

Summer 2016

GRAPE PRESS

"In wine there is truth." — Roman Proverb

THE STATE OF WASHINGTON WINES

We think you will find an exciting and diverse portfolio of wines waiting for you this year at The Wine Sellers. We have been tasting and researching throughout the off-season, working with importers and distributors to stock the shelves with delightful selections from around the world, with something for everyone.

A highlight of our always enjoyable work took place in May, when Jacqui Schiewe of The Wine Sellers made a trip west to assess the state of Washington wines and winemaking. She found the state to be state-of-the-art.

The Wine Sellers has had some wonderful wines from Washington, especially in recent years. Our experience is in line with the exponential growth of the industry. Today, according to the Washington State Wine Commission, Washington is the second largest premium wine producer in the United States, with nearly 1,000 wineries and 14 AVAs (American Viticultural Area, a designated wine grape-growing region). A new winery opens in the state nearly every 30 days.

Most people think of Washington for its Pacific location and rainy weather, but on the eastern side of the Cascades, where most of the state's wineries are, it's an amazing contrast. There, it's high desert. Vineyards are often located in truly desolate areas, far from the tasting facility. Growing conditions are ideal.

Following the winding Columbia River, we visited Desert Wind Winery, Northstar Winery, Dusted Valley, Boomtown, Dunham Cellars, Gramercy Cellars, Spring Valley Vineyard, Mark Ryan Winery and Pepper Bridge Winery. Of these nine renowned wineries, the oldest began planting vineyards only in 1991. But youth is not wasted on the young. They are making the most of what this fertile region gives.

Throughout our tastings, we met talented winemakers who create wines with an exuberance that seems to flow right into the bottle. It's a collegial and cooperative community of craftsmen, where knowledge and experience are shared. A highlight was a blending seminar and session at the beautiful Northstar facility in Walla Walla, where guests compose their own one-of-a-kind blend.

At the shop, we had found that the quality-to-price ratio for Washington wines is what makes them so desirable. Jacqui's trip to the Evergreen State confirmed that this characteristic not only continues, but is outpacing other domestic regions.

FROM WASHINGTON
WINERIES TO THE
WINE SELLERS, SOME
OF OUR CURRENT
IN-SHOP FAVORITES ARE:

Northstar
2011 Merlot Columbia
Valley (\$42)

Power and finesse. Enjoy it now or for many years to come as it ages gracefully.

Dusted Valley
2013 Cabernet Sauvignon (\$45)
Spectacular, expressive medium-bodied wine.

Dunham Cellars
2012 Trutina (\$39.50)
Elegant, remarkably balanced wine lingers with a long finish.

Dunham Cellars
Three Legged Red (\$24)
Uses fruit from all estate vineyards to create a remarkable, price-friendly everyday wine.

Canvasback 2013
Cabernet Sauvignon (\$46)
Sophisticated wine from the noteworthy Red Mountain AVA.

If you're looking for that special wine from Washington (or the rest of the world), let us know.



Top 50 Sets the Tone for Summer

Top 50 isn't just the tasting event of the season. It's Michiana's distinctive summer captured in a selection of wines, served to make every day refreshing and memorable.

This year's Top 50 was held June 11 at Mesa Luna in Sawyer (thank you, Sam and Denise Luna and staff), and it was a fast sell-out. The fest-goers, an eclectic mix of long-time customers and new fans, have come to recognize Top 50 as one of the most enjoyable ways to identify less pricey, great tasting wines for their summer cellars. It did not disappoint.

Pre-event, The Wine Sellers' Jacqui Schiewe collaborates with each rep to build their tables with unusual wines that you do not see anywhere else, taking care to avoid duplication. Every wine is paired to our summer's special personality.

As they articulate the backgrounds and virtues of the featured wines and answer questions, our industry professionals make Top 50 as much fun to talk wine as it is to taste wine. Many of our guests look forward to meeting with our professionals at this and our other events, like catching up with an old friend. This year's guests were Stuart Allen, Imperial Beverage; James VanDerKolk, I-Lixir; Debby Bowser, Great Lakes Wine & Spirits; Ken Kelly, Woodberry Wines; Callie Christiansen and Greg Bush, AHD Vintners.

All wines offer a fine balance of premium taste and excellent value (Top 50ers did even better, enjoying significant event-only discounts).



This year's Top 50 TOP SELLERS:



Ken Kelly of Woodberry Wines, one of our favorite sommeliers, pouring at Top 50.

Domaine Eugène Carrel & Fils 2014 Jongieux Vin De Savoie (\$13.95)

90% jacquere, looks like water in your glass. Tart, with notes of tree fruits spritzed with a squeeze of citrus. A bit perfumey with a beautiful purity of fruit.

Domaine Des Aubuisieres 2014 Vouvray Silex (\$23.95)

100 % chenin blanc. Charming and succulent with amazing concentration of apples and pears. Finishes with great acidity that balances perfectly. Ageworthy and a sensational value from the Loire.

Wild Hog 2011 Petite Sirah Nova Vineyard (\$33.50)

Intensely colored in the glass with gobs of dark fruits on the nose and palate. Baking spices. Cinnamon. Warm friendly nose. Currants. Dark chocolate. A hint of oak. Round, firm, with gentle tannins. Rich and long lasting. 152 cases produced!

La Quercia 2014 Montepulciano d'Abruzzo (\$15.00)

Dark fruits, with a bit of smoke, spice, and a fine finish. One of the best quality, most expressive and balanced Montepulcianos around. This wine is also 100% organic.

