

ZESTY, UNOAKED, AND DELICIOUS WELL-CHILLED 2017 Txakolina “Getariako” (Ameztoi)

Txakolina is the attractively uncomplicated and bracingly dry Basque white from the north coast of Spain. Many of the vineyards that produce Txakolina, like the one on this label, sit on bluffs above the Atlantic coast, with a view of the ocean. Meant to accompany tapas and the local seafood, it is made with the varietal Hondarribi, unoaked, low in alcohol, bone dry, and a little spritzzy. The best district is around Getaria, a fishing port near San Sebastian. This 2017 from Ameztoi has just arrived and is perfect for drinking this spring and summer, at its best well-chilled.

2017 Txakolina “Getariako” (Ameztoi) \$25.00
HALF-CASE SPECIAL 15 Percent Off \$127.50
(\$127.50/6 bottles = \$21.25/bottle)

RED BURGUNDY BARGAIN OF THE VINTAGE 2015 Cotes de Nuits Villages (Cornu-Camus)

This is the best inexpensive Red Burgundy we've found in years, not surprisingly from the ever-impressive 2015 vintage. Domaine Cornu-Camus is a small producer located in the hinterlands of the northern Hautes Cotes de Beaune, in the hilly, forested region behind the hill of Corton. Definitely under-the-radar. Their 2015 Cote de Nuits Villages, from vineyards just south of Nuits-Saint-Georges, delivers far more than you have the right to expect. Its bright, very dark ruby color and inviting Burgundian aromas are immediately promising. Within minutes of pulling the cork, it displays fabulously pure and dynamic Pinot Noir flavors, with the blueberry and blackberry accents typical of the Cote de Nuits, and they continue to gain intensity and depth as you empty the bottle. Its delicious from start to finish, and we think it is the best Burgundy buy on the market right now.

2015 Cotes de Nuits Villages (Domaine Cornu-Camus) \$30.00
HALF-CASE SPECIAL 15 Percent Off \$153.00
(\$153.00/6 bottles = \$25.50/bottle)

THE OWNERSHIP CHANGE AT VVW Handing Off the Baton

So here are the facts. I signed an agreement to sell Vin, Vino, Wine last month. The deal closes on April 30. The new owners are Lisa Robins, Guillaume Bienamie, and Alecia Blazei. They will buy our existing inventory. Our last day of business will be Saturday, April 14. Vin, Vino, Wine will be closed for a few weeks, as we move our personal effects out, and the new owners take up residence and undertake some deferred maintenance. Expect a reopening in early May. As this goes to press, the new owners are talking to Dennis Sitcler about staying on.

As far as the direction of VVW after this month, I will direct your inquiries to Lisa, Guillaume, and Alecia. But expect their exact plans to be a work in progress, something that evolves as they move forward, and comes into focus over time. And be reassured by this - they bought Vin, Vino, Wine because of its unique nature in the retail wine landscape, and the last thing they intend to do is fritter that unique nature away.

Many of you have met Lisa, as she worked alongside us a number of days in March. She will continue to be here frequently in April, in order to meet as many of you as possible before the transition.

I think the energy that the new ownership group will bring is exactly what VVW needs at this point in its life. Lisa, Guillaume, and Alecia are brimming with enthusiasm about the future of the business. I am confident they will work to preserve those things you love about VVW, at the same time they experiment with new wine categories, new programs, and new marketing concepts.

You have a role in this too. I have had innumerable conversations in recent months with those of you concerned about the future of VVW after I retire, and I am humbled by how much this shop has been an integral part of the way so many of you enjoy wine. Beginning in May, in an important regard, the ball will be in your court. Make a point of supporting the new regime, and help them get off to a solid start. Come in to taste and buy as you have in the past, especially during the slower summer months. Make friends with the new team, and give constructive criticism. We all want the new Vin, Vino, Wine to be a resounding success.

The New Team

A chef, a sommelier and an accountant walk in to a wine shop....

By now, many of you know that Victor is taking a well-deserved retirement. He has agreed to let Vin, Vino, Wine live on with a new set of partners who will both continue its unique tasting model and bring new experience to the concept. By way of introduction, we'd like to tell you a little bit about ourselves and what we plan to do.

First, we are lovers of wine, both professionally and personally. We are excited for the opportunity to step in to this amazing business and community. Also, we are all extremely impressed with how Vin, Vino, Wine has become so much more than a wine retail shop, and we want to continue to hold space for the neighborhood that it is. Whether you live in Palo Alto or far beyond, it is clear to us that you are involved in a wine neighborhood. It has been carved apart from geography and defined, instead, by shared joy and passion.

Guillaume Bienamie is a local, a chef and a restaurateur. He got his start in the restaurant world at Marche in Menlo Park, and his love of wine began there. As the proprietor of Zola in Palo Alto, he maintains a wine list that is rooted in France, but champions wines of balance from California and wherever else he finds them. He also loves design and crafting things.

