

Summer 2021

# GRAPE PRESS

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

## SURPRISE ME!

The Wine Sellers, like many other small businesses, could have been devastated by the pandemic. We were not. We are extremely grateful to our wonderful customers who have supported The Wine Sellers and many other local businesses throughout the COVID-19 crisis. Our sales reps, too, deserve our praise for their dedication. Thank you all.

It was not (and is not) business as usual. Our personally curated, personally sampled inventory is what sets apart The Wine Sellers and is the key to keeping our customers happy.

Stocking our shelves for the year was hampered by restrictions. No in-person winery visits, no in-person tastings, no in-person seminars. We did a few virtual tastings, but it's just not the same! The supply chain became less dependable and more expensive. As a result, some popular favorites just weren't available.

Our sales reps worked with us to offer new possibilities. Because restaurants were mostly closed, some wines allocated for them became more available, allowing TWS to make some impressive acquisitions. Also, we have cellared a substantial inventory of old favorites and those that have benefitted from aging that we could tap into.

Our January Sale was successful, a positive sign for the new year. Because we weren't traveling, we were able to keep the shop open in February, March and April (with all prescribed safety protocols in place). Again, we received enthusiastic support.



### *Quality Time*

For your drinking pleasure, The Wine Sellers will have extended hours until Labor Day:

**Wednesday and Thursday:**  
**noon to 5:00**

**Friday and Saturday:**  
**noon to 6:00**

**Sunday:**  
**1:00 to 4:00**



# NEW GRAPES, NEW WINES

The situation was another opportunity to prove one of Jacqui's favorite maxims: if you can't get your favorite wine, there is another one that will become one of your new favorites. It may be another wine that is similar. Or another wine that goes in a completely different direction. Either way, it's another wine that delivers an "A-HA" moment of delicious discovery. A number of wines have surprised us in this way.

The surprise of 2021 came to our attention during a virtual seminar, where the facilitator sang the praises of J. Lohr Wildflower Valdiguié (\$15). ***Valdiguié, a grape once famous in its home of southern France, is today an extreme rarity, and can be found more in California.***

This beauty is juicy dark purple with floral aromatics and flavors of red cherry, blackberry and pomegranate, accented by black pepper and clove notes. Its plump berries maintain their acidity. Wildflower is a perfect wine for summer, and when slightly chilled, makes a refreshing pairing with a charcuterie plate.

**We quickly sold out – four times!  
It's back in stock at this writing.**

We've had a strong response to Denthis 2020 Stamnaki Assyrtiko (\$17.95) from the Peloponnese. It's 100% Assyrtiko, a white Greek grape. Medium bodied with smooth texture, it's juicy with citrusy fruit and floral aromas of lemon blossoms and rose petals. Its signature acidic backbone refreshes the palate. "Stamnaki" means "wine jug."

***Schiava is a red grape indigenous to north Italy, near the Austrian border.***

Elena Walch is one of Italy's greatest winemakers. Put them together and you get the elegant Elena Walch 2019 Schiava (\$18.50), a lovely wine of bright ruby color and light, dry fruit, with a delicate hint of cherry on the nose. It's harmonious on the palate due to mild acidity and tannin with a pleasant bitter almond flavor on the finish. A great alternative to Beaujolais and Pinot Noir, try drinking the Schiava with a chill.

***Nascetta is another indigenous grape we don't often see.***

And most wines from the Piedmont are monovarietal, so the Luigi Baudana 2019 Langhe Bianco Dragon (\$24) is unusual. It's a unique blend of chardonnay, sauvignon blanc, riesling and nascetta. It opens to aromas of kiwi, lime and pear; hints of minerality like flint and sea stones complete the bouquet. The palate is citrusy with fruit, elder flower and candied orange peel. It was big favorite last year. We are happy to have new vintage back in stock.

Continued on next page.





# TREASURES FROM THE VAULTS

**Our classics, stored in The Wine Sellers' temperature-controlled warehouse, have aged with grace and suppleness. Their quality continues to surprise and thrill.**

One of the treasures now in the shop is the opulent **2005 Flying Horse Winery The Brass Ring (\$100)**, which The Wine Sellers acquired at the Premiere Napa Auction of 2007. It was from one of the few remaining ghost wineries (Napa wineries in existence between 1860 and 1900). Winemaker Jennifer Rue created an exceptional 100% Cabernet Sauvignon that is inky and dense, with aromas of anise, black currant and cranberry, and a finish of earth, mocha and cigar box. Only five cases produced.



