



2017 Summer Case of the Season

To learn more about the wines included in the Case of the Season check out these notes from the winemakers or visit us online at bremerswineandliquor.com

Interested in a pre-made case? Ask an associate for assistance.

Cherry Pie Pinot Noir 2015

VINEYARD NOTES

Combining three vineyards, each in its own distinct AVA, Cherry Pie Pinot Noir showcases the best of each unique flavor profile. The Rodgers Creek Vineyard, located in the Sonoma Coast AVA, rests on a ridge in the Petaluma Wind Gap; a low spot in the Sonoma Coast Range that allows a constant flow of cool air directly from the Pacific Ocean. Well-draining White Rhyolite Volcanic Ash soils allow the earthiness of the Pommard & 777 Clones to shine. The Alta Loma Vineyard is located in the Monterey County AVA, overlooking the Salinas River Valley and planted on Arroyo Seco gravelly loam soil. These sparse, well-drained soils reduce yields, creating rich, concentrated flavors in the fruit. The Los Alamos Vineyard lies tucked into a canyon in Santa Barbara County that leads directly to the Pacific Ocean. The sandy soils, bright sunshine and cool ocean breezes combine to lengthen fruit ripening and extend hang time, resulting in intense aromatics and great acidity.

WINEMAKING NOTES

Cherry Pie defines a winemaking approach and technique created by cult winemaker Jayson Woodbridge whereby a micro fermentation approach is applied to a single-vineyard wine. Each vineyard lot is fermented in open top oak puncheons to allow more complexity and variety in the phenolic, aromatic and flavor components of the wine. This micro-fermentation produces a completely unique representation of the fruit from each vineyard.

TASTING NOTES

The 2015 Cherry Pie Pinot Noir jumps from the glass with aromas of raspberry, nutmeg, sandalwood and light smokiness, lifted by a floral note. Silky and delicate up front, with ripe acidity framing the rich, sweet flavors of red berries, and finishing with red cherry and earth.

VINTAGE: 2015 VARIETAL: 100% Pinot Noir
ALCOHOL: 13.5% COOPERAGE: 100% French Oak, 20% New
APPELLATIONS: 72% Monterey County, 20% Sonoma County,
8% Santa Barbara County





Dark Horse Cabernet Sauvignon 2015

At Dark Horse Wine, we wholeheartedly believe that fortune favors the bold. Winemaker Beth Liston marshals the best agricultural and winemaking resources from around the globe to deliver the unexpected: a bold wine that outperforms its price.

ABOUT THE WINE

Our Dark Horse Cabernet Sauvignon entices with jammy, dark fruit aromas of blackberry and black cherry, layered with sweet brown spice, toasted nutty oak, and a hint of mocha. A full-bodied Cabernet with firm tannins and a plush mouthfeel lead the way to a dark chocolate mocha finish.

VITICULTURE NOTES

We selected the grapes for our 2015 Cabernet Sauvignon from premier California vineyards. Winemaker Beth Liston visited these vineyards daily to determine which blocks would make it to the final blend. California experienced its third year of dry and warm weather, making canopy management key to allow just the right amount of sunlight on the berries. An early bud break was followed by an early harvest, producing wines of outstanding flavor and acidity in the glass.

WINEMAKING NOTES

The grapes for our Dark Horse Cabernet Sauvignon were harvested at optimum ripeness led to easy and early extraction of rich color and velvety tannins in the fermenters. Warmer fermentations (88F - 92F) resulted in more intense flavors and fruit forward aromatics. Post fermentation, the wines are aged to add complexity and balance to the wines.

