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Hours: Monday - Saturday: 10:30 am - 7 pm, Sunday: Noon - 5 pm

Newsletter: November 2015

Save the Date!

Annual Champagne Sale

Dec. 3 - Dec. 6

Over 20% off featured sparklers!

Best deals of the year!

We'll have piles of beautiful bubbles priced to fly!

Try our favorites at our ever-popular

Holiday Champagne Sale Tasting

December 4, 5-7:30. \$15

Newsletter Features

100% THC-Free

Sandhill Red Blend Columbia Valley

2008 \$18.99/\$15.20 by the case

It's back to the future time again! Even after years quietly resting in a cool cellar, softening and developing complexity, this remains a lusty,

muscle-y and well-endowed Washington red. And priced well below its original cost, this is a fun blast-from-the-past bargain opportunity. Sandhill Winery was purchased by Walla Walla's Corliss Estates in 2008 and they have been working to slowly clear the cellar. The 2007 vintage was hugely popular with customers and this is very similar; somewhat more balanced and sophisticated yet still a rolling party bus of flavors, rich and layered, that finishes with a deep toasty oaky kick. Six-plus years of bottle age have made this open-knit and inviting, with sandalwood spice and caramel on the nose, while masses of blackberry and dark plum fruit mingle with cocoa-dusted graham cracker on the palate.

Château de Montfaucon Côtes du Rhône

2012 **\$14.99/\$11.99 by the case**

A great discovery by a local importer, Montfaucon's wines arrived mid-summer and each that we've brought in have been hugely popular. Their 2010 Lirac came and went quickly and their 2012 Les Gardettes was a hit in the Aug/Sept Case of the Month. Now, please welcome their Côtes du Rhône bottling. One thing that made the Les Gardettes so compelling was the multitude of varietals, headlined by the vibrantly aromatic Cinsault varietal. This CdR is a more traditional blend, dominated by Grenache, but still includes five different varietals, giving it more complexity than many in this price range. The nose is fragrant and airy, showing lavender, raspberry and gentle anise aromatics. On the palate, the red fruit notes continue with cherry and red currant but there's a leathery grip and muscle car power that makes this a satisfying wintery counterpoint to summer's Les Gardettes. Also pretty on the outside, but with more depth and structure underneath the hood.

Whistling Dog Cellars Pinot Noir NSV Estate-Dijon Blocks Eola-Amity Hills 2011

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

If you had the opportunity to try the Whistling Dog Heritage Blocks Pinot featured in October you know what an amazing value it is. No surprise, it disappeared very quickly but winemaker Tom Symonette followed it up with this, a 100% Dijon clone bottling from the same dry-farmed estate vineyard, handled (minimally) in the same manner as the Heritage Blocks. By design, this shows a different profile of the Eola-Amity Hills

and depending on your palate may strike you as even better. Reminding me of some St. Innocent Pinot Noir (where Tom honed his winemaking skills), this has a brambly spicy wild fruit character, alternating between grippy just-ripe blackberry and brighter tangier black raspberry. An earthy mild red licorice note lingers on the finish, nicely complementing the wild berry fruit. As with the Heritage Blocks bottling, the fruit was harvested early November, followed by whole cluster native yeast fermentation with absolutely no chaptalization or concentration. In short, another honest hand-crafted wine that happens to be on deep discount. A little over 200 cases produced but based on response to the Heritage Blocks, this won't be around long.

Lucien Lardy Fleurie Les Roches

2013 \$16.99/\$13.50 by the case

Crazy as it may seem, autumn holidays are once again upon us. Wasn't it just summer? Like clockwork, new releases begin to pour in, and many are perfectly geared toward classic fall recipes. After one taste, it was easy to get excited about this new offering from Lucien Lardy, a highly respected Beaujolais. Harvested from one of the ten appellations, "the rocks" bottling totally rocks for the price. Super elegant yet heady, it's a pillowy crushed granite orb filled with violets, cherries and red roses. Exquisitely balanced and silky in texture, the delicate yet pronounced flavors are draped around a structural core, giving the wine vitality and vigor. Flavorful but nowhere near as powerful as a Cabernet or Syrah, this is built to accompany lighter dishes such as grilled fish, roast chicken, turkey or pork tenderloin. We like to think it's a perfect alternative to Pinot Noir and for quality like this, at about half the price!

