

2017 Fall 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.

14 Hands Merlot 2014



2014 MERLOT

Columbia Valley

THE VINTAGE

After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.

Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

WINEMAKING

Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Wahluke Slope, Yakima Valley and other parts of the Columbia Valley.

The wine was aged for approximately 12 months in a combination of American and French oak barrels to build structure and soften the blend.

Each varietal was fermented and aged separately with blending occurring just weeks before bottling.

FLAVOR PROFILE

“This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is so, approachable and food friendly.” -*Keith Kenison, Winemaker*

RECOMMENDED FOOD PAIRINGS

BBQ Ribs, Grilled Tri-Tip, Burgers, Pasta Marinara

VINTAGE: 2015 VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5% TOTAL ACIDITY: 0.51g/100mL pH: 3.74

APPELLATIONS: Columbia Valley

BLEND: 90% Merlot and 10% other red varieties including Cabernet Sauvignon, Cabernet Franc and Petit Verdot

87 pts

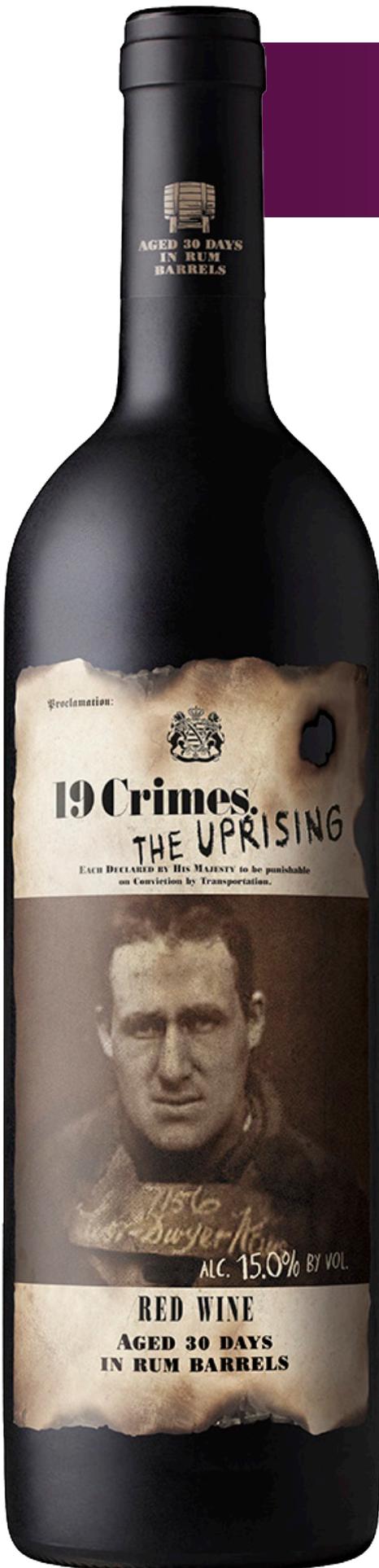
Wine Spectator
www.winespectator.com

14 HANDS MERLOT COLUMBIA VALLEY 2014

Polished and vibrant, with juicy currant and raspberry flavors that glide over silky tannins into a focused and lively finish. Drink now. 300,000 cases made. -H.S. (December, 2016)

19 Crimes

The Uprising 2016



19 crimes turned criminals into colonists. Upon conviction, British rogues, guilty of at least one of the 19 crimes, were sentenced to live in Australia, rather than death. For the rough-hewn prisoners who made it to shore, a new world awaited. As pioneers in a frontier penal colony, they forged a new country and new lives, brick by brick.

TASTING NOTES

In making 19 Crimes “The Uprising” we selected particular wine parcels for their spice and concentration of flavor providing the wine with great intensity and lushness on the palate. The vintage 2016 is Shiraz dominant lending bright raspberry fruit and plush tannin structure with Cabernet Sauvignon to provide blackberry fruits, palate weight and structure and then Grenache to provide spice and fruit sweetness on the palate. The nose has intense lifted mocha, caramel and baking spice notes. On the palate the wine is full and mouth coating with brown sugar, jammy blackberry and chocolate notes.

VINTAGE CONDITIONS

Temperatures were significantly warmer than average during the spring and summer months. These weather conditions caused bud burst to occur at the usual time, but vine growth and development rapidly increased with flowering, and harvest dates occurring earlier than ever before on most vineyards. A dry winter and spring with little effective rainfall resulted in reliance on irrigation with little disease incidence. All fruit varieties matured rapidly, resulting in an unprecedented compressed vintage. Fruit fully ripened with good flavor and varietal definition.

