

**J. WEBB**  
WINE MERCHANT LTD.



## Autumn 2012 Newsletter

I know it sounds crazy, but those first few cold days of fall always put a smile on my face. Red wine just tastes better when the temperature drops, or at least I appreciate it more. With summer and outdoor cooking mostly behind us now, it's time to make a return to the kitchen and get back to those heartwarming comfort foods that we've missed all summer. With a change of diet inevitably comes a change in wine; so gone are the fresh, light wines of summer as we welcome back our brooding winter reds. And our timing couldn't be better; we've just received a bevy of new wines from France, Spain and Italy – all perfect to help ease you into Autumn in Calgary.

### Do you know where your wine comes from?

It seems like an odd question to ask, but just as with our food, it is becoming increasingly important to know where your wine comes from. With the rapid globalization and massive consolidations within the wine world, sometimes it's hard to know exactly what you are getting in a bottle. Labels are designed to make you feel good about what you are drinking, and little emphasis is placed on information. So while there may be a cute and cuddly face on the front, the wine inside may be the product of an industrial factory, laden with every additive and flavor enhancement known to modern science. That makes it pretty hard if you're out there looking for an authentic wine made as naturally as possible.

But there are a couple of rules you can follow if you want to avoid the industrial wine trap. First, look to small producers. Small wineries are much less likely to use chemical additives because they are not out to standardize their product each year. The small farmers who own their own land are also less likely to employ harmful chemical pesticides or herbicides. Winemaking has changed dramatically in the last ten years, with the introduction of reverse osmosis, tannin additives and flavour enhancements; wine is no longer just fermented grapes. Large producers have found it much easier to add the flavour, color and body at the end, rather than going through the expense of growing quality grapes.

The only way to be sure you are getting what you think you are, is to know the people that made it. But getting on a plane to visit every winery you buy from is not really possible, so that's where we come in. We take a lot of pride at J. Webb for supporting small, family producers who are passionate about their products and dedicated to their land. We search out the organic growers who work hard to ensure authenticity, character and believe in doing things according to tradition. So if you really want to know where your wine comes from, please ask us, we are always happy to share a glass of wine and a good story with anyone who wants to know.

### Fall Bag-Return Contest!

In an effort to stay green, J. Webb is having our first ever bag-return contest. If you have a few or a fistful of our black recyclable bags in your car, house or garage, please bring them back. Everyone who brings back a bag will be entered in a draw to win a \$50 gift card. In addition, the one who brings back the

most bags will win a bottle of Champagne!



### The Gamay is Back!

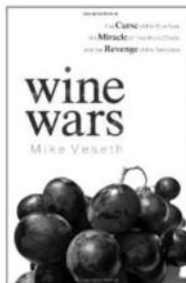
Perhaps it's because we had to wait so long to get it the first time. Or perhaps it's because it's always the wine that sells out the fastest from Blue Mountain. Or maybe it's because gamay is so perfect for the cool Okanagan Falls climate. Either way, the **2011 Blue Mountain Gamay (\$24.95)** is here for a good time, not a long time, so don't miss your chance to grab some. Did I mention it's perfect with turkey?

### A good read...

I've always believed that the more you know about a subject, the more you can enjoy it, and wine is no different. There are a lot of wines books out there to choose from and frankly, not all of them are all that great. However, we do come across some wonderful books from time to time, and we wanted to share with you a couple of our favorites with you.

**1. Wine and War** – A fascinating account of how the French vigneronns survived WWII. If you love history, wine and great story telling, than this is a book you won't want to miss. For full enjoyment grab a bottle of Huet Vouvray (\$34.95) to sip while you read, trust me, it adds to the plot.

**2. Wine Wars – The Curse of the Blue Nun, The Miracle of Two Buck Chuck and the Revenge of the Terrorists** – A fun look into the modern era of wine and big business. Dive into the plight of small wineries, and learn how modernization and globalizations are vastly changing wine.



### SALE DAYS!

Our annual winter sales are fast approaching! Mark your calendars: J. Webb wants to give you a chance to load up for the holidays and save you a few bucks in the process. We will be offering up our regular discounts as well as some crazy deals on wines that you can "try before you buy".

