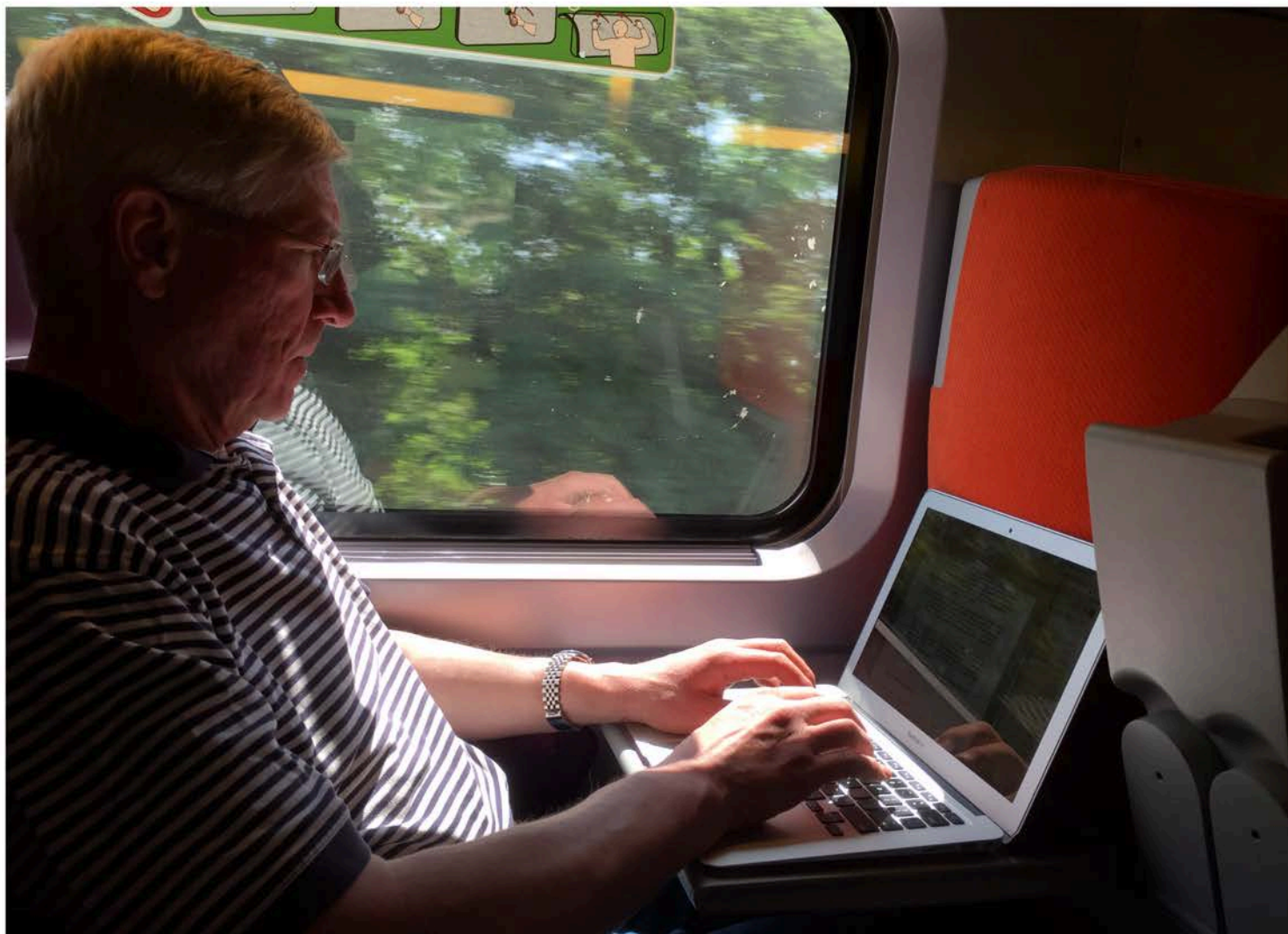


# AW|FUTURES

NOVEMBER 2015







## NOVEMBER 2015

We boast a particular familiarity with the 2013s from the superb Domaine Michel Gros: Tom helped harvest them. From the mid-morning *casse-croûte*, to the baptême of a new harvester (like an NFL Gatorade shower but with a bucket of crushed grapes and dirt), to the “*petit verre*” at the end of a long day, Tom saw first-hand how a harvest really unfolds in the Côte d’Or. He learned that at this domaine the picking team is not a hodgepodge of occasional laborers, but a companionable group of regulars who count

their service in decades, not years, and who husband their vacation days to be sure they can participate every year. He also saw first-hand just how committed Michel Gros is to harvesting ripe, clean fruit and only that: in the field, every box of grapes was screened at the end of every row before making it onto the trailer. The 2013 harvest was the latest in more than two decades – in fact in late September Michel moved the start date back a week to assure ripening would be complete.



