



NOVEMBER-DECEMBER SPECIALS



NV Breganze Extra Dry Prosecco *This time of year there are so many occasions for bubbles, so make sure you have plenty on hand! This pale-straw sparkler has lovely apple and pear aromas and flavors and a touch of nuttiness in the close. Round and just the other side of dry, it'll be a crowd pleaser all season.*

SPECIAL: \$12.99

2017 El Xamfrà Brut Cava *opens with vanilla and apple scents, which lead to dry citrusy flavors with a touch of herb. Impressively persistent and another candidate for buying-in-quantity!*

SPECIAL: \$11.99



LOUIS MICHEL & FILS



Petit Chablis
APPELLATION PETIT CHABLIS CONTRÔLÉE

2018 Louis Michel & Fils Petite Chablis *We have a trio of great Chablis this month from Michel, starting with this one: eight months in stainless steel keeps it bright and lively, with floral and chalk accents to its pure citrus fruit.*

SPECIAL: \$27.95

2018 Louis Michel & Fils Chablis *draws fruit from eight well-situated parcels. It delivers character of peach and stone, green apple and lemon. Rich throughout, this is drinking wonderfully right now and will enhance many foods, including poached white fish, roasted poultry, and herbed goat cheese.*

SPECIAL: \$32.95



2017 Louis Michel & Fils Chablis Premier Cru 'Montmain' *This is just plain stunning! Deep aromas and flavors of nuts and citrus peel and mineral, with an attractive floral aspect to the close. Very pure and elegantly styled, it will bring joy to your table and makes an excellent gift for your most-favored wine-loving friend!*

SPECIAL: \$47.95

2018 Domaine Gueguen Bourgogne Chardonnay Cotes Salines is made from a parcel just on the edge of Chablis (meaning you're essentially getting Chablis at a discount). This is stony and softly-textured with clean lemon-shaded flavors. Enjoy in the next 18 months or so.

SPECIAL: \$14.99



2017 Domaine Gueguen Sacy Sacy is a somewhat obscure variety that grows around Chablis, often used for blending and often, frankly, unremarkable. But Gueguen gets very fine results here: this is clean and round, with apple and lime fruits and a ribbon of minerality. Fantastic with shellfish and other seafoods or as a sipper.

SPECIAL: \$17.99

2018 L'Ormarine 'Carte Noir' Picpoul de Pinet is bright gold in color, and releases pear and citrus aromas. In the mouth it is expansive, with balanced orange/lemon flavors and a lively finish with a touch of dry herb. Great with grilled fish or poultry, now or over the next year or two.

SPECIAL: \$12.99

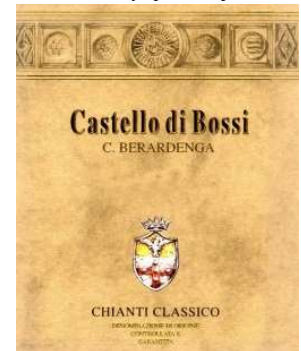


2018 Colonia Las Liebres Bonarda Clasica is an Argentinian wine made from an old Italian variety. It is deep ruby/purple in color, with ripe, plentiful fruits right up through the finish. But it's not just a 'fruit bomb', as it exhibits balance and complexity as well. Very food friendly, especially with things coming off the grill.

SPECIAL: \$12.99

2015 Castello di Bossi Chianti Classico This terrific example reminds us of the solid, expressive Chianti we were enjoying 20 years ago: gobs of dry dark cherry fruit and earth and mocha. Nuts and mineral in the finish. Velvety from beginning to end! Just awesome with slow roasted meats, meaty pizzas or hearty red-sauced pastas.

SPECIAL: \$21.99



2017 Colome Autentico Malbec There may be a whole supermarket aisle devoted to South American Malbec these days, but it's nevertheless possible to find examples of real distinction, and here are two. This "Autentico" is deeply colored and boldly scented with blackberry and spice. Clean and concentrated with currant and dried fruit flavors. Lengthy and stylish!

SPECIAL: \$27.99

2017 Colome Estate Malbec is generously loaded with vibrant blackberry, blueberry and floral character. Complex and full, it offers a balanced, dry finish. Exemplary 'red meat' wine for all kinds of preparations. Excellent with aged cheeses as well.

SPECIAL: \$27.99





2018 Michael David “Freakshow” Chardonnay was partially (about a third) French-oak-barrel-fermented and is introduced by forward aromas of tropical fruits and peaches. It is luscious and citrusy on the palate, with a kiss of spice and vanilla in the finish.