VINEYARD REGION: South Eastern Australia

MATURATION: 30 Days in Rum Barrels

RESIDUAL SUGAR: 0.12g/L pH: 3.47

ACIDITY: 0.69 g/L ALCOHOL: 15.0%

BOTTLING DATE: May 2017

PEAK DRINKING: Now - 2020

GRAPE VARIETY: 50% Shiraz, 35% Cabernet Sauvignon and 15% Grenache

90+ Cellars

Lot 42 Pinot Grigio 2016



“A crowd-pleaser, and one of our best selling white wines”

VINEYARDS AND WINEMAKING

Harvested by hand from vineyards at the base of the Dolomite mountains. The cool Alpine air lengthens the ripening season, fully developing aromas and preserving acidity. Fermentation occurs at controlled temperatures in stainless steel. The finished wine is bottled after 4-6 months in tank.

TASTE

Golden yellow in color with ripe apple, pear and apricot aromas, along with notes of wild flowers and honey. Medium bodied with a generous smack of minerality, this wine is perfect with pasta primavera, grilled seafood, or sliced Prosciutto, Asiago, and fresh crusty bread.

NOTES

When grown with care in the right climate and soil, Pinot Grigio transforms itself into a delicate, crisp and vibrant wine that lovers of fine wine can dig.

VINTAGE: 2016



Bogle Cabernet Sauvignon 2015

FROM THE WINEMAKER

The 2015 growing season provided optimum conditions for the Cabernet Sauvignon varietal. Warm days, tempered by cool nights, lingered long into the fall season, allowing the grapes to languish on the vine, ripening in their own time. This complex and developed fruit is showcased in the glass with first impressions of dried cherries, tobacco leaf and Madagascar vanilla. Wrapping the palate in richness, the full bodied flavors of cherry and plum compote resonate, followed by touches of tanned leather and dark chocolate. Aging in one-year old American oak for 12 months creates a finish with ample and enduring tannins, and tones of sweet tobacco smoke and spicy oak.

A FEW OF OUR FAVORITE PAIRING

- Rib-eye Steak with Blue Cheese Butter
- Roasted Eggplant with Provolone Cheese
- Dark Chocolate Mousse with Fresh Berries

