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

Newsletter: July 2016

NE Broadway Summer Super Sale

At GWB, Take 20% OFF All NW Reds Fri. July 22 - Sun. July 24, Plus 25% off Selected Bottles!

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Go to www.nebroadway.com to see a list of the participating businesses and their offers

Newsletter Features

Hot Wines and Wines for Hot Weather

Produttori del Barbaresco Riserva Single Vineyards 2011

(Limited Availability, 4 bottle maximum)

The Wine Spectator has a review section called **Hot Wines** with "the most exciting discoveries...worth seeking out". Several Produttori single vineyard Riservas landed there

recently and deservedly so. Although the 2010 vintage received effusive praise, producing fantastic wines in Barolo and the Piedmont in general, Aldo Vacca of Produttori says 2011 was actually better in Barbaresco (they didn't even bottle Riservas in 2010); here's some proof.

Muncagota Riserva 2011

All about finesse, elegance and a silky texture. Cherry, eucalyptus, licorice and spice flavors permeate the vibrant frame. The balance suggests you could enjoy this now, but there is a firm underlying structure. The terrific finish echoes the fruit and ups the ante with a chalky, minerally vein.

95 points - \$49.99

Rabajà Riserva 2011

A juicy, cherry-, menthol- and tar-flavored red, with a linear profile and fine tension. Floral and mineral elements enter the fray as this builds to a long finish.

95 points - \$64.99

Pajé Riserva 2011

Broad and savory, boasting cherry, leather, tobacco, wild thyme and eucalyptus notes. A sweet fruit essence offsets the dense tannins. The finish stretches out.

94 points - \$49.99

Cameron Pinot Noir Dundee Hills 2014

\$25.99/\$20.75 by the case

No scores to boast of here (not Cameron's style) but limited and in demand as well, and rightly so; it's a stunning value. All the fruit is from Clos Electrique and Abbey Ridge vineyards, including some 40 year old Pommard vines. 2014 delivered for many a generous crop load and these are the types of wines we dream about from such a vintage. With an abundance of high quality, perfectly-ripened fruit from older vines in a top vineyard, what's a winemaker like John Paul to do? Make customers happy, sell the wine quickly, then go fly fishing of course! Pretty, rosy cherry aromatics are married to darker fruit on the palate with hints of spicy funky notes that for years

has been a hallmark of Cameron Pinot. Silky across the palate and satisfyingly plump in texture (thanks to 2014 weather), there's a well of complex flavors lurking within its compacted layers. More serious, age-worthy and promising than the price suggests, this will provide years of Pinot pleasure, if you can wait that long.

...and Wines for Hot Weather

Avinyo Petillant 2015

\$13.99/\$11.20 by the case

We're happy to see the new vintage of this past summer favorite, a slightly fizzy Txakoli/Vinho Verde impersonator from Spain's Penèdes region. Avinyo is a small family-run Cava estate located outside of Barcelona. Although they make terrific full-on bubbly, they always admired the summery spritzzy quaffers from their Basque neighbors to the northwest and finally decided to create their own version. They call it a *vi d'agulla*, Catalan for prickly wine; zesty and refreshing, it wakes up the taste buds and is a lovely way to start a warm summer evening with or without food. Comprised of 80% Petit Grain Muscat and 20% Macabeu, this shows a honeyed almond marzipan playfulness on the nose but is completely dry on the palate. The initial burst of spritz is refreshing and invigorating but then the wine gets creamy on the palate with Asian pear and red apple flavors before finishing clean and crisp.

Marcel Lapiere Raisins Gaulois 2015

\$15.99/\$12.80 by the case

Dubbed "pure, unadulterated pleasure" by the importer, this 100% Gamay comes predominantly from Morgon, one of the best appellations in Beaujolais. Bottled just after a winter settling to capture the purity and freshness of the fruit and wow, did they succeed this vintage. Fragrantly aromatic and cheery as all get-out, the juicy cherry fruit is round and soft on the palate balanced by a refreshing cranberry zestiness that pulls the flavors along. Flashes of

floral iris, cinnamon and red licorice add interest but the real fun is the unabashedly jolly fruit, bright and fleshy. Lapierre is a star of the appellation, a pioneer in the return to organic natural winemaking and this clearly has the soul of a more serious wine; it offers complexity if you want to look for it but a charming simplicity if you don't. Chill it slightly and enjoy.

Moulin de Gassac Guilhem Rosé 2015

\$14.99/\$11.99 by the case

An early favorite so far this summer and a hit at our big rosé tasting, this Languedoc pink crackles with intensity, delivering a steely almost lemony jolt to accompany the pretty strawberry and crushed red berry fruit. Focused and racy yet airy and long on the palate, this just seems to capture so many of the best things about summertime rosé drinking. 50% each Syrah and Carignan from organic vineyards outside the Mediterranean town of Montpellier.