VARIETAL CONTENT: 77% Cabernet Sauvignon, 8% Petite Sirah, 5% Petit Verdot, 10% Other Select Red Varieties

VARIETAL ORIGIN: California

RESIDUAL SUGAR: 0.25g/100mL pH: 3.71

ACIDITY: 0.56 g/100mL ALCOHOL: 13.5%

THE ORIGINAL

DARK HORSE™

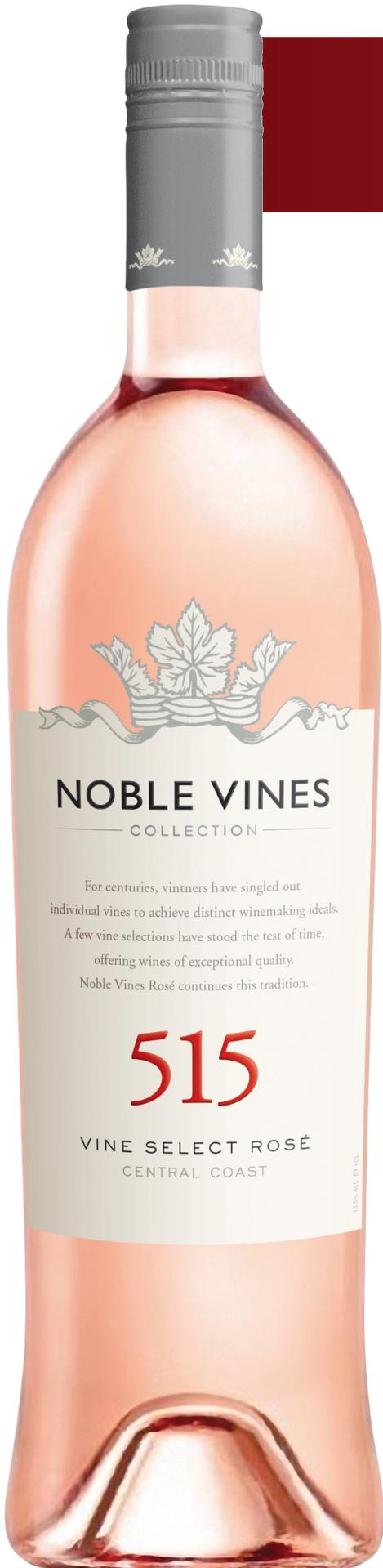
CABERNET
SAUVIGNON
CALIFORNIA

2014

ALC. 13.5% BY VOL. 775-46

Noble Vines

515 Rosé 2016



For centuries, vintners have singled out individual vines to achieve distinct winemaking ideals. A few vine selections have stood the test of time offering wines of exceptional quality. Noble Vines Rosé continues this tradition.

BEHIND THE NUMBERS

515 Rosé celebrates the enchanted time of 5:15 pm, so named by our winemakers for the time they occasionally pause from their work to enjoy a taste of this bright, delightful Rosé.

Grown in windy valleys along California's sunny Central Coast, Noble Vines 515 Rosé is a traditional composition of Grenache layered with Syrah and other aromatic varieties. Widely used in Provence, France, Grenache offers flavors of cherries and blueberries, with spicy notes, and extra body and richness. We chose Grenache vine selections that have shown of excellent concentration and acidity every vintage. Syrah adds red cherry and herbal flavors and aromas, while the aromatic varieties enliven the bouquet.

WINEMAKING

This Provence style Rosé is made mostly from red varieties in which the natural pigments of the skins impart elegant color and structure. The grapes were farmed specifically for Rosé, and harvested early to preserve bright acidity and complex flavors. In our winery, adjacent to our primary vineyard, the grapes were gently pressed and the juice was cold settled before being racked into stainless steel fermenters. We chose yeast strains specifically selected to enhance the fruit character in Rosé, and fermented at cool temperatures to preserve the lively aromas, flavors and texture.

TASTING NOTES

Noble Vines 515 Vine Select Rosé is made in a dry traditional style, showcasing a bright bouquet of raspberry, watermelon and Meyer lemon. Medium bodied, with a rich mid-palate, this snappy wine has a lively start with flavors of grapefruit and strawberry, then cherry, culminating in a fresh creamy finish.

APPELLATION: Central Coast

ALCOHOL: 13.0% pH: 3.28 T.A.: 0.53 g/100mL

VINE SELECTIONS: Grenache, Syrah, & Other Aromatic Varieties

VINE ORIGINS: Aragon, Spain Rhone Valley, France

HOME VINEYARDS: Central Coast

Norton Malbec Reserva 2014



“Reserva” is made from carefully selected grapes from vineyards more than 30 years old. The wine is aged in French oak barrels and then additionally in bottles before release. The harmonious coexistence of fruit and wood over time has made this a great wine, characterized by elegance and complexity.

