

WINES TO WATCH

Mark Ryan Winery, Board Track Racer 2012 The Chief \$33.00 (case price \$29.70)

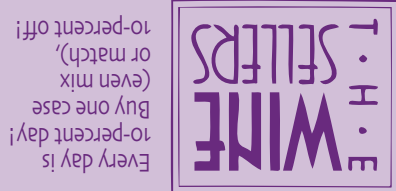
One of the biggest hits at this year's Bacchus – folks could not get enough! Aromatically dense, the 2012 'Chief' shows outstanding complexity. It has aromas of red currant, cigar box and toasty caramel with a mouth-filling palate whose core is black cherry, raspberry and cocoa. The finish is impressive, displaying substantial weight, refined acidity and tannin. Wine Spectator awarded this blend (70 percent cabernet sauvignon, 30 percent merlot) 92 points. From Walla Walla, Washington.

Flowers 2012 Chardonnay, Sonoma Coast \$52.00 (case price \$46.80)

Walt and Joan Flowers produce some of the most striking Sonoma wines. Creamy and fresh, like a ripe pear bursting with juice. There's enough acidity to keep it frisky, while delicate floral aromas speak to the cool coastal fog and warm summer temperatures that combine in a perfect climate for ripening Chardonnay to perfection.



16409 B Red Arrow Hwy
Union Pier, Michigan 49129
Winter hours you'll find us in the shop
phone first at 888-824-WINE.
We will be on hiatus February,
March and April.
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"In wine there is truth." — Roman Proverb

FINISHING 2014 IN PREMIERE FASHION

By all significant measures, 2014 was an excellent year in the world of wine and at The Wine Sellers. The overall quality of wines globally has been simply better than ever, as wineries unite experience and technology for better clonal selection (matching "zones to clones"). At the shop, the year was one memorable highlight after another, from our busy January Sale to our sellout Top 50 Tasting to the big Bacchus Fest. Our customers made our 20th anniversary a truly grand celebration, sharing their wonderful enthusiasm for the grape.

We could not have planned a better way for the year to end. The St. Clement Vineyards 2009 Cabernet Sauvignon Progeny, the amazing wine we bought at Premiere Napa Valley in 2011, is ready to make its debut.

Wines from Premiere, the annual midwinter trade auction of the Napa Valley Vintners Association, possess a cachet that even other prominent Napa wines don't have. They are crafted only once, in lots of five to twenty cases.

Progeny was the inspired creation of winemaker Danielle Cyrot. Its elegant Bordeaux styling was evident from first taste. Aged in a series of different French Oak barrels, Progeny offers a distinct mineral nose. It displays black currant, black plum, lavender and espresso notes. The tannins have softened to silkiness. This brilliant cab will only get better for the next decade. The single bottle price is \$129.

Many of our customers put our Premiere wines at the top of their must-have list. You will, too, if you love serving a beautiful wine you can describe to your guests as truly unique.

In addition to Progeny, The Wine Sellers has a limited supply of our 2003 Premiere purchase, Big Horn Cellars 2001 Broken Rock Cabernet Sauvignon (\$120). It drinks like a dream, with intense aromas of black cherries and blackberries, and hints of cassis and smoky oak tones. The mouth provides a lush flavor of blackberries with a round, supple texture on the palate. The oak tannins and fruit flavors carry over into a long finish.



The Year in Preview

It will be hard to top 2014, but we will do our best to deliver another year of excellence and discovery in 2015. The January Sale welcomes in the new year, and it's full speed ahead from there. We will attend our usual crazy number of tastings throughout the year, beginning with a trip to Manhattan in January for the unveiling of the new Brunello vintage.

Jacqui returns to the excitement of Premiere Napa Valley in February, to bid in the auction, taste the work of the Napa wine masters, and meet with the owners, the movers and the shakers.

With so much in store, we're not trying to rush summer. But just an early reminder: our Top 50 Tasting is scheduled for Saturday, June 20, 2015. With a fantastic selection of light-hearted wines (at discount pricing), Top 50 is fast becoming the premier prelude to summer in Michiana.



Fireplace Wines: The Chill is Gone

Raise a glass and offer a toast to winter, because the colder and snowier it gets, the more you will appreciate one of Bob's hale and hearty Fireplace Wines.

Chateau L'Ermitage Blanc 2013, Costieres De Nimes (\$15.95)

An enticing blend of 60 percent roussanne, 20 percent grenache blanc and 20 percent viognier. Dry with an aromatic toasty nose and hints of peach on the palate. The wines of the Costieres de Nimes are reputed to be among the oldest known wines in the world.

Domaine Talmard 2012 Mâcon (\$18.95)

Notable for freshness, purity of Chardonnay fruit and consistency from vintage to vintage. "Complex aromas on the nose – ripe fruit characters with touches of butter and honey. Fresh attack, quite concentrated, with a slight asperity on the finish." (90+ points) Decanter Magazine

Pegovino Vin de Pays d'Oc 2010 (\$11.95)

Blend of syrah and grenache from famous Rhône producer. Sensual aromas of dark berries, red and black cherries, truffles, dried flowers and fine herbs, an elegant, delicate flavor with buttery soft tannins and an amazing complexity for a wine in this price range. Parker: "biggest bargain of the entire wine world."