Small Vineyards Italians

Brunelli Poggio Apricale Rosso Toscana

2015 \$16.99/\$13.60 by the case

Luca Brunelli produces world-class Brunello from the family's tiny 5-hectare estate in Montalcino and even this basic Toscana Rosso is mostly Sangiovese Grosso (the Brunello clone) and has that unmistakable bit of Montalcino magic. This is bigger, richer and more complex than the 2014 with a long list of adjectives. The fruit is dark - amaro cherry, blackberry, dried plum - and surprisingly spicy with sage, rosemary and even fresh cracked pepper popping out of the black hole of fruit. The aromatics take your senses through damp mushroom-dotted woods and pungent fields of turned earth; so much so that I couldn't help planning a hearty meal to pair with this, after I finished my long woodland stroll.

Marchetti "Later Harvest" Verdicchio 2015

\$17.99/\$14.40 by the case

Still a favorite, still deliciously unique. Early reports say 2015 looks to be a great vintage in many parts of Italy, and this 2015 white seems to have it all: luscious and creamy as always but also precise and focused; the tension between the rich rolling flavors and the concentrated stone fruit acidity is electric. Intense, layered and super smooth across the palate, the ripe melon and pear flavors are vibrant and crystalline, dusted with light flint and brown baking spice notes, while dried mango and bitter orange zest alternate on the persistent finish.

La Quercia Montepulciano d'Abruzzo Riserva 2012 \$20.99/\$16.80 by the case

A favorite two years running, this full-throated red is substantial and multi-layered, a huge step up from the basic stuff. Like all good wines the quality starts in the vineyards with 40+ year old vines, strictly organic farming and very low yields: 1 plant = about 2/3 of a bottle. Aged one year in oak then one year in stainless, the wine has character and depth as well as an open-knit developed personality. Creamy in texture, the mass of brooding black plum and blackberry fruit is shaded overall with a host of pastoral images and aromas - wet fertile dark soil, crushed rosemary, smoked meats and balsamic - while cocoa flavors suffuse the strappy finish.

July Tastings

Dr. Loosen and Robert Weil

What a great opportunity to have both the iconic Ernie Loosen from the Mosel's Loosen Bros. and Nicholas Pfaff from Robert Weil in the Rheingau here to pour a variety of excellent wine. Inspired by traditional styles made by his grandfather, Ernie has new dry style bottlings to showcase,

while Nicholas will run the power range from dry to Spatlese. Come experience the many joys of Riesling!

Friday July 22, 5-7:30pm, 8 wines, \$15

Friday Evening Tastings: **Flights From 5-7:30pm - just come on by!**

July 8

We're still in a party mood this week of July 4th; let's fizz it up with **bubbly from around France including the mother lode Champagne**. Crémant de Bourgogne, Alsace, Loire and a rare sparkling Muscadet. \$15

July 15

With an expected Bastille Day hangover and hazy memories of southern French adventures, we're in the mood to revisit the **2012 southern Rhône vintage via Châteauneuf du Pape, Gigondas and Vacqueyras**. A strong vintage drinking well now: Autard, Bois de Boursan, Roubine and more. \$17

July 22

The **Riesling Invasion** invades GWB! Winemaker **Ernie Loosen and Robert Weil** ambassador Nicolas Pfaff are ready to attack your palate with killer Riesling. See above for more details. 8 wines, \$15

July 29

No Tasting

August 5

The **2014 white Burgundies** that have rolled in have a lot to offer. Come taste a range from Chablis, Chassagne Montrachet, St. Veran and more. \$15

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

July 9

Summer seems to be a good time for **Portuguese wines** from spritzy Vinho Verde to medium-bodied reds. We'll pour a range from different regions. FREE

July 16

The charming Kristin Kluvers will pour a sampler of **Small Vineyards Italian** wines, freshly arrived from our **Direct Import** order. FREE

July 23

All northwest reds are 20% Off this sale weekend so it's high time we invite Perry Bishop in to pour **Pinot Noir from McKinlay Vineyards**. McKinlay has been quietly making Burgundian style Pinot since the late 80s and still is. The 2014s are pretty and pure. FREE

July 30

Summer-weight Italian reds: when you want more than pink but less than purple. Corvina, Sciava, Frappato, refreshingly tasty and fun to say. FREE

August 6

John Soares from PDXWines comes in to pour fun yet high **quality summer slurpers**. Avinyo Petillant, Lapierre Raisins Gaulois, Tintero Rosado and more. FREE

July Case of the Month

\$112

FYI: The case contains 1 bottle each of our 12 selections at a discounted price. You are also welcome to purchase the wines individually, as part of a custom mixed case (receive a 10% discount), or by the whole case (receive a 20% discount)

