

GRAPE PRESS

"In wine there is truth." – Roman Proverb

TO THE TOP OF THE TOP 50!

If our Top 50 Tasting is any indication, it's going to be the greatest summer for wine the Michiana area has ever experienced.

This year's Top 50, held June 17 at Timothy's Restaurant in Union Pier, next door to The Wine Sellers, was our most successful by far. We took orders for every wine in the Top 50 catalog. Considering that Top 50 is the summer preview of our inventory at The Wine Sellers, we're confident it heralds an amazing season.

What are the wines of Top 50? They are a world of wines that take you on a global trip to Oregon and California across Europe and down to New Zealand. They touch the senses with plump noses to bold palates to crisp finishes, with flowery notes and velvety tannins, in colors from deep purple to straw yellow. They are delicate aperitifs to hearty food wines. Top 50s bring oftness, balance, elegance and many other memorable tastes to your summer and to seasons beyond.



Jacqui with friend and client Michael Williams at Top 50.



Ken Kelly of Woodberry Wines (left) at Top 50.

THERE WERE SO MANY TOP SELLERS AND POPULAR CHOICES, WE CAN HIGHLIGHT ONLY A FEW.

The Luccarelli 2015 Negroamaro IGT (\$15.95)

was the Top 50's most popular wine. This classic Puglia negroamaro is an almost opaque purple with a sweet fruit entry and well-balanced palate. Savor the plush aromas of sweet dark cherries, plum cake, rich mocha chocolate, baking spices and a pinch of pepper. Concentrated dark fruit rolls into pipe tobacco, chocolate, cedar and spice that lingers.

Grati 2011 Villa di Vetrice Riserva (\$18.50)

balances smoothness with snappy acidity. This Riserva is made only in outstanding vintages. The wine is soft, elegant and medium/full bodied with notes of dark red cherries, raisins, licorice, smoke and spice.

Walnut City Wine Works 2015 OPN (\$18.95)

is simply enchanting! On the nose are expressive aromatics of pomegranate, strawberry, and a bit of dried rose petal. The palette shows fruit (mostly cherry) with black tea, cola and earth. Nice smooth finish, with notes of cherry pepper.

Continued on Pg 3

WINE EVENTS

Greece is the Word

The Wines of Greece, highlighting top wines of this fabled wine-producing country, was held at City Winery in Chicago in May. Consumption of Greek wine is growing in the U.S. As this tasting amply demonstrated, quality is the reason. We were inspired to feature two Greek wines at this year's Top 50:

Boutari 2015 Moschofilero (\$18.50) is a premium white made from 100% Moschofilero (moh-skoh-FEE-leh-roh) grapes grown in the Peloponnese. Aromas of white peach blossoms, rich texture and structure, with concentrated broiled pink grapefruit, ripe citrus and white plum flavors, matched to notes of savory and dried spice. Offers a long and juicy finish. 90 points from Wine Spectator.

Tsantali Rapsani 2008 Grande Reserve (\$29.00) is a Grecian beauty of deep red color with tawny hues. The blend is equal parts Xinomavro (ksee-no-mavro), krassato, and stavroto grapes. The nose is dominated by herbal hints and earthy aromas, with ripe black fruit and vanilla in the background. The palate is dry, rich in robust tannins with acidity that balances the ripe fruit and the sweet spices. Long, complex finish.



The impressive setting for Wines of Greece.

WINE EVENTS

The World in a Day

Jacqui Schiewe tasted through Australia and Italy in a single day. It was worth the trip.

“Australia Up Close 2017 – Chicago” trade tasting featured a superb selection of 190 wines from 58 wineries and 28 Australian wine regions. It was one of the largest Australian wine events in Chicago in many years, demonstrating the diversity and evolution that is revolutionizing Aussie wines.

The wines captured our attention to be sure. Look for some of the standouts to be featured at our Bacchus Festival in October!

On the same day, Jacqui joined with other industry experts to taste and learn about the characteristics of one of the most renowned Italian sweet wines at the Moscato d’Asti DOCG Master class.



At the Master Class.

Moscto d’Asti is represented in our Top 50 by the Marengo 2016 Strev (\$16.95).

Strev refers to the Strevi hills, where the Moscato grapes are known for their exceptional ripeness. Aromas of lemon blossom, aromatic herb and yellow stone fruit lift out of the glass on this lively wine. The rich palate offers ripe apricot, sage and candied lemon drop alongside a softly foaming mousse. Light in alcohol (5.5%).

