

FALL 2018

LOOKING FORWARD TO FALL

As the leaves turn and the temperature drops, many of us start to reach for those big winter warming reds. And to help you with the seasonal transition we've been stocking up on wines that will have you looking forward to (rather than dreading) those chilly nights! We have some exciting new arrivals to share with you in this newsletter but stay tuned for more additions arriving over the next few months.

HIDDEN GEM FROM RIOJA

With only 2,600 bottles released and fewer than 75 bottles available in Alberta, the **2013 Valserrano Gran Reserva Blanco 2013** (\$57.95) is now on our shelves.

The Valserrano winery is one of the old centurions of Rioja, custodians of a unique wine heritage and one of only a handful of wineries in Rioja that have been making wine since the 19th century. The current owner, Juan Pablo, is the great grandson of the founder, and all three of his children now work at the winery.

Falling very much into the complex old style category of white Rioja, the Valserrano Gran Reserva Blanco is quite the experience. Very pronounced on the nose, the aromas are mesmerizingly complex, with hints of lime, honey, tart grapefruit, wood and sweet spice. On the palate the oak is very prominent (it is fermented and aged for 28 months in new oak) with a savory cedar character, but it integrates seamlessly with the crisp citrus fruits, wet stone minerality and herbaceous leafy flavours. The real star here though is the acidity, razor sharp and very persistent (60 second + finish). It's the backbone of the wine - the perfect platform to transports the flavours from start to finish. This wine is not to be missed!

LIMITED NUMBER OF 2015 BORDEAUX AVAILABLE

2015 was a heavy hitting vintage, and the consensus is that 2015 has produced some of the best wines since the blockbuster 2010 vintage. The balance between the fruit, tannin, acid and power make the wines very approachable for immediate consumption. But don't worry, what makes the 2015 vintage so great is its ver-

satility - if you're considering laying these wines down, they will easily last a decade (plus).

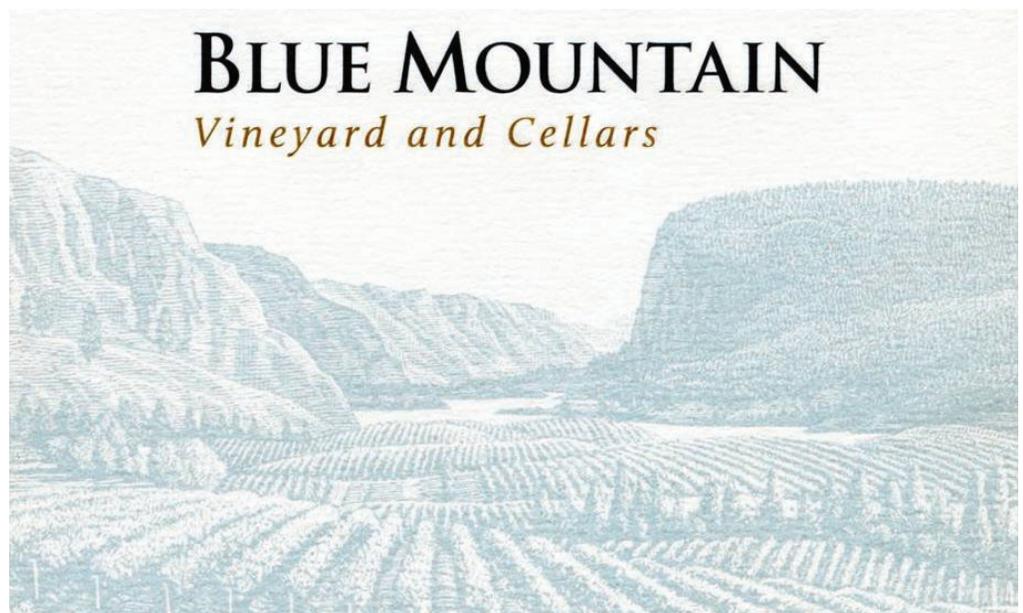
We have a smattering of 2015 Bordeaux available, including a top seller, the **2015 Chateau La Garde Rouge** (\$45.95). We have been working with the estate for over 15 years, and they have been a mainstay in our stores since first hitting the shelves. Their wine always has an approachable nature, regardless of vintage, but the 2015 is certainly one not to be missed.