We have also put out the last bottles of **St Clement 2009 Cabernet Sauvignon/Progeny (\$145)**. It's a classically expressive, full-bodied cabernet of floral-infused fruit and heavy tannins with an intense finish. Winemaker Danielle Cyrot signed each bottle.

**The EnGarde Handmade, Heart Jull 2017 Cabernet Sauvignon (\$125)** was purchased at the Sonoma County Barrel Auction in 2019, which is known for its ultra-premium selections. This one-of-a-kind wine, exclusive to TWS, is rich with black currant, blueberries, dark chocolate and coffee on a lush, concentrated body, and a long, lingering finish. Only 60 bottles were produced, signed by winemaker Csaba Szakal.



When you're visiting The Wine Sellers this summer, we're sure you'll still find plenty of your favorites on the shelves, as well as the new and the traditional. But if you don't find what you're looking for? We invite you to say, **"Surprise me!"**

# Porch Wines: It's Another Rosé Summer



Year after year, rosé wines have continued to grow in popularity on an international scale. More importantly, they continue to be popular with our customers at The Wine Sellers. Light, bright, crisp and inviting, they practically beg to be served on your porch!



## ***Château de l'Escarelle June 21st Rosé IGP \$18.50***

55% grenache, 35% cinsault, 10% caladoc. The name honors the first day of summer, the taste captures the season's essence. Beautifully balanced with crisp, clean flavors. Aromas of strawberries and white peaches. Refreshing as an aperitif or with mildly spicy foods. From Provence, France.



## ***2020 Bodegas Ostatu Rosado - Rioja \$20***

70% tempranillo, 27% garnacha, 3% viura. Ostatu is a family winery located in the heart of the Rioja Alavesa in Spain. Fresh, focused and mineral driven with good acidity and floral notes of ruby grapefruit pith and tart red berries.



## ***Höepler Pannonica 2019 Rosé \$12.99***

40% pinot noir, 35% St. Laurent, 25% blaufrankisch. Exactly what rosé should be: fresh, poppy, inexpensive, and DELIGHTFUL. Bursting with fresh red berries, lychee and melon. Vibrant acidity refreshes the palate and makes for a food-friendly wine - from salad to BBQ! From Burgenland, Austria.



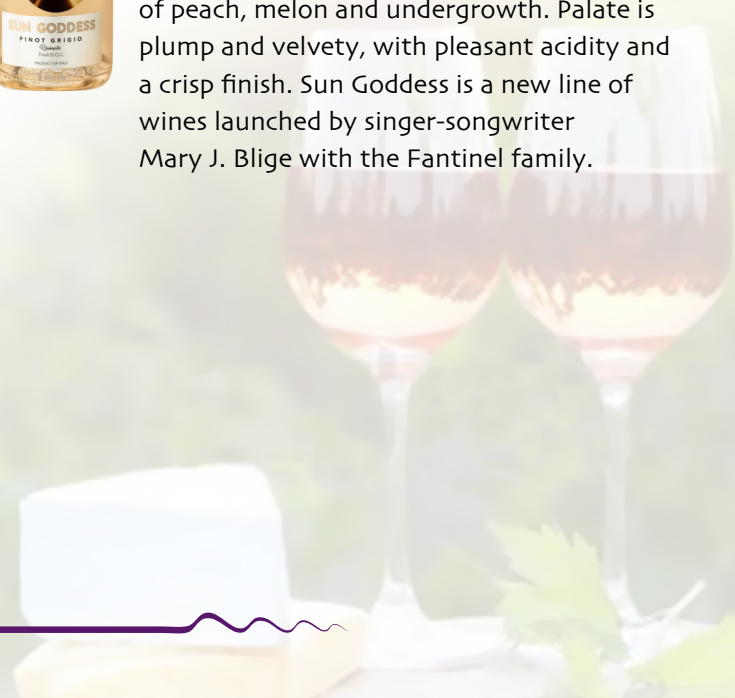
## ***Fantinel Sun Goddess 2019 Pinot Grigio Ramato \$23***

Surprise - although the beautiful pinkish tinge looks like a rosé, it's a ramato. Originating in the Friuli Venezia Giulia province of Italy, it's pinot grigio that has had skin contact, giving its rosé appearance. Bouquet is intense and complex, with hints of peach, melon and undergrowth. Palate is plump and velvety, with pleasant acidity and a crisp finish. Sun Goddess is a new line of wines launched by singer-songwriter Mary J. Blige with the Fantinel family.



