

HALF-CASE SAMPLER – 20 PERCENT OFF

EVERYDAY PIEMONTE REDS FROM THE STUNNING 2015 VINTAGE

Here are three unbelievable everyday gems from Piemonte's phenomenal 2015 vintage for red wines. We've selected all three of these in prior vintages - Paolo Scavino's blend of Dolcetto, Barbera, and Nebbiolo, and Bovio's bottlings of Dolcetto d'Alba and Barbera d'Alba - but this year they each have an extra dimension of depth, juiciness, and just plain irresistible deliciousness. Everyday reds on steroids. Trust me, they'll spoil you. Each is bargain-priced to begin with, but with the 20 percent sampler discount, they come in at a ridiculous \$15 a bottle!

1. 2015 Vino Rosso (Paolo Scavino)..... \$ 16.50
2. 2015 Dolcetto d'Alba "Dabbene" (Bovio)..... \$ 18.00
3. 2015 Barbera d'Alba "Il Ciotto" (Bovio)..... \$ 22.00

2015 PIEMONTE REDS SAMPLER

2 bottles of each - 20 Percent Off - \$90.00

(\$90.00/6 bottles = \$15.00/bottle)

TASTY TEMPRANILLO BARGAIN

2013 Ribera del Duero (Emilio Moro)

Here is a tasty Ribera del Duero that is in a great place after a few years in the bottle. 2013 provided rich, generous Tempranillo fruit backed by soft, supple tannins. Now approaching four years old, this well-priced beauty looks to be in its prime now and for the next couple of years.

"Vivid ruby. Fragrant red and dark berry compote and licorice pastille aromas are complemented by black pepper and mocha. Smooth and expansive in the mouth, offering gently sweet, appealingly spicy black raspberry and boysenberry flavors. Closes sappy, sweet and long, with supple building tannins. This suave, forward wine was aged in new and used French and American oak barrels for a year. (90/100)"

- Josh Raynolds, Vinousmedia.com

2013 Ribera del Duero (Emilio Moro) \$26.00

HALF-CASE SPECIAL 15 Percent Off \$132.00

(\$132.00/6 bottles = \$22.00/bottle)

CLASSY MID-WEIGHT BORDEAUX

2012 Graves (Chateau du Seuil)

Not interested in the domestic Cabernets and Merlots that are so rich you have to cut them with a knife and fork? Here is a civilized alternative, a mid-weight Graves that is classy enough for a dinner party, and inexpensive enough for leftovers.

"50% Cabernet with 45% Merlot and 5% Cabernet Franc, all organic from selected lieu-dits from their estate, whose soils are textbook Graves: pebbles, large rounded river stones over a schistous-clay substrate. Harvested by hand with two triages, then lengthy maceration in tank followed by six months lees contact. 25% new French oak, with balance in one, two, and three-year-old barrels. The folks at Seuil are big believers in balance; grapes are picked at the optimal point with acidity and modest alcohol in mind. The finished product is a wine with a deep ruby color, aromas of tobacco, sweet cherry and forest floor on the nose. Silky tannins and lip-smacking acidity round out a robust, lengthy finish with a cornucopia of fresh fruit on the palate. Classique food-friendly red Graves you can savor now or age for a decade-plus."

- Alan Sobczak, Importer

2012 Graves (Chateau du Seuil) \$28.00

HALF-CASE SPECIAL 15 Percent Off \$142.50

(\$142.50/6 bottles = \$23.75/bottle)

PRE-ARRIVAL SALE

2015 William Fèvre Chablis

MONTMAINS, VAILLONS, MONTEE DE TONNERRE

VAUDESIR, BOUGROS-COTE BOUGUEROTS, PREUSES, VALMUR, CLOS

For prices, reviews and terms please inquire or visit www.vinvinowine.com

A THROWBACK TO THE GOOD OLD DAYS
Mas Champart's Languedoc Reds

It is a lament we hear time and again, a wish that we could turn the calendar back 25 years, when wines from the likes of Vieux Tèlègraphe, Auguste Clape, and Domaine Tempier cost \$25 or so. Today these producers have fans all over the world, and their prices are far, far higher. So those must have been the good old days.

But it is important to remember that those who were paying modest prices for Vieux Tèlègraphe, Clape, and Tempier in the early 1990s had done their homework - none of these were well-known internationally at the time, even though they were turning out superb wines at modest prices. One had to look beyond the hype and the glamour of the high scores given to the Bordeaux and California Cabernets of that era, and trust your own palate. And you can still do that today. You have to find the unpublicized superstars, the passionate, highly-talented producers who consistently turn out great wines at fair prices. The discoveries are out there. Here is one you should get to know.