The blend for the 2015 is fairly typical of the Chateau, comprising 52% Cabernet Sauvignon, 45% Merlot and 3% Petit Verdot. The wine shows intense ripe black fruit in spades. Aromatically, the wine just leaps out of the glass with notes of black cherry coulis, blackberries, roasted herbs and graphite. The palate is very

broad and generous with nicely integrated tannins wrapped up in the velvety black fruit. As the English say (well, as we here at J.Webb say too!) the wine is very moreish.

TOP UP—BLUE MOUNTAIN WINES

Blue Mountain wines are some of the most sought after at J.Webb, and this year is no exception. While some current vintages of the wines have already sold out, we recently received a top-up shipment from the winery. Pinot Noir, Pinot Gris in addition to small amounts of Blue Mountains' sparkling wines are now back on the shelves. Act quickly to avoid disappointment. If the last few years are anything to go by, then some of these wines won't be around come Christmas!



1. 2016 STINA WHITE CUVEÉ— DALMATIA, CROATIA (\$19.95)

Made from a blend of the Croatian grapes Posip and Vugava, the Stina White Cuveé also has a touch of Chardonnay in the blend. Aromas of apricot and citrus bring freshness on the nose, with a touch of crisp apple, citrus and floral notes on the palate. An easy drinking, balanced dry white wine, this will go well with a whole host of fresh seafood.

2. 2017 LES HALOS DE JUPITER BLANC —VIN DE FRANCE, FRANCE (\$17.95)

A stunning little wine from the south of France made from a blend of Roussanne, Grenache Blanc and Colombard. This wine has a great texture that fills the mouth. The weight is balanced by moderate acidity and lively citrus notes. There is a pleasant aroma of white flowers and blossom that will keep you nosing the wine until it has gone!

3. 2016 CASTANZU VERMENTINO— SARDINIA, ITALY (\$19.95)

This is a fresh Sardinian white with bags of character made from the local Vermentino grape. It has a rich and spicy nose with tropical fruit and hints of apple. While the flavours are initially light on the palate, they build to a textural honeyed feel with hints of lemon marmalade on the finish.

4. 2016 CAMINO REAL BLANCO—RIOJA, SPAIN (\$19.95)

A blend of Viura, Malvasia and Garnacha Blanco, the Camino Real Blanco expresses citrus notes with a touch of acacia flower and oak on the nose. The vibrant palate shows balance between acidity and creaminess developing into rich, round lemon curd notes on the finish. A brilliant wine that over delivers for the price.

5. 2017 AROA LARROSA ROSÉ— NAVARRA, SPAIN (\$19.95)

Made from Garnacha (the Spanish spelling for Grenache) this rosé is from one of Navarra's first bio-dynamic wineries. The nose is fresh and fruity with a lot of intensity. The first impression is of red fruits, raspberry, wild strawberries and delicate floral nuances of clavelinas. Once you give it time to breathe, new aromas such as citrus, ripe mandarin, melon and tropical fruits develop. In the mouth it has a crisp, fruity, fresh feel and the extra weight of this wine (it is darker and heavier than many rosés) give it excellent gastronomic pairing abilities!

JUST IN CASE

Selected especially for you, our fall case is a collection of versatile wines that will help you navigate any meal, party or dinner invite this fall. With a 10% discount on the entire case, this mix of reds, whites and rosé is great to have on hand, just in case.

6. 2017 PALAZZI MONFERRATO CHIARETTO ROSÉ—PIEDMONT, ITALY (\$16.95)

If you want to be ahead of the 'wine nerd' curve amongst your friends, get to know Chiaretto (Key-ah-reh-To). Grown in the Monferrato hills of Piedmont, this wine is produced from predominantly Barbera, blended with a small percentage of Pinot Nero. Fresh strawberry and red currant aromas on the nose, the palate is bursting with ripe plum, cherry and raspberry. It has good weight and is nicely sewn together with a backbone of crisp acidity.

7. 2015 CEPPI BARBERA D'ASTI— PIEDMONT, ITALY (\$19.95)

Sourced from over 40-year-old vines, this Barbera shows concentrated fruit, pepper and spice with aromas of blueberries and smoky notes that dominate the nose. The palate is rich and generous with juicy cherry, and more plum fruit and meaty, spicy notes lurking beneath. Soft oak tannins offer an extra dimension to the texture. A refreshing smack of fruity acidity on the finish gives plenty of definition to the ripe fruit.

