertive tannins. Good structure and a long finish. Fabulous price!

Giant Steps 2015 Pinot Noir, Yarra Valley AU (\$45)

94 points Wine Front: "sour-sweet in a positive way, ripped with dry herbs and cherry-plum, with cranberry and crushed dry spice notes aplenty. It's succulent, it's tangy, it's spicy and yet it's firm and strong. It speaks of a top-notch vintage, and producer."

Monte Bernardi 2015 Chianti Classico Retromarcia (\$25)

100% sangiovese. Clean, intense, with aromas of blackberry, black cherry and red plums, anise and spice, and orange peel. Fresh and fruity, medium-bodied, well balanced, with a nice structure, juicy acidity and a long finish. Great Tuscan addition to your cellar. From Panzano in Chianti.

In the Shop:

This holiday season, The Wine Sellers can add professional sophistication to your gifting needs, without overextending your budget.

GIFT BASKETS

Our gift baskets can be thoughtfully personal or corporately stylish. We accept orders up to December 22.

DARTY PLANNING

Whether your guests are friends and family or executives and shareholders, let The Wine Sellers professionally pair wines with the food and the mood of your event.

We have decades of experience curating corporate programs.

THE MAGINIFICENT SIX

Speaking of exceptional gifts, the Bordeaux Mix of Six is back (\$87). It is the exact same delicious array of six Gold Medal winning Bordeaux wines from the 2014 vintage, with an extra year of bottle age. A wise choice, as the 2014 vintage is showing beautifully! An impressive presentation.

Small Business Saturday: Be Big, Shop Small

"Shop Small This Fall" and especially on Small Business Saturday. On November 25, the Wine Sellers will be offering a one-day-only offer to thank our customers for their support and to encourage everyone to discover the advantages of establishing a relationship with local small businesses. Small businesses – we depend on you! We thank you!

January Sale: When Every Wine Is On Sale!

The Wine Sellers always begins the new year in style, with our celebrated January Sale. With discounts of 5 to 50 percent on every wine, and the discounts changing on a regular basis, January is the month you can't miss at the shop!

TASTINGS UNEXPECTED DISCOVERY WITH SAKE

In September, Jacqui was searching for a particular super-premium Junmai Daginjo from Hakutsuru Sake Brewing Co. for a client at this Chicago event, sponsored by the Japan External Trade Organization (JETRO). It reminded us to mention that we are happy to order any sake currently available in Michigan.

CRAFT AND ESTATE

At a private tasting held at Bad Hunter in Chicago, we came across a superb burgundy, the Domaine Alain Chavy 2014 Les Folatieres Puligny-Montrachet Premier Cru. 90-92/100 Robert Parker. Look for it around the holidays.



It was an honor for Jacqui and Bob to be on the cover of the August issue of Lakefront Magazine.

FIRESIDE WINES

The cold, slushy aspects of winter don't stand a snowball's chance of bothering you when you have a Fireside wine in hand. The worst of the season melts away when these bold-bodied reds light a fire of contentment in your spirit.

Acinum 2014 Valpolicella Ripasso (\$26)

Semi-opaque with a nose of almond and cinnamon spice. Dry on the palate with a velvety texture. Rich in flavors of cherry, musk, spices and toast with hints of mineral. Longer, clean finish. Enjoy with red meat dishes, poultry, boiled beef and aged cheeses. From the Veneto region, Italy.

Criss Cross 2015 Petite Sirah (\$18.95)

The winery crisscrosses different vineyards to find the best fruit. Inky in the glass with excellent density, richness and aromatics. Black and blue fruits are bold and upfront, with a savory nuance. Rounds itself nicely in the finish. From Clarksburg, California.

Union Sacré 2016 Riesling Jräulein (\$24)

Charming wine is the work a winemaker from the Rhône Valley and a designer from Michigan. Plump, rich with floral notes of lime blossom and a bit of lime pith. Just 210 cases made. Nothing like it, really. From the Riven Rock Vineyard.

Shannon Ridge 2013 High Elevation Wrangler Red (\$18)

Exciting, polished wine with aromas of ripe cherry, blackberry, tobacco and rich chocolaty notes. Flavors include blackberry, dusty cherry, cinnamon spice and sweet tobacco. Supple tannins, nice balance and a lush, lingering finish. Critical Acclaim: 90 Points Wine Enthusiast

d'Arenberg 2014 Hermit Crab Viognier/Marsanne (\$17.50)

Aromatic characters from white stone fruits and citrus to ginger, spice and raw nuts. Palate is giving with good fruit generosity, crisp acidity, and a superfine grapefruit pith-like phenolic tail. Tails off to a mouth-watering finish. Enjoy on its own, aperitif style, or with a wide range of spicy foods, white meat and seafood dishes. Wilfred Wong of Wine.com. calls d'Arenberg wines "some of the world's finest."

CALIFORNIA FIRES

We at The Wine Sellers were saddened by the horrible fires that devastated California in October and took many lives. The state's world-renowned Wine Country suffered severe damage, especially Mendocino, Napa and Sonoma counties.

It was terrible to see that wineries we have enjoyed visiting over the years were destroyed or damaged by the wildfires. The Mercury News reports that at least 16 wineries were either destroyed or badly damaged.

We're optimistic that the industry will pull together and rebound as quickly as possible. Wineries are open and are asking visitors to continue their support. Website SFGate listed nearly 400 wineries in the three counties that are now open.

Let us know if you have any concerns or questions about California wines or visiting California Wine Country.

WINES TO WATCH

Matanzas Creek Winery 2013 Sonoma County Merlot (\$32.50)

Complex profile displaying red, black and blue fruits. Nose opens to red cherry and raspberry, Satsuma plum and sage, with a hint of cocoa powder. Palate is sleek and savory, framed by vibrant acidity. Seamless tannins with notes of black slate and graphite carry through to lengthy finish.

Piaggia di Vannucci Silvia 2014 Il Sasso Carmignano DOCG (\$35)

Enveloping flavors, with the charming elegance on the palate that is typical of "thoroughbred" sangiovese. Ruby red and complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. A lasting finish and fruity follow-through. From Tuscany.

For more immediate, time-sensitive news, follow The Wine Sellers on Facebook.



www.thewinesellersmichigan.com



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Winter hours you'll find us in the shop most weekends. Just to make sure, phone first at (269) 469-7566.
We will be on hiatus February, March and April.
We accept American Express, VISA, Mastercard, Discover and Diners Club.
The Wine Sellers is wheelchair accessible.