The November 2015 Futures offering includes the last of our 2013 Burgundies, both from the highly celebrated winemakers Gros and the Domaine Jean-Noël Gagnard, and from some less well known but very capable Burgundians from Auxey-Duresses and the Maconnais. We're also pleased to offer excellent wines from two regular producers in the Southern Rhône; and both a red and a white Bordeaux from our producer in Pessac-Leognan. We're also delighted to provide an opportunity to acquire an excellent new Muscadet with unusual aging potential.

Finally we've reserved a few magnums of premier cru Gevrey-Chambertin from our friends at the Domaine Amiot. [Read more here.](#)



*the deadline to place an order from these notes is:*

***Sunday, November 15, 2015***

**NOTE: Though we can't be certain, we plan for these orders to be available before Christmas.**

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## HOW FUTURES WORKS

Customers place orders from this catalog in case and half-case lots (prices in the offer are per 12 bottle case unless otherwise described). We send out invoices and collect advance payment only after confirming availability with the producers. To order, please fill out and send us the Excel spreadsheet [linked here](#);

(or visit [AnsoniaWines.com/Futures](http://AnsoniaWines.com/Futures)). Shipping, pickup, and delivery options vary, as the practice in different jurisdictions varies (and changes with some regularity). There is more detail at the end of these notes on the subject, and we invite inquiries by phone and email for those unsure about what works in their area.



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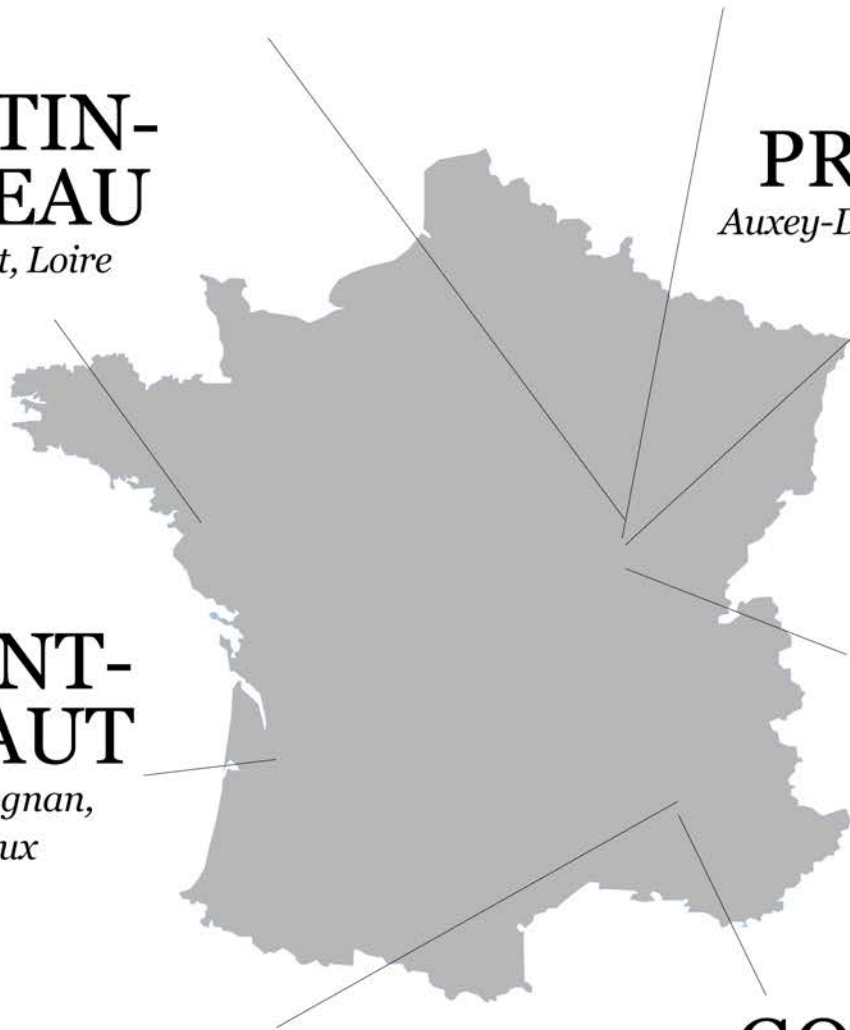
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# Domaine Michel GROS