VINEYARD SOURCES: Lodi, Monterey and Clarksburg

BARREL PROGRAM: Aged in American oak for 12 months

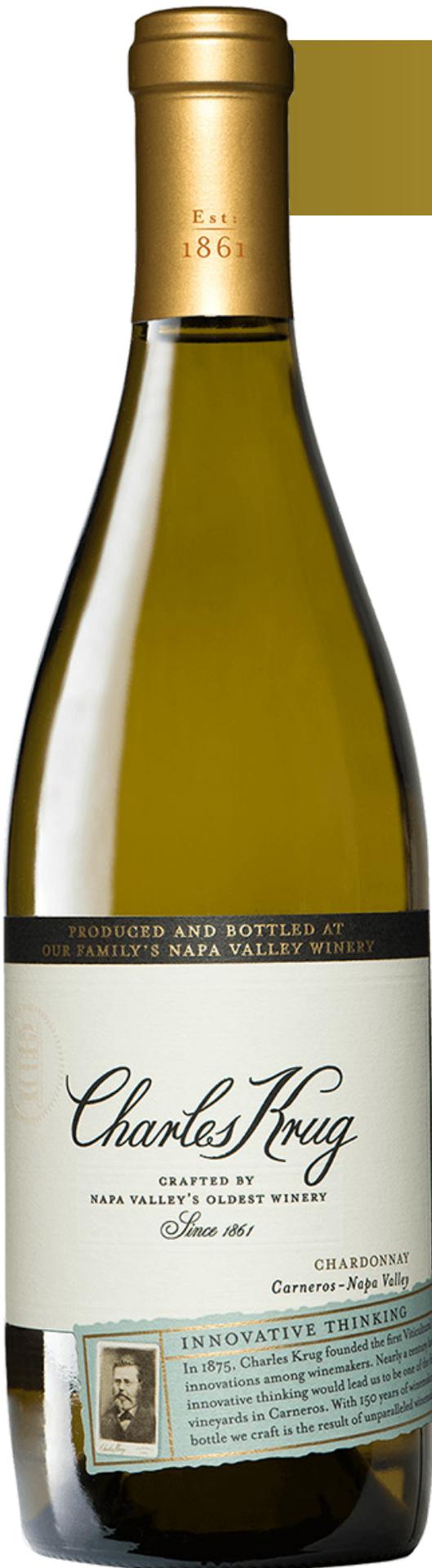
RELEASE DATE: April 2017

ALCOHOL: 13.5%

pH: 3.65

ACIDITY :0.57g/100mL

Charles Krug Chardonnay 2015



THE WINE

Our Chardonnay is grown in the cool, foggy Carneros region, where Burgundian-style grape varieties maintain their balance of acidity and ripeness. This medium-bodied wine is half barrel fermented and aged sur lie; look for aromas of tropical fruit and citrus blossom with flavors of peach and pear.

THE VINTAGE

The 2016 vintage was what some might call a “typical” Napa Valley vintage, with adequate and well-timed rain prior to and during the early growing season. The January rains left good moisture in the soil for the vines to begin the growing season with early bud-break; canopy growth was rapid and even. Additional rainfall in March and April supported the later vine growth as well. It was a warm but moderate summer and fog mitigated the heat extremes, causing fewer heat spikes, less dehydration and overall good uniform growth.

VARIETAL: 100% Chardonnay

FERMENTATION/AGING: 57% barrel fermented; aged sur lie five months in French oak

BOTTLED: May 2017

pH: 3.62 TA: 0.72 g/100mL ALCOHOL: 14.3%

90 pts



2015 CHARLES KRUG CHARDONNAY

The delicious 2015 Chardonnay offers loads of poached pear, tropical fruit, citrus blossom and a crisp, zesty, pure style. It is rich, medium to full-bodied, quite long, and seems to build incrementally in a sneaky way. This is extremely well-done Chardonnay, restrained, but intense. Drink it over the next 3-4 years. It is a sleeper of the vintage and a great value as well. -Robert M. Parker, Jr. (December, 2016)

Chateau Ste. Michelle Cabernet Sauvignon 2015



TASTING NOTES

"Cabernet Sauvignon is a standout variety from Washington, with silky tannins, rich complexity and concentrated fruit. That's why our Columbia Valley Cabernet is the perfect choice to carry the nostalgic banner of our 50th anniversary. Raise a glass and help us celebrate the next 50 years!" -Bob Bertheau, Head Winemaker

VINTAGE

The 2015 vintage was one of the warmest growing seasons on record in Washington state. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS

Sourced from Columbia Valley vineyards in eastern Washington including our Cold Creek, Canoe Ridge Estate and Indian Wells vineyards.

Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually. Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity. Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.

AGING: Aged 14 months in American and French oak, 32% new.

BLEND: 87% Cabernet Sauvignon, 6% Merlot, 4% Syrah, 1% Malbec, 1% Cabernet Franc, 1% Petit Verdot

TA: 0.55 g/100mL

pH: 3.85

ALCOHOL: 13.5%

89 pts



CHATEAU STE. MICHELLE 2015 CABERNET SAUVIGNON (COLUMBIA VALLEY (WA))

For Cabernet, the aromas are surprisingly blue and purple fruited, almost smelling more like a Syrah. Putting that aside, it brings a lot of appeal with a real sense of freshness to the fruit flavors. The tannins seem a bit bunched up at present, needing a little more time to stretch out. Still, it provides plenty of enjoyment. -Sean P. Sullivan (September, 2017)

87 pts



CHATEAU STE. MICHELLE CABERNET SAUVIGNON COLUMBIA VALLEY 2015

Trim and focused, with modest blackberry, spice and green olive flavors. Drink now through 2021. 507,500 cases made. -T.F. (August, 2017)

Concannon Chardonnay 2014



HISTORY

A historic and once-famous Livermore winery, Concannon was bought and sold several times in the 1980's by large conglomerates that were purchasing each other. Each sale resulted in a loss of focus and the brand suffered. In 1992 Eric Wente of Wente Vineyards saved it from the jaws of destruction by assembling a group of eight investors to buy the winery. However, Concannon Vineyard is a totally separate company in both ownership and operation from Wente Vineyards.

