

Winter 2015

# GRAPE PRESS

*"In wine there is truth."* — Roman Proverb

## BACCHUS FESTIVAL CELEBRATES AUTUMN'S BOUNTY

The Wine Sellers' Bacchus Festival, held October 9 at the Marina Grand Resort, was the 16th annual success of this autumn event. Our full house of guests showed a great thirst for learning about, sampling and ordering the more than 80 wines (at special event pricing) that Bacchus had to offer.

But Bacchus doesn't end after one evening. We created it to linger in the mind and spirit of wine lovers. Our 16 years tell us that three reasons drive the popularity of Bacchus, and make the event relevant for Wine Sellers' clients well after the final sample has been poured.

### ***Bacchus is a celebration of the season.***

Bacchus is a fall tradition for many of our guests. Autumn and winter in Michiana can be truly spectacular, and Bacchus wines bring out the best of these times. At TWS, Bacchus makes an accurate barometer to gauge what wines our clients will want throughout the waning days of the year until spring.

The many moods of autumn have been captured in the Alexandria Nicole 2012 Jet Black (\$30), with its sultry aromas of blackberries, huckleberry, mocha, lavender and espresso. The flavors coat the mouth with dark cherry, toffee, cedar and a delicate leathery spice. Many buyers shy away from Syrah, but once sampled, this one will hook you!

### ***Bacchus is a celebration of friends and good times.***

For many attendees, Bacchus is a can't-miss event, because the joy of wine is communal. Bacchus-goers are all ages, singles, couples, and groups of friends and neighbors (who often partner to split cases on their orders). The party vibe is exciting, a foretaste of the joyous seasonal holidays to come.

A party favorite that also happens to be a great value is the Hyatt Vineyards 2012 Roadside Market Red (\$15.95), from Rattlesnake Hills, Washington. It's a well-balanced blend of cabernet sauvignon, syrah, merlot, petite sirah and tempranillo.

The most appreciated personal aspect of Bacchus, which sets it apart from other tastings, is the industry professionals who represent our distributors. They are the perfect hosts. Our guests soak up their marvelous insights and information, and then share the knowledge of the wines they bring home with their own guests.

Our thanks to:

Callie Christiansen, Greg Bush, AHD Vintners  
Al Kobayashi, Cana Distributors  
Debby Bowser, Great Lakes Wine & Spirits

James VanDerKolk, I-Lixir  
Stuart Allen, Imperial Beverage  
Ken Kelly, Woodberry Wines

## SIXTEENTH ANNUAL AUTUMN BACCHUS FESTIVAL

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## ***Bacchus is a celebration of wine.***

Primarily, wine lovers attend because Bacchus offers a fantastic selection of wines from around the world. Are attendees looking for the ideal holiday wines? Are they experimenting with new and unusual wines? Are they looking to stock their wine cellars? The answer is yes.

The Sineann 2013 Red Table Wine (\$19.50) is a prime example of an intriguing discovery. Made from all of the red grapes Sineann produces (mostly pinot noir but also zinfandel, cabernet sauvignon, merlot and cabernet franc), it's good from the very first aroma. The Yamhill County Winery Association said, "Good luck finding any Sineann wines!" But we have this one!

Nevertheless, there was no better demonstration of the advanced, adventuresome palates of our Bacchus-goers than their response to our Premiere Napa Valley acquisition, St. Clement Vineyards 2009 Cabernet Sauvignon Progeny. We knew it was a rare jewel. Would they agree? Absolutely! Progeny was irresistible. It was a big seller, and many who did not order that evening have since returned to the shop to order it!

While the wines at Bacchus were available at significant discount for one night only, you will also find them to be an excellent value in the shop. (Progeny is still available, but limited.)

Put the delights of Bacchus all together – the season, the friends and good times, the wine – and you can see how easy it is to continue to enjoy Bacchus, at home or whenever you visit The Wine Sellers.

**For a copy of the entire Bacchus catalog of wines, [click here](#).**

## ***Red Alert: The Best of Bacchus (and the Fireside!)***

During the bright and colorful season of autumn, how appropriate it is that the most popular wines at Bacchus were mostly reds. The best sellers are highlighted below.

They also do double-duty as this year's Fireside Wines. These full-bodied selections conjure the spirit of a cozy, familiar place at the fireside wherever you may be.

### ***Château de Ripaille 2014 Chasselas Vin de Savoie***

Sourced on the French banks of Lake Geneva. Chasselas is the most important and widely planted white grape variety in Switzerland. Pale in color with an intriguing nose that combines creamy mineral notes, dried flowers with a touch of quinine. Medium-bodied, with additional hints of lime, almond and dried peach.

**\$20.00**

### ***Cosentino 2013 The Dark***

A juicy blend of 60% petite sirah, 40% petit verdot. The wine is the color of ink with aromas of juniper and spice. The lush, velvety texture is full of blackberry, cassis and plum flavors with a long finish that holds just a touch of chocolate. This sensual wine can easily hold its own against short ribs and lamb but is equally delicious to linger over after dinner, maybe with a chunk of smoky blue.

**\$17.95**

### ***Gilbert Cellars 2013 Left Bank***

Broodingly complex and dignified. This Bordeaux-inspired blend of 49% cabernet sauvignon, 16% cabernet franc, 14% merlot, 14% malbec, 7% petit verdot, spent 19 months in 48% new oak barrels (80% French and 20% American). Nice and smoky with mostly black fruit.

