



Wines from Wine Spectator's Top 100 Wines of 2018

Wine Spectator's much anticipated list of the **Top 100 Wines** of the year has been released. We've chosen a few to feature here, and we have more than 25 of them in the store. Look for at least one at our Friday tastings this month.

Just 125 miles north of San Francisco in Anderson Valley, Roederer Estate is run by a sixth generation descendant of Champagne Louis Roederer's founder, bringing 200 years of winemaking tradition to the winery. Crafting its California Brut wines since 1982, the first debuted in 1988. Blended from 60/40 Chardonnay and Pinot Noir, not unlike classic Champagne, the **Roderer Estate Brut** is rich, thanks to the addition of oak-aged reserve wines to the cuvée. Made with organic and biodynamic principles, it's aged two years. It has body and richness with dry fruit flavors. **#27 93 WS \$20.99**

One of Landmark Vineyards' founders in 1974 was Damaris Deere Ford, great, great granddaughter of John Deere, inventor of the first steel plow. Located at the foot of the Mayacamas Mountains in Sonoma Valley, their reputation for making fine wines was etched in 1993 when renowned winemaker Helen Turley implemented using



Breathtaking Caparzo Vineyards in Montalcino, near Siena

whole cluster grapes, native yeasts and French oak aging. Grapes for the **2015 Landmark Vineyards Overlook Chardonnay** were hand harvested, then aged 10 months in French oak, yielding an elegant wine tinged with lemon, golden apple and vanilla flavors. **#78 91 WS \$16.99**

Founded in 1859, Maison Louis Jadot makes exquisite wines. Balancing varietal character from appellations including Côte d'Or and Saône et Loire allows the winemaker to merge fruitiness and fine grained tannins in the **2015 Louis Jadot Bourgogne Pinot Noir**. Aged nine to 12 months in vats and French oak barrels, this Pinot has cherry and mineral notes with a silken texture. **#68 90 WS \$18.99**

Located near Siena, Italy, San Felice is blanketed in

verdant vineyards and silver-tinged olive trees. Rich soils and widely varying temperatures produce distinct wines made from native varietals. Made mostly from Sangiovese buttressed with Colorino and Pugnitello, the **2016 San Felice Chianti Classico** sees malolactic fermentation in steel tanks, then 12 months' aging in Slavonian oak barrels and two months in bottle before release. Dry with appealing acidity, it has aromas of cherries, raspberries and violets. **#19 94 WS \$14.99**

Made using only Sangiovese, Brunello di Montalcino is a hallmark of Tuscan DOCG winemaking. Named *Brunello* because of its brown color, it was later determined that Brunello and Sangiovese are the same grape, but the region decided to keep the name and make its wines solely with that varietal. Born out of a collaboration of

friends in 1970, Caparzo brings together the finest practices of tradition and modernization. Grapes are hand harvested, and fermentation takes place in temperature-controlled tanks that eliminate seeds not properly ripened while retaining those that are, allowing the sought after precision that prepares the wine for at least two years of barrel aging and four months' bottle aging. Said to have more than 30 years' aging potential, the **2013 Caparzo Brunello di Montalcino** is complex with wild berry aromas and a smooth, dry and persistent finish. **#17 95 WS \$29.99**

Don't fret gift-buying this year. Whether it's Rudolph's Reds, Winter Whites or a custom gift basket, which can certainly include gems from **Wine Spectator's Top 100**, we've got you covered for gift-giving, so you can relax and enjoy the season. Merry Christmas and Happy New Year. ♦

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Did you know... Each year since 1988, *Wine Spectator* has released its Top 100 list, where editors select exceptional wines from the thousands they've reviewed throughout the year.

Wine Tastings Friday, 4-7 & Saturday, 2-5

Days not mentioned will feature New Arrivals.

Fri 12/7: Finger Lakes wines, NYS spirits, Nine Pin Cider, Whiskey tasting and holiday spirits bottle engraving

Fri 12/14: December staff picks

Fri 12/21: Wine Spectator's Top 100 wines from page 1

Sat 12/22: Wines for Christmas Day

Fri 12/28: Wines for your New Year's Eve party

Sat 12/29: Wines for a quiet New Year's Eve dinner

Mon 12/31: Sparkling wines to ring in the New Year

Cranberry Brie Bites

Adapted from *delish.com*
Yields 24

A delicious and easy-to-prepare appetizer for your holiday party.