8. PROTEA CABERNET SAUVIGNON— COASTAL REGION, SOUTH AFRICA (\$18.95)

Aromas of cassis, pencil shavings, chocolate, sun-ripened cherries and baking spices lead to a core of leather and tobacco on the nose. It rolls out generous fruit and spice on the palate, but it's not a one-trick-pony - it has a decent savoury quality at its heart. A delicious wine with soft tannins as well as all of the fruit flavours you've come to expect from a Cab. Equally at home with or without food, this is a great BBQ wine.

9. 2016 CONVIVIALE PRIMITIVO— APUGLIA, ITALY (\$18.95)

A taste of the Mediterranean, this red is from Apuglia in the southern part of Italy. Primitivo (otherwise known as Zinfandel) loves to soak up the heat of the sun and produces wines rich in flavours and colour. Loads of sun-soaked fruit flavours with dried Kalamata olive aromas and savoury herbs entice the nose and palate!

10. 2017 STINA RED CUVEÉ—DALMATIA, CROATIA (\$19.95)

International in style, this Croatian is primarily made from the indigenous variety Plavac Mali (try and guess that in a blind!) in addition to some Cab, Merlot and Syrah. Dark red in colour, red and black fruit and spice dominate the nose. Flavours of dried plums, blackberry and cherry are instantly present on the palate followed by a savoury dry finish with some dusty tannins. Bordeaux lovers take note; you may want to try this one.

11. 2017 CAMINO REAL TINTO—RIOJA, SPAIN (\$19.95)

The pure fresh fruit of the youthful 2017 Tinto Joven hints at the source of the grapes used to make it, namely the high elevation vineyards of Rioja. The elevation helps keep this wine fresh and fruit forward, as does the limited time in oak (4 months in oak compared to longer oak aging customary in Rioja.) Red fruit on the nose melds vibrantly with the fruit on the palate, and the tannins are perfectly ripe and soft.

12. 2017 AROA 'LE NATUREL'— NAVARRA, SPAIN (\$21.95)

Bright raspberry tones dominate this 100% Garnacha from Navarra. Fresh on the nose, with good intensity, it has notes of blackberries and violets on the palate. This wine fits into the 'natural wine' category (hence the name) as there are no added sulphites or other interventions involved. It's fresh and very easy to drink. A staff favourite for sure!

STAFF FAVOURITES

TANNIS.

2013 MARCHESI GONDI PIAN DEI SORBI— CHIANTI, ITALY (\$29.95)

You're sophisticated, you enjoy the finer things in life and your friends often ask your opinion on all the new restaurants in town. Why not branch out of your Californian Cab slump and try something as cultured as you are? Italian wine can seem intimidating to newer wine drinkers, I certainly felt so, but if you look past the classic labels and pull the cork you'll soon understand the glory of old world wines. The Pian Dei Sorbi is for foodies - bright, spicy, and complex, just like you. Best consumed decanted, open up this beauty to enjoy with heavier meat dishes at your next dinner party. The layers of tannin, acid and earthy herbaceous qualities will keep your guests curious and thirsty!

LISA.

2015 APHROS TEN—VINHO VERDE, PORTUGAL (\$22.95)

Made from the Loureiro grape, the Aphros Ten does not have the young, fruity, spritzey characteristics typical of a Vinho Verde. In fact, there is nothing typical about

this wine at all. While the winery uses modern technology, it also leverages the best of old practices. This includes using wooden tables to crush and destem the grapes, storing the wine in Amphorales (90-120 year old ceramic vessels), and pouring a layer of olive oil onto the wine to protect it during the winter. I told you it wasn't typical! This wine is beautifully balanced and very little residual sugar remains after fermentation. Referring to "Ten" on the label, the low 10% alcohol allows guilt-free quaffing. Its bright enticing fruit and lush round mouthfeel will carry you from beautiful summer days into cozy fall nights.

JMAN.

2016 JEAN-LOUIS CHAVY BOURGOGNE BLANC— BURGUNDY, FRANCE (\$34.95)

The first thing that I noticed about the 2016 Chavy Bourgogne Blanc was the ripe, rich fruit, followed by some lively acidity on the palate. An impeccably balanced wine with fresh minerality, it will keep you coming back for more. At \$34.95 it's fantastic value, and I think you would be hard-pressed to find a wine that competes at this price.

SHARON.

