

# BAY RIDGE WINE & SPIRITS FALL 2015 CATALOG



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# SPECIAL EVENTS AND HAPPENINGS AT BAY RIDGE

More events online on our [Upcoming Events](#) page



## Nickel & Nickel Wine Dinner

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An unforgettable evening of wine and fine dining at Carrol's Creek Cafe, featuring the wines of Nickel & Nickel.

**THURSDAY, NOVEMBER 5, 2015**

6:30PM · TICKETS ARE \$125 PER PERSON



## Fall Wine Preview & Open House

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Taste a number of our hand-selected wine features from the Fall Catalog at this FREE tasting.

**SATURDAY, NOVEMBER 7, 2015**

1:00PM - 4:00PM



## Beaujolais Nouveau Tasting

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Just in time for the holiday season, join us for a free tasting of this annual classic.

**THURSDAY, NOVEMBER 19TH, 2015**

4:00PM - 7:00PM



## Black Friday B.O.G.O. Wine Sale

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Buy one at regular price, get the second of the same product at a 50% discount! All 750ml of non-sale wine.

**NOVEMBER 27-29, 2015**

ALL DAY!



## Champaign Campaign

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FREE champagne tasting? Talk about a no-brainer!

**SATURDAY, DECEMBER 5, 2015**

1:00PM - 4:00PM

# CHAMPAGNE CAMPAIGN

This year, Bay Ridge has chosen the brilliant Champagne of Moët & Chandon as our featured "Bubble of the Season!"

Classic and timeless, the Moët & Chandon Brut Impèrial and Imperial Rosé Champagnes will be on sale through December. Cheers!

## ABOUT MOËT & CHANDON, BRUT IMPÈRIAL

Brut Impèrial is a complete, generous and dynamic champagne. It is a balanced assemblage of the three wine varieties from the most expressive *crus* of the Champagne region.

Approximately 200 individual *crus* make up this *cuvée*. The traditional proportions for Brut Impèrial are:

- 30-40% Pinot Noir
- 30-40% Pinot Meunier
- 20-30% Chardonnay
- 20-30% *vins de reserve*

**LIST PRICE: \$57.99**

**SALE PRICE: \$38.99**

GREAT  
VALUE



# STAFF FAVORITES: BOTTLES ON OUR TABLES

## PHILLIP ALTHERR'S PICKS

GENERAL MANAGER

Always furthering his wine education by frequent visits to California wine country—visiting scores of wineries in Napa, Sonoma and Paso Robles, working a harvest on Spring Mountain, and attending Premiere Napa Valley and Sonoma auctions. He has also tasted at wineries in Oregon's Willamette Valley and Washington's Columbia Valley. Phil also received his certification as a Bordeaux Educator (in Bordeaux!) and was named a "Master Cheese Professional" by the Artisanal Cheese Center in New York City.

Under \$50

### 2012 Honig Cabernet Sauvignon

*Napa Valley, California*

**REGULAR PRICE: \$44.99**

**Phil says:** "To spend a few hours with Michael (grandson to Louis Honig who started the winery in 1964), listening to his passion and drive for making his outstanding wines was fabulous. Then to sit and taste the wines with him...a truly great day!"

**Tasting Note:** The 2012 growing season was long and ideal with grapes reaching optimal ripeness before the autumn rains. The wine was aged for 18 months in 35% new American oak barrels before being blended with 7% Petit Verdot and 4% Cabernet Franc. Winery Notes: "Plenty of ripe, wild berry and plum aromas and flavors, framed by vanilla, spice, and toasty oak. Lush mid-palate tannins flow into a lengthy finish accented by bright fruit."

Under \$25

### 2009 Chateau Larose-Trintaudon

*Haut Médoc, Bordeaux, France*

**REGULAR PRICE: \$23.99**

**Phil says:** "It was 2010 and I had just been awarded a prize to study in Bordeaux, France. We lived in the city of Bordeaux for 8 days, immersing ourselves in culture, wine and food. One winery we spent time at was Chateau Larose-Trintaudon. While there, we saw their most current vintage, the 2009, aging in barrel, this is where I first tasted this vintage, as a barrel sample!"

**Tasting Note:** This blend of 60% Cabernet Sauvignon and 40% Merlot is aged in new oak barrels for 12-14 months, then sees extended bottle aging prior to release. In the glass, very deep, intense ruby color with violet hues. On the palate great sweetness: vanilla, cinnamon, tamarind, ginger and dried fruits: figs, dates. A racy, incredibly full-bodied and well-structured wine with enormous density and power. Infinite length on the palate, excellent balance between fruit, tannins and acidity. Please decant two hours before tasting.



# STAFF FAVORITES: BOTTLES ON OUR TABLES

## KATIE OSBORNE'S PICKS

SOMMELIER

Having worked in restaurants previously, food and wine has always been a huge part of Katie's world and something she is very passionate about. Katie completed and passed her Wine & Spirits Education Trust (WSET) Intermediate and Advanced, both with merit and received her Certified Specialist of Wine (CSW) certification in 2012. Most recently Katie passed her Certified Sommelier exam in March of 2015.

Katie has traveled to numerous wine growing regions and vineyards on three different continents and six different countries, including Spain for two weeks this past June.

"When recommending wines, especially to enjoy with food and family, it has always been important to me to choose wines that are fresh, food friendly and soulful. Everyone should go home with wines that come from a place rich in history, with a story, and expressive of their terroir. I love to take my customers on adventures. I love to share stories of farmers with dirty hands and huge hearts working with winemakers who are making incredible wines that will be the perfect complement to your next meal. These really are the wines that I take home!"



UNDER  
**\$50**

### 2005 Domaine Huet, Le Mont Demi Sec, Vouvray

*Loire Valley, France*

**REGULAR PRICE: \$46.99**

"This is truly one of the first wines that changed my view on wine forever. This is a wine that opened up my eyes to complexity and nuances in wine. It also happens to be one of the most amazing pairings with a big greasy slab of pork belly. Of note, Huet is 100% biodynamically farmed. This is a 2005 library release from Domaine Huet. 2005 was one of the best vintages of the last 30 years and is an absolute must try!"

### 2013 Domaine Tempier, Cuvee Classique Bandol

*Provence, France*

**REGULAR PRICE: \$48.99**

"Ripe, rich, silky and sexy, any Domaine Tempier Bandol wines should be considered a 'must-try' for any wine lover! We don't get much of them or very often, but when we do I buy at least six bottles for myself. Tempier wines are typically dominated by Mourvèdre, a muscular and rich grape loaded with ripe fruit. I love this wine on a cold, snowy day with a big pot of stew and a roaring fire."



