

# FALL NEWSLETTER 2019

Sale day, renovations, exciting new wines, staff favourites and a whole host of events—we have a lot to talk to you about in our fall newsletter.

## SALE DAY

Mark the date in your calendars—J.Webb's next sale day is on Saturday September 21st. All wines will be at least 15% off and 10% off all spirits.

### NEW ARRIVALS

We have been working hard over the past few months sourcing new wines for the shelves here at J.Webb. Many of you will have already noticed some new additions, and this evolution will continue over the next 6 months as we introduce more producers to Alberta. Here's a sneak peak at some of the wines we're looking forward to sharing with you in the coming months:

**Aphelion** is an Australian producer we think will challenge your perception of Aussie wines, given their focus on elegance, freshness and balance. Our very own Sarah Lawson spotted these wines while working in Australia and was quick to recommend that we take a closer look. We'll be carrying their **Confluence Grenache**, **Emergent Mataro** (AKA Mourvèdre) and the **Tendance Shiraz** (all at \$36.95) while the jewel in the crown is the complex, powerful, yet balanced **The Rapture** (\$54.95)—a Grenache-Mataro-Shiraz blend.

**Sanz** is the oldest winery in the Rueda region of Northern Spain, having made white wine in the region since 1870. Vibrant, bright and expressive the **Verdejo Monteso** (\$18.98) and the **"El Loco" Verdejo** (\$22.95)—a blend of Verdejo and Sauvignon Blanc, shows exactly what Verdejo is capable of in the hands of a winery that has been perfecting their wines for almost 150 years. Not content standing still, Sanz decided to venture into red wine making in 2015 by opening a new project in the Vinos De Madrid region. They make 2 red wines at the new winery, both of which are on the shelves. The **La Capital Tempranillo** (\$17.95) and **La Capital Roble** (\$21.95) are wines

that deliver the sort of bold complex reds typical of Toro or Ribera del Duero regions. Excellent wines—these are destined to become staff favourites.

**Domaine Matrot** is a traditional producer from Burgundy. We will be carrying several of their wines from September, with their entry level **Bourgogne Blanc** (\$44.95) standing out as the best bang for your buck—with piercing acidity and elegant minerality. We'll also have some **Aligoté** on the shelves (a steal at \$31.95) and village wines too, including; **Meursault** (\$119.95), **Maranges** (\$54.95) and **Auxey Duresses** (\$84.95). There will be a limited amount of Premier Cru single vineyard wines from **Meursault** and **Puligny Montrachet**. Ask in store for further details.

### GLENMORE LANDING NOW HAS A GROWLER BAR!

As part of our renovation at Glenmore Landing, we are happy to announce that we are now able to showcase craft beer on tap at our new growler bar! We'll have growlers and howlers to buy at the store, or alternatively, bring in your own growler for us to fill. You'll be able to see what we have on our five rotating taps via the Untapped app at any time. Our opening line-up consists of some of the best to be had in the province:

1. **Travois English Summer Ale**—A brand new brewery out of Medicine Hat, and we'll be the first place in Calgary to sell this amazing beer.
2. **Troubled Monk Open Road Brown**—Something for the dark lovers.

3. **Last Best IPA**—One for the hop heads, from one of the best in Calgary.
4. **Ribstone Creek Prairie Pirate Gose**—A late summer seasonal.
5. **Sea Cider Bramble Bubbly**—For those that want a bit less grain in their growler!

### J.WEBB GOING PAPERLESS—REMINDER

Just a quick reminder about the initiative mentioned on the last newsletter—our newsletter is going paperless. We have concluded that sending out thousands of pieces of paper several times a year isn't the most environmentally responsible way to communicate with you all. So, we have decided to phase out our printed version of the newsletter and only publish an online version. The next newsletter will be the last one we physically mail out, so please make sure that you add your email to our list (either on our website or the next time you are in the store) if you want to continue receiving the newsletter.

### 2016 BORDEAUX

2016 was a great vintage in Bordeaux. It was a return to vintages of times gone by, where ripeness has been dialed back, resulting in wines of great structure and finesse. We have limited amounts kicking around at Glenmore Landing and 17th Ave, including some of the top estates, so for those of you looking to lay down a couple of wines, please drop by to see our selection.

# JUST IN CASE

Selected by the team at J.Webb, the “Just in Case” is a selection of some of our favorite wines put together in a case with a hefty discount. It’s the ideal thing to have around the house – the next time you host, cook up a fine meal or someone drops around last minute, you’ll have all bases covered. (\$230)