*Vosne Romanée, Burgundy*

As you may remember from Allen Meadows' ("Burghound's") assessment, 2013 presented a growing season that offered the trials of Job for the vignerons. But the successful winemakers produced attractive, terroir-transparent wines that will drink well young and reward medium term cellaring. Clearly Burghound thought Michel Gros was successful, marking five of the wines with his designation "particularly outstanding for their respective appellations." Antonio

Galloni is also a fan of the 2013 vintage, describing it as a "more accessible version of the 2010s."

Indeed, Michel did excellent work with the 2013s. When we tasted them en cuve in June, they were clean, precise and crisp. The acidity that brings balance and makes them so refreshing also means that they will need a few months in the bottle until they begin showing well, but we are confident that they



## DOMAINE MICHEL GROS



will round out into elegant, attractive wines in the near term.

There's never very much of Gros's **Bourgogne**, which comes from two plots in the commune of Vosne-Romanée, across the RN-74 from the village. There is plenty of cherry fruit in the wine, which is fresh and lively in 2013. The Bourgogne Hautes Côtes de Nuits comes from the hills west of the Côte d'Or – it's always a bit more serious wine than the Bourgogne, with a couple of more years' aging potential and more complexity. Jancis Robinson found notes of clove and olive along with redcurrant fruit in

the Hautes Côtes rouge 2013. Both wines represent excellent value. The **Hautes Côtes** is also the source for the only white from this domaine, a fine white Burgundy that makes more friends every year. In fact, we have begun to have trouble keeping Gros's white in stock. The 2013 is characterized by the brisk freshness found in all the white wines of the vintage, but there's plenty of material here, and the wine carries its oak very well.

The **Morey St. Denis "En la Rue de Vergy"** is from high up on the slope in a very good neighborhood: in fact, it shares a border



## DOMAINE MICHEL GROS

with the southern wall of the Grand Cru Clos des Lambrays. Not that it's on any actual road -- the name is a reference to the ancient track that rose to the Chateau of the lords of Vergy and the Abbey St. Vivant, dominant powers from the 1100s to the 1700s. This is always an elegant wine that calls up adjectives like "subtle and delicate" rather than powerful. The nose in particular can be stunning -- we're greatly enjoying our 08s and 09s these days -- and the nose of the 2013 is likely to be just beautiful in a year or so.

If you're looking for more power, consider one of the two Nuits St. Georges from Gros. As between the Nuits and the **Nuits "Chaliots,"** the latter will be the meatier, more classic Nuits St. Georges. (It was also one of the wines from the vintage that Burghound found particularly compelling.) The **regular Nuits cuvée** is from parcels near the Vosne border, and so shows some of its neighbor's spice and violets in its profile. It, too, will be delicious with a bit of time in the bottle.

If spice and violets it what you seek above all, of course, you should consider the **Vosne-Romanée** itself. This wine has plenty of body



and depth, and is characterized by that special floral aroma of violets that only Vosne-Romanée delivers. The **Chambolle-Musigny** is another wine from truly exceptional terroir, with more than half of the Gros vines in a vineyard that abuts the great Grand Cru "Le Musigny." This is a big Chambolle, with the depth and concentration you might expect from a premier cru. With the dark fruit there is also nice minerality.

The Vosne premier crus are both excellent this year. Gros's **Clos des Réas** won a silver medal at the International Wine Challenge this year; and Sarah Marsh MW found it "impressively smooth and elegant. . . . Just enough of everything and not too much of anything." Excellent balance and elegance is a hallmark of Réas, and it is there in spades this



## DOMAINE MICHEL GROS

year. The other Vosne Romanée premier cru “**Aux Brûlées**” is also very fine. It’s a denser, chewier wine than the Réas, and will probably need a bit more time to come into its own. When it gets there, however, look out.

