

Great Wine Buys

Newsletter: October 2015

Every Bottle on Sale!!

15% off all bottles

20% off mixed cases

Anniversary Celebration

Thur Oct. 8 - Sun Oct. 11

**Come help us celebrate our 16th year
(31 since GWB first opened!) at our...**

Champagne & Sparkling Tasting

Friday Oct. 9, 5-7:30 \$15

Newsletter Features

Sweet Sixteen

Whistling Dog Cellars Pinot Noir

**NSV Estate-Heritage Blocks Eola-Amity
Hills 2011**

\$14.99/\$11.99 by the case Originally \$30

A tremendous Oregon Pinot Noir deal, this is honest, hand-crafted wine from old vines, worthy of its original price; the

family just needs to move it quickly for reasons unrelated to its quality. The fruit source has pedigree and it shows in the quality of the wine: a mix of dry-farmed, own-rooted Pommard and Wadenswil from the best blocks in one of Eola-Amity Hills' oldest vineyards. With native yeast fermentation, minimal handling in the cellar, eighteen months each in barrel and bottle before release, this adds up to a complex nuanced Pinot that shows off both the terroir of the Eola-Amity Hills and the coolness of the 2011 vintage. (That said, they harvested November 2, so the fruit had plenty of time to ripen). Pretty and bright with a clean silky mouth-feel, red cherry mixes with darker blue fruit notes, all accented by light bramble and cola spice. Only 200 cases made and already selling wildly fast.

Altesino Rosso di Montalcino

2010 \$19.99/\$15.99 by the case Originally \$33

The awesomeness of the 2010 Tuscan vintage has been front and center as the 2010 Brunellos roll in and customers scour for remaining values. Imagine our surprise then when this deal popped up, a chance to grab the remaining cases of a big name Montalcino producer at over 30% off. Altesino is highly regarded, making powerful traditional style Brunello that ages beautifully. While their Rosso is also old world in style, it is made to be accessible and consumed upon release, allowing a taste of Montalcino magic without the long aging (or higher cost) of their Brunello. This 2010 is medium-bodied and intricate with a subtle vein of palate-cleansing acidity. The fruit, while mellow, shifts through cherry, black plum and dried strawberry, and plays a secondary role to the wealth of complex aromas and flavors. Brown spice and balsamic notes mingle with wet earth and tobacco encircled by a haze of floral and ripe fig aromatics. With loads of Tuscan countryside character, this will pair well with many a hearty wintertime dish, perfect as we head into fall.

Cottonwood Raya Jade Syrah Yakima Valley 2008 \$18.99/\$15 by the case

Yep, hello 2008! Winemaker Aaron Lieberman continues his glacially paced release schedule, an outlier for the northwest, so thank you Aaron; we're more than happy to drink your delicious seven year old Syrah that sells for under \$20. Aaron worked as assistant winemaker at Owen Roe for four years; not only did he improve his craft, he made contacts for high quality fruit, which is apparent in how well this has aged. Inky dark in color with an appealingly zesty whiskey barrel spiciness, the nose offers a mix of red, black and blues from dark boysenberry to ripe marionberry. The palate is supple and caressing, carrying brighter red notes while the finish turns darker and meatier with lingering notes of licorice, underbrush, dried black cherry and an old wood warmth.

Hiedler Grüner Veltliner Kamptal Thal Vineyard 2013

\$20.99/\$16.80 by the case Originally \$29

A real head turner at a pre-arrival trade tasting last year, this offered an early glimpse at the quality and intensity of the 2013 vintage. Grüner fans were thrilled and snapped some up, but despite the quality, Grüner can be a slow mover, hence the price drop. If you've never tried one, this is a crazy good bottle to start with. Very naturally made, Ludwig Hiedler waits for spontaneous fermentation: no enzymes, added yeasts, sulfur dioxide or temperature control. The resulting wine is packed with personality and life. This Wine Spectator 91 point review describes it nicely, although importer Terry Theise's comment is more bluntly colorful. "A spicy and open-textured style, with very lush-tasting ripe apple, pear and citrus flavors that are redolent of honeysuckle and jasmine. The finish extends, revealing salted almond and lanolin notes." And now Theise's comment about Hiedler wines in general: "They're the thinking-man's wine porno!"

Podere Capaccia Quercigrande 2007

\$15.99/\$12.80 by the case Originally \$40+

We still have a little of this well-aged Super Tuscan deal left. It unexpectedly appeared a few weeks ago and has been selling like crazy. Check the website under New Arrivals and Offers for more info, and if interested, act fast. In short: darker, richer and less aged tasting than the 2006, this offers a more robust fruit-driven interpretation of Tuscany, with plenty of complexity thanks to many years in the bottle.

Fanti Brunello di Montalcino Vallocchio 2010

\$49.99/\$39.99 by the case (if available)

Limited Availability

Here's a limited opportunity for a special brand new bottling from a longtime favorite producer. The Fanti family has been farming in the southern part of Montalcino since the early nineteenth century and over the last thirty years developed a reputation as one of Montalcino's consistently top Brunello producers. This Vallocchio bottling is new, 2010 being its inaugural release, and wow, what a vintage to start with. A quality level up from their already fantastic *normale* bottling but not technically a Riserva, the fruit in this comes from four vineyards in the Vallochio zone, where all the vines are 30+ years old.

