

**January Event Schedule:**

**Saturday, January 14th ~ 4:30-6:30pm ~ In-store Beer/Mead Tasting**

- Redstone Meadery Apple Nectar Mead 750ml \$14.19
- Funkwerks Chakra 750ml \$9.49
- Crystal Springs Brewing Doc's Porter \$10.10
- Avery Vanilla Bean Stout 22oz \$12.49

**Wednesday, January 25th ~Special Wine Wednesday with Boulder Lifestyle Magazine featuring live music and a selection of Somm's Locker wines ~ 5:30-7:00 pm**

We are joining forces with Andy Manz and his crew to host a fun and unique tasting. Andy will be selecting the live music and we will be featuring four delicious wines that showcase what we like to offer with our Somm's Locker wine club. In the end, it is an opportunity to stop by for a small bite of food, some tasty wines, and great music. It should be a fun night!

**Saturday, January 28th ~ 4:30-6:30pm ~ In-store Beer Tasting**

- Crux Better Off Red 375ml \$12.99
- Duchesse de Bourgogne 750ml
- TRVE Cursed 375ml \$6.59
- Mikkeller Spontandryhop 12oz \$7.19

**Interested in building your cellar? Check out the Somm's Locker...**

Master Sommelier Brett Zimmerman has started a small group of loyal customers and friends who will take advantage of offers with hard-to-find and allocated wines. Brett will be working with the group individually to guide them in their personal monthly selections of wine. The group is limited and geared to those who would like to build a cellar, take advantage of special discounts, and have access to rare wine offers. Contact Brett at (303) 443-6761 to learn more!

**Try our Mixed Discount Cases:**

The discount assorted red case are now \$110 including tax. (We are taking the opportunity to include more variety in these cases while keeping pricing low.)  
 The mixed discount case including 6 bottles of red and 6 bottles of white will also be \$110 including tax!  
 This ends up being a 20% savings!!



*Fine Wines Artisan Spirits & Craft Beer*

twitter.com/brzimmerman twitter.com/bldrwinemrchant www.boulderwine.com

*Wine Notes - JANUARY, 2017*

**We would like extend a heartfelt thank you to our wonderful customers for another great year. We are honored to serve the Boulder community and look forward to a great 2017. We plan to kick off the new year with some fun and exciting newsletter wines from around the world, including two from Hungary! Be sure to check out our list of events, we have some great in-store tastings coming up. Cheers, Brett**

Boulder Wine Merchant suggestions for improving your wine drinking enjoyment in 2017

**Invest in better glassware.** This can be done on any budget and will make a big difference. Fine Zalto or Riedel crystal glasses are certainly a wonderful addition to any glassware collection, but the Nachtmann glasses that we have in stock for less than \$6 each will dramatically improve the taste and enjoyment of your wines. As a part of your glassware upgrade you should also consider a good decanter. Again Zalto makes some beautiful options and Riedel has a wide selection to choose from in all shapes and sizes. You can get fancy, but my favorite working decanter is the Riedel Merlot and Cabernet decanters. They are inexpensive compared to most, pour beautifully, and offer a small footprint for your dinner table space. You should consider decanting red and white wines. I decant White Burgundy all the time and it definitely improves the flavor and aromatics of the wine.

**Drink wine at the proper temperature.** This requires no money at all and is simply an adjustment that can be applied to your wine drinking preparation. Whites are easy and can be stored in the refrigerator, it is the reds that are often served too warm. Placing your red wine in the refrigerator thirty minutes before opening will make a big difference. The tannins will be less aggressive, the alcohol will seem lower, and the fruit flavors will be brighter and fresher. Give it a try!

**Educate yourself on the producers and regions of wines that you like to drink.** Tackling the world of wine is a big chore, but finding little bits of information about the wines you drink on a weekly basis will help you understand why a wine tastes the way it does. Jancis Robinson and Hugh Johnson have plenty of great books to choose from, and The Sotheby's Encyclopedia by Tom Stevenson is a great place to start. Consider the \$100 donation to access the endless amounts of updated and accurate information that is on the Guild of Sommeliers website. It is truly an amazing educational resource. www.guildsomm.com.



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**Happy New Year from the Boulder Wine Merchant!**

**Want to join a monthly wine club? Ask about Somm's Locker.**

**Check out our new retail items: chocolate, tea, and specialty foods**

**MONTHLY RED WINE**

2015 Melini 'Borgi d'Elsa' Chianti, Tuscany  
 \$8.99/btl. \$91.70/case

Melini has been producing wines in Tuscany since 1705 and is one of Chianti's oldest and most historic wineries. With over 1,200 acres in Chianti and Chianti Classico, Melini is capable of producing a large amount of estate grown wine. Borgi d'Elsa is sourced from selected vineyard sites on the south facing slopes of the Elsa river. The vineyards are planted around 1,200 feet on limestone and clay rich soils. The wine is aged in a combination of large oak casks and stainless steel to preserve vibrancy and freshness in the wine. This blend of 85% Sangiovese, 10% Canaiolo Nero, 3% Malvasia, 2% Trebbiano has lifted aromas of sour cherry, wild raspberry, dried herbs, and dark soil. Delicious with savory stews with beef and tomato - Italian inspired cuisine works beautifully, but not required for successful pairing.