UNDER  
**\$50**

# STAFF FAVORITES: BOTTLES ON OUR TABLES

## SAM AUDIA'S PICKS

SOMMELIER

Sam's wine experience goes back more than 20 years. First, on the advertising and marketing side of the business and later as a sales representative for a wine importer and distributor. He holds a Certification Diploma from the Sommelier Society of America, as well as Intermediate and Advanced Wine Certificates from the Wine and Spirits Education Trust.

"I'm often asked what my favorite wine is. There are just too many great ones out there to narrow it down to just one. So my best answer is that my favorite wine is any one in my glass right now that I'm sharing with my family and friends. Many of my best memories of the past 25 years involve wine and food with loved ones. Not every bottle was a classic wine from a great vintage, but the occasions and the company made each one seem like it was."



UNDER  
**\$40**

### 2012 Calluna Vineyards

*C.V.C. (Calluna Vineyards Cuvée)*

**REGULAR PRICE: \$35.99**

**BAY RIDGE PRICE: \$30.59**

"My first taste of C.V.C was a year ago when I had the opportunity to spend a day with Calluna owner and wine maker, David Jeffrey, while he was here in Maryland introducing his wines to the market. He's a former corporate guy who, after a successful career, decided he wanted to make wine. He went back to school, spent some time working at Chateau Quinault l'Enclos in St Emilion and then acquired the land on Chalk Hill in Sonoma County that is now Calluna. David is making Bordeaux-style wine with California grapes and the results are stunning. C.V.C has the elegance of a fine Bordeaux balanced with the power of grapes grown in the California sun."



UNDER  
**\$20**

### 2014 1845 Ippolito 1845 "Res Dei" *Ciro Bianco*

*Calabria, Italy*

**REGULAR PRICE: \$17.99**

**BAY RIDGE PRICE: \$15.29**

"The only thing I love better than seafood is seafood paired up with a chilled glass of Italian white wine. Making seafood friendly white wines isn't much of a stretch for a small country surrounded by water. A couple of weeks ago, we had the opportunity to try this wine. It's a great balance of fruit, acidity and texture. We tasted it, and we were sold. And I think you will be too. All I could think about was a glass of Res Dei *Ciro Bianco* with some swordfish hot off the grill."

# STAFF FAVORITES: BOTTLES ON OUR TABLES

## MATT STINTZ' PICKS

Darroze Les Grand Assemblages "20 Year Old" Bas-Armagnac 750ml

**REGULAR PRICE: \$114.99**

**SALE PRICE: \$99.99**

"This is an absolutely stunning Armagnac with incredible richness, spice and balance. I can't say it enough, so I'll say it again: Every Bourbon drinker who's out there chasing things like Pappy 20 or BMH 16 should be stocking up on things like this instead. Or maybe I shouldn't say that, because the people who actually drink Armagnac regularly will get upset.

In any case, this is a slam dunk spirit. Big wood, lots of spice and vanilla, and a rustic fruit character with seamless execution."



Suntory Whisky Hibiki Japanese Harmony

**REGULAR PRICE: \$89.99**

**SALE PRICE: \$79.99**

"Embodying the soul of Japanese craftsmanship, this harmonious blend resounds with calm complexity and 'Wa' - oneness.

'Kanzen' or complete, Hibiki is a harmonious blend of innumerable malt and grain whiskeys, which are meticulously blended to create a full orchestra of flavors and aromas.

Seductive, blossoming and enigmatic, Hibiki celebrates an unrivaled art of blending, fine craftsmanship and a sense of luxury from the House of Suntory. From its launch, Hibiki has been embraced as the paragon of The Art of Japanese Whisky, the very product of Japanese nature and her people.

Hibiki is not only Japan's most highly-awarded blended whisky, it is also among the most prestigious and honored whiskeys in the world."





# STAFF FAVORITES: BOTTLES ON OUR TABLES

## JAMES CAMPBELL'S PICKS

CERTIFIED BEER SERVER THROUGH CICERONE

### **Nanticoke Nectar by RAR Brewing**

*Cambridge, Maryland*

American IPA, 7.4% ABV

*95 POINTS, BEER ADVOCATE:*

"Orange in hue and intensely aromatic, this IPA engulfs one's palate with wave after wave of hop flavor. Starting with citrus notes that progress into bold grapefruit and pine, the Nectar finishes clean with a balanced, pleasantly hoppy, bitterness. A subtle yet deep English malt profile not only stands up to, but elevates the hop notes while a slight malt sweetness underlines the experience."

### **Silly Sour by Brasserie de Silly**

*Silly, Belgium*

Soured Ale/Saison, 5.5% ABV

*90 POINTS, BEER ADVOCATE:*

"Wallonia, Belgium is known as the birthplace of the Saison. In the tiny town of Silly, Brasserie de Silly helped build that reputation with their dark Saison recipe that dates back to the mid 19th century. Silly Sour is a unique brew in that its the first of its kind from Wallonia to use a predominant amount of soured ale."

### **Prima Pils by Victory Brewing Company**

*Downington, Pennsylvania*

German Pilsener, 5.3% ABV

*92 POINTS, BEER ADVOCATE:*

"'Prima!' It's a German exclamation of joy. It's a recognition of accomplishment. It's what escaped from our lips the first time we sampled this mighty pilsner recipe. With heaps of whole flower European hops and fine German malts, we achieved the bracing herbal bite and smooth malt flavor that we sought."

### **Two-Hearted Ale by Bell's Brewery**

*Kalamazoo, Michigan*

American IPA, 7% ABV

*90 POINTS, BEER ADVOCATE:*

"An India Pale Ale style well suited for adventurous trips to the Upper Peninsula. American malts and enormous hop additions give this beer a crisp finish and an incredibly floral aroma."

### **Old Chub by Oskar Blues Brewery**

*Longmont, Colorado*

Scotch Ale, 8% ABV

*90 POINTS, BEER ADVOCATE:*

"Brewed with bodacious amounts of malted barley and specialty grains, and a dash of beechwood-smoked malt. Old Chub features semi-sweet flavors of cocoa and coffee, and a wee-bit of smoke. A head-turning treat for malt heads and folks who think they don't dig dark beer."

# TOP 10 UNDER \$10

## 1 2013 Santa Julia, Reserve Malbec

*Valle de Uco, Argentina*

**REGULAR PRICE: \$9.99**

Dark violet and brilliant purple color. Good complexity in the nose with typical Malbec aromas of ripe fruits such as figs, plums, blackberries and marmalades. Notes of vanilla, tobacco, coffee and chocolate. Full bodied red wine with sweet tannins, good structure and a long finish.

## 2 2012 El Jamon, Garnacha

*Carinena, Spain*

**REGULAR PRICE: \$9.99**

Now, to go along with our popular El Jamon Tempranillo, a new El Jamon from the other great native grape of Spain, Garnacha. Fuller and rounder, with a lower acid level, this is a soft and easy wine to sip with your meal.