1 (8-oz) tube crescent dough
Cooking spray, for pan
Flour, for rolling out dough
1 (8-oz) wheel brie
1/2 cup whole berry cranberry sauce
1/4 cup chopped pecans
6 sprigs of rosemary, cut into 1-inch lengths

Preheat oven to 375° and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough and pinch together seams. Cut into 24 squares. Place squares into muffin tin cups.

Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce, some chopped pecans and one small sprig of rosemary.

Bake until the crescent pastry is golden, about 15 minutes. Serve warm with Sheila's pick, below.



Earl Grey-Bourbon Punch

Adapted from *Bon Appétit*

1/4 cup loose Earl Grey tea or 4 teabags
1/2 cup honey
4 sprigs thyme
2 sprigs rosemary, plus more for garnish
1 cup freshly squeezed lemon juice
1 1/2 cups Woodford Reserve Bourbon
1/2 cup Cognac or brandy
1 tsp orange or regular bitters
lemon wheels (for serving)

Combine tea and 1 1/4 cups boiling water in a heatproof bowl. Let steep 5 minutes, then strain through a fine-mesh sieve into a measuring cup. Let cool. Meanwhile, bring honey, thyme, 2 rosemary sprigs and 1/2 cup water to a gentle simmer over medium heat, stirring to combine. Let cool, then discard herbs.

Combine tea, honey mixture, lemon juice, bourbon, Cognac and bitters in a large pitcher or punch bowl. Add 2 cups ice and stir until ice is melted and punch is very cold.

Serve punch in tumblers filled with ice, garnished with rosemary sprigs and lemon wheels.



December 2018 Staff Wine Picks

Sheila: 2017 Hamilton Russell Chardonnay (Hemel-en-Aarde Valley) \$32.99 (reg \$39.99) #57/Top 100 93 WS Aged nine months mostly in French oak barrels with small amounts aged in ceramic and stainless steel, this Chard is exquisite, striking a balance between good fruit — pear and lime — and bright acidity. *Cranberry brie bites, above

Ian: 2016 Famille Perrin Coudoulet de Beaucastel Rouge (Rhône Valley) \$26.99 (reg \$31.99) 92 JS Called a baby Beaucastel, the blend of 40/30 Grenache and Mourvedre is supported by 20/10 Syrah and Cinsault; after undergoing malolactic fermentation, it's aged in oak for six months, lending notes of black olives, juniper, flowers and red fruit. *Veal marsala

Brian: 2016 Intrinsic Cabernet Sauvignon (Columbia Valley) \$16.99 (reg \$19.99) 92 JS Blended with 4% Cabernet Franc, the final blend is sourced from Horse Heaven Hills, providing a delicate nose, intense tannins and excellent structure. Flavors of blueberry jam and chocolate are complimented by a savory, silken finish. *Grilled steak tips

Ted: 2016 Thomas Goss Shiraz (McLaren Vale) \$13.59 (reg \$15.99) 92 WS This dreamy wine is rich with plum, black cherry and spice on the palate; aging in seasoned French oak adds subtle layers of complexity, concentrated fruit and soft tannins. The finish is long lasting and deliciously dense. *Pan seared lollipop lamb chops

Bill: 2014 Chateau La Rose Chatain Bordeaux Rouge (Lalande de Pomerol) \$12.99 (reg \$14.99) Composed of 70/15/15 Merlot, Cabernet Sauvignon and Cabernet Franc, this classic Bordeaux is fermented in stainless steel and aged in French oak barrels; clay, limestone and gravelly soils create a complex wine, both powerful and elegant. *Steak frites

Tony: 2017 Domaine de Grisy Bourgogne Blanc (Côte de Auxerre) \$11.99 (reg \$14.99) Made from 100% Chardonnay grapes from Northern Burgundy, about 70 miles northwest of Dijon, the wine is fermented in stainless steel, resulting in a crisp, clean finish with notes of golden apple and lemon with a buttery smooth finish. *Coquille St. Jacques