Nestled amidst the vineyards and rolling hills along the Livermore Valley, Concannon has been widely recognized for crafting full-flavored, complex and award-winning wines. Ocean air pours through the Golden Gate each afternoon cooling the influence of the sun, and enabling the grapes to develop both the ripe sugars and firm acids that fine wine demands.

Concannon is perfectly positioned geologically, atop a 600-foot-deep bed of gravelly soil. These rocks require the vines to drive their roots deep into mineral-rich deposits, and it also keeps the grape and cluster size in moderation.

Over the decades, they have carefully tuned their planting and trellising to take full advantage of the unique terroir. The result: intensely flavored, memorable wines vintage after vintage.

TASTING NOTES

Refreshing yet rich and supple with succulent apple, pear and tropical fruit that mingle with lemon custard.

APPELLATION: Monterey County

pH: 3.63 ACIDITY: 0.60 g/100mL ALCOHOL: 13.5%

87 pts



CONCANNON 2014 CHARDONNAY (MONTEREY COUNTY)

A light straw color in the glass, this wine shows smoked-chicken, stone-fruit and pineapple aromas on the nose. It's delicate on the palate, with easy apple, oak and vanilla flavors. -Matt Kettmann (August, 2016)

Imagery

Sauvignon Blanc 2016

Imagery's spirit can be captured in three little words – Broaden Your Palate.™ Imagery has always been about pushing the boundaries of convention and winemaking tradition.

Growing up, Joe's middle daughter, Jamie was surrounded by her dad's love of lesser known varietals. Working alongside Joe, as a young winemaker Jamie absorbed his spirit of adventure and some of his boundless energy.

Together, they've created our new collection of Imagery wines, blending the spirit of our Sonoma estate with today's most popular varietals.

Each of Imagery's new California tier of wines takes a traditional varietal and adds a little twist – something unexpected, something out of the ordinary, something very Imagery.

For this new collection of wines we've chosen a striking visual that ties back to our artistic roots. The iconic drip conjures images of both wine and paint, each interpretation representative of the creativity and passion in the bottle.

TASTING NOTES

Pale yellow in color and fragrant floral aromas define this Sauvignon Blanc. Ruby grapefruit, citrus and tropical pineapple flavors lead to a balanced and crisp finish. Blended with Muscat adds just a hint of sweetness with aromas of honeysuckle and gardenia.

SOURCING: California



Josh Cellars

Legacy Red Blend 2014

WINEMAKING PHILOSOPHY

Josh Cellars is a negociant brand, so we don't own a winery or any vineyards, much like some of the world's greatest chateaux in Bordeaux & Burgundy. We do, however, work with California's best growers to build a superior wine blend. Our winemaker spent over a decade making sparkling wine at one of the world's largest and most prestigious champagne houses, where blending distinct lots is essential to making great wine. Those experiences make him uniquely qualified to source and assemble wine blends of great character and complexity, in the signature Josh Cellars style: fruit-forward and rich, with approachable tannins and a long finish.

PROFILE

The nose shows aromatic blueberry and plum backed by pepper and vanilla. On the palate, the wine shows good body, with baked plums and dark cherries, with secondary notes of roasted almonds and hazelnuts, finishing long with fine, soft tannins.

SUGGESTED WINE PAIRINGS

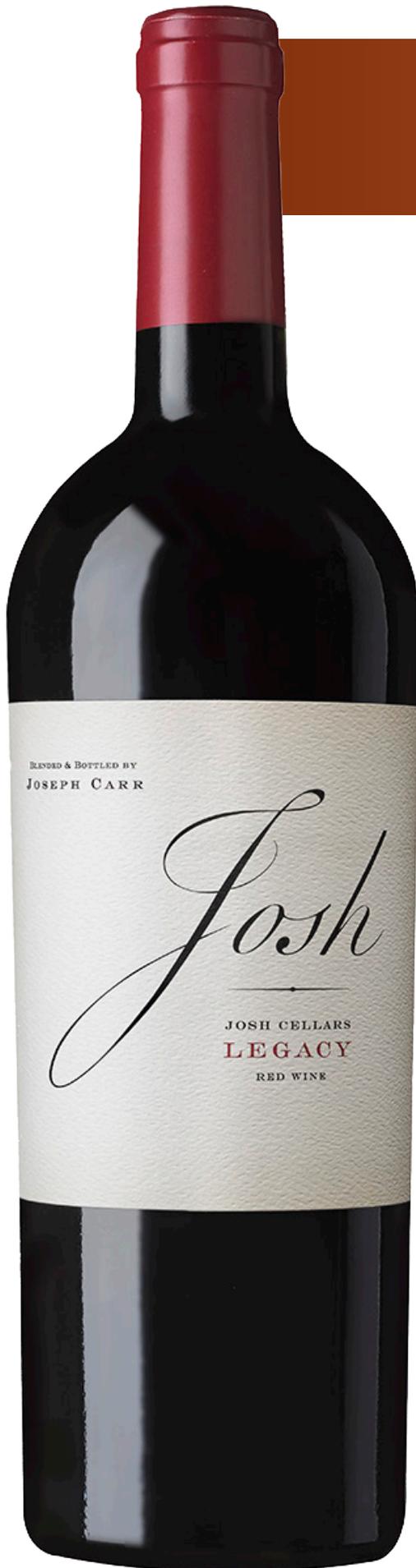
Legacy's rich fruit and spice will pair well with anything from the meat aisle. Try with BBQ ribs, leg of lamb, or grilled skirt steak.