**Swing by on Saturday, November 3rd and Saturday, December 8th to take advantage of 10-30% savings on wines and spirits.**

### Get Social

Can you help us grow our online community? We're working on enhancing our Facebook page and Twitter profile so that we can share even more wine and food-related content, and we want to make sure you reap the benefits. We plan to offer exclusive features and fun contests in addition to the event listings, products and specials we currently post.

**Look us up online (don't forget to 'like' and 'follow' us!):**

**Facebook:** [www.Facebook.com/jwebb.wine](http://www.Facebook.com/jwebb.wine)

**Twitter:** @JWebbWine

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Beer me

[www.jwebb.net](http://www.jwebb.net)

one

**2010 Uvaggio Vermentino – Lodi, California (\$19.95)** The search for Italian grapes to thrive under the California sunshine has had its ups and downs. Classics like sangiovese and nebbiolo have had few triumphs, but as we turn our attention to some of the lesser-known cultivars, we are finding some wonderful success stories. Vermentino's native home is on the island of Sardinia, which makes rich, unctuous wines, brimming with lush tropical fruit flavours. Think pinot grigio but with a little more oomph. This Lodi example manages to capture all the exotic fruit and does so with a mere 12% alcohol. Not bad for an obscure little ex-pat.

two

**2011 La Palma Chardonnay – Cachapoal, Chile (\$12.95)** When you see the stunning vineyards this wine hails from, it's hard to believe it sells for less than \$13. Vina de la Rosa crafts this wine from vineyards they have owned for more than 185 years, farming them strictly organically the entire time. There's lots of stuffing here, with plenty of stone fruit and citrus notes on the palate. I'm willing to bet you haven't had a lot of Chilean chardonnay over the past year but this one might just get you back on the bandwagon.

three

**2009 Heartland Pinot Grigio – Langhorne Creek – Limestone Coast, Australia (\$18.95)** When you think pinot grigio, your mind usually jumps straight to Italy, which is sort of a shame because there are some great values lurking outside of the boot. The cool Aussie coasts make for perfect growing conditions for this popular grape, producing wines of great character and freshness. So next time you're having a dinner party, crack this little number open to keep you cool in the kitchen. Just try to remember to save a splash for your guests.

four

**N.V. Marcoux Raison de Loup - France (\$18.95)** When your standards are as high as they are at Domaine du Marcoux, you end up with a lot of leftover pieces after you have assembled your top wines. So why not throw them all together and offer up a non-vintage wine at a fabulous price? That's just what the Armenier sisters have done with this superb effort; unused lots of grenache, syrah and mourvedre from their Chateaufort-du-Pape, combine to make an elegant and delicious wine that embodies the spirit of Marcoux, but not the price. It's like the turkey sandwich the day after Thanksgiving - a comforting reminder of a great meal.

five

**2010 Michel Gassier Cabernet Sauvignon – France (\$19.95)** Every year it seems there is one wine that stands out and absolutely blows my mind for the price. This year, it's the Michel Gassier Cabernet Sauvignon. I tasted this wine for the very first time at the Domaine in April and immediately reserved all we could get - 25% of the production. I'm glad I did, because I can't remember tasting a cabernet with this kind of depth and

# twelve under \$20

(a.k.a kevin's case)

## A case for Autumn

Picking wines for this case has never been easier or more fun. This 12-pack is loaded with new arrivals and several first timers to the J. Webb shelves. We're a little heavy on gutsy reds, but these are exactly what you'll need to take the bite out of cool fall evenings. Those of you who are planning a return to serious indoor cooking after a spectacular barbecue season are in for a treat. This case is perfect to pair up with your seasonal braised meats and stews. So come grab your fall case: they are ready to roll and 10% off, leaving you on the hook for less than \$210.

complexity for \$20. If you love cabernet, you definitely want to get your hands on a bottle of this. In fact, it might not be a bad idea to put a whole case in your basement. It's only getting better with time.

six

**2010 Santa Duc Les Plans – Vaucluse, France (\$18.95)** If you've been in the shop over the past month or so, I've probably already put a bottle of this in your hand. I can't help myself. When I come across wine with this kind of charm and authentic Rhone character, I have to get the word out. This has surprisingly dark fruit and rich, spicy flavours; the kind you expect to find in Chateaufort-du-Pape but rarely do you see them in a simple Vaucluse. For those of you who keep the barbecue faith alive throughout the fall (and possibly the winter), this is a wine for you.

