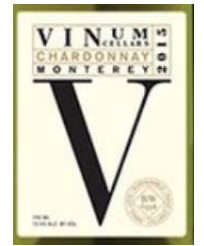




## ***FEBRUARY SPECIALS***

**2015 Vinum Cellars Monterey Chardonnay** *This is a gorgeous white, with tropical fruit, honeysuckle and vanilla in the nose. These are the flavors as well, with a faint nuttiness in the finish. Nice with dense-flesh fish on the grill.*

**SPECIAL: \$15.99**

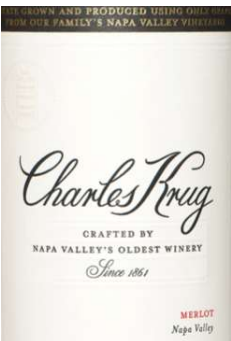


**2017 DeWetshof Limestone Hill Chardonnay** *comes to us from South African vineyards of heavy clay and (as its name suggests) limestone. It was made in just steel, so one experiences a pure fruit expression. In this case, it's grapefruit and orange in a rich texture and with impressive length.*

**SPECIAL: \$17.99**

**2014 Purple Heart Napa Valley Red** *starts with invitingly complex aromas of blackberry, fennel and plum. Deeply colored and silky in texture, it has a wisp of spice toward the finish. Enjoy its food-versatility any time in the next couple years.*

**SPECIAL: \$16.99**



**2014 Charles Krug Napa Valley Merlot** *From one of Napa's legendary (dare one say venerable) estates comes this excellent value Merlot, loaded with scents and flavors of currant and plum, accented by spice. So supple and long. We don't see too much red of this quality with "Napa" on the label at \$20 these days.*

**SPECIAL: \$19.99**

**2016 Charles Krug St. Helena-Napa Valley Sauvignon Blanc** *And while you're stocking up on the above wine, don't forget Krug's aromatic, crisp, citrusy Sauvignon Blanc. It is a superb sipper or brunch wine, or one to accompany poached white fish or garlicky steamed mussels.*

**SPECIAL: \$14.99**

**2015 Four Graces Willamette Valley Pinot Noir** is a lovely ruby in color, and offers aromas and flavors of black cherry, earth and spice. Medium-full in body, it is intense and round and lengthy. Lots of style here! Pair with grilled chicken or salmon or goat cheese with salami.

**SPECIAL: \$29.99**



**2016 Four Graces Willamette Valley Pinot Gris** Lately when people are looking for 'something else' for a white to try, we've been putting them onto Oregon Pinot Gris. This one being a good example: bright, crisp, weight without heaviness, pure fruit without overripeness. Refreshing and versatile. Enjoy in the next two to three years with steamed lobster (side of butter, of course).

**SPECIAL: \$17.99**

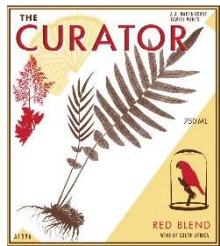


**2015 Paulucci La Posta Malbec** This variety gets a bad rap as \$5 cheeseburger wine—and admittedly there's plenty of that around. But taken seriously it can yield fine, impressively substantial wines! Paulucci's opens with complex scents of cherry, raspberry and violet, with a touch of oak. There is abundant berry fruit on the palate, some nice spice, and a gently toasty vanilla aspect in the close. Great with grilled lamb chops or a juicy marinated flank steak.

**SPECIAL: \$19.99**

**2016 Casa Ferreirinha 'Esteva' Douro** begins with a forward, intense bouquet of dried flowers and pepper and berry fruit. These are all on the supple palate impression as well, and the finish (and overall impression) is quite stylish. A good value and a versatile food wine (tacos with grilled chicken were fantastic!) to enjoy over the next two years.

**SPECIAL: \$10.99**



**2016 Badenhorst "The Curator" Red Blend** is a predominantly-Shiraz blend from sunny South Africa. Medium-full and well-balanced, it's got plenty of blackberry and earthy-spice flavors. Enjoy with 'kicked-up' preparations like chili or spice-crusted steaks.

**SPECIAL: \$10.99**

**2015 La Lecciaia Rosso Di Montalcino** is a delicious entry, with a brick red/garnet color, spicy/leathery/leafy aromas and flavors and a long, earthy finish. Pasta Bolognese is amazing with it!

**SPECIAL: \$15.99**



**2015 Terre Nere Rosso Di Montalcino** is pale violet/ruby in color, with forward Sangiovese scents and flavors. Very elegant, with floral and blackberry essence in the finish.

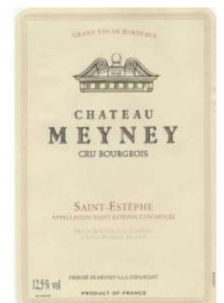
**\$21.99**

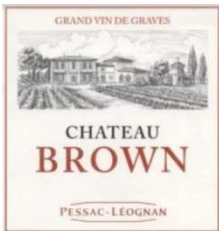


**2015 Chateau Meyney St. Estephe** is a beautiful claret from a fine producer. Loaded with black raspberry, cocoa and cassis. Silky and well-knit, this will evolve over many years in the cellar- enjoy it now

after decanting for a time to open it up.

