

WINTER 2018/2019

HAPPY HOLIDAYS FROM J.WEBB!

As 2018 draws to a close, we find ourselves heading into another holiday season. This is a great time for wine lovers - lots of parties, gatherings and family dinners. It's almost like everyone is looking for an excuse to open some great wines! Whether you're looking for that special bottle to share with your nearest and dearest, a rare bottle for a gift or some great value wines to stock up for a party, J.Webb has you covered.



CHRISTMAS CASES

Twelve Days of Wine is back! Every year we pull together a bespoke collection of great wines from all over the world to help you through the holiday season. In keeping with the J.Webb tradition, a description of each wine is included with the case, but the name and type of wine will only be revealed when you open the door—advent calendar style. More details along with full descriptions can be found on page 2. (\$239.95)

We have two 6-pack options for you this year. **Red Nosed** (\$52.95) is a collection of higher ABV beers designed to make your nose and cheeks a little redder! **Dreaming of a Light Christmas** (\$23.95) is a fun

mixture of “chuggable” winter ales because, let’s be honest, one is never enough! With limited quantities of both, be sure to grab one (or both) before we run out.

JUST RELEASED: DARROZE VINTAGE ARMAGNAC

In the run up to Christmas, a selection of vintage Armagnac from our favourite producer, Darroze, will be hitting the shelves. We have limited amounts of the 1968, 1969, 1978, 1979, 1980, 1985, 1989, 1990 and 1999 vintages. If you’re looking to celebrate a birthday or another important milestone, these Armagnacs make a unique gift.

THERE’S A NEW SPARKLING ROSE IN TOWN

Exclusive to J.Webb, the Manzano Rose (\$23.95) is here just in time for the party season. Lively on the nose with aromas of candied cherries and ripe strawberries, you get the impression this wine may be a little sweet. But, fear not. The palate is clean and dry, with notes of tart cherry and hints of spice in the finish. An excellent wine for canapés or as an aperitif, this wine is also great with leftover turkey!

TWELVE DAYS OF WINE

Selected especially for you, our Twelve Days of Wine case has been put together with the holiday season in mind. Whether you're hosting, celebrating or visiting, this selection of wine will help you navigate the festive period. Best of all, with a 10% discount on the entire case, the Twelve Days of Wine comes in at less than \$20 a bottle!

1. What holiday case would be complete without a bottle of bubbles? It is the season for fizz after all. Whether you pop the cork on NYE or mix it with a splash of orange juice on Christmas morning, this sparkling wine is a great choice for practically any occasion. Holiday season without bubbles? That really doesn't bear thinking about.

2. Crisp, bright, clean and dry, this light-bodied white really is a breath of fresh air. While the usual suspects of white fish and shellfish will work well with this wine, it shines brightest when drunk on its own. With so much heavy food around this time of year, this is a great wine to help cleanse your palate.

3. This wine has been included for the simple reason that it's a classic (if not *the* classic) Christmas dinner wine. This white is a great match for turkey or ham, with its fresh fruit and hint of sweetness complementing a traditional Christmas spread perfectly.

4. As winter takes hold, sometimes we need a glass of sunshine. This rosé from sunnier climates encourages you to imagine the weather where this wine came from. This is not a one trick pony, though. It's also a great food pairing wine. This wine will work well with traditional Christmas fare, but it is also a great match for salmon or spicy food.

5. From somewhere along the shores of the Mediterranean, this wine combines two fairly well-known grapes that are rarely found together. Medium-bodied, fresh fruit, soft tannins and subtle acidity ensure this wine is a crowd pleaser.

6. Bright, fresh, and medium-bodied, this red wine is an ideal partner for pizza or pasta. No prize for guessing the country, but the grape is an interesting variety that doesn't get enough attention. Give it a try—I'm sure this wine's easy drinking, fruit driven character will have you searching out this grape more in the future.

7. It's always tempting to grab another bottle of bold red as the temperature drops, but let's not forget about the light reds. This clean and delicate wine is great to have on hand over the holiday season. Low tannins, fresh acidity and light-bodied, this wine is a great option where heavy reds will overpower a meal but a white wine just won't cut it.

8. The Swiss Army knife of wines! It is medium bodied, has moderate tannins and acidity, and pairs well with pretty much any type of food. This wine really is multi-purpose. If you're heading to a dinner party and you don't know what's being served, grab this bottle on the way out of the house.

9. Even though we're heading into the holiday season, we know some of you will throw on the parka and fire up the BBQ to grill that perfect steak. Bold fruit, fine tannins and great balance, this wine will be a perfect match for anything off the grill.