## 3 2013 Honoro Vera, Organic Monastrell

*Jumilla, Spain*

**REGULAR PRICE: \$8.99**

Wine produced under organic regulations established in the European Union norm as well as in the U.S. -NOP certification. The vines are planted on chalky soils without irrigation and very low yields, with an annual rainfall below 300 millimeters, there is no room for chemical products or synthetic pesticides in our daily work. It exhibits great aromatic complexity, richness, and length. This mouth-filling Monastrell over-delivers in a big way.

## 4 2013 Inti, Bonarda

*Mendoza, Argentina*

**REGULAR PRICE: \$8.99**

Inti Bonarda, so named for the sun god that blessed the crops and lives of the ancient Inca people, is a shining example of high quality yet inexpensive and totally accessible New World red. Bonarda, which started its life as Douce Noir in France and is called Charbono in California, is the darker, earthier, sun-warmed cousin of Malbec, taste-wise. Long considered to be a cult following wine with little market appeal, it's thankfully gaining some traction thanks to the huge popularity of Malbec, Carménère, Zinfandel and other bold red varieties.

## 5 2013 El Libre, Cabernet Sauvignon

*Mendoza, Argentina*

**REGULAR PRICE: \$9.99**

Dark ruby in color with a concentrated nose of fresh cherries and plums. On the palette you'll find soft red currant flavors with hints of pepper, truffle and cassis. Four months on French and American oak have rounded the wine out nicely. The finish is long and vibrant. Great value!

## 6 2014 Marcel, Malbec

*Comte Tolosan, France*

**REGULAR PRICE: \$9.99**

The main property, Château du Cèdre is where the Verhaeghe family produces Marcel Malbec, a robust and rich Malbec from this talented winemaking family whose motto is to "move forward, experience new ways." Farmed with no herbicides and chemicals since 1990, these grapes yields a savory but slightly tart flavor profile of plums, blackberry, and smoked meats. Possessing a solid structure and firm tannins, Marcel Malbec is structured and concentrated, yielding a deeper more complex wine.

## 7 2014 Blandine, Blanc

*Cotes de Gascogne*

**REGULAR PRICE: \$9.99**

Château de Cèdre, the producer of this wonderful white blend. Blandine Le Blanc is a blend of 60% Colombard and 40% Ugni-Blanc and it is defined by vines that are up to 30 years old, adding complex layers of flavors to the wine. The end result is an easily enjoyable white wine that is beyond basic. Elegant flavors of pineapple, grapefruit, and tropical fruits, with subtle green bell pepper, along with enticing aromatics, round out this fantastic white wine from Southwest France.

## 8 2014 Essay, Chardonnay

*South Africa*

**REGULAR PRICE: \$8.99**

Crisp and refreshing, with little to no oak. Tropical fruits and a touch of creamy vanilla. Essay wines are time and time again an outstanding value!

## 9 2014 Inti, Pinot Grigio

*Mendoza, Argentina*

**REGULAR PRICE: \$8.99**

Light and clean, which compared to other Argentine Pinot Grigios is not something to dismiss. Feels solid and punchy, with orange and mango flavors. Has nice overall clarity and balance, with a citrusy finish.

## 10 NV Casa Dora

*Cava, Spain*

**REGULAR PRICE: \$8.99**

Casa Dora Cava NV Brut is crisp and refreshing with fine and elegant bubbles that gracefully frame the citrus, green apple and biscotti aromas and flavors.

# MOVIN' ON UP! TOP VALUES UNDER \$20 AND \$50

UNDER  
**\$20**

## 2014 Domaine de la Pépiere Muscadet

*Loire, France*

**REGULAR PRICE: \$14.99**

An incredible value – 40+ year old vines, natural yeast fermentation and extended lees contact make for a brine-y, full-bodied Muscadet with remarkable nerve and zip. Light-to-medium-bodied with freshness; lemon curd and fruity notes and crisp acidity. This is a classic match for seafood!

## 2014 Daou Chardonnay

*Paso Robles, California*

**REGULAR PRICE: \$19.99**

A vibrant and tantalizing nose offers aromas of citrus peel, white peach and nectarine. Lush and smooth on the palate, flavors of pineapple, Asian pear and melon evolve delicately, filling the mouth with tropical essences. Persistent finish leaves lingering spiced pear, melon and papaya. Fantastic!

## 2014 Deloach “Heritage Reserve” Pinot Noir

*Sonoma, California*

**REGULAR PRICE: \$13.99**

This Pinot Noir is an elegant, well-balanced wine offering mouthwatering flavors of Bing cherry and strawberry accented beautifully with just a touch of spice and hints of forest floor. The wine is light in body, with a medium finish and pairs perfectly with salmon and rack of lamb.

## 2012 Chateau Floréal Laguens Bordeaux Supérieur

*Bordeaux, France*

**REGULAR PRICE: \$19.99**

**SALE PRICE: \$13.99**

*90 POINTS, WINE ENTHUSIAST:*

This wine is a blend of 53% Merlot, 27% Cabernet Sauvignon and 20% Cabernet Franc; lovely Garnet red in the glass, very aromatic with notes of strawberry and pepper. Pleasantly balanced by jammy red fruits with light, toasty notes. Perfect for roasted meats.

## 2012 Don Miguel Gascón “Colosal”

*Mendoza, Argentina*

**REGULAR PRICE: \$13.99**

A blend of Malbec, Bonarda, Syrah and Cabernet Sauvignon, the Colosal Red Blend showcases the deeper, richer side of Mendoza. Distinctive flavors of dark blackberry, ripe plum and dark cherry meld with hints of oak, chocolate and mint for a big, bold, Colosal wine. “I will have a steak please...”

# MOVIN' ON UP! TOP VALUES UNDER \$20 AND \$50

UNDER  
**\$50**

## 2012 Stonestreet Estate Vineyards Chardonnay

*Alexander Valley, Sonoma, California*

**REGULAR PRICE: \$36.99**

The 2012 Estate Chardonnay delivers a distinct mineral backbone alongside a strong citrus element. Tangerine and marmalade emerge first from the glass, opening to a palate that cascades through peach and ocean spray—all culminating in a finish with surprising grip and acidity.

## 2013 Erath Estate Selection Pinot Noir

*Willamette Valley, Oregon*

**REGULAR PRICE: \$34.99**

Not bashful with aromas, this wine is bursting with mixed red berries, fragrant flower and caramel laced chocolate. Subtle in initial approach, this charmer offers cranberry and tart cherry on the palate, each sip becoming more alluring as bright acidity and restrained tannins seal the deal.