## ***Château Minuty 2020 M De Minuty Rosé \$24***

50% grenache, 30% cinsault, 20% syrah. Entirely from hand harvested grapes grown in the Côtes de Provence. One of the best vintages in recent years, expressive and marked by a delightful freshness, signature of Minuty rosés. Delicate and bright in color. Nose has intense aromas of orange peels and red currant.





# BIG, BIGGER, BIGGEST

Something we get asked all the time: in addition to the 750 ml standard bottle for most wine, what are other sizes? The most common large formats are:

- **Magnum:**  
1.5 Liters (equal to 2 bottles)
- **Double Magnum:**  
3 Liters (4 bottles)
- **Jeroboam:**  
5 liters (6.7 bottles)
- **Imperial or Methuselah:**  
6 liters (8 bottles)
- **Salmanazar:**  
9 Liters (12 bottles)
- **Nebuchadnezzar:**  
15 Liters (20 bottles)
- **Melchior:**  
18 Liters (24 bottles)



*The double magnum 2013 Murrieta's Well The Spur Red Wine Blend (\$179)* is from California. 40% petite sirah, with Bordeaux varietals cabernet sauvignon, petit verdot, merlot, cabernet franc and malbec added to form an earthy, cherry-driven red wine. It's like a savory dessert, spicy and infused with flavor. Pair it with pork, venison, bacon, grilled vegetables, barbecue or berry pie.



Two examples in the shop are the André Clouet Grande Réserve Brut NV magnum and the 2013 Murrieta's Well The Spur Red Wine Blend double magnum.

*The 100% pinot noir André Clouet Grande Réserve Brut NV (\$125) magnum* is an incredible bargain compared to other wines from Champagne. Nose of pears, apples and marzipan. Palate shows cream, pears, red fruits and a noticeable nutty essence. Complex and forward in style, with some biscuity characters and a long, persistent finish.



# TOO HOT, TOO COLD, *Just Right*

**Experts say that the most common mistake when serving wine is serving it at the wrong temperature. Temperature in the glass affects aroma, intensity and texture.**

Broadly speaking, full-bodied, more structured reds should be served at 60–65°F, while light- and medium-bodied reds, as well as young reds, do best at 55–62°F. (Based on outdated advice, reds tend to be served at “room temperature,” which is usually too hot.) Serve full-bodied whites at 50–54°F and light- and medium-bodied whites, vintage whites, rosés and sparkling wines at 43–50°F, with the sparklers at the coolest temperatures. In summer, serve wines cooler than normal, as they will warm quickly.

There are even more precise ranges for particular types of wines. Give The Wine Sellers a call if you need some professional advice on a wine you are planning to serve.

**888-824-WINE**

## PUTTING THE HEAT *on Pinot Noir*

What happens when grapes get sunburn? A recent wine news article noted that with temperatures recently reaching 116°F in Oregon, wine producers are keeping a careful eye on their prized vineyards of pinot noir. It’s a cool-climate, thin-skinned grape that can be particularly affected by heat. Fortunately, the Willamette Valley had twice its normal rainfall in June, which will be beneficial especially to older vines with deeper roots. We’ll be watching this year’s yield as well.



# WINES TO WATCH



## *Mark Ryan Board Track Racer 2018 The Vincent Red Wine* **\$23**

More than 50% cabernet sauvignon, with merlot, malbec and a pinch of petit verdot. Bold! With mouth-filling blueberry/blackberry, cedar-lined spice and subtle licorice. The long finish is remarkably balanced, with firm but round tannins, refined acidity and a bit of pepper. Editor's Choice, Wine Enthusiast. From Red Mountain, Columbia Valley, Washington.



## *Tenuta Le Calcinai 2019 Vernaccia Di San Gimignano* **\$18.95**

We love the white wines of Italy in the summer and expand our portfolio to include award winners such as this one. 100% vernaccia. Displays citrus fruits and floral notes with hint of broom and mimosa and a bitter almond aftertaste. Body, acidity, sapidity and perfumes can offer incredible complexity over time.

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



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

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For your drinking pleasure,  
The Wine Sellers will have extended hours until Labor Day:  
**Wednesday and Thursday: noon to 5:00**  
**Friday and Saturday: noon to 6:00**  
**Sunday: 1:00 to 4:00**

We accept American Express, VISA,  
Mastercard, Discover and Diners Club.  
The Wine Sellers is wheelchair accessible.  
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