

Champion Wine Cellars

108 Denny Way, Seattle, WA 98109
www.championwinecellars.com

PRSTD STD
U.S. POSTAGE
PAID
SEATTLE, WA
PERMIT # 1445

Return Service Requested

SALE !!!

Tel/Fax: 206-284-8306 E-mail: LeTastevin@aol.com
Emile & Stephanie Ninaud, Owners



Dear Wine Friends,

November 2009

40th ANNIVERSARY "Thank You" SALE (SPECIAL OFFER for NOVEMBER ONLY ~ continued on Page 2)

A special thanks to all our customers who helped us stay in business for a wonderful 40 years. There is no better way to do it than offer a premium selection of wines at a great cost savings. Very special wines have been selected for this one time offer. To take advantage of these very low prices, ALL THE WINES MUST BE PRE-ORDERED. To make these low prices possible we cannot keep ALL these wines in inventory. We will order them for you as needed and as long as the supplies last. All the wines have received high scores by Robert Parker and the Wine Spectator. With the holidays approaching this great wine sale is very timely. Please give us a call as soon as possible with your choices.

SANTÉ! Emile and Stephanie

	Regular Price	Sale Price
2005 Château des TOURTES Sauvignon Blanc, Cuvée Prestige, Blaye	\$17.00	\$14.00
2007 Fiano di Avellino Campania, (White), Mastroberardino, Italy	\$22.00	\$17.95
2006 Aglianico Campania, Mastroberardino, Italy	\$22.00	\$17.95
2005 Nebbiolo d'Alba, Eugenio Bocchino, Italy	\$39.00	\$21.00
2006 Valpolicella Classico Superiore, Caterina Zardini, Italy	\$28.00	\$22.00
2004 Amarone della Valpolicella Superiore, C. Zardini, Italy	\$69.00	\$55.00
CHAMPAGNE, Paul Louis MARTIN, Grand Crû, Brut, France	\$45.00	\$39.00
CHAMPAGNE ROSE, L. Alain BAILLY, Brut, France	\$39.95	\$33.00
2006 Savigny-Les-Beaune 1er Crû, Aux Fourneaux, Dom Chandon Briailles	\$52.00	\$36.75
2006 Pernand-Vergelesses, Les Vergelesses, Domaine Chandon de Briailles	\$49.00	\$36.75
2005 Morey-Saint-Denis, L A Lignier	\$59.00	\$49.00
2006 Nuits-Saint-Georges, Les Saints Juliens, Domaine de Montille	\$75.00	\$59.00
2005 Clos de Vougeot Grand Crû, Laurent Roumier	\$115.00	\$95.00
2007 Clos de La Siete, Mendoza, Argentina, Parker 91pts	\$21.00	\$17.95
2003 Tirant Rotlan Torra, Priorat, Spain, Parker 96pts	\$72.00	\$59.00
2003 Serpico Feudi di San Gregorio, Campania, Italy RP90pts	\$89.00	\$49.00
2005 Numenthia, Toro, Spain RP92pts	\$95.00	\$62.00

2007 VINTAGE PORTS:

2007 was an incredible year for Port wines with 97 points scores. This is the time to treat yourself with a Top 2007 Port saturated with dark purple color, intense flavors, concentration and great length in the finish. Such a great vintage happens about once every 25 years!

<i>PRE-ARRIVAL PRICE:</i>				
	2007 DOW	97pts	\$89.00	\$75.00
	2007 GOULD CAMPBELL	95pts	\$65.00	\$55.00



GIFT CERTIFICATES

Always a popular means to show your appreciation. Available in any amount, no expiration date. A very practical and flexible way that the recipients always enjoy.

FREE Parking behind the shop, for easy pick up of your order.

40th Anniversary Sale ~ Continued

RED BORDEAUX (Prices good through November - don't wait)

Here is your opportunity to buy a several great vintage dated and famous red Bordeaux at great low prices. Stellar ratings for wines you can enjoy now or for aging. The dessert wines from Sauternes and Barsac, botrytis affected, will make wonderful holiday gifts or cap off a special meal.