Alecia Blazei is the numbers person. She has worked with Michael Martella at Martella Winery for 13 years, and has learned from him about the art and science of winemaking. She brings a passion for wine along with an organizational skill set that will keep us from having to eat wine for dinner. She also has tremendous experience handling restaurant accounting, so we work very well together.

Lisa Robins has spent most of the last two decades running restaurants as either General Manager, Wine Director or both. Some of you may have crossed paths with her at Marche (where she met Guillaume) or Howie's Artisan Pizza (where she met Alecia). She is a relapsed Burghound who has been cheating with Italy for the last few years, and is excited to return to the fold. She lives for service.

Each of us is grateful for the passion, knowledge and skill that Victor has brought to the building of Vin, Vino, Wine. We are even more amazed with how generous he has been in sharing his legacy with us. We know you have questions about the changes that we will make. For now, let it suffice to say that we will do some painting and cleaning, but hope to carry on in a way that will honor his legacy and keep you engaged and tasting great wine for years to come. We could not be more excited to have the opportunity to continue the unique wine experience that is Vin, Vino, Wine, and we can't wait to meet you all.

DELECTABLE PIEDMONT RED 2016 Barbera d'Alba (Altare)

Here is a head-turning red from Piedmont. Famous for its Barolo and Barbaresco wines, Piedmont also produces reds that are far less expensive and imposing, and sometimes, like this one, just amazingly delicious. Altare is a renowned Barolo producer, but here you can enjoy Sylvia Altare's considerable talent with a remarkably moderately-priced bottle. Deep ruby-purple in color, it has a vibrant, fresh aroma that will make you want to dive right in. Its full-bodied, zesty berry and black cherry flavors have compelling freshness, impressive depth, a rich texture, and a clean mouthwatering finish. It is eminently accessible, or slurpable if you are not the disciplined sort.

2016 Barbera d'Alba (Altare) \$25.00
HALF-CASE SPECIAL 15 Percent Off \$127.50
(\$127.50/6 bottles = \$21.25/bottle)

FABULOUS LANGUEDOC RED 2016 Pays d'Oc (Mas Champart)

This unique Languedoc red has been a favorite here at VVW for a long time, and the newly-arrived 2016 is as delicious as its ever been. A one-of-a-kind blend of 70 percent Cabernet Franc and 30 percent Syrah, Champart crafts the two varietals into a singularly delicious sort of deep, dark, richly-flavored red that somehow remains light on its feet from start to finish. It has bright, spicy fruit flavors buttressed with terroir-driven minerality, followed by a long, sleek, substantial finish. It feels structured but not tannic, and just exudes finesse and class. All in all it delivers an awful lot of enjoyment for \$20, and the bottle empties very quickly.

(This Mas Champart is a particular sentimental favorite. For a long time it has been my favorite camping wine. It shows well *en plein air*, and at high altitudes like Tioga Pass, and even higher. I packed a bottle to Tibet in 2005, and another to Nepal in 2010. Actually all four of the wines featured in this flyer are wines I particularly like. I'll be taking home a case or more of each as I ride into the sunset....)

2016 Pays d'Oc (Mas Champart) \$20.00
HALF-CASE SPECIAL 15 Percent Off \$102.00
(\$102.00/6 bottles = \$17.00/bottle)

CELEBRATE 33 YEARS OF VIN VINO WINE

Sunday April 15 2pm - 5pm

All VVW clients are invited to this La Paulée style celebration

Price of admission: A bottle or two purchased from VVW, to share with everyone else.

TASTING BAR SCHEDULE - APRIL 2018

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

2015 RED BURGUNDIES

TUESDAY 4/3 & WEDNESDAY 4/4

We'll start off April with another flight of delicious 2015 Red Burgundies. Included are Cornu-Camus' fabulous Cote de Nuits Villages, perhaps the greatest bargain of the vintage, Meo-Camuzet's newly-arrived Bourgogne Rouge and Marsannay, and a Morey-Saint-Denis Premier Cru from Laurent Ponsot's last vintage at Domaine Ponsot.

2015 Cote de Nuits Villages (Cornu-Camus); 2015 Bourgogne Rouge (Meo-Camuzet); 2015 Santenay "Grand Clos Rousseau" (Thomas Morey); 2015 Marsannay (Meo-Camuzet); 2015 Pernand-Vergelesses "Les Vergelesses" (Mongead-Mugneret); 2015 Gevrey-Chambertin "Combe aux Moines" (Faiveley); 2015 Morey-Saint-Denis "Alouettes" (Ponsot).

KERMIT LYNCH CLASSICS

THURSDAY 4/5

This tasting is a commemoration and celebration of 33 years of buying wines from Kermit Lynch.