- 1. NV DE PRO CAVA**  
*PENEDES, SPAIN (\$19.95)*  
Cava needs more love and recognition. Made like a Champagne but priced like a Prosecco, it really is the fizz for all occasions. This example from De Pro is as crisp as they come, with lovely apple and citrus notes throughout.
- 2. 2017 TEDESCHI SOAVE**  
*VENETO, ITALY (\$21.95)*  
Clean and crisp, the Tedeschi Soave is a great wine for those of you who crave a glass of unoaked white to unwind after a hard day at the office.
- 3. 2018 COMUNA PINOT GRIGIO**  
*MENDOZA, ARGENTINA (\$17.95)*  
Akin to a classic Italian Pinot Grigio, but happens to be from Argentina, this light bodied white is like a glass of sunshine. Serve with white fish and salads for the perfect match.
- 4. 2015 APHROS TEN**  
*VINO VERDE, PORTUGAL (\$22.95)*  
A citrus explosion—this white is very bright with lovely, piercing acidity that lingers to create a long and refreshing finish. A wine of remarkable balance and finesse for the price.
- 5. 2017 CLAUVALIS BLANC**  
*VENTOUX, FRANCE (\$21.95)*  
A blend of white Grenache and Clairette, this is a medium bodied wine typical of the whites found in the southern Rhône valley, with lots of stone fruit and blossom notes. It’s dry and fresh but subtle acidity gives it a softer finish.
- 6. 2018 CAZAUX ROSE**  
*RHÔNE VALLEY, FRANCE (\$22.95)*  
A blend of Grenache and Syrah, this rose has a little more fruit and weight than a Provence style rose which expands its food pairing possibilities. The added weight means it can stand up to more substantial dishes, even pork, duck or leaner cuts of meat. Rest assured, that fruit does not come at the expense of dryness, there’s no residual sugar here!
- 7. 2017 CLOUD BREAK PINOT NOIR**  
*CALIFORNIA, USA (\$21.95)*  
This Pinot from California, new to J.Webb, is what we have been looking for—a fruit forward new world style Pinot from the US with loads of character that’s also great value.
- 8. 2017 CABASSE COTES DU RHONE**  
*RHÔNE VALLEY, FRANCE (\$22.95)*  
This Cotes du Rhône is quite unique in that it’s 100% Grenache. What you get is a bold wine, with big, plump fruit and a velvety mouthfeel. The finish is fresh, with a little acidity and a touch of tannin. A lifesaver if you’re heading to a dinner party when you don’t know what’s being served—this wine goes with anything.
- 9. 2016 LAPIS LUNA**  
*CALIFORNIA, USA (\$21.95)*  
This bold wine, a blend of Cabernet, Merlot and Zin (with a cheeky splash of Sangiovese) is the perfect wine to knock back while relaxing at the end of a long week. It’s bold, but the finish is remarkably delicate. It works well with your feet up on the sofa.
- 10. 2015 REMY FERBRAS PLAN DE DIEU**  
*RHÔNE VALLEY, FRANCE (\$19.95)*  
This is a bold Grenache based blend from the Rhône Valley with lots of ripe red fruit. There are hints of dried and stewed fruits too, and a touch of smoke. Drinks more like a Gigondas than a Cotes du Rhône! Try with sticky BBQ Ribs.
- 11. 2016 LA MURA ROSSO**  
*SICILY, ITALY (\$18.95)*  
This gem from Sicily is a rustic, spicy wine made from the Nero D’Avola grape. Medium bodied, this wine is a go-to for any Italian dishes like pasta and pizza. To top it all off its 100% certified organic!
- 12. 2016 CARCHELO**  
*JUMILLA, SPAIN (\$19.95)*  
Jumilla in Spain is the home of Monastrell. Known as Mourvedre in France, it likes heat, and only fully ripens in the hottest places. It’s no surprise then that the baking hot interior of southern Spain makes some quite spectacular Monastrell—the Carchelo being a case in point. Blended with Cabernet Sauvignon, Tempranillo and Syrah, this wine delivers a wine of staggering complexity for the price.

# UPCOMING TASTINGS

## 17TH AVE SW

### UNUSUAL SUSPECTS: FRANCE AND ITALY (\$39) THURSDAY, OCTOBER 3, 7-9PM

So, you've all heard of Bordeaux and Barolo, and many of us are obsessed with Burgundy or Brunello, but what about the unsung wines of France and Italy—don't they deserve some attention too? Tonight, we'll shine the light on some of the lesser known wines of the world's two biggest wine producing countries.

### RUGBY WORLD CUP OF WINES (\$39) THURSDAY, OCTOBER 10, 7-9PM

The rugby world cup will be in full swing by the time this tasting comes around, so we thought it appropriate to hold an event showcasing the wines of the countries taking part. Rugby shirts and banter are recommended.

### A PUNCH IN THE FACE! (\$39) THURSDAY, OCTOBER 24, 7-9PM

Delicate, elegant and light—all words that won't pass the lips of anyone at this tasting. This night is all about powerful wines that will blow you away and leave you speechless.

### CELLAR PLANNER (\$49) THURSDAY, NOVEMBER 7, 7-9PM

Looking to put a bottle away for your son's 21st birthday? Or maybe you're planning to buy a 10-year anniversary wine for a friend who's about to get married? Tonight, we'll taste a selection of wines that are built to last and arm you with the knowledge of what to look for when selecting wines for the long term.