We love the reds of Mas Champart. They have been part of our selection for twenty years. But they have always been under-the-radar, known only to the cognoscenti. Few seem to know where Saint Chinian is (between Montpellier and Carcassonne in the Languedoc), and few follow Languedoc wines in any event. Mas Champart wines are always well-made, full of character, stylistically consistent, and offer tremendous value. Their current set of three red wine releases offer the same great value those Vieux Tèlègraphes, Auguste Clapes, and Domaine Tempiers did years ago.

“Isabelle and Mathieu Champart were relatively new to winegrowing when they first took over Domaine Bramefan (as her family’s farm is also known), in Saint-Chinian, in 1976. Isabelle was a Parisian with a degree in Geography, while Mathieu came from a family of farmers in Champagne. For nearly twelve years they sold their grapes to the local cooperative. Though they waited until 1988 to bottle under their own label, they won almost instant acclaim, and have become the standard against which other producers in the appellation have been measured ever since. Mathieu tends to the vines, and Isabelle makes the wines—that their home is surrounded by their vineyards makes their division of labor all the more poetic. The Champarts have made significant changes to their business over the years. While the domaine started from just a simple, humble, stone farmhouse, they later added a winery and have expanded the holdings from eight to twenty-five hectares (sixteen of which are consecrated to vineyards, the remaining nine to arable crops and orchards). The terroir here is a patchwork of soils: steep slopes of clay and limestone (Mourvèdre), brightly colored marl (Carignan & Syrah), limestone (Syrah & Grenache) and lower slopes of clay and sandstone (Cabernet Franc). They live among their old vines on a gentle slope and have slowly started integrating more organic practices into their farming. Though the wines are easy to appreciate now for their inky complexity, they age extremely well and shine after some decanting.”

- Kermit Lynch Wine Merchant, Importer

APRIL SPECIAL - 15 PERCENT OFF
on purchases of six or more bottles of Mas Champart reds

	Regular Price	15% Off Price
2015 Pays d’Oc (Mas Champart).....	\$ 22.00	\$ 18.70
This is the most unique Mas Champart wine, an inspired blend of Cabernet Franc and Syrah that packs a ton of character and style into a very modestly-priced bottle.		
2014 Saint Chinian “Causse du Bousquet” (Mas Champart).....	\$ 25.00	\$ 21.25
This is primarily Syrah, and you won't find anywhere near this sort of depth, complexity, and refinement in any other Syrah less than \$30.		
2014 Saint Chinian “Clos de la Simonette” (Mas Champart).....	\$ 36.00	\$ 30.60
This is primarily Mourvedre, and it stands shoulder-to-shoulder with the best Bandols, at a fraction of the price.		

NOTE: These Mas Champart reds will be part of our tasting bar lineup on Tuesday 4/11 and Wednesday 4/12.

PRE-ARRIVAL SALE

2012 BRUNELLO DI MONTALCINO

“Every once in a while, when visiting a specific wine region, I taste so many good bottles that I find myself thinking I might just turn in my author’s pen and start making wine. Most recently, this happened during my tastings of the 2012 Brunellos, when I tried one delicious example after another. Even more impressive, the 2012 vintage for Brunello stands out for its consistently high quality. I found more good to outstanding examples than in any past vintage and far fewer unfocused, unbalanced and high-alcohol wines.”

- Ian d’Agata, *Vinousmedia.com*

Brunelli - Caprili - Casanova di Neri - Scopetone - Uccelliera - Voliero

For prices, reviews and terms please inquire or visit www.vinvinowine.com

TUSCAN SANGIOVESES

IL PALAZZINO'S CHIANTI CLASSICOS

APRIL SPECIAL - 15 PERCENT OFF
on purchases of six or more bottles of Tuscan Sangioveses

