

Tasting Notes
Nov 2018 Pick-up
Festive Holiday Wines



Welcome to your November 2018 Smart Wine Club pickup. This will be our second annual holiday mixed case, exploring an assortment of festive wines. My choices include a sparkling and some bottles that I think will work well at a cocktail party or with your holiday meals. All are perfect options for a hostess gift, and I've tried to find bottles that not only taste great but look great too!

If you do end up loving one of these and want to make it your "holiday house wine" this season, just call or email me – I'd be happy to help with a special order.

If you'd like to add an extra bag or two, we can help you with that – a Smart Wine Club mixed tote of wine makes a wonderful gift for a favorite friend or special client. If you'd like to do this as a gift, of course we can provide tasting notes without pricing!

I wish you joyous holidays over the next couple months. Happy Thanksgiving and Merry Christmas from me, and best wishes for whichever celebrations you and your family enjoy. I hope you will enjoy sharing these wines with your nearest and dearest friends and family, and I hope that they will add to the happiness of each occasion.

- **2014 Antech Crémant de Limoux Rosé "Cuvée Emotion", Limoux, France** – Did you know that the region of Limoux is the birthplace of sparkling wine? They've been making it there since 1544, long before Dom Perignon starting making bubbles in Champagne! Antech (pronounced an-tesh) always produces this wine in the natural style, with zero dosage (added sugar). The wine is a delicate pink/salmon color and has an enticing nose of fresh red fruits and springtime flowers. It is made from an unusual blend of 66% Chardonnay, 20% Chenin Blanc, 10% Mauzac and 4% Pinot Noir.
Reg retail: \$19 Smart price: \$17

Pronunciation: This style of wine is pronounced cray-MON duh lee-moo

Pairing: Absolutely perfect as a light aperitif instead of a boozy cocktail, when you're trying not to overindulge. Great with hors d'oeuvres, seafood, or Thai food.

- **2016 Domaine de Marce, Touraine Oisly "Coulee Galante", Loire, France** – This lovely Sauvignon Blanc is the result of a small French family farm of less than 100 acres, passed down through generations and hand-tended by the winemaker. This single-varietal, single-vineyard wine comes from the region of Touraine-Oisly, well-known for producing some of the best Sauvignon Blanc in the Loire. The wine is dry, lively, fruity, refreshing.
Reg retail: \$16 Smart price: \$14

Pairing: Buy some fresh goat cheese, roll it in a mixture of your favorite minced fresh herbs, and enjoy with this bottle.

- **2016 Domaine Pouillon Edelzwicker, Columbia Gorge, WA** – Sounds like another French wine, but this one is actually made by a French winemaker who was the youngest son of a noble French family. After studying winemaking and working in France, he moved to America to make a name for himself and settled on buying land in the Columbia Gorge region of Washington. The term Edelzwicker is an Alsatian term meaning “noble blend” and refers to white blends that may contain Pinot Gris, Riesling, Gewurztraminer and Muscat. This blend contains the first three but not the last. You’ll enjoy notes of peach, green apple, spice and minerality. The wine is completely dry yet aromatic and floral. Reg retail: \$19
Smart price: \$17

Pronunciation: This style of wine is pronounced Ā-dull-zvi-care

Pairing: This would be a great wine to enjoy with a classic, winter cheese fondue or raclette dinner.

- **2015 Villadoria Senatore Primo, Piedmont, Italy** – I love this bottle, which is an homage to the now-deceased patriarch of this wine-making family. The wine itself is a lovely blend of Dolcetto and Barbera, resulting in a soft and easy-to-drink red that can pair easily with a variety of dishes. Translation – this is a great choice for our weird, wonderful, hodge-podge American meal known as Thanksgiving dinner. On the nose, you’ll enjoy fruity berry and plum aromas with hints of violet and almond. The winemakers state this wine has a “yesteryear style” to accompany “evenings of song and laughter.” Sounds perfect to me...
Reg retail: \$12 Smart price: \$10

Pairing: As I mentioned, this is a great choice for Thanksgiving dinner, as it is light enough to pair with appetizers, will work with a number of varied side dishes, and can stand up to lighter meat dishes. It’s also likely to suit a variety of tastes.

- **2011 Otazu Premium Cuvée, Navarra, Spain** – Bodegas Otazu is one of only 14 wineries in Spain to achieve the highest “Vino de Pago” certification. They are the farthest north producer of red wines in the country, and the micro-region has been known for its excellent wines since the Middle Ages. This luscious blend of Cabernet Sauvignon, Tempranillo and Merlot offers flavors of dark chocolate, herbs, spice and smoke. Excellent structure and balance. Reg retail: \$16 Smart price: \$14

Pairing: This would be wonderful with richly roasted meats or any of your favorite winter stews.

- **2015 Gilbert Cellars “Left Bank” Red Bordeaux Blend, Horse Heaven Hills, WA**
Another one from Washington State! We were able to get the special-edition holiday wrap on our shipment of this delicious red blend – it features the cool herd of mountain goats that roams Gilbert Peak, a mountain nearby the winery that is named after the founder’s grandfather! This is a Bordeaux-style blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Aromas of black cherries and herbs on the nose, with flavors of mushrooms, cedar and berries. Reg retail: \$21 Smart price: \$18

Pairing: A fun pairing to try is a dish of beef enchiladas in a red chili sauce. The smokiness of the roasted red chilis, earthiness of the cumin, and fat from the beef and cheese is the perfect partner to this type of wine.