

# COMPASS WINES

1405 Commercial Avenue • Anacortes WA 98221

[www.compasswines.com](http://www.compasswines.com)

## Welcome to winter!

Just when you thought it was safe to play in Washington's vineyards, an angry and thoroughly pissed off Mother Nature throws a monkey wrench into harvest. The first full week of October saw temps drop into the mid 20's in spots, effectively putting the brakes on ripening and putting the pickers into overdrive. Those who brought in early fruit are raving about the great flavors and lower alcohol levels, while those who waited may have their work cut out for them. The quality seems to be quite high overall, but this will be one of those vintages which separates the great winemakers from the pretenders. Oregon got it even worse. Slow ripening, rain, mold issues, then cold. The proof will be in the pudding for these folks. Unlike Washington, I have yet to hear anyone raving about the fruit quality. Time will tell. This is one of those years where folks new to the industry are reminded that all of this is based on farming, not checkbooks. You can have all the funding in the world, but without nature cooperating, none of that matters at all. While us northerners are dealing with this, California is facing blackouts as a prelude to wildfire prevention, and nasty fires again in the wine country. Yes, the climate is definitely on the move and we need to be ready for it. Politics aside, farmers, grape growers and winemakers all over the planet are having to adjust to these new 'norms'. Maybe you pick earlier, maybe you need to plan harvest around power outages or maybe you need to plant new heat resistant varieties. We all need to remember that this is an agriculture driven business and without protecting and adapting to the world as it changes, there will be no wine industry as we know it.



As harvest winds down, the mayhem of the holiday season is fast upon us. We are gearing up now with lots of great party wines, bubbly galore and maybe the most insane lineup we have ever had for our Holiday Open House. Check out the back page for all the specifics, but in a nutshell, we have some of the biggest hitters in the history of the Washington wine business pouring that day, as well some of the brightest new stars in the state. As is the norm with this event, we don't charge for tasting, but we do ask folks to bring non-perishable food, or \$20 cash, for the foodbank to help those less fortunate during the holiday season.

Remember to get on our email list to get all of our weekly specials, and remember to watch for our always fun 'Holiday Advent' emails. From December 1-24, there will be a different feature every day, available only to our email subscribers. Also, remember to get your credit card on file with us to hold your wines. We cannot guarantee to hold or order your wines without one!

Plan your holiday shipping NOW! With the new shipping regulations for retailers still causing headaches for businesses like ours, we need to get wine moving about a month in advance for anything outside the west coast. If you need wine somewhere by Christmas, we need to get it out by Thanksgiving, just to be safe. The days of 'next day it for me' are regrettably behind us, so get your orders in immediately, if you want your wine there on time.

***Bring on Festivus!***

***Doug, Will, Laura, Sandy, Gabriela, Alicia and Theodore***

# FOR ALL YOUR HOLIDAY FEASTS



## **Essay Chenin Blanc 'Coastal Region' 2019 \$8.99**

Essay is a play on the initials of the country of origin of this gem, South (ESS) Africa (AY). How clever. However clever the naming is, the wine is extremely serious and tasty. A blend driven by Chenin Blanc, with the addition of Viognier and Roussanne. I know I yak about South African wines a lot, but I do so because they are amazing values and customers just love the way they taste. These South African Chenin Blanc blends have been our most popular white wine category, from anywhere in the world, in the store for over 5 years. Pears, honeydew melon, apples, a hint of pineapple and just a kiss of fruit in the finish. Pretty much a total crowd pleaser for the holidays.



## **Caparzo Sangiovese Toscano 2018 \$10.99**

From one of the more famous producers in Tuscany, comes this gorgeous, easy drinking and fabulously easy to match with food, red. These guys are most famous for their amazing Brunello di Montalcino, so this fruit has some serious heritage. Bright and zingy, with cranberry, pie cherry, red currant and raspberry notes, followed by cinnamon, clove and just a bit of mint. Perfect with red meat, but this red can switch hit over to poultry as well. Need a red to go with that Thanksgiving turkey? Here you go. A fabulous value from a legendary producer.

## **Cantine Povero Belvive Vino Spumante Extra Dry Regular price \$12.99, now \$8.99**

Cantine Povero came right out of left field this year with maybe the most complete and delicious line up we have seen from any winery. We ran their delicious Dolcetto in an earlier newsletter, the Barolo, this wine and Barbaresco in emails and kept the Barbera in a 3 liter box on the floor of the shop. Here, we have again, their simply amazing value in a bubbly. I have no idea what grapes go into this, and frankly, I don't really care. Very floral with honeysuckle, magnolia and rose blossom, with peach, nectarine and lemon in on the palate. Just a kiss off of dry, it has all the appeal of Prosecco, but I have yet to have one of those which can touch this wine for sheer enjoyment and price. Maybe the best wedding sparkler we have seen in years, as the packaging is a gorgeous as the wine. This is one of the best wine values of 2019 of any kind.