Michel doesn’t have many vines in the **Clos Vougeot**, but those he owns are in as good a location as there is -- in what they call the Grand Maupertuis, up along the western

wall of the Clos. Replanted in the 1980’s, the vines are 26 years old now, into their peak years, and the three barrels they produce are filled with dense, smooth wine with all the complexity promised by its pedigree. We are allocated as much of this wine as anyone, but with so little to work with the quantities are miniscule. Those hoping for some should get their order in promptly, as we proceed on a first come, first served basis.

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### CASE PRICES

Bourgogne 2013	\$ 230
Hautes-Côtes de Nuits rouge 2013	\$ 275
Hautes-Côtes de Nuits blanc 2013	\$ 295
Morey-St-Denis 2013	\$ 535
Nuits-St-Geroges 2013	\$ 535
Nuits-St-Georges “Chaliots” 2013	\$ 535
Vosne-Romanée 2013	\$ 595
Chambolle-Musigny 2013	\$ 595
Vosne-Romanée 1er cru “Clos des Réas” 2013	\$ 1,150
Vosne-Romanée 1er cru “Aux Brûlées” 2013	\$ 1,050
Clos Vougeot Grand Cru 2013	\$1,500

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# Domaine Nicolas MAILLET

*Verzé, Burgundy*

In the matter of white Burgundy, consider the 2014s from Nicolas Maillet. Maillet is one of our happiest recent finds, an effervescent, passionate artisan, willing to discuss the intricacies of winemaking at length with a couple of curious Americans. We spent some time with Maillet in his vineyards last June, and we were more impressed than ever. His complete

commitment to organic and biodynamic viticulture was on full display, as was his willingness to take risks to produce strikingly good wine.

After harvesting the 2014s, he let the juice rest for two or three days to allow suspended material to settle out before he racked off the juice to begin the fermentation. Then he



## DOMAINE MAILLET

conducted an extremely slow fermentation over 8 months, during the course of which two or three strains of yeast contributed to the wine's complexity and the malolactic fermentation. The result of this approach is wine of exceptional purity and clarity, with zero oak to obscure the fruit. All three wines on offer from the 2014 vintage are delicious.

The 2014 **Macon Villages** is lovely, round, unoaked Chardonnay, plenty rich and bursting with fruit. Aromatically it recalls the distinctive wine of Quintaine/Clessé just to its north; and it is remarkable just how interesting a mostly fruit-driven wine can be. This wine will make an excellent apéritif as well as a fine companion at the table. The **Macon Verzé** 2014 is from vines between 70 and 80 years old, and that age



makes for a sappy and intense wine with plenty of weight. The **Macon Igé** 2014 is more a wine of finesse, as Puligny is to Chassagne. But in truth you can't go wrong with anything here – we recommend them all without hesitation.

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### CASE PRICES

Macon-Villages 2014	\$ 185
Macon-Verzé 2014	\$ 210
Macon-Igé 2014	\$ 210

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# Domaine MALMONT

*Séguret, Southern Rhône*

Châteauneuf-du-Pape lies in a large alluvial plain along the southern Rhône. Its famously rich red wine is much sought after; but if there's ever a complaint about it, it is that in some hands, some years, or some vintages it can become too big and too warm.

Along the eastern edge of the same valley lies the answer to such concerns. Where the valley meets the hills to the east, the ground rises, the air cools just a little, and the wines tend to show a bit more precision and structure. What is more, the towns here –



## DOMAINE MALMONT



among them neighbors Gigondas, Sablet and Séguret – are less well known, and so their wines are often better values.

Nicolas Haeni has gone one better than most in making use of that terroir. He and his father used to make the wine at their Domaine de Cabasse in Séguret. That property is no longer in the family, but about ten years ago Nicolas cleared, terraced, and planted Malmont, a high vineyard in the hills above the town, using innovative techniques from the UN's Priorat project to put vines into the steep, rocky soil. 2013 was the first vintage, and it was a great success.