10. This is a big bold red to keep you warm on a cold winter's night. Bursting with ripe, juicy fruit and moderate tannins, this is very drinkable (maybe dangerously so!) for a bold red. The soft finish also means it's a wine that can be enjoyed without food. Try pairing with a sofa, movie and blanket.

11. Dusty, rustic and earthy are all words that spring to mind when describing this interesting red from the old world. It has some structure, too, and the tannins will help this wine stand up to hefty dishes. Fat, cheese and red meats will pair well with this old school red.

12. Last, but not least, is a wine that really shouldn't be in a case at this price. This wine is made by a young producer in a notable region who has shunned tradition (and regulations!) to produce a wine he feels best represents his vineyards. His reward? Well, all that rule breaking means he's not allowed to use the name of the region on the wine label. Our reward? We get to drink a fantastic wine that punches well above its weight.

JANET'S RECIPE

CHICKEN ESCABECHE

Simple, flavourful and delicious! The perfect mid-week meal that can be prepared on the weekend. In fact, it tastes better after a day or so. Serve with a green salad, some bread for mopping up the juice and a juicy Tempranillo from Spain. Serves 4.

INGREDIENTS

- 1 Tbsp cumin seeds
- 1 Tbsp coriander seeds
- 1/3 cup olive oil
- 1 medium onion, roughly chopped
- 1 medium carrot, peeled roughly chopped
- 6 cloves garlic, peeled and smashed
- 1 bay leaf
- 2/3 cup sherry vinegar or red wine vinegar
- Kosher salt and fresh ground pepper
- 2 Tbsp olive oil
- 4 of each chicken legs, thighs and drumsticks, patted dry
- 1 Serrano chili, very thinly sliced
- 1/2 cup golden raisins
- 3/4 cup mint leaves, roughly chopped

INSTRUCTIONS

Preheat oven to 400F. Toast cumin and coriander seeds in a dry medium saucepan over medium heat, tossing until fragrant for about 1 minute.

Add olive oil, followed by onion, carrot and garlic. Cook, stirring occasionally until onion becomes translucent but has not browned, for about 5 minutes. Add bay leaf, vinegar and 1/2 cup of water and bring mixture to boil. Reduce heat and simmer for 1-2 minutes. Remove sauce from heat and season to taste with salt and fresh ground black pepper.

Season dried chicken all over with salt and pepper. Heat remaining 2 Tbsp of oil in a large Dutch oven over medium-high heat. Working in batches,

cook the chicken, skin side down in a single layer until skin is well browned and very crisp, 8-12 minutes. Turn pieces over and cook on the other side for about 1 minute. Chicken will not be completely cooked through.

Return all chicken to the pot and arrange skin side up. Pour in the sauce. Meat should be mostly submerged, but the skin should be exposed. Scatter chili and raisins over top. Transfer to the oven and bake uncovered until chicken is cooked through 10-15 minutes. Let rest for another 10-15 minutes and then sprinkle with mint.



UPCOMING TASTINGS

GLENMORE LANDING

BROWN BAGGING IT (\$39) FRIDAY, JANUARY 18, 7-9 PM

Tasting wine without knowing what's in your glass is a great way to learn what you like and what you don't. You'll often be surprised to find out what you like! This is also great training for our fantastic festival tasting "The Big Blind" at our 17th Ave location in March if you want to get a head start on the competition.

GET CHEESY: FRANCE VS. ITALY (\$49) WEDNESDAY, JANUARY 30, 7-9 PM

Who makes wine and cheese better? At this tasting we'll be trying some of the best wines and cheeses from France and Italy. It's like the world cup, only tastier!

BLUE MOUNTAIN (\$59) WEDNESDAY, FEBRUARY 13, 7-9 PM

Join us as we taste our way through one of J.Webb's most beloved wineries, Blue Mountain. Growing grapes south of Okanagan Falls since the late 70s and making wine for over 25 years, they are definitely one of the pioneers in the history of BC wine.

WELCOME TO THE RHONE (\$59) FRIDAY, FEBRUARY 22, 7-9 PM

The Rhone Valley is a staple for the JWebb team - we often recommend wines from this area to customers, but why? At this tasting, we'll learn all about this region and the qualities that lead us to recommend these wines so frequently.

LET'S TALK BIODYNAMICS (\$39) FRIDAY, MARCH 15, 7-9 PM

Biodynamic—it's a term that we are hearing more and more, as wineries change their practices to adopt biodynamic principles. But what does it mean? Tonight we'll learn about biodynamics and what is involved in the field to produce these wines.

**Tickets available in-store,
over the phone or online at
Jwebb.net**

17TH AVE SW

WINTER WARMERS (\$39) THURSDAY, JANUARY 10, 7-9 PM

What do you do in the middle of a Calgary winter when the furnace breaks down? Well, grab a bottle of big bold red to take off the winter chill, that's what! Tonight we'll show you a whole range of bold reds to keep you warm in the event of a heating malfunction.