	Regular Price	15% Off Price
2013 Chianti Classico “Argenina” (Il Palazzino).....\$	24.00	\$ 20.40
<p><i>“A dense, powerful wine, the 2013 Chianti Classico Argenina hits the palate with serious depth and intensity. Dark cherry, plum, game, smoke, licorice and leather give the 2013 its distinctive brooding, virile personality. This is an especially intense Argenina endowed with striking aromatic intensity and equally explosive structure. Drink it over the next decade or so. (89-91/100)”</i> - Antonio Galloni, <i>Vinousmedia.com</i></p>		
2011 Chianti Classico Riserva “Grosso Sanese” (Il Palazzino).....\$	38.00	\$ 32.30
<p><i>“The 2011 Chianti Classico Grosso Sanese is an extraordinarily finessed, nuanced wine for the year, which just goes to show how magical this site can be. A host of sweet red cherry, plum, rose petal and leather infuse this deep, resonant Chianti Classico. The 2011 is quite ripe and powerful, it always is, yet it also retains striking freshness for a wine of its size. The Grosso Sanese emerges from the oldest vines on the property. It remains one of Italy's under the radar gems. (92-94/100)”</i> - Antonio Galloni, <i>Vinousmedia.com</i></p>		

2014 Gevrey-Chambertins

APRIL SPECIAL - 15 PERCENT OFF
on purchases of six or more bottles of 2014 Red Burgundies

	Regular Price	15% Off Price
2014 Gevrey-Chambertin (Mongiard-Mugneret).....\$	65.00	\$ 55.25
2014 Gevrey-Chambertin (Joseph Drouhin)	68.00	\$ 57.80
<p><i>“(contains ~30% 1ers). A deft touch of wood sets off the fresh and airy nose that features plenty of savage and pungent earth character on the wild dark currant, humus and a discreet hint of various floral elements. There is lovely energy and underlying tension to the relatively big-bodied flavors that display both touches of austerity and rusticity on the highly persistent but notably firm finish. This is very Gevrey in style with its taut muscularity and it offers very fine quality as the rusticity does not dominate. Recommended. 2024+ (90/100)”</i> - Allen Meadows, <i>Burghound.com</i></p>		
2014 Gevrey-Chambertin (Bouchard)	70.00	\$ 59.50
<p><i>“Moderate wood combines with cool red and dark currant, plum, earth and humus nuances. There is a relatively sophisticated mouth feel to the lightly mineral-infused medium weight flavors that possess excellent punch on the balanced, complex and impressively persistent and mildly austere finish. 2022+ (89/100)”</i> - Allen Meadows, <i>Burghound.com</i></p>		
2014 Gevrey-Chambertin “Vieilles Vignes” (Vincent Girardin)	70.00	\$ 59.50
2014 Gevrey-Chambertin (Arlaud).....\$	80.00	\$ 68.00
<p><i>“As is usually the case there is more size, weight and power to the medium-bodied flavors that also exude a fine bead of minerality on the slightly rustic but equally well-balanced finale that offers even better complexity. Lovely. 2021+ (88-91/100)”</i> - Allen Meadows, <i>Burghound.com</i></p>		
2014 Gevrey-Chambertin “La Croix des Champs” (Liger-Belair)	90.00	\$ 76.50
<p><i>“A strikingly cool, restrained and very floral nose presents fresh and cool red currant along with earth, game and humus wisps. The well-detailed medium weight flavors possess a lovely sense of underlying tension on the focused, precise and energetic finish. 2021+ (88-90/100)”</i> - Allen Meadows, <i>Burghound.com</i></p>		
2014 Charmes-Chambertin (Arlaud)	200.00	\$ 170.00
<p><i>“A deeply pitched and notably earthy nose also displays plenty of savage character. This gamy element continues onto the concentrated medium weight plus flavors that possess a caressing mouth feel despite the evident muscularity of the austere and explosive finish. Worth a look provided that you have the patience to cellar it. 2029+ (92-95/100)”</i> - Allen Meadows, <i>Burghound.com</i></p>		
2014 Chambertin – Clos de Bèze (Joseph Drouhin).....\$	495.00	\$ 420.75

2014 White Burgundy Stars

"How good 2014 ultimately turns out to be is an open question but it's the **best vintage** since at least 2010 and probably 2008. As to the style of the 2014s, they are classic middle weight white burgs that possess excellent freshness, solid but not high alcohols and acidities along with **terrific transparency** to the underlying terroir. They are also **exceptionally refreshing and energetic** which just makes them fun to drink as one sip invites the next."