Jacqui’s favorite part of the seminar was when each winemaker told of their favorite food pairing. Not dessert, as one might expect, or as an aperitif, but with spicy or fried foods, for which this slightly frizzante wine is perfect!



Watch for some Aussie beauties at Bacchus!

Let's Meet ON THE PORCH

We've taken the most summery of our Top 50 wines and put them on the Porch. Our Porch Wines are perfect for the beach, the boat, the party, the picnic and yes, the porch, because they capture the essence of the classic Michiana summer in every glass.

This summer's Porch Wines lead off with the Top 50 top seller, Luccarelli 2015 Negroamaro IGT (\$15.95). See page one for tasting notes. Destined to be a Porch classic!

Vina Robles 2013 Red 4 (\$16.00)

This Paso blend has the power of 4 – it showcases the structure of petite sirah, the spice and cherry qualities of syrah, the forward fruit of grenache, and the rustic character of mourvèdre. The nose shows cherries with notes of bergamot, juniper berry, leather, and tobacco. On entry, medium-bodied with sweet cherry fruit; chewy tannins and hints of cocoa on the finish. Red4 is a youthful wine (enjoy through 2020) and your perfect dinner companion.

Domaine Eugène Carrel & Fils Jongieux 2016 Vin de Savoie Rosé (\$13.95)

Unusual assemblage of gamay (80%) and mondeuse (20%). The clear ruby color leads you to the red fruit aromas of strawberries, raspberries and blackberries. The wine is plump and appetizing with a cleaner/leaner finish. Goes well with cured meat, red and white meats as well as some exotic dishes. Limited distribution in U.S.

TOP SELLERS AND POPULAR CHOICES

Continued

Go big with the Château de Lancyre 2016 Pic St Loup Rosé (\$18.00)

a substantial rosé of 50% syrah, 40% grenache, 10% cinsault. Sourced in Pic Saint-Loup, the Languedoc's best wine district, it shows raspberry and pear aromas on the nose, with distinctive spicy, minty garrigue notes. Firm on the palate, ending with a long, clean finish. Too bold for summer only, it's a rosé for year-round drinking!

Smoke Tree 2015 Chardonnay, Sonoma Coast (\$21.00)

is fresh and balanced, with aromas of Asian pear, Meyer lemon and white nectarine. The palate is vibrant with flavors of Golden Delicious apple and apricot, light floral notes and just a bit of wood. The finish is crisp and long.

Highflyer 2011 Centerline (\$22.00)

is remarkably distinctive, complex, balanced and compelling. It's a juicy, hedonistic proprietary red blend of syrah (43%), merlot (18%), sangiovese (11%), petite sirah (9%), cabernet franc (7%), petit verdot (5%), grenache (4%) and malbec (3%). The aromas are ripe with black cherry and chocolate, and spicy notes leap out of the glass. The palate is full and rich with a touch of lush tannins, fresh berries and rounded out by good acidity and integrated oak. Just 4,300 cases produced.

Top 50 is also our first sale of the season, in which attendees received significant discounts for that afternoon only. Thanks to our distributors for their support, and to their superb representatives who poured fine wines and charmed our wonderful guests with their knowledge and enthusiasm:

- ***AHD Vintners: Ms. Callie Christiansen and Mr. Greg Bush***
- ***Great Lakes Wine and Spirits: Ms. Debby Bowser***
- ***Hand Picked Selections: Mr. Tim Freehan***
- ***Imperial Beverage: Mr. Stuart Allen***
- ***Woodberry Wines: Mr. Ken Kelly***

We've set a high standard for our next tasting, the 18th annual Bacchus Festival, to be held October 20, 2017. As with Top 50, your attendance will entitle you to event-only discounts. In the meantime, enjoy all of summer's best!



In the Shop:

GENIUS GROWLERS, OUR FAVORITE CORKSCREW AND A DELICIOUS NEW FIND ARE FEATURED ITEMS IN THE SHOP.

The look is cool, the wine is cold. We have received a new shipment of **Jcy-Hot Hydration Seven Fifty Wine Growlers** (\$29) in time for the season. The popular containers combine technology (double-wall, vacuum-insulated, stainless steel, lightweight, recyclable, non-leaching) with sleek design and wine-themed colors – chardonnay silver, champagne gold, pearl white, shiraz red, burgundy and black pinot noir.