VINEYARDS

Altitude: 1100 mts (3608 ft) above sea level

Age: Between 30 and 50 years

Density: 3,500 vines/ha (1417 vines/acre)

Yield: 6 tns/ha (2,4 tns/acre)

HARVEST

Manual in 20 kg cases Hand selection of berries

TASTING NOTES

Deep red color with hints of purple. Expressive on the nose with notes of ripe black fruits, violets, and tobacco. Long finish.

APPELLATION: Finca Lunlunta: Luján de Cuyo, Mendoza, Argentina.

GRAPE VARIETY: 100% Malbec

VINTAGE: 2014

REDUCING SUGARS: 2.72

RIPENESS AT HARVEST: 24.3°

STORAGE CAPACITY: 8 years

BARREL: 100%, 12 months in first and second use french oak barrels

BOTTLE: 10 months before release

ALCOHOL: 14.3% pH: 3.60 T.A.:5.47

90 pts

Wine Spectator
www.winespectator.com

BODEGA NORTON MALBEC MENDOZA
RESERVA 2014

#74 ON TOP 100 OF 2016

This has a silky mouthfeel, with rich, plush flavors of boysenberry, dark currant and black olive that carry plenty of creamy accents. Features dark chocolate and Asian spice details on the finely textured finish. Drink now through 2020. 125,000 cases imported.
—KM (November, 2016)

Poseidon Chardonnay 2014



TASTING NOTES

Brilliant in color with a pale straw hue, the wine opens up on the nose with aromas of sliced Granny Smith apples, cream soda and hard candies flavored with the essence of lemons and limes. There's a mineral edge, reminiscent of wet stones, that adds complexity and intrigue. Upon first sip, the wine explodes with a melange of honeydew, melons, cantaloupe and raw sugarcane. This wine's signature notes of cream soda, full body, and rich mouthfeel are balanced and midstream with lively acidity and freshness. Lightly roasted hazelnuts and toasted oak finish off the palate.

HISTORY

Poseidon Vineyard, located at the confluence of the Carneros Creek and Napa river was originally planted in 1973 by the Molnar Family to the Burgundian varietals: Pinot Noir and Chardonnay. Originally named 'Molnar Family Chardonnay,' in 2012 we have elevated the vineyard name to the brand name, to reflect the single vineyard nature of this wine. The maritime environment of the Carneros grape growing season delivers cool, foggy mornings followed by warm days that slowly nurture ripening.

VINTAGE

Drought led converstaions all over the farmlands and vineyards of California in early 2014. However, strong, compact rains in February and March helped secure a solid growing season for the vines through spring and early summer. The size of our crop was minimally affected. During harvest, there were no extreme heat waves, which helped moderate ripening. The tricky issue was that, with the record-breaking drought, the wines ripened fruit earlier than ever before. Timing aside, the modest temperatures of late summer and fall offered us the luxury of picking at optimum ripeness.

WINEMAKING

The fruit was pressed whole-cluster in small batches and barrel-fermented in a cold cellar. Maololactic fermentation was long and allowed us to stir the lees for and extended period of time, boosting the smooth, elegant texture. The spice that results from using 100% Kadar Tokaj oak has made for a rich yet vibrant Chardonnay from our vineyard.

BLEND: Chardonnay CASES PRODUCED: 3,561
COOPERAGE: 100% Kadar Hungary, 8 months in barrel
pH: 3.5 TA: 5.57 g/L ALCOHOL: 14.1%
HARVEST DATE: Septemeber 13-23, 2014 BOTTLING DATE: June 8, 2015

90 pts



2014 POSEIDON'S VINEYARD CHARDONNAY ESTATE

A delicious nose of white peach, pineapple, earth and caramelized citrus emerges from the aromas and flavors of the medium-bodied, richly fruity and exotic Poseidon's Vineyard 2014 Chardonnay Estate. -Robert M. Parker, Jr. (October, 2015)