- Allen Meadows, *Burghound.com*

APRIL SPECIAL - 15 PERCENT OFF on purchases of six or more bottles of 2014 White Burgundies
--

	Regular Price	15% Off Price
2014 Saint Aubin "Les Charmois" (Vincent Morey) \$	45.00	\$ 38.25
<i>"This flirts with reduction though not so much that the citrus, petrol and white-fleshed fruit scents are masked. I very much like the racy mouth feel of the attractively intense and well-detailed medium-bodied flavors that possess not only good volume and solid power as well, on the balanced and ever-so-mildly austere finale. Good quality here. 2020+ (90/100)"</i> - Allen Meadows, <i>Burghound.com</i>		
2014 Macon-Verze (Domaine Leflaive) \$	50.00	\$ 42.50
2014 Beaune Blanc "Les Pertuisots" (Etienne Sauzet) \$	58.00	\$ 49.30
2014 Saint Aubin "En Montceau" (Marc Colin) \$	60.00	\$ 51.00
<i>"A cool nose reflects notes of green apple, citrus peel, white flower and pear nuances. There is excellent delineation and vibrancy to the refined and understated middle weight flavors that are almost aggressively mineral-driven, all wrapped in a moderately austere and serious finish. This is really quite good. 2019+ (90/100)"</i> - Allen Meadows, <i>Burghound.com</i>		
2014 Pouilly-Fuisse "Clos des Quarts" (Chateau des Quarts) \$	70.00	\$ 59.50
<i>"(a monopole with a large percentage of the vines that were planted in 1917). An airy, cool and wonderfully elegant nose exhibits notes of mineral reduction, various white orchard fruit and lovely floral nuances. The sense of refinement continues onto the intense, dense and sleekly muscular mineral-driven flavors that culminate in a hugely long and bone dry finish. This is quite simply terrific but I emphasize that patience, and plenty of it, will absolutely be required. 2022+ (93/100)"</i> - Allen Meadows, <i>Burghound.com</i>		
2014 Chassagne-Montrachet "Le Cailleret" (Vincent Girardin) \$	95.00	\$ 80.75
<i>"There is excellent punch and underlying tension to the racy and intensely stony middle weight flavors that possess cuts-like-a-knife precision on the saline, citrus and hugely persistent finish. This is definitely one to check out. 2022+ (91-93/100)"</i> - Allen Meadows, <i>Burghound.com</i>		
2014 Meursault "Les Narvaux-Dessous" (de Montille) \$	105.00	\$ 89.25
<i>"There is outstanding punch and cut to the overtly stony and almost painfully intense medium weight flavors that possess unusually good depth and length for a villages level wine. In sum this is terrific and highly recommended though note that it will require a few years of cellaring first. 2020+ (89-92/100)"</i> - Allen Meadows, <i>Burghound.com</i>		
2014 Puligny-Montrachet "Les Folataires" (Francois Carillon) \$	110.00	\$ 93.50
<i>"The driving, even explosive medium weight flavors are borderline painfully intense with both excellent volume and richness before concluding in a sappy and mouth coating finish. This is a relatively robust effort that certainly doesn't lack for concentration, power or punch. 2020+ (90-92/100)"</i> - Allen Meadows, <i>Burghound.com</i>		

"HARMONIOUS AND DELICIOUS" 2012 Red Burgundies

After concentrating our tasting bar focus for the last two years on the newly-arrived 2013 and 2014 Red Burgundies, this month we are going to take a look back at the now overlooked but still highly promising 2012s, with a tasting bar lineup on Friday April 28 and Saturday April 29. Here is a bit of a refresher on the 2012s.

"So, as with every vintage, the two questions that take precedence over everything else are: Should I buy the wines and if so, how much? The best 2012s are ripe, succulent and concentrated wines that speak clearly of their underlying terroirs. They are harmonious and delicious with notably ripe tannins that contribute to the overall sense of balance and should also permit them to be approachable, and importantly, enjoyable young.

Another aspect that I admire about the 2012s is their transparency to the underlying terroir. They really are classically styled burgundies but with a bit more early accessibility than the word classic would suggest. This transparency is considerably aided by the strong sense of vibrancy because despite the vintage's relatively high level of ripeness the wines taste alive in the mouth. They're ripe yet they are what the French call digest, or refreshing where one sip invites the next. They have that Goldilocks factor, which is to say that they're not too much of any one thing and are therefore just right.

So with all of these attributes, is 2012 a genuinely great vintage? In my opinion, no, it is not. However, if we put claims of greatness aside, I do believe that the word excellent can be applied without fear of being accused of undue hyperbole. The average 2012 is very good and the best of them are excellent.