Every wine lover needs a dependable corkscrew. The **Waiter's Boomerang Corkscrew** (\$12.95) has never let us down. The classic two-step operation, 5-turn auger and built-in foil cutter with no sharp edges quickly opens the way to the treasures within.



Partana Sicilian Extra Virgin Olive Oil (\$25 per liter) is new to the shop, but has been produced by the Asaro family since 1916. It's light and delicious, a wonderful addition. Partana is a monovarietal olive oil made only with Nocellaradel Belice olives, from the Sicilian province of Trapani. The oil has a rich flavor profile, with notes of artichokes and almonds, and a peppery finish. A versatile oil match for finishing, dipping and cooking. COI and kosher certified, non-GMO verified.



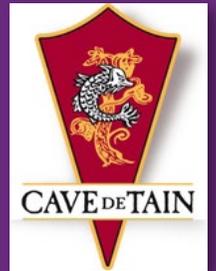
Welcome JB

Jean Benoit Kelagopian, the Export Director for Cave de Tain, brought a welcome touch of continental charm to The Wine Sellers on May 19. He also brought the wonderful wines of Cave de Tain for sampling.

Cave de Tain is located between Valence and Lyon, at the foot of the Hermitage hillside. The Cave produces and markets five "cru" wines and single varietal Vins de Pays (appellations Hermitage, Crozes Hermitage, Saint Joseph, Cornas and Saint Peray), making it the leading producer of "cru" wines in the northern Rhône Valley.

The flagship wine is Hermitage, which comes 6 to a box, packed in wood. A connoisseur price (\$87), but as Jean said, it is a wine for the decades.

Check our Wines To Watch for another Cave de Tain selection.



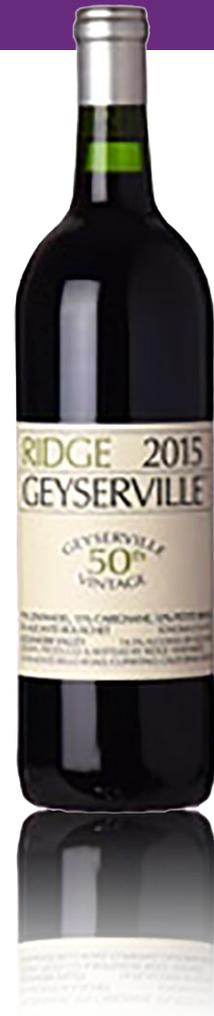
Jean Benoit Kelagopian opening Hermitage box at The Wine Sellers.

ANOTHER TOP 50

We have sold Ridge wines at The Wine Sellers from day one. Always an iconic industry leader, the wine continues its cult status today.

The 2015 Ridge Vineyards "Geyserville 50th Anniversary" Alexander Valley Zinfandel (\$46)

earned 95 points from Connoisseurs Guide as an "eminently ageworthy offering." The winemaker describes "intense dark berry fruits, gravel earth, black licorice, mint, and exotic spices. Powerful bramble fruit entry, sensuous, well-defined tannins, great depth of flavor, enjoyable lengthy finish."



WINES TO WATCH

Domaine De La Tourade 2015 Gigondas **\$29.00 (case price \$26.10)**

Ruby color, with meat, earth and bright fruit on the nose. Blend is 80% grenache, 10% syrah, 10% mourvèdre. Well-structured with dark fruit notes on the palate; the tannins are very round and velvety. Finish is savory and super dry. Big wine, well-balanced. Keep 3-10 years. Not unlike its more expensive cousin, Châteauneuf-du-Pape, but at a much more affordable price.

Smoke Tree 2015 Pinot Noir, Sonoma Coast **\$24.00 (case price \$21.60)**

Small nose with tones of black cherry, plum and cola with hints of allspice and earthy rusticity on the attack. The berry/cherry palate is silky and well-framed with a clean finish. It is true to the varietal, savory and refined. For a creative pairing, consider richly spiced barbecue or a charcuterie and cheese plate. For a vegetarian option, the winemaker recommends falafel -- a personal favorite!

Cave de Tain 2015 Première Note Syrah **\$16.95 (case price \$15.25)**

100% syrah. Deep purple with an intense bouquet of red fruits melded with spices, a hallmark of the Syrah varietal. Round and supple, but not jammy, dominated by notes of raspberry and black currant, with a touch of pepper. Perfect by the glass with snacks, meats "à la plancha," cold meat. Also, Mediterranean cuisine or a cheese platter.

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10-percent day!
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(even mix
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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.