

SUMMER 2019

SUMMER NEWSLETTER 2019

Mark the date in your calendars, our summer **sale day** on **Saturday, June 15** is fast approaching. With at least 15% off all wine and 10% off spirits, it's the best day to stock up for patio season and holiday getaways!

MINIMISING OUR FOOTPRINT

Being environmentally friendly and conscious has been very important to J.Webb for a long time. We've made it our mission to work with, wherever possible, organic, biodynamic or sustainable wine producers, as we, like them, feel that it should be possible to make great wine by respecting the world around us. As a continuation of this commitment, we're constantly looking for ways to minimise our impact on the environment wherever possible.

CLOTH BAG AMNESTY!

Over the last few years J.Webb has handed out thousands of re-usable cloth bags. We're calling on all of our customers to check how many of these they have. If our staff are anything to go by, chances are some of you will have several tucked away in the car! If you do have a stack of bags, please return any extras

to either Glenmore Landing or 17th Ave so we can re-use them. The more we can use these bags the less paper bags we waste.

NEWSLETTER GOING PAPERLESS

Another area we have been looking at is (this very!) newsletter. We feel it's very important to continue to communicate with you about the news here at J.Webb and the exciting products and producers we partner with, but we have come to the conclusion that sending out tens of thousands of pieces of paper every year is not the best way to minimize our impact on the environment. In addition, we are aware that many of you now read this newsletter electronically rather than a physical copy. So, over the next 6 months, we will be phasing out the paper newsletter. If you want to continue to receive the newsletter, please sign up to receive the newsletter electronically at jwebb.net. Alternatively add your name to one of the sign-up books at Glenmore Landing or 17th Ave and we'll make sure your email is on the list.

FANTASTIC NEW WINES FROM SPAIN

EXCLUSIVE TO J.WEBB

Ladies and gentlemen, may we introduce an exciting new addition to J.Webb—the highly regarded Bodegas Bardos. We currently have three of the Bodega's wines on the shelves—two reds from Ribera Del Duero, made from some of the oldest vines in the region, and a refreshing and aromatic Verdejo from Rueda. All the staff at J.Webb have been very impressed with the quality of the wines for the price, so come and grab a bottle and see how good these wines are for yourself.

2015 BARDOS ROMANTICA CRIANZA (\$24.95)

The nose is quite subtle, with delicate aromas of prune, plum, fig and mocha. There are hints of dried leaves and a touch of oak too. It's a surprise therefore to learn that on the palate, this wine is very expressive and powerful. The fruit is bold and complex, with flavours of raspberry, blueberry, plum and cherry. There is chocolate and vanilla adding complexity to the fruit, hinting at the 14 months this wine spends in oak. All of this sounds rather sweet, and there's certainly a ripeness to this wine, but the

fruit is more than balanced out by some powerful tannins. Chalky, dusty and very persistent, this wine lingers impressively.

2013 BARDOS RESERVA (\$31.95)

The Reserva differs from the Crianza in a couple of ways. Firstly, there's a dollop of Cabernet Sauvignon in the blend, that adds structure. The wine is also aged longer (in oak and bottle) before release. On the nose, this extra time in oak is apparent, with pronounced aromas of cedar, pencil shavings and subtle vanilla. There's ample fruit too, with blackberry, plum and cherry all making an appearance. On the palate, the fruit is bold and juicy, with blackberry, blackcurrant and raspberry all prominent. There are also hints of baked fruit pie, cassis and chocolate. The finish is impeccably balanced, with the acid and tannin in perfect harmony. A very complete wine.

2018 BARDOS VERDEJO (\$19.95)

The nose is very aromatic, with aromas of grapefruit,

pear, gooseberry and mango. There is also a hint of banana and a touch of lemon curd/rind. The palate is very fresh, with loads of pear, peach and apple with some banana coming through on the mid-palate. The finish is refreshing, with lively acidity, but the acid dissipates quickly, giving the wine a very clean finish.

MORE NEW WINES ON THE WAY!

We have a lot of new wines hitting the shelves over the next few months and we thought we should give you a sneak peak of the new arrivals! For Burgundy lovers, we have some great new wines from **Chateau de la Greffière**. We have several new producers from California en route, including **Terra Robles** and **Cloud Break**, and we also have the fantastic wines of **Rhys Vineyards** of Santa Cruz. Lovers of Piedmont also take note—**Monterustico** wines are also on the way. Stay tuned for more info!