APPELLATION: California

VARIETAL COMPOSITION: 42% Zinfandel, 36% Merlot, 10% Rubi, 8% Petite Sirah, 4% Other

TA: 5.8 g/L pH: 3.7

ALCOHOL: 13.5% R.S.: 7.6g/L



Koha

Sauvignon Blanc 2016



VINEYARD

Both vineyards are cane pruned on VSP trellising. The soils of the lower Wairau Valley Home Block give us ripe, complex flavors and pungent aromatics.

While the naturally low cropping Redwood Hills Awatere Vineyard provides fruit with elegance, minerality and length.

WINEMAKING

The fruit was harvested in the cool of the morning and transferred to the winery where it underwent temperature controlled fermentation in stainless steel tanks using carefully selected yeast cultures.

Post-ferment maturation on fine lees gives the wine a refined texture to compliment the exuberant aromatics.

TASTING NOTE

Pungent aromas of citrus, nettles and sage, with lively passionfruit and floral notes adding allure and complexity.

This wine delivers delicious citrus and stonefruit flavours with a crisp, refreshing finish that is synonymous with Marlborough.

Koha Sauvignon Blanc is the perfect partner for fresh seafood and shellfish. Try this vibrant wine with littleneck or diamond shell clams in broth for a delicious and authentic taste of Marlborough.

VINTAGE SUMMARY

The 2015/2016 growing season was warm and dry. A couple of heavy, but isolated, rain events in January and March provided some drought relief and kept canopies healthy and green.

There was very little disease pressure leading into harvest, so we were able to pick blocks purely on flavor and ripeness.

The resulting wine is an aromatic and generous expression of Sauvignon Blanc.

VARIETY: 100% Sauvignon Blanc

VINYARDS: 74% Wairau Bar, MacDonald Family Home Vineyard, Marlborough. 26% Redwood Hills Vineyard, Awatere Valley.

TA: 7.2 g/L pH: 3.24
ALCOHOL: 13% R.S.: 3.5 g/L

89 pts

Wine Spectator
www.winespectator.com

KOHA SAUVIGNON BLANC MARLBOROUGH 2016

Pineapple, lime and peach flavors are fresh, vibrant and intense, with accents of lemon verbena on the crisp finish. Drink now. 11,000 cases made. –M.W. (July, 2017)

Rocca Delle Macie Chianti Classico 2014



The late Italo Zingarelli, a highly-acclaimed Italian film producer best known for his classic spaghetti westerns, purchased Rocca delle Macie properties in Castellina in Chianti in 1973 and thus embarked on a career as one of Chianti Classico's more unlikely wine producers. Thanks to his dedication and passion and that of his son Sergio, who now oversees the property, Rocca delle Macie has become one of Tuscany's leading wine estates.

PRODUCTION TECHNIQUES

Vinification is obtained through maceration of the must (with the skins) for 8-10 days with short and frequent "pumping over" to extract color. On completion of fermentation the wine undergoes maturation in oak barrels for at least 6 months.

DESCRIPTION

Color: Bright ruby red. **Aroma:** Intense, mature fruit aromas. **Taste:** Rich, well structured, berry fruit flavors.

AGING POTENTIAL

It will keep for at least 5-6 years, if laid down in a cool dark cellar.