**\$33.00**

### ***Paololeo 2010 Salice Salentino Riserva***

A blend of 80% negroamaro and 20% malvasia nera. It is a powerful, full-bodied wine, but not without finesse. Deep ruby color, black at the core. The nose is ripe and rich, with blackberry, dark cherry and espresso notes. The palate is full-bodied, yet retains fine balancing acidity and finishes with warmth and ripe tannins. Best with robust meat and game dishes or strong mature hard cheeses.

**\$21.50**

### ***2013 Primus 'The Blend' Red***

A blend of cabernet sauvignon, carmenère, syrah and merlot. The wine has ripe red and black berry fruit flavors with exotic spice. Full-bodied with a lingering finish. Primus The Blend was one of the first meritage blends produced in Chile by Agustin Huneeus who has also produced top California blends. "Drink Now." 92 pts. – James Suckling

**\$20.00**

# *Massolino and the Kingly Barolo*

Jacqui recently had a marvelous meeting with Franco Massolino, fourth generation winemaker at Massolino Winery, while he was in the United States meeting with key clients. You might say it was like an audience with wine royalty. The wines of Massolino have garnered more than 15 Tre Bicchieri awards, earning the winery the status as one of Italy's elite producers. Massolino is famous worldwide for its Barolo, known as "the king of wines, the wine of kings," because it is one of the greatest Italian vintage wines and because it is made in Piedmont, a region where the House of Savoy that once ruled Italy had its residence.

Franco is an oenologist, joining the family estate in the 1990s. He is a steward of the land and of his family's brand, bringing innovation that has helped propel Massolino to the vanguard of wine producers in the region. Massolino is located in Serralunga d'Alba, not far from the town of Barolo, which gives the wine its name... but not its grapes, because there is no Barolo grape variety. Barolo wine is entirely made of Nebbiolo.

***We have offered wines from Massolino since 2007.  
For a taste of royalty:***

**2010 Barolo DOCG Serralunga - \$58**  
94 points, Wine Enthusiast Magazine

**2011 Barolo DOCG Serralunga - \$60**  
91 points, Jamessuckling.com

Lastly, one of their tiny single vineyards – very limited (only 4,000 to 5,000 bottles total)!

**2009 Barolo DOCG Parussi - \$115**  
94 points, Robert Parker's Wine Advocate



Jacqui Schiewe with Franco Massolino (right) and Ken Kelly of Woodberry Wines, the Michigan distributor of Massolino.



# WINE SPELLED WITH A V

The Wine Sellers, always on the lookout for the out-of-the-ordinary, offers a wine you must experience. It's vermouth.

Vermouth is an aromatized wine that possesses a fresh, complex flavor profile. Lovely on its own as an aperitif, a good vermouth can elevate a pleasant Manhattan or Negroni and make it unforgettable! The Contratto Vermouth Rosso can do just that. It's more than good – it's amazing!

The ingredient list, based on the original Contratto recipe from 1910, includes Cortese (indigenous Piedmont white varietal), cane sugar, Italian brandy, and more than 30 herbs and spices, including laurel, wormwood, sage, cardamom, lemon peel, clover, nutmeg, cinnamon, sandal wood, licorice, angelica, rhubarb roots and pimento seeds.

750 ml bottle – \$30.



## ***In the Shop: Our Favorite New Item!***

Most of you know we strongly believe in decanting wines and keep a selection of decanters in the shop. After using a decanter many times, though, some areas will become stained and "gunky."



Enter Scouring Beads (\$12), which are an invention of pure genius! No more fussing with a bendable brush that can't reach many spots. Simply pour the beads into your decanter with a little water, swirl and pour out. It's that easy, and they can be reused over and over again.



## LOOK: A NEW LOOK

Our march to modernity continues. The Wine Sellers' website has been redesigned, refreshed and relaunched. It gives you a taste of the shop for those times when you can't visit in person.

Check it out here at [www.thewinesellersmichigan.com](http://www.thewinesellersmichigan.com).

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



The Grape Press is now online only, so if you know a wine lover who might be interested in receiving our newsletter, please ask them to contact us through Facebook or at [jacqui@thewinesellersmichigan.com](mailto:jacqui@thewinesellersmichigan.com) to be put on the emailing list.

Do you need a wine recommendation, or have a general question about wine? Contact us – we are now so connected! Also, send us your comments or suggestions as to what you might like to see on any of our social media – website, Facebook or Grape Press.

## WELL-CHOSEN GIFTS SHOW YOU CARE

For many years, Jacqui Schiewe has been creating inspired wine-themed gift baskets that make appropriate, appreciated presents for business associates, clients, or family and friends. Let The Wine Sellers arrange the perfect gift for you to give this holiday season, or for any special occasion.

## JANUARY SALE!

For our customers who dare to brave the elements in Harbor Country this winter, your hardiness has earned its reward. Our January Sale will warm you down to your tootsies with discounts of 5 to 50 percent on every wine in the shop! The discounts change on a regular basis, so stop in, stock up and start 2016 with some hot deals.



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

16409 B Red Arrow Hwy, Union Pier, Michigan 49129

Winter hours you'll find us in the shop most weekends. Just to make sure, phone first at 888-824-WINE.

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.