## 2011 Paraduxx Proprietary Red Wine

*Napa Valley, California*

**REGULAR PRICE: \$46.99**

This seamless blend, 67% Zinfandel, 28% Cabernet Sauvignon and 5% Merlot, offers a heady mix of blueberry and cherry aromas, underscored by layers of vanilla, clove, molasses, black pepper and lavender. On the palate, it is velvety and round with lush and lingering berry and cherry flavors supported by well-integrated tannins. Balanced acidity adds brightness and lift of brambly fruit, which carries through to a long, satisfying finish.

## 2010 Lan "Edicion Limitada" Rioja

*Rioja, Spain*

**REGULAR PRICE: \$45.99**

*91 POINTS, WINE SPECTATOR:*

Intense and bright cherry color. Aromas of dark ripe fruit, blackberry, plum, blackcurrant. Spicy and mineral hints, with a broad texture supported by toasty oak and well-integrated tannins. The ample acidity keeps this lively.

## 2013 Earthquake Cabernet Sauvignon

*Lodi, California*

**REGULAR PRICE: \$29.99**

This beauty is a brilliant deep purple clear out to the rim. It is juicy and fruit forward with plenty of structure. Black cherry compote predominates, but this bottle is infused with hints of cocoa. Consistent with Earthquake's signature style, it is full-bodied, but sleek as silk!

# MAGNUM MANIA



1.5 LITER  
BOTTLES

## 2012 Ridge, Monte Bello 1.5L (50th Anniversary Edition)

LIST PRICE: \$399.99

**BAY RIDGE PRICE: \$339.99**

*98 POINTS, VINOUS MEDIA:*

"The 2012 Monte Bello is one of the most harmonious young Monte Bellos I can remember tasting. Seamless and voluptuous through to the finish, the 2012 is showing beautifully today. Raspberry jam, pomegranate, white flowers, mint and spices are some of the many notes that flesh out in the glass. A wine with a distinctly red-hued profile, silky tannins, no hard edges and exceptional overall balance, the 2012 Monte Bello is simply magnificent. The 2012 is racy but also impeccably balanced throughout, with shades of the 2001 that come through from time to time. I won't be surprised if the 2013 and 2014 both eventually surpass it, but there is no denying that the 2012 is simply stunning today. This is one of the best showings yet for the 2012."

## 2012 Ridge, Lytton Springs 1.5L

LIST PRICE: \$99.99

**BAY RIDGE PRICE: \$84.99**

*95 POINTS, VINOUS MEDIA:*

"The 2013 Lytton Springs has really come together over the last year, far exceeding my early expectations. Powerful and explosive in the glass, the 2013 boasts tons of inky blue/purplish fruit, mocha, spices, new leather, lavender and licorice. Readers will have to give the Lytton Springs at least a few years to shed some baby fat, but it is nearly impossible to resist, even at this early stage. Once again, the team at Ridge has produced an absolutely compelling Lytton Springs. The 16% Petite Sirah in the blend adds an unmistakable air of gravitas."



## 2012 Paul Hobbs, Crossbarn Cabernet Sauvignon 1.5L

LIST PRICE: \$ 139.99

**BAY RIDGE PRICE: \$118.99**

“The 2012 Cabernet Sauvignon Crossbarn (Napa Valley) is a tasty entry-level offering from Paul Hobbs and Crossbarn. Dark red fruit, flowers, spices and new leather some of the notes that are laced into the silky, expressive finish. The round, fruit-driven style holds considerable near-term appeal.”

## 2010 Betz, Clos de Betz 1.5L

LIST PRICE: \$134.99

**BAY RIDGE PRICE: \$114.79**

*94 POINTS, THE WINE ADVOCATE:*

“Stepping back a vintage, the 2010 Clos de Betz is a blend of 58% Merlot, 35% Cabernet Sauvignon and 7% Petit Verdot. Ripe, voluptuous and supple, it offers up a black cherry, currant, tobacco, cedar and bouquet garni aromatic profile to go with a medium to full-bodied, mouth-filling and beautifully textured personality. More elegant than powerful, it nevertheless has ample polished tannin emerging on the finish and should evolve nicely for 10-15 years. Drink now to 2025.”

## 2010 Tamarack Cellars, Cabernet Sauvignon 1.5L

LIST PRICE: \$99.99

**BAY RIDGE PRICE: \$84.99**

*93 POINTS, THE WINE ADVOCATE:*

“My favorite of the 2010s I was able to taste and one serious bottle of wine, the 2010 Cabernet Sauvignon is classic in every way. Exhibiting textbook black currant, tobacco, thyme and hints of leather, it rounds out on the palate and possesses age-worthy structure, medium to full-body, integrated acidity and a big, mineral-tinged finish. Give bottles 3-4 years and enjoy over the following decade or more. Drink 2017-2027.”

## 2012 Grand Veneur, Clos Sixte Lirac 1.5L

LIST PRICE: \$49.99

**BAY RIDGE PRICE: \$42.49**

*92 POINTS, THE WINE ADVOCATE:*

“Even richer, the Grand Veneur 2012 Lirac Clos de Sixte is comprised of 50% Grenache, 35% Syrah and 15% Mourvedre that’s aged 16 months in 30% small barrels. It exhibits ripe, voluptuous notes of blackberry, licorice, underbrush and hints of minerality in a full-bodied, rich and textured profile. Drink it over the coming 7-8 years. Drink now-2022.”

# CALIFORNIA DREAMIN'



## 2011 Trombetta, Sonoma Coast "Gap's Crown Vineyard" Pinot Noir

REGULAR PRICE: \$61.99

**BAY RIDGE PRICE: \$49.59**

"Blackberry, pomegranate nose with rich earthy notes, white pepper and hints of cocoa. Bright, clean dark fruit, wild berry, acid, complexity and a rounded volume that leaves a lingering sensation of vanilla and fruit."

## 2013 Dashe Cellars, Dry Creek Valley Zinfandel

REGULAR PRICE: \$27.99

**BAY RIDGE PRICE: \$19.99**

"Black raspberry, cassis, and chocolate with a floral component of lavender and violets. Black cherry, black raspberry, cassis, and hints of chocolate and licorice. One of the most intense Dry Creek Zinfandels we've made."

## 2013 Galerie, Napa Valley "Naissance" Sauvignon Blanc

REGULAR PRICE: \$29.99

**BAY RIDGE PRICE: \$25.49**

*91 POINTS, WINE ENTHUSIAST:*

"Wild vanilla and white peach intermingle in this substantial wine, entirely well-composed in round layers of tropical pineapple and juicy citrus. The oak is subtle and gives the finish a lift, accenting the vanilla."

## 2013 Ca' Momi, Napa Valley Merlot

REGULAR PRICE: \$15.99

**BAY RIDGE PRICE: \$13.59**

"Bright, ruby-red, and full-bodied, with aromas of toasted oak, fig, quince jam, caramel, vanilla and coffee."