2016 AROA LAIA BLANCO—NAVARRA, SPAIN (\$21.95)

Made from 100% Garnacha Blanca, this wine has been a favorite of mine since it hit the shelves. The winery is fully organic and biodynamic and immerses itself in the power of the land. The wine gives you just the right amount of fruit, minerality and acidity. I especially enjoy this wine with mussels cooked in a fennel cream sauce.

BJORN.

2016 LIBRANDI CIRO BIANCO—ITALY (\$18.95)

This wine is from Calabria, an underestimated and often overlooked wine region in the south of Italy. Made from 100% Greco Bianco, a grape typical of the region, this is a great wine to try if you're looking for a new wine to replace your tried and tested Pinot Grigio. Crisp and fresh on the palate, it works well with a salad or fresh fish. It's also dangerously drinkable all by itself!

JANET'S RECIPE

RICOTTA TOASTS WITH STRAWBERRIES, BASIL & HONEY

Toasted crusty bread spread with lemon-scented ricotta and topped with ripe strawberries, fresh basil, and honey.

Yields: 8 toasts, 3-4 servings

INGREDIENTS

- 8 slices crusty white French or Italian bread, toasted
- ½ cup ricotta cheese
- 1 teaspoon lemon zest
- Sea salt
- Freshly cracked black pepper
- 8 ripe strawberries, hulled and sliced
- Several small basil leaves (or larger basil leaves, thinly sliced)
- Honey

INSTRUCTIONS

In a small bowl, stir together the ricotta, lemon zest, and salt and pepper to taste.

Spread each slice of toasted bread with a generous smear of the ricotta mixture. Layer strawberry slices over top of the ricotta, followed by basil leaves.

Season with salt and pepper, then drizzle with honey. Serve.



UPCOMING TASTINGS

GLENMORE LANDING

COMPANY'S COMING (\$39) WEDNESDAY OCTOBER 3, 7-9PM

Holiday entertaining is almost upon us. Here we've teamed up with Peasant Cheese to help with some easy wine ideas that appeals to everyone, along with hosting and gifting ideas.

ALL THAT SPARKLES! (\$49) WEDNESDAY OCTOBER 24, 7-9PM

It is no secret that we love our bubbles. This tasting is a great opportunity to learn about how these wines are made, the differences between them, and why they shouldn't be reserved for special occasions.

DID YOU KNOW? (\$29) WEDNESDAY OCTOBER 17, 7-9PM

The talented Natasha Peiskar is one of only two advanced Cicerones in Alberta. She is also the head brewer at Last Best, and tonight she'll be here to taste us through her beers, talk about the Alberta craft scene and her road to certification.

GET CHEESY: WINE VS BEER (\$39) WEDNESDAY NOVEMBER 28, 7-9PM

We'll taste 6 cheeses from our friends at Peasant Cheese and pair one beer and one wine with each. Which is best? You be the judge!

17TH AVE SW

NORTHERN ITALY (\$49) THURSDAY OCTOBER 4, 7-9PM

From Veneto in the east to Piedmont in the west, northern Italy is home to some of the country's most iconic wine regions. Barolo, Barbaresco, Prosecco and Amarone will all make an appearance tonight.

TRIP TO RIOJA (\$49) THURSDAY DECEMBER 6, 7-9PM

We're a little obsessed with Rioja here at 17th Ave! It's one of the world's finest wine regions, and at this tasting, our aim to show you all exactly why we love this region so much.

WHISKY VS WHISKEY (\$49) THURSDAY NOVEMBER 8, 7-9PM

Do you know the difference between Bourbon and Rye? Or a single malt from a blend? Join us for an overview of the different whiskies of the world.

FESTIVAL TASTING

FESTIVAL FRANÇAIS (\$75) SATURDAY NOVEMBER 17, 7:30-9:30PM

Come celebrate with a night of French food and wine! Our friends at Cassis Bistro will be preparing some amazing regional dishes and Peasant Cheese will serve up some of their favourite cheeses. We'll be supplying wine from all corners of France to wash it all down!



GLENMORE LANDING

c157 1600-90 Ave SW
Calgary, AB 403.253.9463

CASEL MARCHÉ

2507-17 Ave SW
Calgary, AB 403.685.5218

For more information and all of our specialty products at your fingertips visit our website! www.jwebb.net
Any questions? Please contact us! **Ph:** 403.253.9463 **Email:** wine@jwebb.net

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