Smith & Hook 2012 Cabernet Sauvignon (\$24.00)

Pairs a vibrant purple color with expressive aromas of blackberries and cassis. Richly textured on the palate, with robust tannins to provide a frame for black cherry flavors and spicy notes of vanilla and cloves. Broad mouthfeel and robust flavors are the perfect complement to hearty beef or game dishes.

Vigilance Vineyards 2012 Cimarron (\$18.50)

Terrific blend of 45 percent zinfandel, 39 percent syrah, 8 percent petite sirah and 8 percent cabernet sauvignon. Winemaking notes: Multi-layered wine with good balance and a long, lush finish. The nose is scented with black cherry, blackberry, vanilla, and toasty oak. Texture is rich and ripe with a lush balanced mouthfeel.

Get Your Bordeaux Kicks with the Mix of Six

Our wonderful supplier and Bordeaux expert has once again chosen six Gold Medal winning wines from the region to thrill the Bordeaux lover in all of us. The Mix of Six is beautifully packaged, with informational sheets included. It's always a great gift and a wonderful accompaniment to hearty winter meals. The pricing remains the same as last year's Mix – \$85.



Chateau Bordeneuve - Bordeaux 2012 (Gold Medal Bordeaux)

Wines of great quality from the Carnelos family. One-third each of Cabernet Sauvignon, Merlot and Cabernet Franc from vines averaging 25 years.

Chateau Chauvet Bordeaux 2012 (Gold Medal Bordeaux)

The Chauvet family has been producing wines in Entre-deux-Mers for a century. 35 percent Cabernet Sauvignon, 34 percent Merlot, 30 percent Cabernet Franc and 1 percent Malbec from vines averaging 35 years.

Chateau Fleur de Regard Bordeaux 2012 (Gold Medal Paris)

From the Cholet family and consulting enologist Pascal Poussevin. 70 percent Merlot, 20 percent Cabernet Franc and 10 percent Cabernet Sauvignon from vines averaging 25 years.

Chateau Haut-Bardin Bordeaux 2012 (Gold Medal Paris)

From the estate of Christian Dumas in Entre-deux-Mers. 70 percent Merlot and 30 percent Cabernet Sauvignon from vines averaging 20 years.

Chateau Roc de Minvielle Bordeaux 2012 (Gold Medal Paris)

Another medal winner from Pascal Poussevin. 80 percent Merlot and 20 percent Cabernet Sauvignon from vines averaging 30 years.

Chateau de Rivereau 2012 Cotes de Bourg (Gold Medal Macon)

Top guides have recognized the quality of many wines from Sabine Drode. 70 percent Merlot and 30 percent Cabernet Sauvignon from vines averaging 25 years.

Champagnes and Sparklers: Holidays, Here We Come!

The Wine Sellers is proud to offer one of the finest assortments of champagnes and sparkling wines in the region. Let's sample a few.

Veuve Ambal Brut Blanc de Blancs (\$13.99)

This French sparkler from Burgundy is a fabulous value for such an elegant wine, and is great for parties! Aged in the bottle for a minimum of 9 months, which accounts for its finesse and good length. Lush and doughy, with excellent mousse, dry and extremely flavorful.

Champagne Voirin-Jumel

New to the Wine Sellers' portfolio, this has become one of our favorite grower champagnes.

Champagne Voirin-Jumel 1er Cru Blanc de Noir à Cramant (\$61)

100 percent pinot noir, showing a generous fruitiness with dry berries and freshness typical of the local area, along with a luxurious creaminess. Fresh, bright and focused.

Champagne Voirin-Jumel Rosé à Cramant (\$62)

70 percent pinot noir, 30 percent chardonnay. Dried berries with a squeeze of lemon. Also shows some lovely tartness with a little hint of grapefruit.

Ferghettina Milledì 2010 (\$72)

Our choice for show stopper of the year. Vintage Brut is 100 percent Chardonnay from Franciacorta, Italy. Its special bottle has a square base, with flat interior sides so the yeasts of second fermentation have two and a half times greater contact with the wine by comparison with round-based bottles. This leads to greater finesse, with aromas of citrus, minerals and brioche. The mouth is rich and full; the flavors echo the nose with a nice weight and good doughy notes. The term "Milledì" refers to the fact the wine spent 1000 days on the lees.



IN THE SHOP: BARIANI IN STOCK

Products often sell out at The Wine Sellers, but we always stock an enduring favorite, Bariani Extra Virgin Olive Oil. Despite the drought in California, it has (so far) kept its price of \$49 for the 1-liter bottle.

GRAPE PRESS GOING PAPERLESS

Guess it's time we joined the 21st century. Beginning with our next issue, The Grape Press will be online only. If you enjoy reading our newsletter, and would like to receive it via email, please contact us at sellswine@aol.com. It will also be posted on our website, www.thewinesellersmichigan.com.

BUSINESS WITH PLEASURE

Do your clients enjoy wine? Show them how well you know their tastes. Let The Wine Sellers help you choose an ideal match for their palate and your budget. One of our business customers recently wrote, "You provide a terrific service! I always get raves for the wine I send."