## 2014 Lang & Reed, Mendocino Chenin Blanc

REGULAR PRICE: \$33.99

**BAY RIDGE PRICE: \$28.89**

"Peach and citrus perfumes play delicately above deeper vinous aromas of honeycomb wax. On the palate, the immediate richness of fruit is pleasantly balanced with refined acidity."

## 2014 Belle Glos, "Clark & Telephone" Pinot Noir

REGULAR PRICE: \$54.99

**BAY RIDGE PRICE: \$43.99**

"Clark & Telephone is one of three Belle Glos single-vineyard labels. The vineyard was planted 'own root' to the Martini clone. This heirloom Pinot Noir, one of the first to grace the California coastlands, has become something of a lost treasure."

# TAKE OFF TO THE GREAT NORTHWEST: OREGON AND WASHINGTON



## OREGON

### 2014 Illahe, Willamette Valley Pinot Gris

REGULAR PRICE: \$19.99

**BAY RIDGE PRICE: \$16.99**

A perfectly balanced Pinot Gris with aromas and flavors of apple, Meyer lemon and spice. The finish is clean and fresh making it very food friendly.

### 2012 Holloran, Willamette Valley "Meute de Chiens Vineyard" Pinot Noir

REGULAR PRICE: \$39.99

**BAY RIDGE PRICE: \$33.99**

Beautiful aromas of strawberry, red cherry and earth that give way to full flavors of ripe red fruit and spice. Light tannins with a long, lingering finish.

### 2012 Cummins Road, Yamhill-Carlton Pinot Noir

REGULAR PRICE: \$25.99

**BAY RIDGE PRICE: \$22.09**

"Aromas of Five Spice and strawberry jam, plums, wild cherry and a hint of white pepper on the front to mid-palate. A creamy texture and dusty rose petal round out the wine at the finish."

## WASHINGTON

### 2011 Obelisco Estate, Red Mountain Cabernet Sauvignon

REGULAR PRICE: \$49.99

**BAY RIDGE PRICE: \$42.49**

Aromas and flavors of blackberry and plum fruit with mincemeat spice, graham cracker and a hint of vanilla bean. Lush and smooth with a long finish and the perfect balance of acid and tannins.

### 2013 Poet's Leap, Columbia Valley Riesling

REGULAR PRICE: \$21.99

**BAY RIDGE PRICE: \$18.69**

*93 POINTS, WINE ENTHUSIAST:*

"Elegant citrus and floral aromas introduce a dense, textural mid-palate. A showcase of style and panache, its layered citrus and stone fruits bring both skin and flesh flavors into focus."

### 2012 Buty, Columbia Valley "Conner Lee Vineyard" Merlot/Cabernet Franc

REGULAR PRICE: \$45.99

**BAY RIDGE PRICE: \$39.09**

*91 POINTS, WINE SPECTATOR:*

"Ripe, velvety and expressive, offering blueberry, dark plum and spice flavors on a supple frame, lingering gently and persistently on the finish."



# THE FRENCH OPEN

## BURGUNDY

2012 Louis Latour,  
Gevrey-Chamertin

REGULAR PRICE: \$59.99  
BAY RIDGE PRICE: \$50.99

94 POINTS, WINE SPECTATOR:

"Opulent and dense, delivering black cherry, raspberry and earth aromas and flavors. The tannins sneak up, exerting considerable grip on the finish. Fresh, long and concentrated."

2013 Maurice Ecard, Savigny-  
Les-Beaune Premier Cru

REGULAR PRICE: \$34.99  
BAY RIDGE PRICE: \$29.74

Elegant and concentrated wine filled with cherry and wild berry fruits. Spicy notes. Very good structure and acidity. This delicious Pinot Noir is a real treat.

2014 Maurice Martin,  
Saint-Véran

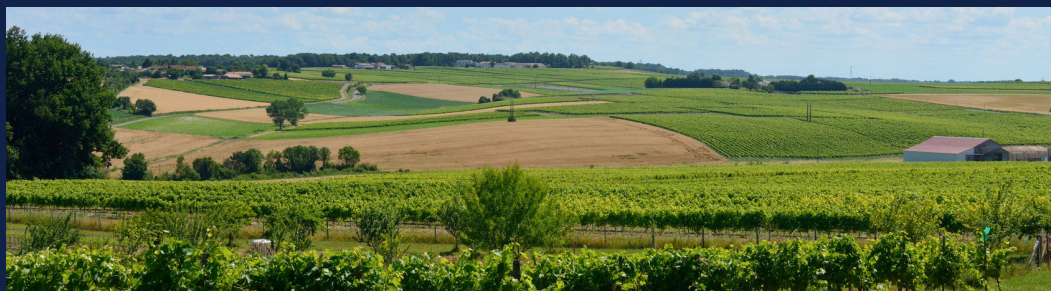
REGULAR PRICE: \$18.99  
BAY RIDGE PRICE: \$16.14

"White gold color with silver or greenish reflections, shiny and soft. Aromas suggest green apple, lemongrass and citrus. Fresh, dry and fruity with good balance."

2013 Vincent Giradin,  
Rully Vieilles Vignes

REGULAR PRICE: \$29.99  
BAY RIDGE PRICE: \$23.99

Aromas and flavors of apple and pear with lots of citrus, with layers of chalk and minerals. Fresh, luscious and balanced with mouthwatering acidity. It's light-bodied and refreshing.



## BORDEAUX

2010 LaCoste Borie, Pauillac

REGULAR PRICE: \$44.99  
BAY RIDGE PRICE: \$38.24

"Notes of cassis, pencil shavings and herbs on the nose. Sweet creamy cabernet fruit on the palate; very precise, pure and beautifully balanced with ripe tannins and a bright finish."

2010 Château Tour Haut-  
Causan Médoc

REGULAR PRICE: \$25.99  
BAY RIDGE PRICE: \$22.09

90 POINTS, THE WINE ADVOCATE:

"Deep ruby/purple, with notes of charcoal/burning embers in addition to black currants, licorice, truffle and graphite, it is full-bodied, rich, authoritative and has light to moderate tannins."

2010 Château Lyonnat,  
Lussac-St. Emilion

REGULAR PRICE: \$24.99  
BAY RIDGE PRICE: \$21.24

91 POINTS, WINE ENTHUSIAST:

"This is an opulent wine. It has great fruits, big tannins that are well integrated into the fruit, and a fine future. Drink this dark and very ageworthy wine from 2017."

2010 Château Rocher-  
Bonregard, Pomerol

REGULAR PRICE: \$29.99  
BAY RIDGE PRICE: \$25.49

Aromas of blackberry, blueberry, minerals and herbs. Full-bodied with flavors of currant, blackberry with a hint of minerality. Light tannins with a smooth finish.