Zuani Collio Bianco Vigne 2014

\$21.99/\$17.50 by the case

This northeastern Italian white has been a customer favorite for years and in the words of one reviewer, the 2014 "is absolutely singing". I expected to like the new vintage yet was shocked at just how flat-out delicious it is. A blend of Friulano, Chardonnay, Sauvignon Blanc and Pinot Grigio from close to the Slovenia border, this is all white flowers, almond and mouthwatering citrus on the nose while the palate's creamy pear and green apple fruit is electrified by a vein of white pepper and wet rock minerality.

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.

November Tastings

11th Annual High End Champagne Tasting

This is always such a treat and so is the selection process.

We are fortunate to have access to so many thrilling Champagnes, it comes down to a first among equals scenario, where every option is a joy to consider. This year we again offer seven different vintages to explore, balanced between big-name Grandes Marques and smaller-production Growers, including new vintages of perennial favorites. The tasting highlight of the year, this sit-down affair will feature an extensive variety of hors d'oeuvres and sweets to accompany the ten Champagnes.

The Wines:

Taittinger Comtes de Champagne 2005

Dom Ruinart Blanc de Blancs 2004

Louis Roederer Cristal 2007

Piper Heidsieck Rare 2002

Vilmart Coeur de Cuvée 2007

Vilmart Grand Cellier d'Or 2010

Pierre Peters Les Chétillons 2009

José Michel Special Club 2007

Gimonnet Special Club Collection 2008

Doyard Clos de l'Abbaye 2010

Friday December 11, 7:30 pm

**\$135 per person. Space is very limited.
Reservations and pre-payment required.**

Brunello di Montalcino Winemaker Visit

We've had fun recently with newly arrived Brunello di Montalcino from the stellar 2010 vintage. Now, for a cherry on top: a visit with Luca Brunelli, winemaker of Montalcino, one of the stars in the Small Vineyards portfolio. Small in production (1000 cases) but big in reputation. Luca will pour 2010 and 2009 Brunello, 2012 Rosso, 2014 Apricale plus Antonio Sanguineti's 2008 Brunello for comparison.

Friday November 13, 5-7:30 pm, \$15

Friday Evening Tastings:

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

November 6 - New cool red arrivals from Washington Abeja

Heather Hill 2012, Grammercy Cellars, Seven

Hills and the delicious and available 2007 Carriage House DuBrul Vineyard from Côte Bonnevillle. Cabernet Sauvignon and Cab-based blends. \$17

November 13 - A visit from a Brunello di Montalcino winemaker

Cool! See above for more details. \$15

November 20 - Northern Rhône Syrah

Here's a wine that was made for autumn/winter weather. Let's warm our

toes with Courbis Cornas, Saint Cosme Côte Rôtie, Blanchon St. Joseph and more. \$17

November 27 - No Tasting

Here that is...but visit the Willamette Valley for open house weekend. Stop and grab a brochure at the shop.

December 4 - Holiday Champagne Sale Tasting

Always a festive way to kick off the holiday season. 20% off all featured bubbly means the best prices of the year. \$15 (+ a special vintage bottling bonus pour).

December 11 - Crazy good Champagne at the High End Tasting!

See above for details.

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.

November 7 - Roco Winery and new releases

Justin Vajgert will be here to pour Chardonnay, Gravel Road Pinot Noir and the mysterious Stalker Pinot Noir fermented on 100% grape stalks, but without whole cluster. Come taste what that is all about! FREE

November 14 - Riesling for Thanksgiving

We often recommend this delicious varietal for the bird's big day - come and taste why. Rieslings from Oregon and Germany including Robert Weil, Dr. Loosen, Merk and more. From dry to deliciously fruity. FREE

November 21 - Reds and whites from Washington

Keep things Northwest and neighborly this Thanksgiving. Beverly McKenzie will pour Buty and Dowsett whites plus Novelty Hill Cabernet, Syrah and more. FREE

November 28 - No Tasting

Here that is...but visit the Willamette Valley for open house weekend. Stop and grab a brochure at the shop.

December 5 - Come for the Champagne sale, stay for the Small Vineyards Italian tasting! (or vice versa).