**SPECIAL: \$49.95**





**2015 Chateau Brown (Pessac-Leognan)** *is a pure ruby in color, with full, rich lengthy flavors of blueberry and strawberry and black currant. So much finesse and complexity, it just about begs for a fine roast, but would be very nice with good cheese and a baguette, too.*

**SPECIAL: \$39.95**



**2015 Chateau Dauzac Margaux \*\*LIMITED\*\*** *And speaking of lovely Bordeaux, we have a small quantity of this stunning wine from the great Dauzac estate. A blend of 72% Cabernet Sauvignon and 28% Merlot, it was made in about half new oak. Very polished and cassis-driven with a stony vanilla finish, this is a long-haul wine, enjoyable over 20 years easily.*

**SPECIAL: \$79.95**



**2016 Thevenet "Les Clos" Bourgogne Rouge** *There's a reason why this is one of the best selling red Burgundies not just here but in France: it has such an appealing roundness to its berry and fennel flavors, and a virtually limitless food friendliness. Enjoy it with stews or grilled salmon or shrimp toast any time in the next four years.*

**\$21.99**



**2015 Famille Perrin Vinsobres** *comes from a little spot about 25 miles north of Chateauneuf, where 2015 was a terrific vintage. It's Grenache (vinified in steel) and Syrah (made partially in wood), with a core of black fruit accented by flowers and a smoky/savory element. Cocoa in the close. A great Rhone bargain at under \$20!*

**SPECIAL: \$17.99**



**NV Warre's "OTIMA" Ten Year Old Tawny Port** *We've written before about how much we love Tawny: its beautiful copper hue and complexity and accessibility. Warre's wants this one to be easy to love, with a full-but-not-heavy feel, balanced sweetness and silky caramel. Success!*

**SPECIAL:\$23.99**

**NV Warre's "OTIMA" Twenty Year Old Tawny Port** *is everything the above wine is, but a "step up" in every dimension. Rich, deep butterscotch, fig, walnutty finish. Velvety texture. An excellent dessert course all by itself, or with nuts and soft cheeses or chocolate truffles.*

**SPECIAL:\$44.95**



**2015 Siro Pacenti Rosso Di Montalcino** *This duo from Pacenti would make a great side-by-side tasting! This Rosso is rich ruby red in color, with a softness throughout and delicious cherry fruit. Enjoy it in the next three or four years.*

**SPECIAL: \$29.99**

**2012 Siro Pacenti Brunello Di Montalcino** *is, like the above wine, laden with cherry fruit, though it expresses darker in this one, and there are earthy accents. The finish is clean and it has a bit more aging potential- maybe 6-8 or 9 years. Really beautiful & substantial!*

**SPECIAL: \$49.99**

**2011 Eguren Ugarte Rioja Reserva** *Our last "dynamic duo" for the month comes from Spain. This fantastic Reserva took 20 months in the barrel, imbuing it with gentle woody aromas and accents to its supple red fruit. Perfectly balanced in the close.*

**SPECIAL: \$17.99**



**2014 Eguren Ugarte Rioja Crianza** *We really dig this easy, brightly-fruited, uber-food-friendly red. Drink over the next two years. And here's a pro-tip: it's great base for a sangria! Toss in some sliced oranges and limes and some Spanish sparkling cava (and maybe even a little rum or vodka).*

**SPECIAL: \$11.99**

# GREAT BORDEAUX COMES DOWN TO EARTH

Anyone who's been around the business as long as we have has seen prices of good Bordeaux rise to ridiculous heights and stay there for the last 25 years. Lovers of what many call the world's greatest wines have grown accustomed to shelling out *bigly*, and not a few have taken their palates elsewhere in search of value. We've passed on so many offers over the years, knowing that our customers would look at the prices, and then at us, and say, "are you serious?"

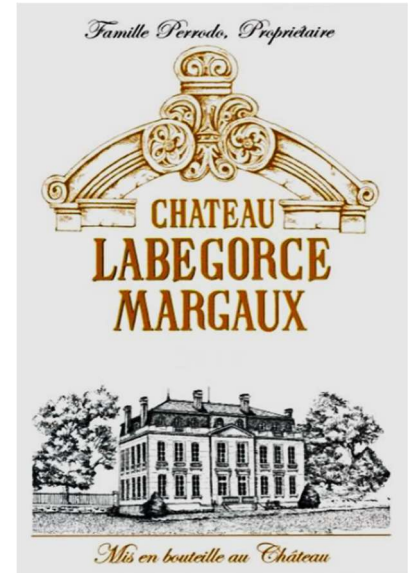
In the last year or so, though, there has been a glimmer or two of sanity: very, very good Bordeaux offered at bearable cost. We're not going to call it a trend at this point, because a lot of the well-known properties are still operating in requires-a-second-mortgage-to-buy-it level. But take this one, for instance, a **Margaux from Chateau Labegorce**. Half Cabernet Sauvignon and almost half Merlot (with a little Cabernet Franc and Petit Verdot in the blend), produced in about half new oak.



From our group's notes: *"big black cherry.. plum.. great focus.. very ageworthy.. excellent balance.. super long"*

This is a wine that **reminded us of some of the superb vintages** we've been privileged to enjoy, like 1989, 2000 and 2009. That this kind of quality can be had at this price is, again, a rarity worth serious consideration, and we've put an **extra discount on case purchases** to make it easy to do what you should do with a wine like this: buy it in quantity!

**2015 Chateau Labegorce Margaux**  
**SPECIAL: \$49.95**  
**BY-THE-CASE SPECIAL: \$39.95/btl.**



## BACK IN STOCK!

Because it's bottled to our own blending instructions, Jefferson's Nine Acre Wine & Spirits Blend Kentucky Bourbon has to be special-ordered from the distillery, not just plucked from the shelves of their warehouse. Our customers have proven to be big fans, and we didn't accurately anticipate demand (which is our way of admitting we accidentally let our inventory run out). But take comfort, Bourbon lovers! This dandy is back in stock with all its super-smooth nutty/smoky/vanilla deliciousness! Come 'n' get it before our anticipation-of-demand powers fail us again!

**Jefferson's Nine Acre Wines & Spirits Blend Bourbon: \$35.99**

