

Champion Wine Cellars

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

Return Service Requested

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

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



Dear Wine Friends,

February 2009

The wine business is as predictable as the economy or the stock market, but fortunately we are a family-owned business and adapt instantly to circumstances. No layoffs on our part, no borrowing from the bank, just work harder. Our year 2008 was excellent till the snowstorm hit us in December. Many wine orders got cancelled, but overall we are happy, and in good health.

Our focus this year will be on regional wines of the world that offer typical and individual character. You would think that with the worldwide wine explosion a myriad of new, exciting wines would appear. Not true as globalization is forcing winemakers in producing trendy, acceptable and similar wines that can be appealing to an easy-to-please audience. Sometimes it is hard to distinguish a Washington State red from its Californian counterpart, or a Tuscan wine from a Chilean one. Wines can be easily manipulated, especially in the "New World" wine regions not steeped in winemaking traditions. Freedom of winemaking expression is important but winemakers and their bosses should still respect some fundamental rules. Remember wine is an ancient and simple beverage on par with food. It shouldn't be compared to a Michelangelo masterpiece.

For years two American publications have been awarding high scores to opulent, juicy, mouth-filling wines that do well in blind tastings but fail miserably on dining room tables. The tasting panels seldom include culinary professionals who could appreciate the wine/food symbiosis. Instead the chosen tasters, who certainly have wine knowledge, rate wines only for wine's sake. Their tired, jaded palates give predictable scores to wines made in the same mold. To add insult to injury, these "high score" wines are always very expensive, and seldom worth their price.

Personally, I have never been impressed by such wines. My customers are living proof, they always enjoy our recommendations of the daily affordable or special occasion wines that will match their food choice, the occasion and ultimately their budget. A happy customer is a return customer.

Let us enjoy in 2009 a variety of wines at sensible prices.

SANTE! *Emile and Stephanie*

FEBRUARY is IDEAL for OYSTERS ON THE HALF SHELL and other NORTHWEST SEAFOOD.

White wines in the past few years have been largely neglected by the wine drinking public in Seattle, yet the quality has dramatically increased. On my doctor's advice my frequency in eating fresh fish, especially wild fresh salmon, has increased. Thus my consumption and enjoyment of white wines has doubled. Anything to stay healthy!!!! Here are a few whites you may like to try:

2006 Sauvignon Blanc, MARIGNY-NEUF, Haut-Poitou	\$11.95
2007 Macon Villages Chardonnay, Joseph DROUHIN, Burgundy	\$12.75
2007 Pinot Gris, CHALLENGER RIDGE, Yakima Valley	\$13.75
2007 Pinot Gris, Mt. BAKER WINERY, Yakima Valley	\$13.95
2006 Chasselas Dore, Mt. BAKER WINERY	\$14.95
2007 Albarino 100%, SHADY GROVE, Coyote Canyon, Horse Heaven Hills	\$16.75
Sparkling ARMANCE B Cremant, Haut-Poitou (fine beads, our best seller)	\$16.75
2007 Sauvignon Blanc, MOMO, Marlborough, New Zealand	\$16.75
2007 White Douro, KOPKE, Portugal	\$16.75
2007 Snapdragon, ISENHOWER (78% Rousanne, 22% Viognier), Columbia Val.	\$16.95
05 Sauvignon Blanc, Château des TOURTES, Cuvee Prestige, Ieres Cotes de Blaye	\$17.00
2006 Chablis, Pascal BOUCHARD, Burgundy	\$21.00
2006 Muscadet de Sevrés et Maine, Domaine de l'Ecu	\$19.75
2007 Bourgogne Blanc De VEZELAY, Burgundy	\$19.75
2006 Viognier Reserve, Mt. BAKER VINEYARDS, Yakima Valley	\$21.75
2007 Sauvignon Blanc, CAKEBREAD, Napa	\$29.75

AFFORDABLE RED BORDEAUX IN FEBRUARY:

There is nothing better than a red Bordeaux to add a glow and warmth to a nicely prepared meal ending with cheese and crispy bread. You'll be very content with the 5 wines!

	Reg. Price	Special
2004 Château ROCHER CALON, Montagne-Saint-Emilion	\$18.75	\$15.75
2005 Château FRANC GRACE DIEU, Saint-Emilion	\$18.95	\$15.95
2001 L'ATTRIBUT DES TOURTES, Blaye	\$25.00	\$21.95
2005 Château LAGARDE, Pessac-Leognan	\$29.75	\$22.95
2005 Château HAUT-RENAISSANCE, Saint-Emilion	\$37.00	\$32.00

A DELICIOUS BARBERA FROM PIEDMONT:

2006 Barbera d'Asti, Michele Chiarlo \$13.75ea case price: only \$142.00 for 12 bottles

I was surprised how good this wine tasted especially when other Barberas can fetch much higher prices. Classical elegant style, not burdened with ripe berry fruit, a bouquet that translates in the lingering finish of the wine.