Casa Contini Brindisi Riserva 2013

Brindisi, one of Puglia's oldest DOC's, is located near the better-known Salice Salentino appellation. A blend of 80% Negroamaro and 20% Malvasia Nera, it's decidedly southern Italian but also slightly exotic. The nose offers a mix of warm wood, Asian spice, cured tobacco and a dusty earthiness that is suggestive of lonely open spaces. The mellow flavors unfold slowly, from plum to boysenberry to marionberry; one sip sappy, the next a more taciturn spiced raisin. Medium weight, the flavors hang long on the palate hinting at turning chewy but stopping just short, as the tannins cascade gently into the distance. **\$11.99**

Couron Marselan 2014

Marselan is a little-planted hybrid varietal created in the south of France in the 1950s. A cross between Cabernet Sauvignon and Grenache, it doesn't really taste like either of them but offers its own curious flavor profile. Fragrant with early summer roses, warm plum sauce and a hint of exotic Asian spice, this is broad and soft across the palate with flashes of strawberry rhubarb adding lift and bite. Typically medium-bodied and low in tannin, this seems richer than previous vintages but is still well-suited to summer drinking. **\$9.99**

Laberinto Malbec 2014

This Mendoza red showcases Malbec's historical roots in southwestern France as it tastes almost more European than Argentine. Dark and subdued in style, it eschews the exuberantly fruity and oaky profile common to many Argentine Malbec instead delivering peppery black plum and licorice flavors that are long on the palate finishing with a light chewiness. **\$9.99**

Pellehaut Gascogne Blanc 2015

A slurp-it-down summer quaffer with the soul of a Vinho Verde just with more flesh and intensity, this offers a simple yet satisfying pleasure, refreshing and carefree. Racy and crackling fresh, the pink grapefruit flavors electrify the palate while raspier lime zest notes pop in and out, crescendoing on the snappy finish. **\$9.50**

Lenore Syrah 2014

Thanks to the voluminous 2014 vintage, a summer price break brings this lusty Syrah down to the BBQ/wedding price range, perfect for pleasing a crowd in local style. Shades of cocoa hover above the marionberry/blackberry fruit and the whole package is easy-going and smooth. A light rustic brambly note on the finish adds contrast and depth. **\$9.99**

Jordanov Rkaciteli 2015

Rkaciteli is an old varietal found across Macedonia and Greece and this reminded me of those captivating coastal Italian whites (like Vermentino) that can transport you immediately to happier climes. A few sips in I imagined myself on the Mediterranean, the warming sun on my face, a cooling sea breeze in my hair. Brisk, floral and invigorating with a salt-tinged lemon snappiness, the mid-palate offers taut flavors of dried island fruit - pineapple, mango, papaya - before finishing with pleasing notes of almond taffy. **\$9.99**

Clos de Nit Montsant 2014

Montsant lies next to the more famous Priorat region, sharing its jumbled mix of varietals and in some cases, its black slate soil. A younger appellation and less known, it offers many Priorat-like reds at lower prices. This five-varietal blend is old world and minerally in style but not rustic, carrying its weight well. The fruit runs dark and condensed, black plum heading to raisin but with enough bright red berry tartness and rosy floral highlights to balance it out. **\$9.99**

Ravier Jacquère 2015

Jacquère is a main varietal in France's Savoie region, nestled in the foothills of the Alps. This new arrival offers a classic Alpine meadow personality of airy fresh herbs and a mineral backbone with a richer fleshier texture than most. Flavors of Bosc pear and white peach blend with a grapeskin grippiness before finishing with a citrus twist. **\$11.99**

Lorelle Pinot Grigio 2015

Plumper than last year and more toothsome in texture, this is still dry crisp and zippy with mild peach and honeydew melon notes gliding into a crunchy, lightly spicy finish. **\$9.99**

Espelt Garnacha Rosado 2015

We've tasted a lot of \$10 rosé lately and while most of them were passable to pretty good, this one stood out. Pretty, floral and expressive, it has a zesty refreshing quality and persistent intensity that just made us want another glass. Aside from the delicate red berry notes, there's a light briny quality that made us long for a plate of oysters, salt cod fritters or an anchovy-laden *salade niçoise*. From the French-Spanish border. **\$9.99**

Rio Madre Graciano 2014

This new vintage of a past favorite again delights. Graciano is a minor varietal in Rioja, typically added in small percentages to Tempranillo-dominant blends to add color, body and softness. Since 100% bottlings are rare, this is a nice chance to taste the varietal solo. Smooth plush and broad on the palate, the marionberry and red plum fruit is ringed by cured tobacco and a hickory wood smokiness with tangy pomegranate highlights on the finish. **\$11.50**

Travignoli Chianti Rufina 2013

July doesn't scream Chianti to me but this was so surprisingly multi-dimensional and appealing for the price that we said *sì, va bene!* Traditional and slightly rustic in style, this is awash in spicy savory dark red plum fruit with Rufina's characteristic leathery underbrush note. It softens briefly mid-palate with sappier cherry before finishing with earthy tannins. **\$9.99**