Château Gautoul 2009 Cahors (\$16.95)

Malbec from where it all began! (80% malbec with merlot and tannat filling in.) Juicy black cherries with earthy accents and a touch of cassis. Bitter chocolate pops up toward the big finish! Nicely balanced, traditional winemaking.

Cantine Lenotti 2014 Valpolicella DOC Classico (\$16.00)

From traditional red grapes corvina (60%), rondinella (35%) and molinara (5%). Fairly lush, medium bodied with red cherry fruit shining through. Nice dry finish. An easy go-to wine for meals or just sipping.

[Click here to view the full catalog](#)

In the Shop: The Seven Fifty

Genius! The ICY-HOT Hydration Seven Fifty Wine Growler is one of our favorite new wine accoutrement. The 750 mL double-wall, vacuum-insulated, stainless steel container keeps wine cold or at optimal temperature all day, wherever you go. They're lightweight, recyclable, non-leaching and will not retain taste or odor. The double-wall technology prevents condensation on the outside of the growler. Love the wine-themed colors – chardonnay silver, champagne gold, pearl white, shiraz red, burgundy and black pinot noir. These cool and classy containers have been hot sellers at \$29 each!



PUT A CORK UNDER IT



Corkology cork coasters are new in the shop, and have been super popular. Essential for wine drinkers, and they really catch your eye. Our best-selling sets are Michigan, Live Local and Dogs. We also carry Beach Life, Lake Life, Wine Openers and Cheese. By the way, cork is plentiful, sustainable, recyclable and biodegradable!
\$8.95 (set of six)

Porch Wines: SUMMER'S BEST

This season's selections of Porch Wines are some of the best we've had. Light and delightful, not too pricey, they sing a summer song with every glass. Sip them on your porch, on the beach, in the dining room, or wherever the southeast coast of Lake Michigan takes you this summer.

Lionel Osmin 2014 Chambre d'Amour (\$14.95)

Lush, beautiful and distinctive. Mostly gros manseng with sauvignon blanc. Honeyed broiled grapefruit on entry with wonderful texture and richness carrying through. Perfectly balanced.

Commanderie de la Bargemone Coteaux d'Aix en Provence Rosé (\$21.00)

A benchmark producer of the delicious, dry rosé for which Provence is famous. Blend is 36% grenache, 26% cinsault, 21% syrah, 10% cabernet sauvignon, 7% rolle. Classic aromas of wild strawberries, red currants and melon, with a light, floral character and a crisp, bone-dry palate. Enjoy with lighter fare and Provence-inspired cuisine.

Bodegas Riojanas Canchales Viño Joven (\$12.99)

Super enjoyable – juicy, medium weight with some earthy notes and lots of mostly red fruits. Great quaffing wine for all occasions. Can easily take a bit of a chill.

Demure 2014 White, Santa Barbara County (\$16.50)

Interesting blend of 70% riesling and 30% chardonnay. White flowers with crisp accents of lime pith stand out on the palate, with the riesling shining through on the longer finish.

Penya 2015 Rosé (\$12.99)

Blend of 96% grenache noir, 4% syrah. Fresh aromas of Rainier cherries, garrigue, plus hints of red raspberry and melon. Rich, full-bodied, yet bright on the palate. Great as an aperitif or an accompaniment to hearty salads, fish and shellfish, charcuterie, frittata, and more.



Looking Forward to Bacchus

The world of wine is yours to sample at The Wine Sellers' Seventeenth Annual Autumn Bacchus Festival, to be held on Friday, October 21, 2016, at the Marina Grand Resort in New Buffalo. Our popular tasting event offers guests the opportunity to taste wines from all over the globe, as well as order at significant discount that evening only. Some of our favorite wine industry professionals will be on hand to facilitate and answer questions. Reservations are highly recommended, as space is limited and the event often sells out. The cost is \$65 per person. Call 888-824-WINE for reservations and information.

WINES TO WATCH

Panther Creek 2014 Pinot Gris

\$23 (case price \$20.70)

Clean, crisp and elegant, with initial notes of apple blossoms and apple that develop into melon, Meyer lemon and cotton candy. Medium lush texture, light and zippy on the palate with a nice balance between acid and fruit lasting finish. Just 2,500 cases produced in Willamette Valley, Oregon.

Aia Vecchia 2013 Lagone

\$19.50 (case price \$17.55)

When Jacqui met the winemaker in May, he declared this to be the best vintage ever, and she agrees! Blend of merlot, cabernet sauvignon and cabernet franc. Deep ruby with a nose of cherry, vanilla, raw beef and herbs. Dry, structured and elegant with flavors of plum, ripe cherries, wild berries and a hint of spice. Smooth, lengthy finish. Versatile; pairs well with red and white meats, pasta dishes and hard cheeses.

Beckman Vineyards 2013 Syrah Purisima Mountain

\$36 (case price \$32.40)

Opaque in the glass. Dark, lush fruit intensity without being jammy, good dose of spice and dried herbal notes. Perfectly balanced with an amazingly long finish that goes on and on! From Santa Ynez, California.

For more immediate, time-sensitive news, follow The Wine Sellers on [Facebook](#).



www.thewinesellersmichigan.com



Every day is
10-percent day!
Buy one case
(even mix
or match),
10-percent off!

16409 B Red Arrow Hyw, Union Pier, Michigan 49129

The Wine Sellers is open Wednesday through Saturday from noon until 6:00 p.m., Sundays from 1:00 until 4:00 p.m. through Labor Day, fewer days afterwards by chance or appointment. Just to make sure, phone first at 888-824-WINE.

We accept American Express, VISA, Mastercard, Discover and Diners Club.

The Wine Sellers is wheelchair accessible.