JWEBB.NET

JUST IN CASE

For our summer version of the “Just in Case” we thought we’d do things a little differently. We are still going to put together an exciting case for you, with a mix of some of our favorite wines, but this time we are not going to tell you what they are! Ok, we will give you a hint—this case has been put together with summer in mind, so you’ll get 4 whites, 2 roses and 6 reds. But you won’t find out what the wines are until you take the case home and pop open the box. What gems lie hidden in the box? Well, the staff have been briefed to remain tight lipped! But rest assured, all wines are J.Webb tried and tested. And with a 10% discount, the entire case will set you back less than \$220.

SPOIL YOURSELF SIX-PACK

For those of you who want to splash out this summer and indulge in a selection of higher priced wines, we’ve selected some of our favorites and put them into this special half case. There’s a hefty discount built into the case too (almost 20% off) so you can indulge while saving money! **Price \$200.**

1. BLUE MOUNTAIN RESERVE PINOT GRIS
BRITISH COLUMBIA, CANADA (\$33.95)

From a winery that needs little introduction here at J.Webb, the Reserve Pinot Gris is one of the most complex and unique wines that Blue Mountain produce.

**2. MOUNT EDEN VINEYARDS
OLD VINE CHARDONNAY**
EDNA VALLEY, CALIFORNIA, USA (\$39.95)

Big, bold and powerful, this beast of a Chardonnay is brought to you by Mount Eden Vineyards of Santa Cruz, California. Complex is the key word here—there are many layers to this wine.

3. CONTEA DI CASTIGLIONE BAROLO
PIEDMONT, ITALY (\$34.95)

This is a great Barolo that is drinking very nicely considering it’s a baby at just 6 years old. Pair with a steak or beef lasagna and it will deliver flavours you would expect from a wine twice the price.

4. CHATEAU LE BOSCO
ST. ESTEPHE, BORDEAUX, FRANCE (\$49.95)

Complex Merlot and Cabernet Sauvignon blend from Bordeaux. The 2015 is the best vintage in Bordeaux since 2010 and this wine can stand the test of time if you want to lay it down for a few years.

5. BIRICHINO SCYLLA
CALIFORNIA, USA (\$35.95)

A wine that shows you what old vine (100 year old!) Carignan can do. Fantastic concentration of flavours while retaining a remarkable freshness and elegance.

6. CARM RESERVA
DOURO VALLEY, PORTUGAL (\$37.95)

The Douro Valley, once famous just for Port, is now recognised as a top table wine (i.e. non-fortified) producing region. The Carm Reserva is a bold, oaky, dry red that will leave a lasting impression.

SPIRITUAL CORNER

with Aaron

SHERINGHAM DISTILLERY KAZUKI GIN (\$51.95)
VANCOUVER ISLAND, BC

One of my favorite drinks is Gin and Tonic (hold the tonic). It’s simple to make. The only ingredient you need is gin, and if you’re not an expert bartender, that’s okay, you just need to know how to pour liquid into a glass. Sheringham Distillery on Vancouver Island is run by husband and wife Jason and Alayne MacLaasc. Jason has over 20 years’ experience in the culinary arts and has strong ties with local agriculture producers. Sheringham does a fabulous rendition of Japanese Gin

featuring Canada’s only locally grown tea leaves and flowers from Westholme Tea Farm. They have suitably named it Kazuki, which in Japanese means harmony and radiance. This gin is just that. Its bouquet is full of wonderful citrus, floral, and herbal notes. Also, if you can substitute the tonic for a splash of soda water, you’ll be in heaven.

UPCOMING TASTINGS

We generally wind down the tastings here at J.Webb over the summer, as most of us, like many of you, are out and about, enjoying the glorious long summer nights. But, we'll still find time to squeeze a couple of tastings into the schedule for those of you who need a J.Webb fix this summer!

GLENMORE LANDING

GET CHEESY—BUBBLES! (\$49) FRIDAY, AUGUST 9, 7-9PM

In this edition of Get Cheesy, our collaboration series with Peasant Cheese, we are going to focus all things Bubbles! Sparkling wine, beer and cider will all be tasted. Adam (Peasant Cheese) and Sharon (J.Webb) love their bubbles, so this is a great opportunity to open up some of their favourites and pair them with the best cheese in town.