The other main difference is the aging process. While the *normale* spends 24 months in wood, half in large casks, half in smaller French *barrisques*, the Vallochio spends 30 months in wood, half in large casks and the other half in 500 liter *tonneaux* (bigger than the commonly seen *barrisques*, smaller than the large 30 hectoliter casks). The result is a more seamless integration of oak, adding nuanced and subtle accents without overpowering the complexity of the old vines. Fanti likes the result so much the plan is to start aging the *normale* in *tonneaux* as well. Traditional, well-established yet still striving to make better wine, it's heartening to see.

Compared to the *normale* (which showed great at a recent Friday night tasting), this is denser, blacker and more muscular but still has an elegance and freshness that is a hallmark of Fanti's wines. 94 points from the *Wine Spectator* who says "Full of cherry, plum and spice flavors, this is shaded by a touch of oak. Rich and smooth overall, showing ample tannins underneath and a full, expansive finish. Exhibits fine balance and expression." Yes it does. Thanks to being directly imported to Portland it's also a great price: the Spectator lists it at \$75.

Check Out our New Website at greatwinebuys.com

For all the up-to-the-minute info about tastings, new arrival offers, flash deals and more, go to the updated greatwinebuys.com. Quickly click through to Instagram, Twitter, Facebook or our new blog to find wine-related (mostly) ramblings and links to the outside world.

October Tastings

Ca del Baio Barbaresco

With Winery Ambassador Valentina Grasso

A small family winery with a deservedly outsized reputation, Ca del Baio makes a range of wines that hit the proverbial sweet spot: traditionally made and imbued with that unmistakable Piedmont character yet accessible and inviting, with prices that belie the quality. Rare but happily becoming less so, the winery is now run by three women (Valentina and her two sisters), from winemaking to worldwide sales, although Dad still likes to

help out. Valentina will pour three single vineyard Barbaresco (Asili, Valgrande, and Marcarini) from different vintages as well as Barbera and - another rarity for Piedmont - a Chardonnay.

Friday October 23, 5-7:30 pm, \$13

Cru Beaujolais and Mâcon

**with Export Manager Aurélien Fiardet
and Winemaker Yohan Lardy**

Terroirs Originels is one of our best sources for small-production wines from Beaujolais and Mâconnais. A group of like-minded artisan growers united under one export umbrella, they offer traditionally-made terroir-driven wines that are full of personality. Imported directly into Portland, these wines offer tremendous quality for the money. Aurélien was here last spring and we are happy to welcome him back along with a young passionate winemaker from Moulin à Vent. Together they will take you on a tour of the region that goes way beyond what many think when they hear Beaujolais.

Saturday October 31, 2-5 pm, FREE

Friday Evening Tastings:

Flights From 5-7:30pm - just come on by!

October 2 - No Tasting

October 9 - Our 16th Anniversary Champagne & Sparkling Party

16 years old? That's legal drinking age somewhere, isn't it? Let's celebrate with Champagne Pierre Paillard, a 100% Pinot Meunier from José Michel, Chidaine Brut Nature, Albrecht Rosé and more. \$15

October 16 - 2012 Châteauneuf du Pape and Gigondas

Now that they've been in bottle a while, let's check in on a really good vintage that was slow to catch on. Vieux Télégraphe's Télégramme, Bosquet des Papes, Fortia, Burle and more. \$18

October 23 - Ca del Baio's Valentina Grasso

Valentina has traveled all the way from Piedmont Italy to pour her family's Barbaresco, Barbera and more. More details above. \$13

October 30 - No Tasting

November 6 - New Cool Washington Arrivals

With so many new wines it's time to pull some corks. New El Corazon, Grammercy Cellars, Seven Hills and the delicious and available 2007 Carriage House DuBrul Vineyard from Côte Bonnevillie. Cabernet Sauvignon and Cab-based blends. \$17

Saturday Afternoon Tastings:

FREE Tastings From 2-5pm - Drop on in!

Come by and try new arrivals and old favorites from visiting winemakers, local distributors or our favorites off the shelves.

October 3 - Wines of South Africa

Under-appreciated in America, South African wines have a distinct and attractive style. We'll pour Pinotage, Chenin Blanc, Rhône-style blends and more. FREE

October 10 - Anniversary Sale Tasting with Owen Roe

The festivities can't get rockin' without a visit from Owen Roe. Garrett will pour new vintages of Ex Umbris, Abbot's Table and others, as well as new Rhône red and white blends. FREE

October 17 - Bethany Ford from Illahe Vineyards

Bethany will pour their lovely Pinot Noir, Gris and Viognier from

Eola-Amity Hills. Handcrafted, naturally made and tasty. FREE

October 24 - An Up-and-Down-the-Boot Italian Adventure

Galaxy Wine's Teresa Hannam is bringing the good juice: Vietti Nebbiolo, Tommaso Bussola Ripasso, Rosso di Montalcino and more. FREE