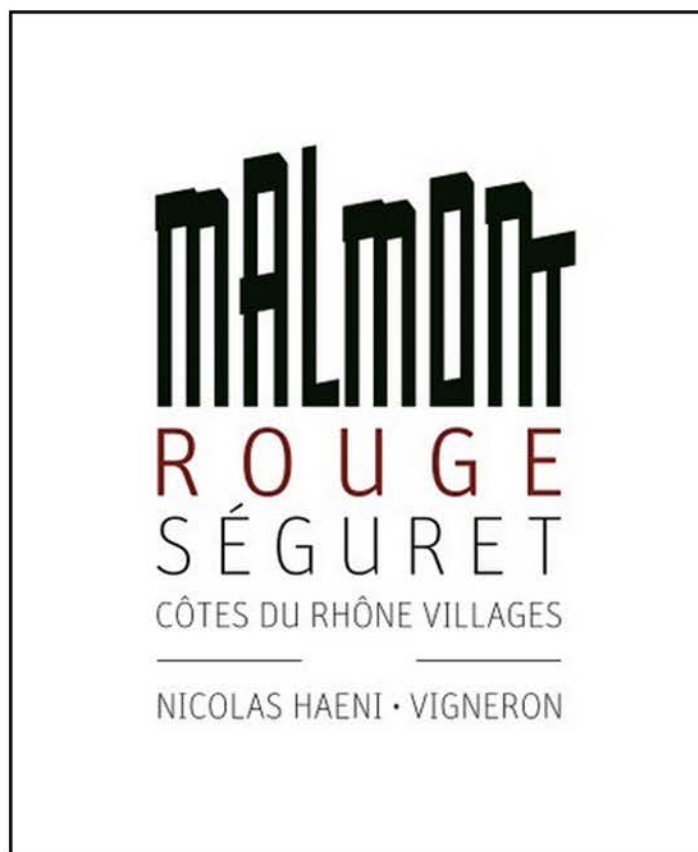
The 2014s are worthy successors. Nicolas makes two red wines: a Côtes du Rhône and a Séguret Côtes du Rhone Village. The **Côtes-du-Rhône** is bigger and richer than it was last year, and more typical of the southern Rhône. In 2014 the Grenache flowered normally and so there is more of its signature roundness (though this wine is still 60% Syrah). This Côtes du Rhône shows ripe, jammy fruit akin to plums, with a touch of black pepper. It's mouthfilling and round, with the ripe tannins providing depth rather than bite. This wine will be an excellent choice for cooler weather, and for matching up with stews, soups, and hearty pasta dishes.



## DOMAINE MALMONT

The **Séguret 2014** is a step up in refinement, trading a bit of power for a lovely balance. Here the spice of the Grenache shines through more clearly, and there are prominent floral notes, akin to violets, from the Syrah. The 2014 Séguret shows more minerality as well: with this wine in the mouth it's easy to conjure the steep, rocky hillside from which it comes. (The proportions are reversed in this wine, about 60% Grenache to 40% Syrah). It will be very interesting to see this wine develop in the bottle.

Nicolas Haeni is onto something up in those hills, and we are looking forward to following his progress in the years to come.



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### CASE PRICES

Côtes du Rhône 2014	\$ 190
Séguret 2014	\$ 235

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# Domaine les GOUBERT

*Gigondas, Southern Rhône*

Gigondas is the best known of the Côtes du Rhône villages granted a separate appellation, and the Cartier family's Domaine les Goubert is among the top names in the village, described by Robert Parker as a "reference point" for the appellation. We've been going there for many years, both for the Gigondas and for the simpler wines the Cartiers make so well.

Their **Côtes du Rhône** is a bit different from most. It contains not only the usual

Grenache and Syrah, but also Carignan, Picpoul Noir, Terret Noir and Brun Argenté (Vaccarèse). This produces a delicious fresh fruit compote, with notes all along the spectrum from strawberries to raspberries to cherries. Add a mineral line and a bit of structure and you have a straightforward but engaging wine. It's a wine for the everyday list, particularly nice alongside a plate of something; and it will be drinkable with the next day's meal if you don't finish it with the first.





Goubert **Sablet rouge** was the most popular wine in Tom's DC shop back in 2010 and 2011, and continues to be among the most asked-for in the Newton Depot. It has more body than the Côtes du Rhône, and is a likelier choice for sipping by the fire with a book. But it's also very food-friendly and hearty. The 2012 is effortlessly drinkable, with dark baked plum fruit and a pleasant roundness. With mild tannin and an easy mouthfeel, this can disappear off a table quicker than chips and guacamole.