I tasted the 2012s over a 7 week period and by the end of it they reminded me of the 1985s as they're fleshy, balanced, delicious and should drink well both young and old. Those readers that have been collecting for a while may remember that the 1985s were largely dismissed by the cognoscenti because they were not considered to be "serious" wines. The popular criticism of the day was that the wines wouldn't age and would be declining before they were 10 years of age. Well, we know how that prediction turned out and the best '85s are still with us almost 30 years later. Granted, they have been fully mature for more than a decade and some are admittedly tired. But '85 was a more than serviceable vintage precisely because it was approachable young and never did really close up. My sense is that the 2012s could very well evolve in the same fashion, which would be a good thing considering that many collectors today do not have the patience to cellar their wines for 15 years before they deliver a fine drinking experience."

- Allen Meadows, Burghound.com

APRIL SPECIAL - 15 PERCENT OFF
on purchases of six or more bottles of 2012 Red Burgundies

	Regular Price	15% Off Price
2012 Savigny-les-Beaune "Les Serpentieres" (Vincent Girardin)	\$ 50.00	\$ 42.50
2012 Gevrey-Chambertin (Joseph Drouhin)	\$ 68.00	\$ 57.80
<i>"A ripe and beautifully layered nose speaks of black cherry, humus, underbrush and plenty of Gevrey-style earth. There is good precision and fine volume to the mineral-inflected, suave and punchy medium weight flavors that exhibit fine balance on the impressively long finish. There is a sense of harmony here and overall this is a relatively refined Gevrey villages. 2020+ (89-91/100)"</i>		
<i>- Allen Meadows, Burghound.com</i>		
2012 Nuits-Saint-Georges (Henri Gouges)	\$ 70.00	\$ 59.50
<i>"The 2012 Nuits St. Georges is utterly exquisite. Sweet floral and spice notes lift out of the glass, followed by a host of blue/black fruits, spices, mint and licorice. The flavors are classic Nuits but the villages is surprisingly weightless, aromatic and polished. I especially like the freshness of the finish. 2015-2027 (89-91/100)"</i>		
<i>- Antonio Galloni, Vinousmedia.com</i>		
2012 Gevrey-Chambertin "La Croix des Champs" (Liger-Belair)	\$ 105.00	\$ 89.25
<i>"An exceptionally fresh, cool and pure nose features notes of pungent earth, underbrush and dark currant where there is a touch of menthol present. The supporting tannins are relatively fine on the voluminous, concentrated and mineral-inflected flavors that possess good mid-palate density, all wrapped in a complex finish that again displays only a hint of rusticity. This is worth considering. 2020+ (89-91/100)"</i> - Allen Meadows, Burghound.com		
2012 Corton "Les Perrières" (Dubreuil-Fontaine).....	\$ 110.00	\$ 93.50
<i>"An admirably pure nose features essence of red currant with plenty of spice, earth and game influence. There is excellent intensity to the mineral-inflected big-bodied flavors that culminate in a dusty, serious and impressively long finish. While there is a trace of rusticity this is more elegant than usual. 2024+ (91/100)"</i> - Allen Meadows, Burghound.com		
2012 Morey-Saint-Denis "Les Millandes" (Arlaud)	\$ 115.00	\$ 97.75
<i>"An interesting and very pretty nose combines notes of lavender, cherry, raspberry and just enough earth to notice. There is good volume and punch to the solidly well-concentrated medium weight flavors that terminate in a mildly chewy and serious yet well-balanced and complex finish. 2022+ (89-92/100)"</i> - Allen Meadows, Burghound.com		
2012 Nuits-Saint-Georges "Les Vaucraains" (Henri Gouges)	\$ 145.00	\$ 123.25
<i>"The 2012 Les Vaucraains explodes onto the palate with a heady melange of dark red berries, freshly cut roses, cinnamon and new leather. The tannins are there, but they are nearly buried by the intensity of the fruit. The sheer luxuriousness of the fruit will tempt readers early, but those who can wait will be rewarded with an extraordinary Burgundy. This is a great showing. 2022-2037 (95-97/100)"</i> - Antonio Galloni, Vinousmedia.com		

TASTING BAR SCHEDULE - APRIL 2017

For more complete information, please visit www.vinvinowine.com and click Tasting Bar.

TUSCAN SANGIOVESES

TUESDAY 4/4 & WEDNESDAY 4/5

We have two Sangiovese developments this month. The first is the return of Il Palazzino's Chianti Classicos to VVW after an extended absence. Their two current releases, the 2013 Argenina and the 2011 Grosso Sanese, are thoroughly delicious and a welcome addition to our Tuscan selections. They are the first two wines in this tasting lineup. The second development is the start of our 2012 Brunello di Montalcino pre-arrival sale. 2012 is an exciting vintage for Brunello, comparable to 2004 and 2006. To get you in a Brunello mindset, the rest of this flight showcases four Brunellos, two 2010s and two 2011s. All in all, six superb Tuscan Sangioveses.