Red Tail Ridge Chardonnay “Sans Oak” 2016

VINTAGE NOTES

After three harsh winters in a row, the 2016 winter was a significant diversion. Temperatures were primarily mild except for two extreme events that occurred in late winter. In each case, we utilized our wind machine that mitigated bud damage and maintained our crop levels for the coming season. Very little rain or snow fall in the winter months, followed by an extremely hot and dry growing season. In fact, the summer was one of the worst droughts in the history of this region. We started harvest with our cuvees for sparkling on Labor Day Weekend. Early fall rain pushed in to close out the 2016 harvest. Our last day in the vineyard took place in late October with some snow sprinkled on the ground.

TASTING NOTES

The nose opens up with Bosc pears, tart apples, undertones of stoniness and hints of citrus. The palate begins with white cherries and golden delicious apples, highlighted with a slight spritz mouthfeel to keep the wine lively. Minerality and lemon oil notes linger on the palate.

WINEGROWING: Doyle Family Vineyard. Planted in the early 1970s by Charles Fournier.

ELEVATION: Between 750-800 feet. Seneca Lake's Elevation: 443 feet

SOIL TYPE: Honeoye Silt Loam, Deep.

VITICULTURE NOTES: Trellis-VSP.

HARVEST DATE: Sept 22nd and 23rd 2016.

PROCESSING POINTS: Direct to press. Fermented in stainless steel tank.

Vegan-friendly, filtered prior to bottling

AGING: Stainless steel tanks, aged on light lees.

TA: 0.52 g/100mL

pH: 3.46

ALCOHOL: 12.4%

Ruffino

Orvieto 2015



VINEYARDS

The grapes that make up Ruffino Orvieto Classico come from the best-known DOC grape-growing regions of Orvieto Classico (Umbria). The chalky limestone soil, called tufa, predominant in the Classico area, along with ancient remnants of volcanic soil, gives a unique character to the wines.

VINIFICATION AND AGING

The grapes were harvested in the second half of August. They were then destemmed, crushed, and gently pressed. Once the must was removed from the lees at low temperature, it was fermented in temperature-controlled stainless steel vats. When alcoholic fermentation was complete, the wine briefly rested in stainless steel vats at 60°F (16°C) until bottled.

TASTING NOTES

Color: Brilliant straw yellow

Aroma: Orvieto's fruity and floral bouquet is reminiscent of green apples and meadow flowers.

Tasting profile: This wine's smooth, refreshing flavors balance beautifully with its structure and acidity. Orvieto also offers a unique mineral character that comes from the chalky limestone soil called tufa. The finish is long and fragrant, with hints of almond.

Pairing: Serve Ruffino Orvieto Classico as an aperitif. Or you can pair it with a wide variety of dishes including crostini topped by roasted tomatoes drizzled with olive oil; basic soups such as cold summer squash puree with a light truffle oil infusion; grilled fish with olive oil and rosemary; and mild cheeses such as mozzarella.

VINTAGE: 2015

GRAPE VARIETIES: Grechetto 40%, Procanico 20%, other white varieties (Verdello, Canaiolo Bianco) 40%

FIRST YEAR OF PRODUCTION: Late 1950's

ALCOHOL: 12.0%

SeaGlass

Pinot Grigio 2016



SeaGlass Wine Company gets its name from the shards of glass that are polished—over decades—into beautiful, one-of-a-kind gems by the natural ebb and flow of wind, sea and fog. Our wines encapsulate the ocean air, the sandy coastline and the fresh acidity of cool-climate fruit along the Central Coast. Crafted from wind-swept vines that give us nuanced flavors in the cellar and complex notes in the glass, our wines are an unmistakable expression of California’s coastal vineyards.

IN THE VINEYARD

Los Alamos Vineyard rests just 20 miles from the Pacific Ocean in Santa Barbara County, parallel to the region’s unusual east-west coastal range, whose valleys usher wind and fog across the vines each day. Perhaps most notable for its soil, Los Alamos is comprised almost entirely of sand. The soil heats up quickly, initiating bud break earlier than neighboring sites and affording the grapes more time to develop their signature concentrated flavors.