2012 Château Mirefleurs,  
Bordeaux Superieur

REGULAR PRICE: \$17.99  
BAY RIDGE PRICE: \$15.29

90 POINTS, WINE ENTHUSIAST:

"Ripe, full and smooth, this obviously wood-aged wine has also managed to retain its ripe fruit. It's soft, full of acidity and black currants, with a good touch of spice to bring out the complexity."

2014 Château Ducasse,  
Bordeaux Blanc

REGULAR PRICE: \$17.99  
BAY RIDGE PRICE: \$15.29

Aromas and flavors of white peach and citrus. Very well balanced with crisp minerality and bright fruit on the finish.

# HAVE YOU EVER BEEN TO SPAIN?



## 2014 Ossian, Quintaluna Verdejo

*Rueda, Spain*

**LIST PRICE: \$14.99**

**BAY RIDGE PRICE: \$12.74**

"Quintaluna is a young wine that is made exclusively from Verdejo of the province of Segovia. 60% is very old grape pre-phylloxera ungrafted, and 40% is very young grape on trellises, grown certified organic and low performance. The palate is complex. Your good natural acidity is evident in the freshness and great length on the palate. Variety with its typical almond and ripe fruit flavors is clearly perceived. Also displays a nice shade of fresh grass on background aniseed."

## 2014 Envidia Cochina, Albarino

*Rías Baixas, Spain*

**LIST PRICE: \$24.99**

**BAY RIDGE PRICE: \$21.24**

"Delicious mineral and saline components dominate the palate with peach nectar, meyer lemon, and apricot round out the finish. A fantastic representation of old world Albarino!"

## 2011 Vinsacro, Rioja

*Rioja, Spain*

**LIST PRICE: \$17.99**

**BAY RIDGE PRICE: \$15.29**

*92 POINTS, VINOUS MEDIA:*

"Bright purple. Heady, oak-spiced aromas of black and blue fruits, cigar box and cola, with a sexy floral nuance emerging with aeration. Seductively sweet and expansive, offering intense blueberry, cassis and vanilla bean flavors that deliver liqueur-like intensity and depth. Seamless in texture, with slow-building tannins adding shape to the clinging, smoky finish. In a distinctly modern style and awfully easy to drink now."

## 2012 Almirez, Tinto de Toro

*Toro, Spain*

**LIST PRICE: \$29.99**

**BAY RIDGE PRICE: \$25.49**

*93 POINTS, THE WINE ADVOCATE:*

"The 2012 Almirez (a 1,000-case cuvée of 100% Tinta de Toro) was aged 14 months in French oak. This sensational wine comes from vines planted between 1949 and 1999. Yields were a conservative 1.8 tons of fruit per acre. An inky/

purple color is followed by aromas of camphor, ground pepper, blackberries and cassis. This full-bodied, Northern Rhône Valley-like Spanish red exhibits meaty/lard notes, terrific density and purity, and a finish that lasts nearly 40 seconds. It should drink nicely for a decade or more."

## 2013 Guimaro, Mencia

*Ribiera Sacra, Spain*

**LIST PRICE: \$19.99**

**BAY RIDGE PRICE: \$16.99**

*91 POINTS, THE WINE ADVOCATE:*

"The 2013 Mencia is mostly Mencia with some other red grapes found in the old vineyards. It's more than a young unoaked wine (it matured in contact with the lees in vat before bottling) with notes of wild berries and flowers, an herbal, balsamic side with great freshness. The cold, late 2013 vintage produced a very fresh wine with lower alcohol than other years, medium-bodied, with very good acidity and clean flavors, ending long, with precision and a mineral hint. They produced 60,000 bottles of this wine."

# WHAT IF WE WENT TO ITALY...



## 2014 Livon, Collio Pinot Grigio

REGULAR PRICE: \$17.99

**BAY RIDGE PRICE: \$15.29**

Loaded with aromas of ripe peach, vanilla, rose, with a hint of herbs on the nose. Fresh and balanced, this Pinot Grigio has a long, lingering, fruity finish.

## 2014 Perticia, Trebbiano Spolentino

REGULAR PRICE: \$24.99

**BAY RIDGE PRICE: \$21.24**

"Tropical fruit fragrances with yellow flowers and minerals. Full-bodied with an enjoyable freshness and solidity, supported by an excellent base sweetness. Ideal with fish and seafood as well as white meat, and it is an excellent aperitif."

## 2012 Jermann, "Vinnæ" Ribolla Gialla

REGULAR PRICE: \$29.99

**BAY RIDGE PRICE: \$25.49**

*90 POINTS, THE WINE ADVOCATE:*

"A very special and expressive wine with a delicate aromatic embroidery that grows in intensity as the wine warms in the glass. Initial mineral tones of talc powder and crushed flint gradually give way to white flower, honeysuckle and peach cobbler."

## 2011 Tenuta Sant'Antonio, Amarone Della Valpolicella

REGULAR PRICE: \$48.99

**BAY RIDGE PRICE: \$41.64**

*92 POINTS, WINE ENTHUSIAST:*

"This offers composure: a feeling of balance, intensity, harmony and rich density. The bouquet yields pretty tones of bold blueberry, smooth chocolate, teriyaki, cola, dried ginger and sweet pipe tobacco."

## 2013 Sandrone, Dolcetto D'Alba

REGULAR PRICE: \$22.99

**BAY RIDGE PRICE: \$19.54**

"Rich aromas of bright fruit and very aromatically forward. In the mouth, it has bursts of red and black stone fruits, cola notes and vibrant, fresh acidity in good balance. Finishes with bright cherries, mineral notes and ripe tannins."

## 2012 Tenuta di Arceno, Chianti Classico

REGULAR PRICE: \$18.99

**BAY RIDGE PRICE: \$16.14**

"Taking the essence of the Cypress trees surrounding our vineyards, the nose begins with hints of a resinous forest quality and gives way to aromas of cherries and spice."

# WINES FROM DOWN UNDER: AUSTRALIA AND NEW ZEALAND



## AUSTRALIA

### 2013 Two Hands, Gnarly Dudes Shiraz

*Barossa Valley, Australia*

LIST PRICE: \$41.99

**BAY RIDGE PRICE: \$35.69**

"Deep garnet-purple in color and presenting a nose of warm blackberries and black plums over hints of dark chocolate, licorice and black pepper, the full-bodied 2012 Gnarly Dudes Shiraz delivers tons of muscular fruit in the mouth along with a medium level of chewy tannins and a refreshing burst of acid in the long, anise-laced finish. Drink it now to 2018+."