SERVING SUGGESTIONS

Serve at room temperature. This wine is well suited for meat and pasta dishes.

COUNTRY: Italy REGION: Tuscany APPELLATION: Chianti Classico DOCG
GRAPE VARIETIES: 95% Sangiovese, 5% Merlot ALCOHOL: 12.5%

91 pts

JAMES SUCKLING.COM 

ROCCA DELLE MACIE CHIANTI CLASSICO 2014

Subtle spice and black cherry aromas and flavors with dark chocolate undertones. Medium to full body, chewy tannins and a bright finish. Linear brightness to this wine. Very well done for the vintage. (August, 2016)

87 pts

Wine Spectator www.winespectator.com

ROCCA DELLE MACIE CHIANTI CLASSICO 2014

Earthy and chewy, with grainy tannins matched to modest cherry and berry fruit. Bright and will pair well with tomato-based dishes. Drink now through 2018. 87,500 cases made. -B.S. (July, 2016)

87 pts

 WINE ENTHUSIAST
MAGAZINE

ROCCA DELLE MACIE 2014 (CHIANTI CLASSICO)

This bright, straightforward red offers aromas of wild berry, coffee and a whiff of tilled soil. On the soft, easy-drinking palate, notes of chopped sage and baking spice add interest to the red cherry core. -Kerin O'Keefe (June, 2016)

Simi Sonoma County Chardonnay 2015

VINEYARDS

Each of Sonoma County's most prestigious regions for growing Chardonnay offers a remarkably distinct fruit profile. We blended grapes almost evenly from all four of these regions to make our 2015 Sonoma County Chardonnay, with 24% coming from the Russian River Valley, 26% coming from Carneros, 27% coming from Alexander Valley, and 23% coming from Sonoma Coast. Grapes from the Sangiacomo vineyard in Carneros—Sonoma County's coolest growing region—added brilliant acidity and bright, pure, mouthwatering flavors of green apple, tangerine, and lemon. Fruit from the Gold fields and Stiling vineyards of the Russian River Valley brought richness, elegance, and fruit flavors leaning toward the tropical, such as peach, apricot, and other stone fruits. In the Alexander Valley, where the days are warmer, Chardonnay from Reedy, Clark, and Hoot Owl Creek vineyards contributed full, ripe orchard fruit flavors of Red Delicious apples and pear followed by a generous mouthfeel.

VINTAGE 2015

The 2015 vintage was one of the earliest seasons on record, yet offered exceptional quality. A mild winter caused an early bud break. A cool spring followed, resulting in small, flavorful clusters. Spring rains helped to alleviate some drought issues, but fruit flavors were still highly concentrated in the grapes. Harvest lasted a little over one month, commencing on August 18 and wrapping up on September 25. Brix at harvest was between 21.3 and 24.9 degrees.

WINEMAKER NOTES

The hue of this wine is brilliantly clear, golden straw with glimmers of golden light—a color that dramatically sets the stage for what is to come. The nose is similarly demonstrative, with expressive notes of pineapple, white peach, green apple, Meyer lemon, and orange blossom laced with hints of butter, toasty brioche, and smoke. It all comes together on the palate with zesty, fresh flavors of tangerine, lemon curd, stone fruit, white peach, and nectarine framed by sweet toast and vanilla followed with wet-stone minerality and orange peel on the finish. Enjoy this food-friendly Chardonnay with smoked salmon with lemon aioli and toasted brioche; spot prawns sautéed with garlic, lemon, and parsley; or a caprese salad with ripe peach slices, basil, and fresh mozzarella.

WINEMAKER: Susan Lueker APPELLATION: Sonoma County
VARIETAL COMPOSITION: 100% Chardonnay
FERMENTATION: Predominantly barrel fermented; 45% malolactic fermentation
AGING: 100% aged for eight months in a combination of French and American oak barrels, 25% new (15% French, 10% American)
AGING POTENTIAL: 2 to 5 years
ALCOHOL: 13.5% TOTAL ACIDITY: 6.8g/L
RESIDUAL SUGAR: 1.5g/L pH: 3.59

90 pts



SIMI 2015 CHARDONNAY (SONOMA COUNTY)

This offers great value for the quality, a mix of salty brine, stone and caramel apple that delves into more voluptuous dabs of pineapple. Light-bodied and food-friendly, it shows focused acidity and restrained oak. -Virginie Boone (June, 2017)