AT THE WINERY

To preserve the clean varietal flavors and bright acidity of our Pinot Grigio fruit, we fermented this wine at cold temperatures in stainless steel tanks, carefully avoiding oxygen exposure throughout the winemaking process. In keeping with the traditional style of crisp, cool-climate Pinot Grigio, this wine did not undergo malolactic fermentation. We bottled it early, capturing the delicate fruit flavors and aromas at their best.

ON THE PALATE

Santa Barbara County’s unique coastal terroir shines brightly in this crisp, clean Pinot Grigio. Lovely aromas of lemongrass, grapefruit and honeysuckle lead to decadent flavors of ripe pear, apple and hints of tangerine. A touch of minerality on the palate is balanced by mouthwatering acidity and a light, tart finish. Extraordinarily food-friendly, this Pinot Grigio fits naturally alongside seafood or Asian fare with a hint of spice.

VINTAGE: 2016

APPELLATION: Santa Barbara County

GRAPE VARIETIES: 97% Pinot Grigio, 3% Riesling

TA: 0.60 g/100mL

pH: 3.25

ALCOHOL: 13.55%

R.S.: 0.50 g/100mL (dry)

SeaGlass

Sauvignon Blanc 2015



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AT THE WINERY

We crafted this wine in the classic style of coastal Sauvignon Blanc, retaining the naturally fresh fruit flavor of the grapes by carefully avoiding any oxygen exposure during winemaking. A cold fermentation in stainless steel tanks allowed the wine's delicate varietal flavors and crisp acidity to flourish. We chose not to employ malolactic fermentation before bottling the wine, which preserved its hallmark freshness.

ON THE PALATE

This Santa Barbara County Sauvignon Blanc has exhilarating aromas of lemon, lime, grapefruit and fresh cut grass. A clean, crisp palate of gooseberry, tangerine and a touch of minerality paves the way for mouthwatering acidity and a lightly tart finish.

VINTAGE: 2015

APPELLATION: Santa Barbara County

GRAPE VARIETIES: 100% Sauvignon Blanc

TA: 0.66 g/100mL pH: 3.25

ALCOHOL: 13.7% R.S.: 0.25 g/100mL (dry)g

89 pts



SEAGLASS 2015 SAUVIGNON BLANC (SANTA BARBARA COUNTY)

Wet cement, cut grass and fresh oregano aromas show on the nose of this affordable white. Dried herb, hay and kaffir lime flavors come through on the palate, making it an excellent choice for weekday sipping. -Matt Kettmann (April, 2017)



Sledgehammer Forged Red 2014

A big, rich and straight-up delicious red blend wine – that’s what we wanted to create and that is Sledgehammer’s Forged Red. With careful effort, we have transformed several individual varietals into a blend of deliciousness with the resulting wine hosting a deep crimson color, rich powerful flavor and a full bodied structure that can only be described as a Sledgehammer.

GROWING REGION

This unique blend of primarily Petite Sirah along with Zinfandel, Merlot, Cabernet Sauvignon and Petite Verdot, was sourced from select vineyards throughout premium wine growing regions in California. All of the varietals lucky enough to make into the Sledgehammer Forged Red wine enjoy California’s perfect growing conditions with plenty of bright sunshine and tempered temperatures. The resulting wine has bright, juicy fruit flavor and a luscious mouthfeel.

TASTING NOTES

The Sledgehammer Forged Red blend hits the mark with hammer(Sledge)skill. Bright, inviting aromas of boysenberry, cherry, cola and spice lead to a lush palate where these juicy fruit flavors ring true. Sweet oak flavors and spicy notes of white pepper and clove add complexity and richness in the wine. The Forged Red blend is incredibly smooth with a full-bodied mouthfeel and wildly flavorful. This powerful yet silky wine is very easy to drink and sure to be a hit with the crowd.