## **Porcupine Ridge 'Swartland' Syrah 2017 \$10.99**

This wine, from earlier vintages, has been featured in the shop before, in newsletters and in various emails. I even made a point to visit this winery when I was in South Africa. This is maybe the finest version to date. Usually, Syrah at this price often just tastes like big, red wine, without any character. Not this one. This is from the Swartland region, home to some of the best Syrahs on the planet. Smoked meat, wild game, black pepper, grilled mushrooms and black fruit. Incredibly complex for any wine at this price. I may go out on a limb and call this the best, year in and year out, Syrah value on the planet. Got a big roast planned, with a big crowd? This is just the ticket.



## **Domain Jean Bousquet Malbec 2018 \$9.99**

Finding inexpensive Malbec isn't all that hard. Some would even argue that is it pretty darn easy. However, finding a Malbec under ten bucks, with complexity and style, is quite a bit tougher. Jean Bousquet moved from France to Argentina in the 1980's and has pretty much flourished there. With a focus on organic farming, his environmental practices are being followed by many in the region. His idea with Malbec is with a decidedly more 'old world' bent. The same milk chocolate, coffee and black tea which one expects, but with decidedly more grace and style. Notes of cedar and vanilla, with a bit of baking spice in the background. Beautiful stuff and another fabulous value.



## **O Fillo Da Condesa Albarino 2018 \$9.99**

Even though the winter months are typically thought of as those where more red meat, hearty stews and roasts are consumed, it is also prime season for oysters and other shellfish. Spain is famous for white wines crafted with the right amount of acid for seafood and shellfish. This wine is just the ticket. Lime zest, passion fruit, guava and green plums, with the laser-like acidity of slightly under ripe pineapple. Icy cold, just like your oysters is the way you want this. The warming up, comes later, hint hint, nudge, nudge, say no more, say no more.



***Don't forget that we can custom build gift baskets and do your corporate gifting for you!***





## Baron Fuente Champagne Brut Tradition

Regular price \$36.99, now \$26.99

Baron-Fuente is a small producer with little in terms of brand recognition, which means you don't have to pay for glossy, full color ads in national publications with each bottle purchased. Their cuvees have typically a large proportion of Pinot Meunier in them, which gives them a slightly more complex character than what is often seen. Their 'Brut Tradition' is their intro level bubbly and it over delivers in a big way. A hint of freshly baked brioche with lemon marmalade in the nose, tight and lively bubbles and a crisp finish with citrus rind and a hint of dried lavender. Right now we have it a fabulous price and the case discount will apply on top. Anytime we see 'real' Champagne hit the shelf for under 30 bucks, we are all over it like a cat on catnip. However, this is the best price we have ever seen on this.

*Wine Clubs are a great gift idea, and here is a brand new one to take a peek at.*

## The 'Natural' Wine Club

Just in time for the holidays, we have one more new club for all of you. 'Natural' wine is a term which has been bantered around for a while now as a fad, but in reality, this is the way just about every wine on earth was made prior to WW2. Basically, organically farmed, or biodynamic, no added yeasts or enzymes, and bottled with neutral or no oak. Essentially, wine the way Mother Nature would have made it. In this club, you will get a bottle per month, sometimes red, sometimes white or 'orange' (white wine made on the skins, like red), always organic or biodynamic. **The club price on this one is \$19.99 per month, or prepay for a year for \$225. A fabulous and easy gift idea.**

All wines subject to prior sale.

## Welcome to the world of wine clubs.

We have several different clubs for all your hassle free wine buying. We will select your wines and either ship them to you, put them in your locker, or have them ready for pickup at the store. And best of all, by being a club member, all featured wines come to you at a minimum of 10% off our everyday price.

### Washington 'Hot List' Wine Club

Two bottles of wine per month of the newest, hottest and tiniest production wines in the state. In many cases, we are talking about production levels in the range of less than 50 cases total. The price will vary each month, with the average bottle being in the \$30-\$40 range, and always discounted well below our usual price. If you want the newest and the hottest properties, and those hyper limited production wines that others just dream about, then this club is for you.

### Washington Wine of the Month Club

One bottle, or one each of Washington State red and white wine per month, or 4 reds, 2 for drinking now and 2 to lay in the cellar.