2013 Chianti Classico "Argenina" (Il Palazzino); 2011 Chianti Classico Riserva "Grosso Sanese" (Il Palazzino); 2011 Brunello di Montalcino (Casanova di Neri); 2010 Brunello di Montalcino (Brizio); 2010 Brunello di Montalcino (Caprili); 2011 Brunello di Montalcino "Tenuta Nuova" (Casanova di Neri).

NORTHERN RHONE SYRAHS

THURSDAY 4/6

It does seem to be a golden age for Northern Rhone reds. The best winemakers are bottling exciting wines vintage after vintage, and compared to those of Bordeaux, Burgundy, and California, prices remain quite attractive. Here are seven excellent Syrahs, most from recent vintages but with a couple of aged wines in the mix as well. Prices range from \$33 to \$150.

2013 Saint Joseph "Offerus" (J.L. Chave); 2013 Crozes-Hermitage (Combiere); 2014 Cote-Rotie "La Chavarine" (Chambeyron); 2012 Hermitage "La Pierrelle" (Louis Barruol); 2009 Cote-Rotie "La Barbarine" (Yves Gangloff); 2011 Cornas "Chaillot" (Thierry Allemand); 2013 Cote-Rotie "Grandes Places" (Clusel-Roch).

ARTISAN CHAMPAGNES

FRIDAY 4/7 & SATURDAY 4/8

Champagne in the springtime! We pour and sell lots of Champagne during the winter holiday season, and expect to this coming holiday season as well. But here we'll try to break out of the box with a springtime Champagne flight. We have it on good authority that high-quality artisan bubbly tastes just as delicious at Easter-time as it does at New Year's. Anyway, here is a flight of seven of our favorites, one exceptional non-vintage and six superb vintage bottlings, spanning a range in price from \$45 to \$120.

Champagne "Cramant Grand Cru" (Lancelot-Pienne); 2008 Champagne "Moussy Grand Cru" (Ruelle-Pertois); 2008 Champagne "Grand Cru" (Henriet-Bazin); 2007 Champagne "Bouzy Grand Cru" (Paul Bara); 2006 Champagne "Le Mesnil Grand Cru" (Pierre Moncuit); 2010 Champagne "Verzenay Grand Cru" (Jean Lallement); 2008 Champagne "Millesime de Collection - Special Club" (Pierre Gimonet).

SOUTHERN FRENCH RED STARS

TUESDAY 4/11 & WEDNESDAY 4/12

This tasting spotlights three great red wine producers from three very different parts of Southern France. Included are the three current release reds from under-the-radar Languedoc star Mas Champart, the new red Patrimonio release from our favorite Corsican producer Yves Leccia, and three current releases from Bandol superstar Domaine Tempier. The wines of the South of France may not have the glamour and glitz of Bordeaux or Burgundy, but in the final analysis that really is part of their charm.

2015 Pays d'Oc (Mas Champart); 2014 Saint Chinian "Causse de Bousquet" (Mas Champart); 2014 Patrimonio Rouge (Yves Leccia); 2014 Saint Chinian "Clos de la Simonette" (Mas Champart); 2014 Bandol (Tempier); 2014 Bandol "La Tourtine" (Tempier); 2014 Bandol "La Migoua" (Tempier).

DRY AUSTRIAN RIESLINGS

THURSDAY 4/13

Stuck in a white wine rut? Tired of Chardonnay and Sauvignon Blanc, and not inspired by Pinot Grigio? Not interested in Riesling because, well, its sweet? How about Austrian Riesling? Always dry, always minerally, and always packed with energy, these Rieslings are anything but sweet, or banal. This tasting showcases some of Austria's best, from superstar producers Brundlmayer, Alzinger, Hirsch, and Nikolaihof, with vintages ranging from a newly-released 2015 back to a ten-year old 2007.

2015 Riesling Smaragd "Durnsteiner" (Alzinger); 2013 Riesling "Heiligenstein" (Brundlmayer); 2009 Riesling "Gaisberg" (Hirsch); 2007 Riesling Smaragd "Liebenberg" (Alzinger); 2012 Riesling "Heiligenstein-Lyra" (Brundlmayer); 2009 Riesling Reserve "Steiner Hund" (Nikolaihof).