		Regular Price	Sale Price
2002 Château des TOURTES, Cuvée Prestige, lères Côtes de Blaye, Gold Medal		\$18.95	\$14.95
2005 Château GRAND POUJEAUX, Moulis-Médoc	WS90pts	\$46.00	\$28.95
2006 CLOS DE L'ORATOIRE, Grand Crû Saint-Emilion	WS91pts	\$65.00	\$45.00
2006 CLOS DU MARQUIS, Saint-Julien	WS92pts	\$67.00	\$48.00
2006 Ch. LA FLEUR DE JAUGE, Grand Crû Saint-Emilion		\$32.00	\$21.00
2001 Ch. LAGRANGE-POMEROL, Pomerol		\$63.00	\$32.00
2000 Ch. L'HERMITAGE, Grand Crû Saint-Emilion	RP92pts	\$83.00	\$55.00
2003 Ch. MONBOUSQUET, Grand Crû Saint-Emilion	RP93pts	\$93.00	\$59.00
2003 Ch. POTENSAC, Haut-Médoc	RP89pts	\$38.00	\$29.00
2003 Ch. LA GRANDE CLOTTE, Bordeaux Supérieur	RP89pts	\$32.00	\$21.00
2006 Ch. LYNCH BAGES, Pauillac	WS92pts	\$120.00	\$105.00
2006 Ch. MONTROSE, Saint-Estèphe	RP94pts	\$115.00	\$99.00
2004 Ch. MOUTON ROTHSCHILD, Pauillac, First Growth	RP92pts	\$299.00	\$259.00
2005 Ch. PAVILLON ROUGE du Château Margaux, Pauillac	WS92pts	\$145.00	\$125.00
2006 Ch. PONTET CANET, Pauillac	RP95pts	\$135.00	\$115.00
2006 Ch. RAUSAN SEGLA, Margaux	RP93pts	\$95.00	\$79.00
2003 Ch. ROL VALENTIN, Grand Crû Saint Emilion	WS92pts	\$55.00	\$45.00
DESSERT Bordeaux			
2003 750 Ch. COUTET, Barsac, White Bordeaux dessert wine.	WS95pts	\$59.00	\$40.00
2003 375 Ch. DOISY-VEDRINES, Sauternes “ “ “		\$29.00	\$25.00
2006 375 CARMES DE Château RIEUSSEC, Sauternes “ “		\$29.00	\$25.00

40 YEARS AGO ...

CHAMPION WINE CELLARS' original location was in the Central Building on 3rd and Marion in Seattle near the courthouse. It was a quarter of the size of our present location on Denny Way.

David Champion and Kathy Walz, both mortgage brokers, Clint Hattrup, Ken Dwyer and a few other investors had the idea to open a wine shop upon the passage of the California Wine Bill. It allowed individuals like us to become wine retailers. Before that all wines had to be purchased at the State liquor store, the same way liquor is being sold now in this state. Before this new law most wine afficianados bought cases of wines in California and illegally trucked them over the border. Some times they got caught!

A manager for the new store was needed, and this is when I entered the picture. With a small investment I became a partner. Sainte Michelle winery was still near Boeing Field in the south end, and Associated Vintners (later called Columbia Winery) was starting to release some of its new wines

Vintage Cellars, owned and managed by Phil Lang, opened in Burien a couple weeks prior. It soon moved into the Olympic Hotel (now Four Seasons). Our shops had a heck of a time trying to stay in business, with only two wineries in the State, 4 small wine distributors, and a public exposed mostly to California jug wines. After a few struggling years, I had to switch careers, and in 1976 opened Le Tastevin restaurant on lower Queen Anne next door to the Uptown movie theater. My stepfather Jean ran the wine shop which then was moved to our present location. With cross marketing, barrel tastings of Washington wines, wine dinners, the shop did better, once there were more wines available to sell. By the 1980's wineries were opening at a brisk pace in Washington. New distributors were offering to the Seattle restaurants a larger choice of wines and the lists in town got much better.

A small community of wine professionals started to form itself in the early 70's. Indeed wine columnist Stan Reed was writing in the *Post-Intelligencer* and enticed the public to appreciate better wines. He had helped me a lot in my young career.

Later on Tom Stockley, a great person and friend, was writing profusely about wines in *The Seattle Times* until his untimely death with his wife Peggy in the Alaska Airlines accident. He greatly influenced a higher wine awareness in Seattle, and helped many restaurateurs and wine shop owners to prosper.

Restaurant reviewers John Hinterberger, and David Brewster of the *Weekly* were great gourmands and wine fans. Business would improve dramatically if they favorably reviewed your restaurant.

The early wineries of Washington were dealing with an inexperienced wine drinking public and the learning curve for everyone had to speed up

Champion Wine Cellars and Le Tastevin restaurant became strong supporters of the budding wineries. Winemakers with a vision like Mike Wallace of Hinzerling, Bill Preston, David Lake, Brian Carter, Mike Hogue, and John Rauner, among others became friends. The first wineries of Walla Walla, Leonetti and Woodward Canyon, were already making great wines that we sold at our shop and restaurant.

The purpose of this sentimental litany is to remind myself how grateful I am to have met all these friends, including the thousands of customers whom I helped select wines, and who helped me to stay in business all this time. Thank you also Joe Miccio, salesman at Sid Eland, Bill Schallert and Stewart Friedman from P and S, Ted Gutterud from Diversified Imports and Hal Lee. Seattle and I are grateful to you.

Credit is also due to Stephanie, my wife, who was also early in the local wine scene, and has helped keep Champion Wine Cellars running since 1986.

IN REMEMBRANCE: David Lake passed away October 5. David was winemaker at Columbia Winery who held the Master of Wine degree. He innovated new varietals in our state, and by making many great wines achieved notice from the rest of the wine world. A wood barrel by the shop's entrance was a gift from David many years ago. We had the pleasure of tasting wines together on numerous occasions and his quiet wit and focused remarks are good memories. A great legacy lives on in thousands of acres of vines!