**\$14.99 single / \$28.99 for one red and one white  
\$99.99 for 4 bottles**

### Unlimited Club

You decide what you would like, or let us decide! Would you like Grand Cru Burgundy every month? California Cult wines? How about a case of cider or sake every few weeks? Give us a budget and some parameters to shoot for and we will do the rest. Some restrictions apply. **Mkt/month**

### Rare Washington Club

With every release, you will get the following wines: Leonetti, Quilceda Creek, Woodward Canyon Old Vines, Doubleback, Reynvaan, Rotie, Upchurch, Andrew Will Ciel du Cheval, Owen Roe Red Willow Red, Betz Syrahs, Corliss and 21 Grams. **This club is currently sold out, but we do have some limited 'provisional' memberships available. Please contact us for details.**

### Washington's New Classics Wine Club

We will set aside any amount you would like of each of the following wines upon release. You will get the following wines: **Cadence, Fidelitas** Optu, **Sheridan** L'Orange, **Mark Ryan** Dead Horse, **Two Vintners** Syrah, **Gorman** Evil Twin, **JM** Tre Fancuili, **Sightglass** Cabernet, **Lobo Hills** Left Bank, Lonesome Springs, **Hightower** Red Mountain Reserve, **Lawrelin** Cabernet, **Avennia** Justine. **Mkt/month**

### The Burgundy of the Month Club

In this club, you can pick either red or white, or let us mix it up for you (this is how I would do it). Every month, we will pick a fantastic wine for you to try. As is true of all of our clubs, there is no fee to join and the discount you get on the club wine applies to that same wine every time you come back for more, until we are sold out. **The price per month on this one will vary, but typically it will be in the \$30-\$50 range per month. Pre-pay for a year and pay an even \$450.**

### Bubbly of the Month Club!

Welcome to all that sparkles! Each month, you will receive a new bottle of fascinating sparkling wine from around the globe. Sometimes it will be true Champagne, sometimes a Cava or Prosecco and sometimes a cool discovery from elsewhere. As with all our clubs, there is no fee to be a member; the wine is always discounted and reorders of the same wine will always get the 'club' price. **No set dollar amount on this one, but it will average in the \$30-\$40 each month, with some months being less and some a little more.**

### The Rare World Wine Club

Our 'Rare Washington Wine Club' is without question, the most popular of all of our wine clubs and it basically all sold out all the time. However, we do get to taste some ridiculously cool, high scoring, hyper rare wines from around the world, so we have decided to add a similar club for these wines. In many cases, we get to taste wines which are so limited, that we cannot even send out an email on them. If this sort of thing appeals to you, then this is the club for you. We will do one selection per month, from around the world with an average price of \$100 per bottle. You just let us know how many bottles you want to sign up for, and we will do the rest. If you want one bottle per month, great. If you want more, no problem there either. Just let us know and we will set aside the same amount for you of each selection. Most of these wines will be red, but if we find some really cool white or bubbly, it may show up here occasionally as well. As with all our clubs, there is no fee to join, the wines are discounted and as long as we have the club wines in stock, your discount will apply to them. However, as rare as these wines are, don't count on there being many extras! As an introductory offer, pre pay for a year of one bottle per month at a 20%+ discount, for \$1000 per year. If you want multiple bottles, the same discount will apply there too. We will just multiply it out.

# COMPASS WINES

1405 Commercial Ave  
Anacortes WA 98221

## Store Hours

Monday - Thursday 10 - 6  
Friday 10 - 7  
Saturday 10 - 6  
Sunday 11 - 5

Contact us 360.293.6500  
compasswines.com

Send your e-mail address to:  
doug@compasswines.com  
or

Sign up at compasswines.com

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## UPCOMING EVENTS

### Champagne for the Holidays

**Friday, November 15, 4:00-7:00**

Come taste a fabulous selection of REAL Champagne, just in time for the holidays. This is a rare, Friday evening event, so we are giving you lots of early warning on this one. How often do you get the opportunity to taste a bunch of fabulous Champagne for free?

### Holiday Open House and Storewide Sale

**Saturday, December 7, 10:00-6:00**

This is the big one. Everything in the store is at least 10% off and from 11:00-5:00, the fun kicks into high gear with our free tasting lineup. **Breadfarm** will be here with their delicious breads, cookies and such, then, get a load of this winery lineup:

11:00-1:00	Woodward Canyon Quilceda Creek
1:00-3:00	Andrew Will Elentone
3:00-5:00	Abeja Hightower

This is a free tasting event, but we do ask that everyone please bring items for the local food bank, either non-perishable goods or \$20 cash, to brighten up the holiday season for those less fortunate.

### Special Holiday Hours

Thursday, November 28th  
Thanksgiving Day, closed

Tuesday, December 24  
Christmas Eve 10:00-4:00

Wednesday, December 25  
Christmas Day, closed

Thursday, December 26  
Boxing Day, closed

Wednesday, January 1  
New Year's Day, closed

Thursday, January 2, closed

*If it snows, it is always a good idea to call first, as we don't like to put the employees on the road if it is hazardous, and we may be closed. However, we will still be open on-line!*