PINOT OBSESSION (\$49) THURSDAY, JANUARY 24, 7-9 PM

Pinot Noir makes some of the most sought-after wines in the world. Be it Burgundy, California, Okanagan or New Zealand, for many, these wines represent the pinnacle of red wine making. At this tasting we'll see what all the fuss is about.

YOU CHOOSE! (\$39) THURSDAY, FEBRUARY 14, 7-9 PM

This is a tasting where we hand over the reins to you! At the start of this event every attendee will browse the shelves and pick a bottle for us all to try. Who knows what the lineup will be tonight!

BORDEAUX BASICS (\$49) THURSDAY, MARCH 21, 7-9 PM

Do you know your left bank from your right? The difference between Cab and Merlot? Whether a wine is meant to age in the cellar or drink now? There are many questions from the grand winemaking region of Bordeaux. At this tasting, we'll give you the answers!

FESTIVAL TASTING THE BIG BLIND (\$39) SATURDAY MARCH 9, 7-9:30PM

Back by popular demand for a third year in a row! The Big Blind is a festival style tasting where you can try over 20 wines from all over the world without knowing what they are. Every wine will be poured blind, labels covered. No matter how much you ask us, we won't tell you what the wine is until the end of the night when all is revealed. Can you tell the difference between a Shiraz and a Pinot Noir? Can you distinguish between French and US Chardonnay? You'll soon find out.

STAFF FAVOURITES

SHARON.

2016 VAL D'OCA PUNTA ROSA - VENETO, ITALY
(\$19.95)

This sparkling rosé is a staff favourite and one of my sister-in-law's go-to after her three girls are put to bed. 100% Pinot Nero (Pinot Noir), this wine has notes of raspberries, fresh floral aromas and a hint of toasted bread. The palate is soft and friendly with a dry finish. This delightful sparkler makes a great gift or welcome bubbles if you are hosting this holiday season. The price is especially handy if you require large volumes. Great on its own, it also pairs well with salmon wellington, soft cheeses, or leftover turkey sandwiches.

LISA.

2017 TEDESCHI CAPITEL TENDA - SOAVE, ITALY
(\$19.95)

Capitel Tenda is harvested from the oldest area in Soave, the commune of Monteforte d'Alpone. The vineyard is made up of 20 year old Garganega vines

planted in volcanic soil, which helps give the wine a rich nutty character. It's my choice for the perfect winter white. Fresh floral and citrus notes on the nose and medium bodied on the palate with an almond richness, it's my "go-to" for roast chicken on a cold winter's day. Enjoy!

TANNIS.

2014 & 2015 PAUL GARAUDET BOURGOGNE ROUGE - BURGUNDY, FRANCE (\$38.95)

A tale of two vintages, 2014 vs. 2015. I conducted a lateral tasting between the two and here's what I found:

2014: A bit reductive upon pulling the cork, but after letting the wine breathe for about an hour it began to open up displaying sour cherries, rich earth, structured acidity and some brawny tannins. A perfect introduction to old world Burgundy. It's drinking well now but has the ability to age for a few years yet. A must paired with classics like coq au vin, or duck breast and cherry compote. Yum!

2015: The difference between these two vintages is

striking! The 2015 is significantly softer, with younger fruit and less dirt than the 2014. The tannins and acidity are less prominent too, making this a great wine to sip on its own, or with lighter fare like charcuterie. Great vintages to try side by side with the 2014 a more structured and rustic example and the 2015 a more polished, fruit driven style.

BJORN.

2016 LA GERLA ROSSO DI MONTALCINO - TUSCANY, ITALY (\$32.00)

This tasty wine comes from the beautiful town of Montalcino in Tuscany. Sergio Rossi, the owner of La Gerla, bought the vineyard from the Santi family (pioneers in establishing Brunello Di Montacino wines internationally) in the 70's. Since then he has continued to push forward and establish the reputation of his wines in his own right. The wine is very well rounded, medium tannins, medium body and ample but balanced acidity. It's fresh on the palate, with bright cherry, subtle oak and vanilla notes. It pairs well with all types of pasta, red meat and pork.



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For more information and all of our specialty products at your fingertips visit our website! www.jwebb.net
Any questions? Please contact us! **Ph:** 403.253.9463 **Email:** wine@jwebb.net

We provide complimentary delivery within Calgary city limits from Monday to Saturday on orders over \$300. For orders less than \$300 we charge \$25 for delivery. For all other orders within Alberta delivery charges are assessed individually. We are able to provide next day delivery in most instances.