**MONTHLY WHITE WINE**

2015 Giocato Pinot Grigio, Slovenia  
 \$8.99/btl. \$91.70/case

Aleks Simcic makes this wine from old vines just over the Italian border in Slovenia. The region of Brda, or Collio in Italian, is responsible for some of the best white wines produced in Europe. Since 1990, Aleks has been making wine at his family estate by the name of Edi Simcic, known as one of the more internationally styled wineries in the area. Aleks focuses on making wine using state of the art equipment and ageing the juice in French Oak barrels. The Collio or Brda region is hilly with vines planted on steep slopes of Ponka, a particular stony-marl based soil. Ripe apple, honeyed pear, and melon dominate the aromatics and palate, but a soft, subtle spice and fresh wild flower essence add charm and complexity. This is a Pinot Grigio to pair with rich pork dishes and roasted potatoes.

**FEATURED CRAFT SPIRIT**

**1792 Small Batch Bourbon, Kentucky**

Aging in barrel for a minimum of 8 years adds complexity, depth, and elegance to the finished spirit. Flavors of honey, vanilla, orange and spice.  
 \$27.98/btl. (750 ml bottle)

**FEATURED CRAFT BEER**

**Avery Vanilla Bean Stout, Boulder**

Vanilla and Bourbon barrel spice provides a fantastic essence of caramel and coffee that linger on the bold finish.  
 \$12.49/btl. (22 oz bottle)

### 2013 Patricius Yellow Muscat



Tokaj, Hungary

\$11.99/btl. \$122.30/case

The Kéessy family has a long history of winemaking in the region with a vibrant passion for producing great wines with respect to their heritage and regional style. Like many in the Tokaji region, the history of the winery is connected to the sweet Aszu wines that have defined the area for centuries. That said, the younger generation has found a passion for producing dry style wines from Furmint and Muskotály (Yellow Muscat). Old vines and family resources provide the foundation for the Patricius wines to show fantastic depth and complexity. This tasty Yellow Muscat offers bright aromas of yellow and white field flowers, citrus zest, and golden apple. Spice and stone notes on the palate meld nicely with the floral aromas. There is a refreshingly bright acidity on the finish.

### 2014 Velenosi Verdicchio dei Castelli di Jesi



Marche, Italy

\$14.99/btl. \$152.90/case

The Velenosi winery is located near the town of Ascoli Piceno, in the Marche region of Italy. Angela Velenosi produces unique and traditional wines with respect to the regional style. Her chief winemaker, Attilio Pagli, is one of the top consulting enologists of Italy and helps to ensure top quality of the Velenosi wines. This Verdicchio is sourced from vineyards that are planted between 100 and 200 meters above the sea. With close proximity to the ocean, the vineyards benefit from the moderating temperatures of the Adriatic sea. Additionally, there is a slight brine and savor to these wines that might be a result of maritime influence. It offers beautifully balanced fruits of candied lemon, yellow apple, and quince, with earth notes of seashell, mushroom, and dried flowers. Clean and refreshing, yet offers the appropriate body and richness for a midwinter white selection.

### 2015 Count Karolyi Grüner Veltliner



Hungary

\$12.99/btl. \$132.50/case

Dr. Herold Binderer founded the company Binderer St. Ursula in 1951 and worked tirelessly until his late eighties. His son, Peter, who took over the business, carries on the family tradition. Together with Lazlo Károlyi, a Hungarian aristocrat with a turbulent life, shaped by escape from war and comebacks in different continents, Peter created his first white wine in 1998. Since then, quality and innovative concepts have been the key factors in the success of these two gentlemen. As Lazlo loves the taste of the important white wine variety Grüner Veltliner, he gave his name "Count Karolyi" to create this brand. This fresh white wine has a real varietal character. Enjoy its lemony aromas with a spicy, peppery touch typical of Gruner from Pannon, south west Hungary – a region spoiled by sunshine.

### 2015 Badenhorst 'Secateurs' Chenin Blanc



Swartland, South Africa

\$13.99/btl. \$142.70/case

Adi Badenhorst is making quite an impact in South Africa with classic technique and outstanding fruit sources. This Secateurs Chenin Blanc is sourced from their farm which is situated on the northern side of the Paardeberg Mountain. The vineyard is made up of unirrigated bush vines on granite soils that naturally produce low yields and concentrated fruit - approximately 4 tons/hectare. This 100% Chenin Blanc is handpicked and whole bunch pressed before fermentation and ageing in older French Oak. This delicious white wine offers loads of texture, with explosive fruit flavors of white peach and tangerine. Flint, dust, herb and honey add to the complexity of fruit both on the palate and the nose. A wonderful alternative to the dry Chenin Blanc wines of the Loire Valley, Badenhorst is producing amazing wines worth consideration.