The Cartiers have been on roll with recent vintages of their Gigondas. The wines have

been rich and full, with both engaging ripe fruit and a minerality that clearly sets them apart from a lesser wine. What is more, these wines age very well – there's no rush to drink up a vintage after five years. The **2012 Gigondas** is among the best we can remember. The nose shows bright red flowers and dark, rich jammy fruit, hitting high notes and low notes simultaneously in a harmony unusual even for the Cartiers. The mouth is sturdy and meaty, with cool dark tannins and impressive length. With the Farmer's Almanac predicting another harsh winter, we'll be squirreling away a bit extra of this vintage *chez Wilcox*.



## DOMAINE LES GOUBERT

You may recall that the Cartiers were the first in the region to raise wine in small oak barrels as in Burgundy. The first vintage of **Gigondas “Cuvée Florence”** followed the birth of their daughter, who is now thirty and at the Domaine, where she is adding her own deft touch to the winemaking. The just-released Cuvée Florence 2010 is terrific. This was a great vintage in the region, producing small yields and unusual concentration. With their 2010 Cuvée Florence, the Cartiers have made the most of an excellent vintage. The wine is rich, complex and elegant. Though it’s delicious today, it seems certain to age gracefully, adding even more complexity to



an already delicious glass. If you’re a fan of Cuvée Florence, don’t miss this vintage. If you don’t know it yet, this is a great time to give it a try.

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### CASE PRICES

Côtes-du-Rhône 2014	\$ 115
Sablet 2012	\$ 130
Gigondas 2012	\$ 225
Gigondas “Cuvée Florence” 2010	\$ 385

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# Domaine MARTIN-LUNEAU

*Muscadet de Sèvre et Maine, Loire Valley*

Mainers eat a lot of seafood, so we're particularly attuned these days to seafood-friendly whites. Down near the mouth of the Loire they make huge quantities of Muscadet from the geographically misnamed grape Melon de Bourgogne. Most of it is inexpensive and simple, made for washing down all sorts of fruits de mer without ceremony or thought. For decades, the top designation in Muscadet was Sevre-et-Maine "Sur Lie," where wine from the best growing area was

raised on its lees for added complexity. In recent years the evolution has gone a step further, with the recognition in 2011 of a "Cru Communal" in special terroir within Sevre-et-Maine capable of denser, richer, more age worthy wines. These wines must be kept on the lees for at least two years.

When we visited Nantes last June we dined *en plein air* (see above photo) at an excellent seafood restaurant with a few of the new Crus Communaux on the list. One particular

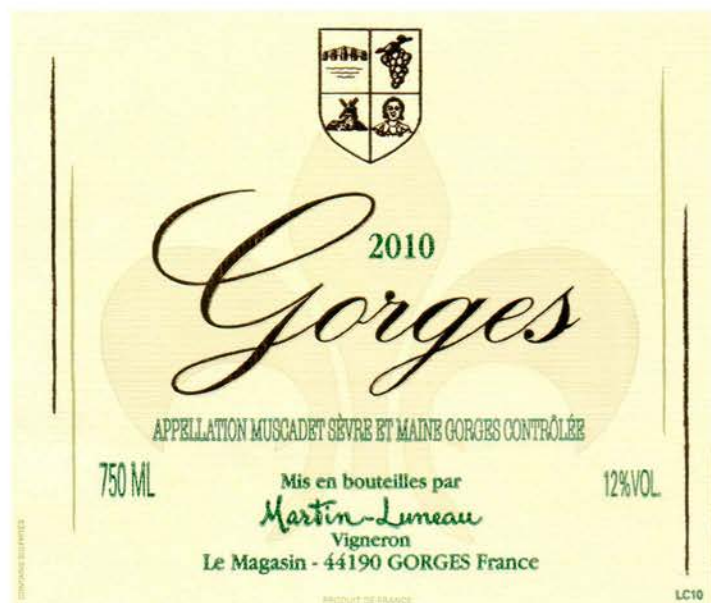


## DOMAINE MARTIN-LUNEAU

cuvée, from the new Cru “Gorges,” was so delicious that we promptly contacted the domaine seeking samples; and we’re pleased to say that we have been able to obtain some wine from the same 2010 vintage that so thoroughly charmed us in Nantes.

Martin-Luneau’s **Gorges 2010** has the same delicious fruit of regular Muscadet, but in a fuller, rounder, richer glass of wine. This is a wine that opens expansively in the glass and fills the mouth, but is unmistakably Muscadet, right down to a complementary minerality and a touch of grape skin bite at the back end of the palate. It is thoroughly delightful wine and opens a whole new world of possibility for Muscadet.