### 2012 Thorne Clarke, William Randell Cabernet Sauvignon

*Eden Valley, Australia*

LIST PRICE: \$39.99

**BAY RIDGE PRICE: \$33.99**

*97 POINTS – JAMES HALLIDAY:*

"Eden Valley, cabernet sauvignon and '12 is a potent combination, with guaranteed success, but excels itself in this wine with its joyous display of cassis, superfine tannins and all-encompassing freshness."

## NEW ZEALAND

### 2012 Mt Beautiful, Pinot Gris

*North Canterbury, New Zealand*

LIST PRICE: \$19.99

**BAY RIDGE PRICE: \$16.99**

"Our Pinot Gris is an invitation to experience the unexpected. The opulent palate combines stone fruit, apples, juicy ripe pears, and a touch of floral honey before delving into an expressive, persistent finish. The incredible richness in flavor is achieved by meticulously hand-tending and hand-harvesting the vines."

### 2013 Mt Beautiful, Pinot Noir

*North Canterbury, New Zealand*

LIST PRICE: \$26.99

**BAY RIDGE PRICE: \$22.94**

"Anyway you look at it, our Pinot Noir is the pinnacle of what we at Mt. Beautiful are all about. Subtlety is the secret inside this wine. It begins with sophisticated fragrances of black cherries and violets while showcasing an elegantly expressive palate of ripe bramble fruit and subtle tannins. As the personal favorite of our owner David Teece, it's incredibly important for our Pinot Noir to showcase the best aspects of the varietal, therefore it is grown in the highest elevation in the vineyard."

# SOUTH AMERICAN SIZZLERS



## ARGENTINA

### 2012 Bressia, "Monteagrello" Cabernet Franc

REGULAR PRICE: \$24.99

**BAY RIDGE PRICE: \$21.24**

*92 POINTS, WINE ENTHUSIAST:*

"This shows edgy, minty aromas of toasty oak, plum, wild berry, warm dust and malty notes. Chunky, grapy weight makes for a full, broad palate, while baked berry and savory meat flavors end dark, potent and satisfying."

### 2012 Bodegas Alma Negra, M Blend

REGULAR PRICE: \$22.99

**BAY RIDGE PRICE: \$19.54**

*90 POINTS, THE WINE ADVOCATE:*

"Loads of deep black cherry, strawberry and blackberry fruit, a hint of spring flowers, terrific texture, a medium-bodied mouthfeel and silky opulence. The Bonarda seems to give the wine an uplifted fruit quality and the Malbec a more serious density and richness."

### 2012 Susana Balbo, Mendoza Cabernet Sauvignon

REGULAR PRICE: \$26.99

**BAY RIDGE PRICE: \$22.94**

*91 POINTS, WINE SPECTATOR:*

"A flashy red, showing ripe cassis and racy cherry coulis notes, wound with a structured layer of spice, mocha and licorice."

## CHILE

### 2013 Siegel, "Los Lingues" Single Vineyard Cabernet Sauvignon

REGULAR PRICE: \$19.99

**BAY RIDGE PRICE: \$16.99**

*91 POINTS, JAMES SUCKLING:*

"Interesting blackberry, black currant and tar aromas. Full body, round and velvety tannins and a savory finish."

### 2012 Errazuriz, "Max" Carmenere Reserva

REGULAR PRICE: \$15.99

**BAY RIDGE PRICE: \$13.59**

*92 POINTS, JAMES SUCKLING:*

"This is a dense Carmenere with dark fruit, blueberry, mineral and floral character. Full body, firm tannins and a long, fresh finish."

### 2014 Crios de Susana Balbo, Torrontes

REGULAR PRICE: \$14.99

**BAY RIDGE PRICE: \$12.74**

"Lightly floral with hints of peach pit, honeydew rind, white pear, and tangerine aromas. On the palate, it has beautiful structure and acidity along with beguiling fruit flavors that keep you coming back for another sip."

# SIPPIN' SAFARI IN SOUTH AFRICA



## 2013 Pieter Cruythoff, Middelpos" Pinotage

LIST PRICE: \$24.99

**BAY RIDGE PRICE: \$21.24**

"Deep, dark, ruby red color. Intense red berries and raspberries on the nose. Good structure, full-bodied wine; well-balanced with a sweetish tannic finish."

## 2013 De Morgenzon, Stellenbosch Reserve Chenin Blanc

LIST PRICE: \$37.99

**BAY RIDGE PRICE: \$32.29**

*94 POINTS, WINE SPECTATOR:*

"This has range, depth and definition, with a racy ginger spine piercing the lovely core of Jonagold apple, jasmine, citrus oil and white peach. The finish is gilded with hints of brioche and green plum. A beauty that should age well."

## 2012 Keermont, Terrasse White

LIST PRICE: \$22.99

**BAY RIDGE PRICE: \$19.54**

"Aromas develop from spicy floral notes to hazelnut, lemon grass and rye with butterscotch undertones. The wine has a soft, sweet entry with ripe citrus and vanilla flavors evolving into a lovely long, dry, earthy finish."

## 2010 Mullineux, Schist Syrah

*Swartland, South Africa*

LIST PRICE: \$131.99

**BAY RIDGE PRICE: \$105.49**

*93 POINTS, THE WINE ADVOCATE:*

"The 2010 Schist Syrah has always boasted a quite extraordinary nose, one that does not have the mass appeal of the Granite Syrah, one where you feel as if you are really sniffing schist on a hot summer's day somewhere down in Swartland! The palate is medium-bodied with similar weight to the Granite, but it is more sensual and voluptuous with brighter red currant and cranberry fruit on the finish, here intermingled with sage, black pepper and a touch of hung

game. It is a very complex Syrah that can be broached now, but will be more interesting to witness age over the long-term. Drink now through 2025."

## 2010 Mullineux, Granite Syrah

*Swartland, South Africa*

LIST PRICE: \$131.99

**BAY RIDGE PRICE: \$105.49**

*92 POINTS, THE WINE ADVOCATE:*

"The 2010 Granite Syrah was tasted three or four times last year, but finally I can publish my review, now with a few months in bottle. It has a broody, introspective bouquet with scents of undergrowth, saddle-leather, game and dried herbs that unfold slowly in the glass. The palate is medium-bodied with a brighter opening than the nose suggests, thanks to its lifted acidity. It is very harmonious with a tightly wound, mineral-driven finish that seems to have closed a little in recent months. But there is wonderful weight here and the clarity and terroir expression on the finish is just superb. Drink 2015 through 2023+."

# EASY AND ELEGANT FOOD SELECTIONS



One of the great pleasures in life is to be able to enjoy your libation of choice – whether that be a fine wine, a spirit or a beer – with family, friends and great food. We have added a wide selection of easy and elegant food items to accompany not only your drink of choice, but also your hectic schedule.