An INTERNATIONAL OFFERING of RED WINES that IMPRESSED US:

2005 Gamay, MARIGNY-NEUF, Haut-Poitou (dense, rich and round Gamay)	\$12.75
1998 Gran Oristan Gran Reserva, La Mancha, Spain (a wonderful surprise)	\$13.95
2005 Cannonau di Sardegna Riserva, SELLA MOSCA (lots of character)	\$14.75
2007 Valpolicella Cantinadi, NEGRAR (meaty, rich and complex)	\$12.95
2007 Dolcetto, "Colombe", RATTI (always a favorite producer of ours)	\$18.95
2006 Mondeuse PEILLOT, Bugey (a great silky red from the Jura, France)	\$19.50
2005 Bourgogne Pinot Noir, Domaine Virely-Rougeot, Burgundy (perfect style)	\$19.75
2006 Les Baux de Provence, MAS DE GOURGONNIER (aromatic, intense, complex)	\$21.75
2007 Beaujolais-Villages, Julienas, TRENEL (you'll enjoy the lovely flavors and texture)	\$22.75

LA CRÈME de la CRÈME RED WASHINGTON STATE WINES:

Every week new vintages make their appearances from outstanding local wineries. The quantities are limited. We attempt to select wines of elegance, balance and staying power. When deciding, we have you, the customer in mind, since everyone has a unique palate.

2007 Merlot ISENHOWER, Columbia Valley (beautiful to look at and drink)	\$21.00
2005 Malbec Limited Release, Mt. BAKER VINEYARDS (exceptional quality)	\$24.95
2004 Cabernet Sauvignon 52%, Syrah 48% HORAN (harmonious and rich)	\$25.00
2006 Pinot Noir, CHALLENGER RIDGE, Puget Sound, Concrete (1st of it's kind)	\$25.00
2005 Red Bordeaux Blend, SOOS CREEK, "Sundance" (perfect balance, beautiful)	\$27.00
2006 Cabernet Franc, BARRISTER, Columbia Valley (among the three best)	\$27.95
2006 Malbec, GILBERT CELLARS, Wahluke Slope (generous deep color, great)	\$27.95
2005 Cabernet Sauvignon, OTIS KENYON (Cab Sauv, Cab Franc, Merlot)	\$35.00
2006 Sangiovese, C.S, Syrah, SAGGI, Long Shadow, Columbia Val. (very special)	\$49.00

Want to try SOME OLDER VINTAGES?? Such Wines Offer a SUPERB EXPERIENCE!

1999 Domaine de TREVALLON, Les Baux de Provence	\$49.50
2002 Nuits-Saint-Georges Bertrand Ambroise, Red Burgundy	\$45.00
2004 Barolo "Marcenasco", Rotti	\$59.75
1999 Chateau PONTET CANET, Pauillac	\$79.95
2001 Chateau MEYNEY, Saint-Estephe	\$59.95
2000 Chateau SOUSSANS, Margaux	\$49.95
1995 Chateau TAYAC, Cuvee Prestige, Cotes-de-Bourg	\$49.00
1999 Chateau ROL VALENTIN, Saint-Emilion Grand Cru	\$65.95

SAUTERNES and OTHER TREASURES. The least understood category of wines, until you try them. We often serve a dessert wine during our Saturday afternoon tastings and the initial comment is, "oh!, I don't like sweet wines!" Fortunately the glass gets emptied and the bottle gets sold. Certainly it's a wine you can appreciate in small doses and a 750ml size bottle can serve easily 12 people. It is a treat to have with a creme caramel, fresh fruit pastry, cheese cake, or even a creamy blue veined cheese.

1996 Chateau FILHOT	2001 Chateau d'ARCHE	2003 Chateau COUTET
2001 Chateau RAYNE VIGNEAU	2000 Chateau SUDUIRAUT	2001 Chateau CAILLOU
1988 Bernkasteler Doctor THANISCH Eiswein (375)		94-99-01 Chateau D'YQUEM,
2005 JURANCON	05 MALAGA Jorge Ordonez	04 MUSCAT DE LUNEL Gres St Paul

GOOD ADDRESSES TO KEEP IN MIND:

TILICUM PLACE CAFE : 407 Cedar St Seattle - (206)282 4830 - tilikumplacecafe.com RECOMMENDED. Brunch, dinner inventive, exciting food. Many fine touches. Well selected wines. Excellent overall.

CHARLES AT SMUGGLERS COVE RESTAURANT: 8340-53rd Ave. W., Mukilteo (425) 347 2700 www.charlesatsmugglerscove.com A great French country inn with the best rack of lamb ANYWHERE.

ELLIOTT AVENUE STORAGE: 1481 Elliott Ave W Seattle (206)217 0383 New secured, expanded wine storage facility at affordable prices. gary@elliottavenuewinestorage.com FRIENDLY PEOPLE, TOO.