APPELLATION: California

ALCOHOL: 13.5%

DRINK: Anytime and always



William Hill North Coast Chardonnay 2015

For nearly 40 years, William Hill Estate Winery has been offering rich and expressive Chardonnay, Cabernet Sauvignon and other Bordeaux wines from select vineyards in Napa Valley and the California coast. Our collection of wines are rooted in the character of the unique, rolling hills of our 200-acre estate in the heart of the Silverado Bench in Napa Valley, crafted through the vision of winemaker Mark Williams, thoughtful vineyard planning and meticulous attention in the cellar.

ABOUT THE WINE

Our bright, medium-textured and food-friendly William Hill Estate North Coast Chardonnay offers fruit-forward notes of ripe melon, mandarin orange, peach and pear, underscored by complex notes of citrus blossom and brown spice. Delicately structured, this well-balanced wine has excellent acidity and a creamy mouthfeel.

VITICULTURE NOTES

In 2015, we primarily sourced our fruit for the North Coast Chardonnay from Sonoma and Mendocino Counties, along with small percentages of grapes from Napa Valley, Lodi, Lake County and the Central Coast. When blended together, each different vineyard source adds a unique layer of flavor, seamlessly blending into a rich Chardonnay with distinct William Hill Estate style. Nearly half of the fruit was grown in Sonoma County's acclaimed Russian River and Dry Creek Valleys, while Mendocino County accounts for about a third of the blend. Overall, the 2015 growing season in the North Coast was exceptional, with warm, dry conditions that allowed for even ripening and ideal flavor development.

WINEMAKER NOTES

The grapes for our North Coast Chardonnay were harvested between mid-August and mid-October, and then gently whole-cluster pressed. After settling overnight, the juice was racked and inoculated with yeast. A portion of this wine was fermented in stainless steel tanks at a maximum temperature of 62°F, with the balance fermented in barrels at ambient cellar temperature. This wine underwent malolactic fermentation and sur lie aging to impart a creamy mouthfeel.

VARIETAL CONTENT: 97% chardonnay, 3% select white varieties

APPELLATION: North Coast

TA: 0.48 g/100mL

pH: 3.55

ALCOHOL: 13.8%

R.S.: 0.40 g/100mL

88 pts

Wine Spectator
www.winespectator.com

WILLIAM HILL CHARDONNAY NORTH COAST 2015

Clean and refreshing, centered on honeydew, apple and light citrus shadings. Drink now. 138,708 cases made. —J.L.
(April, 2017)

Yalumba "Y Series" Unwooded Chardonnay 2016



At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind. It represents a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

We hope that the glass of wine you hold in your hand right now marks the beginning of a delicious journey, and we look forward to sharing our love of wine as you explore the Y Series.

WINEMAKER COMMENTS

The Y Series Chardonnay grapes are picked across the flavor spectrum, from lively citrus flavors such as lemons and limes to peach and tropical flavors. We pick in this way to ensure that when blended, the wine is balanced with flavor and natural acidity. Pressed straight to fermentation, the juice is managed using a "hands off" approach. Indigenous yeasts initiate and complete fermentation, and once finished the wine is left on lees, with the lees kept in suspension to build complexity until blending and bottling.

TASTING NOTES

Pale straw with green tinges in color, this wine opens with aromas of honeysuckle and tropical fruits such as paw paw. There is a touch of complexity from the wild fermentation, just enough to let you know that under the pretty facade is a fun and adventurous wine. The palate is an alluring combination of fresh fruits, spices such as white pepper and just enough "wildness" to keep you coming back for another glass. It finishes with a fresh cleansing line of citrus zest. Try with slow roasted pork belly with pear coleslaw.

HARVEST DATE: January and February 2016

REGION: South Australia

WINEMAKER: Natalie Cleghorn

ALCOHOL: 13.0%

TITRATABLE ACIDITY: 5.6 (G/L)

TOTAL SO₂: 93 (MG/L)

pH: 3.33

89 pts



YALUMBA 2016 THE Y SERIES UNWOODED CHARDONNAY (SOUTH AUSTRALIA)

A solid effort at a bargain price makes this Chardonnay doubly appealing. It's medium bodied, delivering oodles of pineapple-tinged fruit and finishing clean and refreshing. -Joe Czerwinski (April, 2017)