seven

**2011 Domaine Lafond Cotes-du-Rhone, France (\$18.95)** So here it is, your first look at the 2011 vintage in the South of France. After the back-to-back successes of 2009 and 2010, 2011 has a lot to live up to. While there is less colour and structure than in the previous two years, this wine is undeniably delicious and packed with wonderful raspberry and wild herb aromatics. This is perfect gear to warm you up on a cool Autumn evening or pair-up to roast beef with root veggies.

eight

**2009 Teorema Garnacha – Calatayud, Spain (\$19.95)** The Grenache centric Mediterranean wines continue to dominate this case with this wonderful old-vine red from Spain. Crafted from vines up to 100 years old, it offers intense cherry notes and a generous, chewy palate. It's a good one to keep around the house because it's great on its own, but versatile enough to put on the table with about 90% of the things I like to eat. It's basically the Swiss Army Knife of wines.

nine

**2010 Domaine L'Ameillaud Cotes-Du-Rhone – France (\$17.95)** The amazing colours of 2010 are evident here in this squid-ink-purple hued wine. Not surprisingly, there is some intense spice behind all that colour with brooding flavours of smoldering blueberries that go on forever. This wine beckons grilled red meats; so if you choose to approach it without food, take caution and carry an extra toothbrush.

ten

**2010 D'angelo Sacravite Aglianico – Basilicata, Italy (\$19.95)** It's no secret that we love wines with a story at J. Webb. This wine is produced by a family that has dedicated itself to preserving the ancient grape variety aglianico. They craft it on volcanic soils at the base of the dormant Mt. Vulture, to which it gleams much of its unique flavour. This is rustic and honest wine, owing nothing to technique or the modern world. It is crafted by knowing hands that have done things according to tradition for generations. This is a staff favourite not only because it is a wonderful expression, but also because we know wines like this are sadly endangered.

eleven

**2011 Grayson Merlot – California (\$19.95)** Many of the J. Webb faithful are familiar with the Grayson Pinot Noir. It's our Holy Grail, a delicious pinot for under \$20. Well, it looks like we've found another rare bird with this fabulous value-priced merlot from the very same folks. Despite what many people believe, merlot is not a simple grape to grow, nor is it easy to coax out a lot of complexity without a great deal of care, attention and expense. So needless to say, quality examples under \$20 are few and far between. If you've already given up on the merlot dream, I implore you to come back and take one last shot. We won't let you down.

twelve

**2010 Castillo Maluenda Garnacha Vina Viejas - Spain (\$13.95)** I couldn't help myself, I had to slip in one more Mediterranean red. At \$14 you really can't go wrong and I'd be shocked if you weren't a little surprised by the quality here. Spain is one of our last bastions for great value, affordability and individuality. Pop this with burgers, hot dogs - heck, corn dogs if you want to. This is your keep-it-hand-for-cooking wine, Monday leftovers or just a had-a-tough-day wine. It can do it all.

# Channeling the spirit of Gigondas

As the narrow road twists for the last time before you enter the hillside village of Gigondas, the feeling that you have arrived somewhere special is almost palpable. The beauty that has surrounded you for the last several miles suddenly intensifies and a sense of "somewhereness" becomes profound. When people talk of tasting a specific "place" in wine, this is what they mean. The scent of wild herbs, gently warmed by the sun and rocky soils below hangs in the air; it's a familiar smell to anyone who knows these wines.

The wines of nearby Chateaufort-du-Pape may be more famous, but Gigondas has an unmistakable soul, one you can both feel and taste. The backdrop of the craggy and broken Dentelles de Montmirail is ever present, as is the formidable Mont Ventoux lurking in the distance, making you feel as if you are never quite alone. Up from the ground spring countless old vines, gnarled, twisted and bent as they grasp for every beam of sunlight they can steal. It seems as if they have been here forever, retelling their countless stories in every vintage.



Climbing up through the narrow streets, the village appears to be nearly deserted. The odd local scurries quickly from one hidden door to another, without so much as a glance sideways. The heart of Gigondas it would seem beats deep inside her concrete walls.

This is a destination for only the most devout tourist, in search of beauty, a stiff climb and a good glass of wine. Most speed by without pause, destined for boutique shops, fancy hotels and the promise of a warm, Mediterranean beach to the south.