2014 RED BURGUNDIES: GEVREY-CHAMBERTIN

FRIDAY 4/14 & SATURDAY 4/15

The Cote de Nuits enjoyed a very successful vintage in 2014, and nowhere more so than in Gevrey-Chambertin. Here we line up six superb villages-level Gevreys from six top winemakers, followed by two exceptional Grand Crus.

2014 Gevrey-Chambertin (Mongiard-Mugneret); 2014 Gevrey-Chambertin (Joseph Drouhin); 2014 Gevrey-Chambertin (Bouchard); 2014 Gevrey-Chambertin "Vieilles Vignes" (Vincent Girardin); 2014 Gevrey-Chambertin (Arlaud); 2014 Gevrey-Chambertin "La Croix des Champs" (Thibault Liger-Belair); 2014 Charmes-Chambertin (Arlaud); 2014 Chambertin - Clos de Beze (Joseph Drouhin).

PIEMONTE REDS

TUESDAY 4/18 & WEDNESDAY 4/19

Buckle your seatbelts! This flight starts out with three unbelievable 2015 everyday gems that display the incredible potential of this vintage. Scavino's three-varietal blend and Bovio's bottlings of Dolcetto and Barbera are everyday wines on steroids. They are not meant to be ageworthy or overly complex, just remarkably delicious and complete. And the rest of the tasting - two well-priced 2014 Nebbiolos, the first of the highly-promising 2013 Barolos, followed by two superb, bargain-priced 2010s. After tasting these, we'll all be lovers of Piemonte reds.

2015 Vino Rosso (Paolo Scavino); 2015 Dolcetto d'Alba "Dabbene" (Bovio); 2015 Barbera d'Alba "Il Ciotto" (Bovio); 2014 Langhe Nebbiolo (Moccagatta); 2014 Langhe Nebbiolo (Sottimano); 2013 Barolo (Mario Marengo); 2010 Barolo "Bussia" (Ruggeri Corsini); 2010 Barolo "Ginestra" (Renzo Seghesio).

\$48 RED STARS

THURSDAY 4/20

We've had many organizing themes for our tastings during our 30 years here, but this is the first time we've tried this. The stars aligned just so and it turns out we have a remarkable collection of \$48 red wines in stock at the same time, each one a star of its type. So we're going to line them up and compare them against each other - Pinot Noirs from Sonoma and Burgundy, Syrah from Cote-Rotie, Mourvedre from Provence, a Cabernet-Merlot blend from Bordeaux, Nebbiolo from Piemonte, and Tempranillo from northern Spain. The unifying theme - each is an exemplary version of its region and varietal, and each costs \$48. Should be fun.

2014 Pinot Noir "Sonoma Coast" (Peay); 2013 Santenay "Les Gravieres" (Vincent Girardin); 2013 Cote-Rotie "La Chavarine" (Chambeyron); 2014 Bandol (Tempier); 2010 Graves "Heritage" (Chateau du Seuil); 2013 Barbaresco (Moccagatta); 2011 Ribera del Duero "Malleolus" (Emilio Moro).

2014 WHITE BURGUNDY STARS

FRIDAY 4/21 & SATURDAY 4/22

*"How good 2014 ultimately turns out to be is an open question but it's the **best vintage** since at least 2010 and probably 2008. As to the style of the 2014s, they are classic middle weight white burgs that possess excellent freshness, solid but not high alcohols and acidities along with **terrific transparency** to the underlying terroir. They are also **exceptionally refreshing and energetic** which just makes them fun to drink as one sip invites the next."*

- Allen Meadows, *Burghound.com*

This tasting features eight superb 2014s, two from the Maconnais and six from the Cote de Beaune.

2014 Saint Aubin "Les Charmois" (Vincent Morey); 2014 Macon-Verze (Leflaive); 2014 Beaune Blanc "Les Pertuisots" (Etienne Sauzet); 2014 Saint Aubin "En Montceau" (Marc Colin); 2014 Pouilly-Fuisse "Clos des Quarts" (Chateau des Quarts); 2014 Chassagne-Montrachet "Le Cailleret" (Vincent Girardin); 2014 Meursault "Les Narvaux-Dessus" (de Montille); 2014 Puligny-Montrachet "Les Folatieres" (Francois Carillon).

2014 MID-PRICED RED BURGUNDIES

TUESDAY 4/25 & WEDNESDAY 4/26

Not all Burgundy is expensive. More importantly, not all good Burgundy is expensive. Yes, if you need those from the most exalted terroirs, the most coveted vintages, and the cult-worshipped producers, you'll pay very big bucks. But if what you need is some tasty, satisfying, authentic Burgundian Pinot Noir for your dinner table, we have these eight 2014s in the \$30 to \$60 range to submit for your consideration.