### CRAZY, EXPENSIVE, HIGH-END WINES (\$100) THURSDAY, NOVEMBER 21, 7-9PM

This is a simple concept. We're putting on an event where you will have the opportunity to try many top shelf wines during one sitting. A few of the wines here will be considerably more expensive than the price of a ticket, so this is a great way to try some iconic wines for what most of us fork out for a single bottle at a restaurant.

### RIOJA (\$49) THURSDAY, DECEMBER 5, 7-9PM

The last time we held a Rioja tasting there was so much demand that we had to plan a second night and we still didn't fit everyone in! So, we thought it only fair to those who missed out last time to get another chance to run through some of the best wines from Spain's premier winemaking region. (All new wines since our last event.)

## GLENMORE LANDING

### FALL INTO WINTER (\$39) FRIDAY, SEPTEMBER 27, 7-9PM

As we put away our flipflops, it's time to start thinking about fall and winter wines. Check out what the team at J.Webb recommend drinking as the temperature drops.

### FESTIVAL TASTING GET CHEESY: FONDUE AND RACLETTE (\$59) SATURDAY, OCTOBER 5, 7-9PM

What better way to make use of our shiny new store at Glenmore landing than to put on a night of fondue and raclette in conjunction with our favorite cheese mongers, Peasant cheese. We'll do our part too—by selecting some of our finest wines to pair with all that cheesy goodness. (*Limited to 40 tickets*)

### THE OTHER WHISKIES (\$75) WEDNESDAY, OCTOBER 16, 7-9PM

What? Wait! There's more than Scottish single malt!? Whiskies outside of Scotland will be explored in this informative tasting with our spirit guide, Aaron.

### BEER FAVOURITES OUTSIDE ALBERTA (\$39) WEDNESDAY, OCTOBER 23, 7-9PM

There is no denying the world class craft beer selection from Alberta, but tonight, we are going to sample some of our favourite beers from further afield.

### HIDDEN GEMS (\$39) FRIDAY, NOVEMBER 8, 7-9PM

There's a whole bunch of exciting new wine in the province from unfamiliar areas of the world, made from rare indigenous grapes. So, we thought it would be a great idea to embrace the unknown and try a selection. If the sense of adventure isn't tempting enough, we're also going to serve up some sausages from Empire Provisions. How can you resist?

### FESTIVAL TASTING VIVE LA FRANCE! (\$75) SATURDAY, NOVEMBER 16, 7-9PM

Join the crew at J.Webb for a festival style event to taste the wines of France. There'll be tables and tables of different French wine at this event to enable you to explore France through the portal of a wine glass. We'll also have some spectacular food—Judy Wood from Meez Cuisine will be here to provide you with some French culinary flair.

### 18+ SPIRITS (\$125) WEDNESDAY, NOV. 20, 7-9PM

Aaron, our very own spirit guru, will be opening some very special items at this tasting, all of which have been aged at least 18 years.

Tickets available in-store, over the phone or online at [Jwebb.net](http://Jwebb.net)

# STAFF FAVOURITES

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## TIM.

### 2017 CHATEAU DE LA GREFFIERE, MACON LA ROCHE VINUSE V.V.

BERGUNDY, FRANCE (\$34.95)

2 Hips, hooray for Chardonnay, so fill your glass, enjoy the day, I think that's what Doc Seuss would say! Chardonnay is the great grape chameleon, reviled and revered, as it is often misunderstood, however at its finest it is unrivaled. This 2017 Burgundy expresses the elegance and finesse of the vintage, the acidity is refreshing and vibrant with lovely mineral notes throughout. It is barrel fermented, but only 10% new oak, which lends a touch of spice that adds complexity to the bright peach, pear and citrus fruits. Perfect wine for Salmon or Halibut.

## TANNIS.

### 2018 MONTERUSTICO BIANCO

LANGHE, ITALY (\$24.95)

Us J.Webb gals recently had this at our supper club, paired with grilled squid, San Marzano tomatoes and peas. Janet is a fabulous dinner party host—we drew inspiration from the recipes of classic Italian chef Marcella Hazan, and this wine was the pairing of the evening. 90% Arneis and 10% Sauvignon Blanc, this wine displays low acidity, talc-y minerality, bright lemon and melon notes. Very fresh and totally irresistible!

## LISA.

### 2014 STEELE CABERNET SAUVIGNON "RED HILLS"

CALIFORNIA, USA (\$34.95)

Being one of the lesser-known North Coast wine regions, Lake County is often overlooked. Once part of Napa, Lake County was very successful during the late 1800s into the early 1900s, but prohibition took its toll - most vineyards were torn up and replanted with other crops. In the late 60s, there was a resurgence in grape growing and winemaking, and the area has been rebuilding its reputation ever since. Steele uses sustainable practices with minimal manipulation to create wines that retain fresh aromas and flavours. The "Red Hills" Cabernet Sauvignon is a perfect example, fresh raspberry, blackberry & cherry on the nose & palate. It's hard to resist its juicy, soft tannins and its subtle oaky notes. This is the perfect wine for the BBQ, it won't overwhelm chicken but will stand up to steak.



# J·WEBB

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