I spent a cool March day in Gigondas earlier this year, in hopes I could conger a new producer for the J. Webb shelves, and as per usual, I ended up with two. The first is Santa Duc, a well respected and highly established estate that helped put Gigondas on the map. Here Yves Gras crafts a bevy of wines, from inexpensive southern blends, Cotes-du-Rhones and his prized cuvees from old vineyards surrounding the town itself.

Sitting at a large table housed in his newly built and curiously modern tasting room, we worked through his entire portfolio from the past two

years, perhaps three dozen wines in all. I was amazed at the quality inherent in all of them, and in the end we decided to bring back five different cuvees, covering the range as best we could. (See complete list below.)

Perhaps the polar opposite of the chic Santa Duc Estate is the muddled **Domaine Les Chenes Blancs**. My expectations were somewhat low as we pulled into the drive, passing ramshackle buildings and rusting scraps of metal, but looks can be deceiving in the wine world, so onward we pressed.

There is little use of modern technology employed; I'm never sure if that's a good thing or not. No new oak to be found here, only old cement tanks and a bevy of ancient equipment are put to use, and the resulting wines reflect the honesty and lack of any artificial makeup. Unlike Santa Duc, there is only a single wine made at the estate, a straight **Gigondas (\$37.95)** and despite the lack of any modern equipment, it was one of the best wines we tasted. It delivered a perfect blend of red raspberry fruit and rustic charm. This is a perfect example of why you have to travel, wines like this would never find us on their own.

**2010 Santa Duc Les Plan – Vaucluse \$18.95** (featured in the case)  
**2009 Santa Duc Cotes-du-Rhone old vines \$22.95**  
**2010 Santa Duc Gigondas \$39.95**  
**2010 Gigondas Cuvee 66 - \$85** (very limited, arriving November 2012)  
**2010 Chateaufort-du-Pape \$85** (4 cases only)



# Janet's Recipe: Braised Lentils and Sausage

2 tbsp	olive oil
1 large	yellow onion, finely chopped
2 medium	carrots, peeled and finely chopped
2	celery sticks, trimmed and finely chopped
2	garlic clove, minced
2 cups	dried puy lentils, rinsed and picked over for small rocks
1/2 cup	dry white wine
16 oz can	tomatoes
3 cups	organic chicken stock
6 links	lean, organic Italian style sausages
2 cups	spinach leaves, chopped
1 tbsp	balsamic vinegar
1 bunch	Italian parsley, chopped
pinch	dry chili (optional) to taste
	salt and pepper to taste

In a large heavy casserole warm the olive oil and add the onion, carrots, celery and garlic. Cook on medium heat, stirring occasionally until soft and fragrant. Stir in the lentils and cook for 5 minutes. Deglaze with the wine and simmer for 10 minutes. Add the tomatoes and break them into smaller pieces in the pot. Cook for 15 minutes. Add the chicken stock and continue cooking until the lentils are soft, about 15-20 minutes. While this is cooking, place the sausage in a warm pan with a bit of olive oil and brown on all sides. Add the spinach and balsamic to the lentils and allow to infuse for a few minutes. Add the sausages either whole or sliced at the same time. Just before serving, add the parsley and salt and pepper to taste. Serve with some crusty rustic bread and a glass of your favourite **Cotes du Rhone** (Try one from Kevin's Case).

## Lee's Singles Scene

### Rye: it's not just for highballs anymore

I was once a young man, unsophisticated, loud and with a penchant for highballs. So like many a young Canadian, my choice was rye and Coke. I'm older now and I'd like to think my tastes have evolved, and those highballs of yesteryear are just too sweet. I like my liquor neat now and usually from the Old World, but there is a rye renaissance happening right now that I simply cannot ignore. Rye whiskies have a tanginess to them and when they're well aged you get an incredibly long drinking experience. High West from Park City, Utah has produced a couple of amazing spir- its to much critical acclaim using 100% rye. These are in very short supply so we don't recommend you share them around too much, but if you do, you can watch in amazement as your friends have a rye renaissance of their own.

**High West 21 year old (\$155.95)** An incredible and smooth after dinner reward with hints of caramel and apple tart flavours.

**High West Double Rye (\$59.95)** A blend of 16-year-old and 3-year-old whiskies, resulting on complex meld of cinnamon, licorice and honey.