JUNK FOOD PAIRING (\$39) WEDNESDAY, AUGUST 21, 7-9PM

OK, so we blatantly stole this idea from our 17th Ave location, but it was such a hit at 17th Ave we needed to hold one here! So, what's the theme? Well, for those of you who don't feel like cooking after a busy day at work, and you reach for a giant bag of chips, does your lack of creativity in the kitchen restrict your wine pairing options? The answer is absolutely not! Tonight, we'll show you how to pair wines to different types of junk food.

17TH AVE

SUMMER FIZZ (\$49) THURSDAY, AUGUST 15, 7-9PM

Sipping on a glass of chilled bubbles on a hot summer's day is quite the experience. And what better reason to drag yourself away from the sun for a few hours than tasting through a selection of the world's best sparkling wines. Champagne to Crémant, Cava to Prosecco, at this tasting we'll sample them all!

JANET'S RECIPE

SALMON AND PRAWNS IN SPICY COCONUT BROTH

This recipe is perfect for a mid-week dinner; quick, easy and oh so delicious! Serve with a dry Riesling from Germany, Austria or Alsace. **Serves 4.**

INGREDIENTS

- 2 tbsps sunflower oil
- 2 tbsps laksa paste
- 14 oz coconut milk
- 1/2 cup chicken stock
- 1 tbsps brown sugar
- 4 kaffir lime leaves
- 5oz salmon fillets (x4)
- 1 lb cooked prawns peeled, deveined, tails intact
- 2 tbs lime juice
- 2 tbs fish sauce
- 1 cup snow peas, blanched for 2 minutes, drained
- Cilantro leaves for garnish

INSTRUCTIONS

Heat 1 tbsps oil in a wok or deep heavy pot over medium-high heat. Add the paste and stir for 30 seconds. Add the coconut milk, stock, sugar and lime leaves. Simmer for 5 minutes.

Heat the remaining oil over medium-high heat in a deep frying pan. Season the fish with salt and pepper. Fry for 1-2 minutes per side until cooked but still pink in the centre. Set aside.

Add the prawns to the pan and heat through for 1 minute. Add juice and sauce to the broth then remove from heat. Divide the fish, prawns and snow peas among 4 shallow bowls, pour over the broth and top with cilantro.

STAFF FAVOURITES

SARAH.

NV PHILLIPONNAT BRUT

CHAMPAGNE, FRANCE (\$79.95)

Located between the two towns of Ay and Dizy, the Phillipponnat family has cultivated the land and been making Champagne since 1522. In the 16th century, the family supplied King Louis XIV, which maybe explains why I always feel like royalty when I drink this wine! On the nose, this wine smells like a farmer's market, with hints of fresh flowers and a loaf of bread. On the palate, you get a lot of red fruit, with raspberry and redcurrant standing out, and a hint of biscuit on the finish. Is your mouth watering yet? Mine is. Pair with soft cheese and charcuterie for a perfect match.

LISA.

2013 SERRADENARI 'LA VETTA' BAROLO

PIEDMONT, ITALY (\$46)

La Vetta literally means the summit, which makes perfect sense, given that the La Vetta vineyards are the highest vineyards on the mountain of Serradenari, and in fact, the highest vineyards in all of Barolo. The combination of cold, windy conditions and soil rich in limestone and silt, create beautifully structured wines. Winemaker Giulia Negri (AKA "Barologirl") comes from a family of Serradenari wine makers that date back 150 years—and that experience shows. The enticing aromas of tobacco, mushroom and delicate floral notes intertwines with a savoury palate of black cherry, anise & white pepper. Complimented by firm but elegant tannins, this is a perfectly balanced Barolo.

BLEDDYN.

2017 COMUNA MALBEC

MENDOZA, ARGENTINA (\$17.95)

I love this wine. Why? Is it the most complicated, mind blowing wine I've ever had? Not by some distance. So, what is it about this wine that I like so much? It's medium bodied, certainly a little lighter than most Malbec, and it has just the right amount of fresh fruit, acid and tannin to make it a great all-rounder. Easy to drink, light enough to quaff on its own, heavy enough to stand up to a variety of foods. It's what I call a great 2nd bottle! And at \$17.95, I always keep a few on hand for guilt free 2nd bottle drinking.



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For more information and all of our specialty products at your fingertips visit our website! www.jwebb.net
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