2014 Maranges "La Fussiere" (Thomas Morey); 2014 Bourgogne Rouge "Roncevie" (Arlaud); 2014 Bourgogne Rouge "Les Grands Chaillots" (Thibault Liger-Belair); 2014 Hautes Cotes de Nuits "Clos du Prieure" (Thibault Liger-Belair); 2014 Beaune "Les Grèves" (Thomas Morey); 2014 Fixin "Vieilles Vignes" (Mongear-Mugneret); 2014 Vosne-Romanée (Mongear-Mugneret); 2014 Nuits-Saint-Georges (Henri Gouges).

CALIFORNIA PINOT NOIRS

THURSDAY 4/27

Here are seven of our current Pinot Noir favorites, starting with four moderately-priced (i.e. \$25-\$36) bottlings from Sonoma and Santa Barbara, followed by exciting, ageworthy bottlings from Pinot Noir stars Melville, Peay, and Talley.

2015 Pinot Noir "Sonoma Coast" (The Forager); 2013 Pinot Noir "Santa Barbara" (Rusack); 2014 Pinot Noir "Sonoma Coast" (Cep); 2013 Pinot Noir "Santa Rita Hills" (Melville); 2014 Pinot Noir "Block M" (Melville); 2014 Pinot Noir "Ama" (Peay); 2014 Pinot Noir "Rosemary's" (Talley).

2012 RED BURGUNDIES

FRIDAY 4/28 & SATURDAY 4/29

We'll end the month with a look back. Not way back, but to the vintage-du-jour two years ago, which is when we were in the heart of the release of the 2012 Red Burgundies. Very showy and well-received at the time of their arrival, it seems a good time to check in and see if the predictions of their early accessibility are panning out. Here are seven promising 2012s, two from the Cote de Beaune and five from the Cote de Nuits.

*"The best 2012s are **ripe, succulent and concentrated** wines that speak clearly of their underlying terroirs. They are **harmonious and delicious** with notably ripe tannins that should permit them to be approachable, and importantly, enjoyable young."*

- Allen Meadows, *Burghound.com*

2012 Savigny-les-Beaune "Les Serpenteries" (Vincent Girardin); 2012 Gevrey-Chambertin (Joseph Drouhin); 2012 Nuits-Saint-Georges (Henri Gouges); 2012 Gevrey-Chambertin "La Croix des Champs" (Thibault Liger-Belair); 2012 Corton "Les Perrieres" (Dubreuil-Fontaine); 2012 Morey-Saint-Denis "Les Millandes" (Arlaud); 2012 Nuits-Saint-Georges "Les Vaucraains" (Henri Gouges).

APRIL NEW ARRIVALS:

Mas Champart Languedoc Reds

Il Palazzino Chianti Classicos

**2015 Piemonte Reds
Half-Case Sampler - 20% Off**

APRIL FEATURES:

2014 White Burgundies

2014 Red Burgundies

2012 Red Burgundies

APRIL PRE-ARRIVAL SALES:

2015 Willian Fèvre Chablis

2012 Brunello di Montalcinos

Vin Vino Wine
BOTTLE SHOP & TASTING BAR

437 California Avenue . Palo Alto, CA 94306

FIRST CLASS MAIL
U.S. POSTAGE
PAID
PALO ALTO, CA
PERMIT NO. 142

Return Service Requested

DIRECTIONS:

From I-280 - Exit at Page Mill Road and head east on Page Mill into Palo Alto. Turn left (north) on El Camino Real. Turn right at the first traffic light on El Camino, which will be S. California Avenue. We will be on your right about halfway down the first block.

From US-101 - Exit at Oregon Expressway, and head west on Oregon Expressway into Palo Alto. Turn right (north) on El Camino Real. Turn right at the first traffic light on El Camino, which will be S. California Avenue. We will be on your right about halfway down the first block.

PARKING:

Free parking along S. California Avenue, in the Palo Alto Public Parking Garage on Cambridge Avenue, and in the Palo Alto Public Parking Lot on Sherman Avenue.

HOURS:	Tuesday	11 am - 7 pm
	Wednesday	11 am - 7 pm
	Thursday	11 am - 7 pm
	Friday	11 am - 8 pm
	Saturday	11 am - 7 pm

www.vinvinowine.com
(650) 324-4903

info@vinvinowine.com
FAX: (650) 324-4976

VVW News
April 2017