## Beer Me: Green Rogue

We are a long way from St Patrick's Day, so forget about drinking food colouring. The green I'm talking about is the environmental green. We now have a couple of new UK beers that are produced using sustainable agriculture and low carbon foot- prints. Fyne Ales sources its water from Loch Fyne and has made every efficiency possible to minimize its impact on the environment. Adnams, family owned since 1872, is an industry innovator. Their eco-friendly distribution centre has a living grass roof, with lime and hemp walls. But of course it's what's in the bottle that really matters to us, and these boys definitely deliver.

**The Fynne Maverick ale (\$6.95 500ml)** is robust and fruity with roasted malt flavours and a rich mouth-feel.

**Adnams Lighthouse (\$4.95 500ml)** is a pale ale with a crisp freshness and a long hoppy finish.

# STAFF picks

## Raul

**2006 Vina Pilar Crianza Tempranillo – Ribera del Duero, Spain (\$21.95)** Hola, hola everybody! It's Raul, from J.Webb on 17th and I'd like to introduce you to one of the wines from Bodegas Feliz Callejo. This Crianza comes from Ribera del Duero, Spain, home to magnifico wines. The vines here are over 40 years old, the soil is rich in limestone and best of all, the wines are organic! And just as we like it, everything gets done by hand by La Familia Callejo. I think that this is the perfect Spaniard to bring to your home to compliment a hearty bowl of lamb stew. In the nose you'll find a medley of spices and floral aromas. In the mouth this wine is supple, broad, ripe and penetrating flavours of blackberry, cherry-cola and finally a nice dustiness of mocha coffee!

## Sarah

**2009 Au Bon Climat Pinot Gris/Pinot Blanc – California (\$26.95)** As the temperature cools and the days shorten, I crave richer, heavier comfort foods, cooked slowly over a couple glasses of wine. This doesn't mean however that I eliminate white wines from my glass altogether. Although I do make way for fuller-bodied, creamy whites, just like this one. Stemming from vineyards situated in sunny Central Coast California, barrel fermented and aged sur-lee, this blend is reminiscent of spiced pear, lemon custard and fresh cream. It was just right with baked cod alongside pan fried potatoes with pancetta and good company, of course.

## Jonathan

**2010 Domaine de Bellene Bourgogne Vieilles Vignes – Burgundy, France (\$26.95)** You know, I could tell you all about the great colour of this pinot noir. I could babble on about the nose of bright red and black- berries and how after one sip you will fall in love with it. I could ramble on about the silky soft tannins that almost dance on your tongue, but I'm not going to. If you have a mouth and you love pinot noir, you need to buy this! Please do it while we still have some, and don't say I didn't warn you.

## Kevin R.

**2009 Vina Alicia Paso De Piedra – Mendoza, Argentina (\$22.95)** If you have heard of the wonderful suc- cess that is Luigi Bosca, started by her grandfather, then you already know of the Arizu family. Alicia Arizu, with 25 years of experience in both viticulture and winemaking, decided to follow in the footsteps of her grandfather and launched her own label, Vina Alicia. Using organic and sustainable farming with mature vines that have been in her family three generations, she was able to create this very elegant malbec. This is a full-bodied wine with a long finish that shows off its splendour and richness. With the colder weather ap- proaching this wine pairs well with comfort foods and hearty fare; think braised meats, stews and meatloaf.

## Jody

**2010 Marengo Barbera d'Alba – Piedmonte, Italy (\$29.95)** The Marengo family has been making wine from their estate for three generations starting in 1899. Since taking over when his father passed away in 2001, Marco Marengo is managing the winery with the same dedication and passion as did his forefathers. This dark-skinned variety is Piedmont's "workhorse" grape and is responsible for a growing number of superlative wines. With its well balanced acidity and subdued tannins, this silky vintage displays flavours and aromas of ripe, fresh plums and dark cherries that are complemented with light floral and spice notes. Since these wines are made in such small quantities, they won't be around for much longer, at least not at the rate our staff are drinking them!

## Lisa

**2008 Ermita Talanda – Toro, Spain (\$29.95)** Wait!!! Don't put the BBQ away just yet. The new vintage of Ermita Talanda requires a big fat juicy Rib Eye. This Tempranillo blend produced in Spain (but owned by Calgarians) is true to the Toro region. It blends Tempranillo with Cabernet Sauvignon and Merlot, creating fantastic character with berries, plums, tobacco, vanilla, leather and oak. The Toro region still has a number of very old vineyards with pre-phyllloxera vines, allowing vintners to source from the best, and in this case that's just what they've done.