The charming Kristin Kluvers joins us for a holiday round of new Direct Import wines, perfect for sipping while you load up on bubbly. FREE

November

Case of the Month - \$110

La Quercia Montepulciano d'Abruzzo 2014

We featured La Quercia's Riserva in our Small Vineyards direct import offer this spring/summer and wow, was that popular. The same attention to detail is given to this, even though it is made in an easier-going casual style. Clean lively and fragrant, the juicy red cherry fruit is lightly dusted with cocoa, cinnamon and fennel, flavors that roll about the palate before ending with gentle tannins. **\$11.50**

Marrenon Luberon Rouge 2014

The Luberon is a small mountain/valley region north of Aix-en-Provence and southeast of Avignon. This bucolic area was the setting for Peter Mayle's book A Year in Provence and this newly-arrived red tastes as if pulled from its pages: a simple country bistro quaffer that is quietly satisfying and still manages to convey a sense of place. Fresh, medium bodied and smooth, the red berry and plum fruit is backed by just enough rustic barnyard notes and earthy spice to add depth and nuance. **\$9.99**

J. Lohr Valdiguie 2014

A fun oddball, this always sells well in November. Native to France's Languedoc region, this varietal was for years misidentified in California

as Gamay since it shares many characteristics, including its ability to produce wines of light-hearted charm. This new vintage is very aromatic and airy, delivering a bouquet of purple flowers that flow into fleshy soft blueberry and marionberry while dried sage notes hang in the background. Undeniably juicy and playful yet interesting, this should please a wide range of palates gathered round the Thanksgiving table.

\$9.50

Egiarte Tempranillo Crianza 2010

A dark lusty Tempranillo from Spain's northern Navarra region, this offers big rich flavors of smoky blackberry, toasty oak and a peppered caramel finish. Despite its modern/international flavor profile, this is naturally made with organic fruit by a traditional Basque winery; proof that not all natural wines taste "natural". **\$9.99**

Josh Pinot Noir 2014

This youthful Central Coast Pinot comes from the respected Napa winery Joseph Carr and is quite the holiday bargain. Made in a jolly juicy style, it's light on its feet and lively fresh, especially considering its provenance. The red cherry fruit is accented by a whiff of hickory smoke, bay leaf and just a kiss of pepper on the finish. Normally \$20, here just **\$9.99**

Chateau Pajzos Dry Furmint 2014

This dry Hungarian white was a big hit a couple of years ago, finally we have a new vintage to offer. Offering flavors similar to a Pinot Gris from Alsace, this is mellow yet full flavored, with dried peach and apricot spilling broadly across the palate. Spicy in a pumpkin pie sort of way, these brown spice notes provided way posts for the fruit and the prickly finish nicely balances the overall richness. **\$9.99**

Sella & Mosca Carignano del Sulcis Riserva 2009

Despite coming from Sardinia, this curious red reminded us of Piedmont, and conjured up visions of our current season. A very autumn/winter wine, its aromatics suggest falling autumn leaves, brown sugar and warm wood, giving it an aged cozy personality. The stewed black plum and red cherry flavors are deep and burnished while its overall presence is confident and mouth-filling. Perfect for a savory stew on a cold winter

night. **\$11.99**

Merk Riesling Kabinett Feinherb 2011

Talk about timing; we were just discussing with a customer how Riesling works well at Thanksgiving and in walks this made to order closeout deal. Feinherb is a German designation suggesting dry and while this is decidedly dry, it also has plenty of flavor. The nose is so inviting: aside from already showing light petrol notes, there's a punchy lime zest intensity, softened and balanced by gentle tangerine/orange blossom aromas. Pure and crystalline on the palate, the flavors are delicate yet vibrant and the finish is airy and dry. **This was \$19, now just \$11.99.**

Salvard Sauvignon Blanc 2013

Regularly \$15, this Kermit Lynch white delivers classic Loire valley flavors and personality in a pretty open style. The nose is electric, racy and suggestive, but the palate turns elegant and lilted with a lovely gooseberry lime zestiness. **\$11.99**

Tapada d'Elvas Alentejano NV

Elvis' long-lost tapas platter has been reincarnated as a dry red wine from Portugal's southern Alentejano region. This offers precise high-toned red notes (think pomegranate, cranberry) matched to a smooth medium-bodied texture. Expressive yet easy-going, from its perfumed floral aromatics to a hint of minerally firmness on the finish, this struck us as a versatile and interesting weeknight drinker. **\$9.50**

Ique Malbec 2013

Open-knit and fleshy, the fruit here initially runs red to blue in a smooth, warm and inviting flow, then turns darker as it firms up on the finish. An earthy licorice brown spice undercurrent adds dimension, making this more than just fruit-forward. **\$10.99**

Canoso Soave Classico 2013

This appealingly subtle Italian white makes a nice gentle aperitif, something to prime the palate without immediately overloading it. Fresh green herb aromatics lead to creamy pear and light almond notes on the palate, finishing with a lively lemon saline lift. **\$8.99**

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Thanks!



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