SPECIAL: \$17.99

2018 Berroia Txakolina Basque-region wines have a not-entirely-undeserved reputation of being funky (and not in a good way) and rough. Or just weird. Notice you have NEVER seen one in these pages; not many make it out of Spain, actually. But wait! What’s this? A juicy, pear-and-tangerine-laden, crisp, minerally white with a lovely floral finish? And with a broad affinity for food? Yes and yes! Don’t call us won-over on Basque wines in general, but definitely we’re won-over on THIS ONE-- and so will you be!

SPECIAL: \$19.99



2017 Giuseppe Cortese Langhe Nebbiolo This is such an elegant, delicious-to-drink wine, you may forget to take time to savor its fine qualities of ripe raspberry and dried fruit and nutmeg; its long dry cherry ending. This will pair well with any meat cooked low-and-slow, or rich risotto. Enjoy any time in the next three or four years.

SPECIAL: \$22.95

2015 Tenute Lunelli ‘Ziggurat’ Montefalco Rosso is a complex, layered blend of 70% Sangiovese, 15% Sagrantino and 15% Cabernet/Merlot mix. Rich ruby in color, it is supple and balanced, with good power behind its black and red fruit. Enjoy now or in the next two years.

SPECIAL: \$17.99



2018 Piazza del Castello Rosso Toscana This ‘SuperTuscan’ is a mix of 60% Sangiovese, 30% Cabernet Sauvignon and 10% Merlot. Very forwardly fragrant, it has ripe red berry flavors with notes of earth and cocoa in the finish. Excellent with roasted or grilled meats, or meaty pizzas.

SPECIAL: \$14.99

2018 La Scolca Gavi dei Gavi The best Gavi is some of the world’s best white wine. And this one is pretty special: intensity of aroma and flavors, incredible length, almond and stone accents. Enjoy this now, or allow it to evolve over the next three to four years.

SPECIAL: \$49.95



2014 Dell'Unita Barolo We sometimes hear that people are afraid of Barolo—it might be ‘too big.’ And while folks are correct that these are no thin lightweights, FEAR NOT! The kinds of concentrated dark fruit and earth elements in Barolo in general, and in this one in particular, are certainly not unique, and certainly not overpowering. It’s actually quite versatile.. pair with seasoned meats, hearty stews or flavorful aged cheeses (so delicious, for example, with chunks of parmesan).

SPECIAL: \$29.99

2018 Tiefenbrunner Pinot Grigio *Tiefenbrunner is a producer we've been enthusiastically selling for decades, during which time Pinot Grigio's popularity has waxed and waned (and waxed again!). Straw gold in color, it is full and complex, with nice dry flavors of pear and orange. A superb sipper or partner for poultry of just about any kind.*

SPECIAL: \$14.99



2013 Arnaldo Rivera Barolo *is another very alluring Barolo, with floral and fennel aromas, which lead to rich, balanced cherry and strawberry. It lingers with strength.. an indication of the numerous years this wine still has to offer.*

SPECIAL: \$35.00

2017 Damilano Barbera d'Asti *is deep garnet/purple in color, with scents of spice and cherry and violet. In the mouth are cassis and vanilla flavors with richness and persistence. Enjoy this one over the next couple years.*

SPECIAL: \$21.99

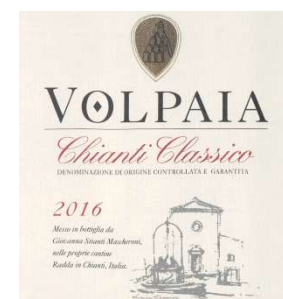


2018 Bricco al Sole Montepulciano d'Abruzzo *Looking for a new red go-to? Give serious consideration to this flower-and-berry-scented, dry and supple release. Medium-full, it will pair with way more dishes than we have room to list here! Again.. grab it in quantity!*

SPECIAL: \$11.99

2016 Volpaia Chianti Classico *This deep brick red Chianti is predominantly Sangiovese, with a small amount of Merlot. It is smooth and deep, with a complex array of flavors including cherry and strawberry, vanilla and earth. A natural for pizzas and pastas, it's also nice with Tex-Mex and Korean BBQ.*

SPECIAL: \$19.99



2016 Castiglion del Bosco Rosso di Montalcino *This is one where the gentle aroma may lead you to underestimate the depth and power of the fruit on the palate. Which is to say: it's substantial. Very luscious and long, this finishes (eventually) with a touch of herb.*

SPECIAL: \$22.99

HAPPY HOLIDAYS

From all of us at Nine Acre Wines!!