October 31 - Cru Beaujolais and Mâcon

Aurélien Fiardet and winemaker Yohan Lardy will pour some awesome French reds and whites from Terroirs Originels. FREE

November 7 - New Releases From Roco Winery

Justin Vajgert will pour new releases: Chardonnay, Gravel Road Pinot Noir and a mysterious experiment called The Stalker Pinot Noir fermented on 100% grape stalks, but without whole cluster. Come taste what that is all about! FREE

October

Case of the Month - \$110

Radicle Vine Red 2013

Radicle Vine is the value tier from Oregon's Lady Hill Winery, founded a few years ago by Jerry Owen after he split from Owen Roe. Lady Hill boasts a long list of good interesting reds, now add this to that list. An inspired blend of Cabernet Franc, Merlot, Durif (the original French name for Petite Sirah) and Barbera, this offbeat blends holds together really well. The nose is dark and bass note, offering ripe blueberry and sweet cherry fruit dusted with definite cocoa powder overtones. Then the palate turns fresh and vivacious with tangy red berry notes that expand and keep going. Although soft and silky, an undercurrent of acidity helps float the flavors on the palate giving it almost an old world feel. \$11.99

La Croix Belle Carignole 2013

Medium-bodied and juicy, this offers typical Languedoc flavors in a lively fresh style. Floral violet aromatics lead to red berry on the palate, finishing with cranberry spice. 40% Syrah, 40% Carignan and 20% Merlot. \$8.99

Esplugen Priorat 2012

Here's a nice closeout deal as we roll into fall. A burly blend of Grenache, Carignan and Cabernet Sauvignon, this is dark and muscle-y yet turns expansive and almost velvety with some air. Macerated black plum fruit dominates, joined by autumnal notes of warm wood, brown spice and a dusty slate finish. A lot of wine for the money, this was \$19; here just \$10.99

Eric Chevalier Muscadet 2013

Yet another worthwhile end-of-vintage deal, this Kermit Lynch import from the end of the Loire River revels in its electric oyster-friendly personality. Salty, zesty and minerally, the initial burst of lemon is followed by dried tropical fruit (mango, pineapple), flavors that get quickly washed away by another wave of lemony goodness. Regularly \$15, now \$11.99.

Sierra Cantabria Rioja 2012

We got a slight break on this classic Rioja standby and after tasting it again deem it a nice bargain for nine bucks. Made in a daily drinker style, it's medium-bodied and clean with juicy blue-ish fruit notes that turn redder on the finish. The nose is expressive with white pepper, green olive and light wood, and the crunchy tannins keep it all perkily refreshing. \$8.99

Tintero Arneis Langhe 2014

One of the best Arneis I've tasted in this price range, this has typical white Piedmont flavors yet delivered in richer more succulent style. Fleshy and savory, the floral citrus and salty rock aromas lead to Asian pear and apple fruit leather on the palate, finishing with a white pepper bite. \$11.99

Rosa del Golfo Negroamaro 2013

Despite coming from the hot sunny climate of Italy's heel, this red has a lively nuanced personality in addition to its full-bodied fruitiness. Appealing cinnamon baking spice notes mingle with light dried herb and cured tobacco while red plum highlights add lift to the darker fruit below. \$9.99

Artisanal Pinot Blanc 2011

This small-production Willamette Valley white is subtle, clear and pure, offering simple charms to wash away the day's cares. The ripe pear fruit is creamy and rounded but there's enough acidity to keep it lively. Hints of fresh herb and white flowers on the nose and honeyed baking spice on the palate add dimension and interest. \$10.99

Acinum Chianti 2013

A perfectly enjoyable *rosso della casa*, this is easy on the palate and thanks to a deal easy on the wallet too. Soft and accessible with black cherry and ripe plum fruit, there's just enough black olive and leather savoriness to make it taste distinctly Italian. Perfect for that third or fourth bottle of the night, a quick weeknight dinner pairing, or just when you're feeling cheap! \$6.99

Planeta Bianco 2013

This Sicilian white screams sun-drenched Mediterranean, from its deep golden color to the ripe tropical aromatics and on through its creamy fleshy texture. A fun white as we head into fall, this packs in the flavor and personality. Papaya, white peach and musk melon slide across the palate on a honeyed waxy texture accented by toasted nuts and apricot pit on the finish. Although rich, there's plenty of freshness and structure to keep it all together. 50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano. \$9.99

Cline Syrah Sonoma 2013

Although well known and relatively big, Cline is still family owned and operated and does a good job turning out well made California style reds at very fair prices. This Sonoma

County Syrah delivers a nice burst of macerated cherry and raspberry fruit along with a sage leaf spice note and gentle tannins. Late season BBQ anyone? \$9.99

Mil Piedras Malbec Mendoza 2014

Rich, lush and full-flavored...these are three things this wine isn't, no matter what the back label says. Rather it is balanced, minerally and medium bodied with wet stone aromatics, just-ripe dusty blackberry fruit and green peppercorn on the finish. Overall a classy Malbec that leans more old world than new (think Cahors or Bordeaux), this should pair nicely with a variety of autumn's heartier dishes. \$9.99