Our very first shipment of wine, way back in October 1985, came from Kermit Lynch. And they have been an important source for us ever since. This tasting showcases six special producers imported by Kermit Lynch. We stocked wines from these six our first year, and have purchased every vintage from each for the next 32 years: Paul Bara's soulful Bouzy Champagne, Hippolyte Reverdy's uber-classic Sancerre, Bandol's iconic Domaine Tempier, Robert Chevillon's consistently great Nuits-Saint-Georges, Le Vieux Tèlègraphe's proto-typical "La Crau" Châteauneuf-du-Pape, and Auguste Clape's monumental Cornas.

Champagne "Bouzy Grand Cru" (Paul Bara); 2016 Sancerre (Hippolyte Reverdy); 2016 Bandol Rosé (Domaine Tempier); 2014 Bandol "La Migoua" (Domaine Tempier); 2015 Nuits-Saint-Georges "Vieilles Vignes" (Robert Chevillon); 2010 Châteauneuf-du-Pape "La Crau" (Vieux Tèlègraphe); 2014 Cornas "Renaissance" (Auguste Clape).

BAROLOS

FRIDAY 4/6 & SATURDAY 4/7

Barolo has been a major focus for us throughout our 33 years here. We started right off the bat with the 1982s from Vietti and Aldo Conterno, and followed with their great 1985s. We also sold a lot of Roberto Voerzio's magnificent bottlings from the late 1980s and early 1990s, back when they sold in the \$20 - \$25 range. Many think of us as a Burgundy shop, but our roots with Barolo are just as deep. So here is one more weekend tasting of Barolo, featuring four 2013s, and one each from 2010, 2008, and 2006.

2013 Barolo "La Morra" (Renato Corino); 2013 Barolo (Mario Marengo); 2013 Barolo "Margheria" (Luigi Pira); 2013 Barolo "Rocche dell'Annunziata" (Renato Corino); 2010 Barolo "Ginestra" (Renzo Seghesio); 2006 Barolo "La Villa" (Aldo & Riccardo Seghesio); 2008 Barolo Riserva "Pajana" (Renzo Seghesio).

SOUTHERN RHONE REDS

TUESDAY 4/10 & WEDNESDAY 4/11

Outside of Burgundy, our most important French wine category has certainly been the Rhone Valley. Last month we featured a flight of superb Northern Rhone reds; here we showcase Southern Rhone reds, including three vintages of Vieux Tèlègraphe's "La Crau".

2013 Beaufort-de-Venise (Chateau Redortier); 2015 Gigondas "Les Deux Juliettes - Vieilles Vignes" (Grand Montmirail); 2015 Châteauneuf-du-Pape "Tradition" (Cristia); 2010 Châteauneuf-du-Pape (Chateau Sixtine); 2014 Châteauneuf-du-Pape "La Crau" (Vieux Tèlègraphe); 2013 Châteauneuf-du-Pape "La Crau" (Vieux Tèlègraphe); 2012 Châteauneuf-du-Pape "La Crau" (Vieux Tèlègraphe).

2015 VOLNAY PREMIER CRUS

THURSDAY 4/12

Volnay became an important Red Burgundy focus for us right away, in the late 1980s and early 1990s, as we featured three of the village's great estate-bottled producers vintage after vintage: La Pousse d'Or, Hubert de Montille, and Michel Lafarge. Volnay's popularity never wavered with our esteemed clientele, and it has been a mainstay for us from start to finish. So for our penultimate tasting, here is a flight of magnificent 2015 Volnay Premier Crus.

2015 Volnay "Les Taillepieds" (Bouchard); 2015 Volnay "Les Caillerets - Ancienne Cuvée Carnot" (Bouchard); 2015 Volnay "Les Santenots" (Faiveley); 2015 Volnay "Clos de la 60 Ouvrées" (La Pousse d'Or); 2015 Volnay "Les Champans" (de Montille); 2015 Volnay "Les Santenots du Milieu" (Comtes Lafon).

LE FINALE: ARTISAN VINTAGE CHAMPAGNES

FRIDAY 4/13 & SATURDAY 4/14

In the early 2000s we finally succumbed to our true calling, quit buying Grande Marque Champagnes (goodbye Veuve Clicquot, Roederer, and Bollinger), and focused on finding the very best of Champagne's small-scale, artisan producers. It proved to be a great decision, as our selection became higher-quality, lower-priced, and more interesting. Our grande finale celebrates this with six magnificent vintage bottlings.

2007 Champagne "Bouzy Grand Cru" (Paul Bara); 2009 Champagne "Special Club" (Gaston Chiquet); 2010 Champagne "Special Club" (Pierre Gimonet); 2012 Champagne "Special Club" (Marc Hebrart); 2012 Champagne "Grand Cellier d'Or" (Vilmart); 2009 Champagne "Coeur de Cuvée" (Vilmart).

The Ownership Change at Vin, Vino, Wine

Handing Off the Baton & The New Team

Vin Vino Wine
BOTTLE SHOP & TASTING BAR

437 California Avenue . Palo Alto, CA 94306

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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.

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| 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 |