We were also taken by the **Cuvée Deux Roches**, which also spends two years on the lees. It’s closer in texture and weight to



classic Muscadet, but this wine has particularly good cut, a clean edge and great precision. Freshness and minerality are the keys here, though there’s plenty of fruit as well. We’re thrilled to have found a new Muscadet source, and expect both of these more serious cuvées will find their way into our personal stocks for years to come.

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### CASE PRICES

Muscadet de Sèvre et Maine “Gorges” 2010	\$ 175
Muscadet de Sèvre et Maine “Deux Roches” 2010	\$ 145

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# Domaine Jean-Noël GAGNARD

*Chassagne-Montrachet, Burgundy*

As usual, Caroline Lestimé's wines are delicious, rich and elegant. The only problem is that quantities are tiny after all the meteorological disasters the befell the Côte de Beaune in 2013, and we have very little to offer from the Domaine Jean-Noël Gagnard. In particular, "Caillerets" 2013 is in short supply; we have access to just a few cases.

If you travel up the valley that cuts across the Côte d'Or between Chassagne-Montrachet and Puligny-Montrachet, you pass through the village of St. Aubin and find yourself in the Hautes Côtes de Beaune. Perhaps it was a sense of a warming region or perhaps it was simply the discovery of good terroir, but about a decade ago Caroline Lestimé purchased some parcels in the Hautes Côtes.



## DOMAINE GAGNARD

There she produces a white wine, “**Sous Eguisons**,” that bears more than a passing resemblance to her Chassagne-Montrachet. Caroline bravely bottles the wine under screwcap, which makes the wine’s evolution consistent and may slow it a touch: a year ago we bought some of the 2007, which had held up remarkably well. The wine is getting better with every vintage now that the vines are 12 to 13 years old, and we found the 2013 excellent. You won’t see Chassagne on the label, but the wine is vinified in the same cellars with identical barrels and technique. It’s an excellent value.

At the village level, we continue to find **Chassagne-Montrachet “Les Chaumes”** a value in its own right (and certainly so by comparison to the prices for other Gagnard wines from the village). The nose is very pretty, a nice blend of lemony fruit and vanilla. In the mouth it’s nicely round and ample, and drinking well already. This is a



wine to get out for a dinner party featuring your most elegant dishes.



## DOMAINE GAGNARD

The **Chassagne-Montrachet premier cru “Les Caillerets”** is the wine on which Jean-Noël Gagnard built his reputation. It comes from superb terroir in the heart of the slope, a place from which one can make wines for the long haul. Last week we opened a bottle of Caillerets 2000, and found it just delicious – still in superb balance, elegant, refined and not the least bit tired nearly fifteen years after the vintage. It’s a commonplace these days to fret about “premoxy” (too-early evolution of white Burgundy); but measured by that bottle at least, the fears are sometimes overblown. “Les Caillerets” 2013 is another



wine that we expect to have a long and illustrious life. The vintage’s acidity will help carry this wine well into the 2020s, and the exceedingly long finish when we tasted it is a harbinger of great things to come.

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### CASE PRICES

Hautes-Côtes de Beaune “Sous Eguisons” 2013	\$ 275
Chassagne-Montrachet “Les Chaumes” 2013	\$ 470
Chassagne-Montrachet 1er cru “Les Cailleret” 2013	\$ 950

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# Domaine Michel PRUNIER

*Auxey-Duresses, Burgundy*

If you find the prices of Gagnard's white Burgundy daunting, consider an alternative from another small valley that traverses the slope of the Côte d'Or: white Auxey-Duresses from the Domaine Michel Prunier. This valley cuts across near Meursault, and a look at a vineyard map reveals that the parts of Auxey-Duresses producing white wine are a continuation of the same slopes that are labeled Meursault.

Prunier's whites are very much of a piece with Meursault. Because their exposure is a

tick more north and east than those in Meursault, they tend to be livelier than the biggest wines from down the hill; but they very much resemble an upslope Meursault like Narvaux or Tillets. With eight months in barrels (15% new), the **village Auxey-Duresses** shows a nice balance between lemon fruit and a touch of oak. For a few dollars more per bottle, the **Auxey-Duresses Vieilles Vignes** (from vines more than 80 years old and with 25% new oak) offers greater length and complexity.