### 2015 Vinosia Campania Bianco 'Sintonia'



Campania, Italy

\$15.99/btl. \$163.10/case

The white wines of Campania are some of the most exciting wines produced in Italy right now. In the past 20 years, producers like Luciano Ercolino have redefined the style and profile of Campania white varieties. Grapes like Greco di Tufo, Fiano di Avellino, and Falanghina are now responsible for delicious wines with unctuous texture and lively minerality. They are particularly great with bold flavored seafood dishes and items that require body and power without oak influence. The 'Sintonia' is a proprietary blend of equal parts of Greco di Tufo and Fiano di Avellino from volcanic soils just 15 kilometers from the coast. The immediate elevation gains help with keeping the vineyards cool and adding to the acidity of the grapes. Look for flavors of ripe pineapple, guava, and passion fruit studded with hints of sage, mineral, and citrus blossom.

### 2015 Felix Solis Viña San Juan Mancha Tinto



Castilla La Mancha, Spain

\$7.99/btl. \$81.50/case

This spicy and flavorful red wine is produced from the Castilla La Mancha region in Spain by Felix Solis. This versatile region allows for a wide range of winemaking freedoms and is displayed by the winemakers use of Merlot, Syrah, and Tempranillo in this blend. The Merlot adds bold flavors of dark plum and olive, while the Syrah contributes bright acidity, violet aromas, and dark blackberry fruits. The color is deep red with aromas of luscious berry and cherry on the nose. There is a pleasant combination of cocoa, pepper, vanilla, and herbs that add complexity to the lingering finish. This wine is ideal with Spanish cuisine, but the addition of international grapes makes it particularly delicious with a wide range of foods. Simple grilled meats, stews, and hearty vegetable dishes will compliment this bold red wine nicely.

### Bibi Graetz Rosso



Tuscany

\$14.99/btl. \$152.90/case

"Crazy House" as it is known in Italian is the creation of the creative and innovative Bibi Graetz, a former art student who grew up in Florence. Since 2000, Bibi has been making wine with the guidance of Alberto Antonini, one of Italy's top consulting winemakers. The vineyards are situated on the Tuscan coast near the village of Castiglione della Pescaia in Maremma. The Rosso is typically a selection of Sangiovese from great vineyards and offers a combination of dried red floral tones that co-mingle with ripe cherry and currant followed by a finish of dusty stone and mineral. Despite the whimsical name, the wine is quite serious. Graetz is a Sangiovese specialist making truly top quality wines in Tuscany.

### 2015 André Brunel Grenache



Vin de Pays de Vaucluse, France

\$9.99/btl. \$101.90/case

André Brunel is one of the star producers in Châteauneuf-du-Pape and is especially known for his outstanding "Les Cailloux" bottling. As a master of Grenache, Brunel uses the same attention to detail to create this amazing value driven Vaucluse wine as he does with his best Châteauneuf-du-Pape vineyards. A multi-layered combination of roasted strawberries, wild raspberries, and fresh red cherries is supported by flavors of dried herbs, and a gravelly earth tone. A moderate use of oak allows for the delicious, juicy nature of the Grenache grape to showcase flavors of strawberry jam and sage. The rich, round flavors and medium body make it an ideal wine to enjoy with or without food. Brunel is a master of blending and this delicious Grenache is a great example of fruit, wood, and earth balance.

### 2013 Split Creek Farms Cabernet Sauvignon



California

\$13.99/btl. \$142.70/case

Here is another refreshing example of combining great people and outstanding fruit sources from California to produce a delicious wine at a reasonable price point. In a great vintage like 2013 the folks at Split Creek Farms captured beautiful, ripe fruit from their vineyards. The traditional Cabernet Sauvignon characteristics of green peppercorn, mint, and dried herbs highlight the deep fruit flavors of cassis, plum, and Bing Cherry. Layers of fruit and herb tones find harmony with scents of chocolate and perfectly integrated oak influence. Older barrels and reasonable aging time make for the perfect balance for this elegant Cabernet Sauvignon. As consumers, many of you know the difficulties with finding great California Cabernet Sauvignon at this price point. Split Creek is a great Cabernet Sauvignon value.

### 2015 Corvidae Wines 'Lenore' Syrah



Washington State

\$14.99/btl. \$152.90/case

The Corvidae label is the value or second-tier label for the highly respected Owen Roe Winery in Washington state. Corvidae is the Latin name for the family of birds that includes the Crow, Raven, Jay and Magpie. These "dark" birds are everywhere in the vineyards of Eastern Washington. This spectacular Syrah is sourced from several vineyards throughout the Yakima Valley and the Horse Heaven Hills. The 2015 Lenore Syrah shows an opulent and balanced style for a new world wine. A period of aging in neutral French oak helps maintain the bright berry and savory aromatics of this wild, gamey varietal. Lovely aromas of roasted herbs, game, smoke, and violets play beautifully together in the glass then translate seamlessly to the palate with power and concentration.