## Rob

**2009 Domaine Paul Gaudet Monthele Cuvee Paul – Burgundy, France (\$31.95)** While Burgundy is inundated with some of the most famous names in France: Corton, Montrachet, Chambertin and the like, there still exists an underbelly of lesser-known and equally splendid sites to which Monthele belongs. Squeezed in behind the famed hills of Volnay and Pommard, the elegant village of Monthele is tucked away, reserved only for those willing to make the climb. The increased elevation and mixed exposures make for more feminine and elegant wines, sometimes overlooked in a crowd of more extracted examples. For the Gaudet faithful, and we are among them, these wines represent some of the most pure and beautiful examples of pinot noir anywhere.

# upcoming tastings

## Glenmore Landing Location:

### KENTUCKY FRIED TASTING - \$59

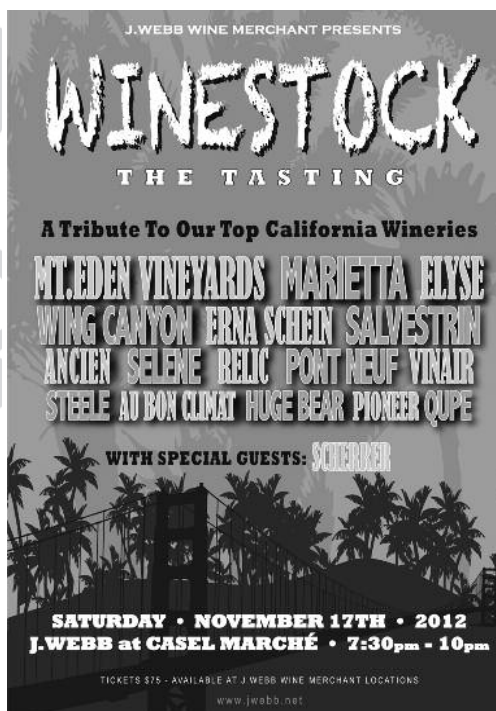
**Thursday, November 15th, 2012 7 - 9pm**

Ever wondered what the perfect wine is to serve with fried chicken? What about a greasy burger and fries? If you think wine is only for the fine dining then prepare to be enlightened. (Glenmore Landing location)

### CHAMPAGNE WISHES - \$59

**Thursday, November 22nd, 2012 7 - 9pm**

I have three wishes for Champagne: high quality, regional specificity and great value. A highly visible brand with an output of millions of bottles couldn't possibly grant these wishes; only the small family owned Champagnes will do. These are farmers first, toiling in their vineyards producing the highest quality fruit. Deft, experienced hands craft fruit into wines that not only have the character of their village but are remarkably affordable. (Glenmore Landing location)



## Event Tasting at Casel Marché:

### WINESTOCK

**Saturday, Nov. 17th, 2012 - \$75 7:30 - 10pm**

J. Webb's rockin' tasting of its best California wines and classic tunes. This festival-style tasting (that means you get to walk around) includes over 30 of our best Golden State wines paired with creative West Coast inspired foods. Eat, drink, rock out. (J. Webb Casel Marché location: 2507 - 17th Ave SW.)

## Event Tasting: WINESTAGE

### 14TH ANNUAL WINE STAGE - CALGARY'S MOST DRAMATIC WINE EVENT

**When: Saturday, January 26th, 2013**

**Where: Devonian Gardens 7:30 - 10:30pm**

**Tickets: \$115 per person**

This promises to be the most epic Wine Stage yet! We will be the first and only event this year in the spectacular new Devonian Gardens. Wander the spectacular gardens and discover wines from seven premier Calgary wine merchants along with culinary delicacies from 12 superb Calgary restaurants. Don't miss this one!

**All proceeds support One Yellow Rabbit Performance Theatre**



For more information and all of our specialty products at your fingertips visit our website! [www.jwebb.net](http://www.jwebb.net)

\*Free delivery within city limits with a purchase of \$150.00 or more.

Any questions? Please contact us! T. (403) 253-9463 F. (403) 259-6563 E-mail: [wine@jwebb.net](mailto:wine@jwebb.net)

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