## DOMAINE PRUNIER

Finally, for those who don't already have orders in for their holiday crémant, we're including Prunier's tasty **Crémant de Bourgogne**. This well-priced sparkling wine is made in small quantities by the traditional method, with Mr. Prunier himself turning the bottles in the riddling racks and tracking his work on a handwritten chart. The wine is half Pinot Noir, the rest split between Chardonnay and Aligoté. Prunier's Crémant is a refreshing glass of wine that shows surprising complexity for its price.



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### CASE PRICES

Auxey-Duresses 2014	\$ 295
Auxey-Duresses Vieilles Vignes 2014	\$ 345
Crémant de Bourgogne	\$ 195

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# Chateau LAFONT-MENAUT

*Pessac-Leognan, Bordeaux*

Once again we offer a pair of extraordinary values from Philibert Perrin, whose day job is managing his family's legendary property Chateau Carbonnieux in Bordeaux. Chateau Lafont Menaut is Mr. Perrin's project of about 20 years. While it is in the Graves region, like Chateau Carbonnieux its appellation is Pessac-Leognan, home to the

best of Graves (including the first great growth Chateau Haut-Brion).

The **white wine** from Chateau Lafont Menaut is 100% Sauvignon blanc, raised in oak. Grapefruit aromas dominate the nose of the wine, though the wood adds a nice grace note. There's lively acidity and



# CHATEAU LAFONT MENAUT



freshness, which can readily be brought to heel by giving the wine a bit of air when you open it, either by 15 minutes in a carafe or by simple swirling in the glass. Lovers of the Loire Sauvignon should definitely give this wine a try. It's a Bordeaux variation on the same theme as Sancerre and Pouilly Fumé, and will match up well with similar foods.

Chateau Lafont Menaut's **red** is 50% Cabernet Sauvignon, 45% Merlot, and 5% Cabernet Franc. The Cabernet Sauvignon dominates the palate, though, with its chalky mouthfeel and pleasant fruit. Right now the fruit competes with the oak for attention, but with a bit of time these elements should blend together nicely, along with the note of cedar that shows up after a bit of time in a carafe. We'd give it perhaps 30 to 40 minutes while it's young. We like to match this wine with Strip Steaks on the grill.

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## CASE PRICES

Pessac-Leognan blanc 2014	\$ 185
Pessac-Leognan rouge 2013	\$ 185

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# HOW THE FUTURES PROGRAM WORKS

## *Submitting Orders*

Our order form is an Excel spreadsheet. Please fill it out and return it by email to [info@ansonaiwines.com](mailto:info@ansonaiwines.com). If spreadsheets pose a problem for you, you can list the wines you want in a regular e-mail; call us at 215-498-4001; or print the form out and mail it to Tom: Tom M. Wilcox, 58 Grove Ave, Albany NY 12208. Finally, in almost every importation some orders fail to reach us, so we will plan to acknowledge all the orders. If you send an order and don't hear back in a day or two, try again or telephone us.

↓ *Click here to download the orderform.* ↓

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## OPTIONS FOR PICKUP / DELIVERY

**Pick-up in Massachusetts.** We now store our inventory in a basement in Newton (437 Newtonville Ave), and open it up to the public on Saturday afternoons. Futures customers can pick up their orders here during Saturday open hours, or by appointment.

**Pick-up in Delaware.** Many of those who aren't near Boston will choose to collect their wine in Delaware. For such people, we set times for pickup at a temporary storage location and the owners pick their wine up there over the course of the two or three weeks after it arrives.

**Shipping and delivery elsewhere.** In some states – so far at least New Jersey, Delaware, Florida, California, Minnesota, Massachusetts, Maine, Missouri, Connecticut, Pennsylvania, Washington, Washington DC, Vermont and Virginia – we can arrange for shipping at an additional cost that varies by location (\$3.50 per bottle to the west; \$2.50 per bottle everywhere else). Some states require us to collect sales and/or excise tax. If shipping interests you, let us know the place and we will figure out if it can be done.

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Please remember the deadline of **SUNDAY NOVEMBER 15, 2015**. We will try to arrange purchases immediately thereafter.

Many thanks for your interest,







[AnsoniaWines.com](http://AnsoniaWines.com)