Whether it is satisfying your sweet tooth with Caroline's Cakes or just wanting something small to nibble on such as prosciutto and fontina, Bay Ridge Wine & Spirits has a wonderful selection of grab-and-go items to please your pallet.

To say that we enjoy these fine treats ourselves in an understatement. (Research and development to bring the most delicious delights to your table has its perks!) We always want to bring only the best to our customers.

## OUR DIVERSE SELECTION INCLUDES, BUT IS NOT LIMITED TO:



# FORKS AND CORKS: PAIRING BASICS



FIND THE  
**PERFECT**  
PAIR

Use these simple guidelines, prepared by the good folks at California's Kendall-Jackson Wine Estate, to perfectly pair wine to all your holiday meals with confidence!

## Choose Similar Flavors

Similar food and wine flavors complement each other.

*Example:* Sole with lemon sauce and Sauvignon Blanc both have citrus flavors.

## Choose Similar Weight and Texture

Similarly weighted food and wine complement each other. Food and wine can be light, medium or heavy-bodied.

*Example:* Lobster and Chardonnay are both medium-weight and rich so they complement each other.

## Choose the Same Sweetness Level

Wine should be equal to or higher in sugar than the dish.

*Example:* Roasted pork with apple glaze pairs beautifully with Riesling.

## Salt Needs Crispness

Crisp wines balance salty flavors.

*Example:* A crisp Sauvignon Blanc balances salty olives and feta cheese.

## Pair with the Sauce

Pair the wine to the sauce served. *Example:* Light citrus sauces pair with Sauvignon Blanc and Chardonnay.

*Example:* Heavy cream and mushroom sauces are ideal with Chardonnay and Pinot Noir.

*Example:* Red and meat sauces match Merlot, Cabernet and Syrah.

## No Sauce? Pair with the Meat

Match wine to meat, fish or poultry when serving without a sauce.

*Example:* Pinot Noir tastes great with duck.

## Spicy Foods

Sweeter wines offer relief from spicy foods.

*Example:* Riesling pairs well with Asian cuisines.

## Tannins Need Fat to Balance Out

Tannic wines such as Cabernet Sauvignon cut through the coating that fat leaves in the mouth.

*Example:* Cabernet pairs great with steak.

## Look: Pair by Color

Nature has color-coded fruit and vegetables with the wine best suited to their flavors. Light wines - light foods; deeply colored wines - rich foods.

*Example:* Sauvignon Blanc is pale yellow and pairs well with citrus.

## Consider Acid Levels

Like sweetness, wine should be equal to, or higher, in acid than the dish.

*Example:* Pinot Noir matches well with tomato tapenade.

FROM KJ.COM [HEY, THESE GUYS KNOW THEIR STUFF!]



# OUR JEFFERSON'S SINGLE BARREL BOURBON SELECTION

## OUR JOURNEY

Several years ago, we began to dabble in the single barrel bourbon programs offered by a wide variety of distilleries and bourbon suppliers, not quite knowing exactly where it would lead us. Since we began this hand-picked selection process we have had the opportunity to bring to you, our customers, more than a few outstanding bottlings. Four Roses, Elijah Craig 12yr, Evan Williams Single Barrel and Knob Creek, just to name a few.

We are happy and proud every time we find that special Barrel that meets all of the flavor components necessary to put our stamp of approval on it. Well, we have found another quality producer that consistently bottles whiskey in the way that holds true to the heritage and history of the bourbon category.

“Small batch bourbons are designed to showcase unique flavors of specific barrels that are blended together to create a great tasting whiskey, and Jefferson’s Very Small Batch Kentucky Straight bourbon does just that. Jefferson’s is the handiwork of Trey and Chet Zoeller, a father and son team that embodies the spirit of curiosity and experimentation of Thomas Jefferson.”

*Today's Bourbon (2015)*

## ABOUT OUR JEFFERSON'S SINGLE BARREL SELECTION

Our most recent addition, Jefferson’ Small Batch- Single Barrel Bourbon, carries on a family tradition that goes back to Trey Zeoller’s eighth generation grandmother who was arrested in 1799 for the “production and sales of spirituous liquors.” With a mash bill of 60% corn, 30% rye, and 10% malted barley, there is a nice, silky smooth mouthfeel and a little spice kick from the rye. After the taste of mild oak and caramel, red and citrus fruits dance across your tongue into a smooth finish of light vanilla.

Because any one single barrel can only hold so much bourbon, our supply is limited. Ask for a taste, we will have one open.

Cheers!



# FINDING YOUR LOCAL SPIRIT



Believe it or not, Maryland is now home to close to 10 licensed and producing distilleries, and twice as many more are in the permitting stage. Craft distilling, as most small startups are referred to, is an industry that is booming all over the country. It seemed to be a natural progression, just like what we have seen with the explosion of Craft Beer.

Prior to prohibition, distilleries numbered in the thousands! And even though we are far from that now, we are well on the way back to finding Local and Regional Distilleries producing Spirits that we are lucky to have so close to home.

Below you will find a short list of the local Maryland distilled products that Bay Ridge is proud to serve.

Cheers!



- Lyons White Rum
- Lyons Dark Rum
- Lyons Sailors Reserve Rum



- Twin Valley Bourbon
- Twin Valley Single Barrel Corn Whiskey
- Twin Valley Corn Whiskey
- Twin Valley Norbeck Vodka



- Sloop Betty Vodka...of course!

# JOHNNIE WALKER SPECIAL SELECTION

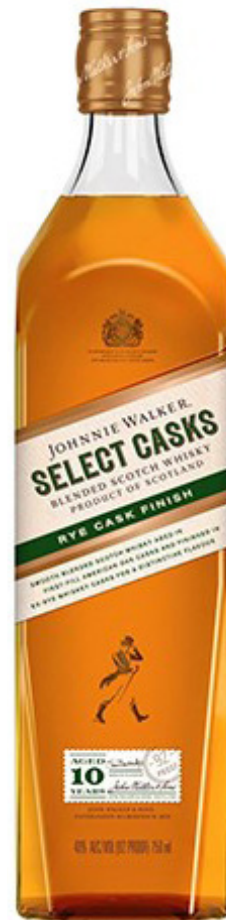
“Scotch meets Rye, Vanilla meets Spice and Patients meets Inspiration.”

*JIM BEVERIDGE, MASTER BLENDER – JOHNNIE WALKER & SONS*

Dark gold/light amber in color, this blended whisky has a decidedly American Whiskey tone. Charred oak leaps out of the glass to lead one of the most oak-forward ever seen on a Johnnie Walker release. Underneath the charred oak is baked apple, caramel, honey, cinnamon, and a touch of rye spice. The nose is very expressive and assertive, something that blended Scotch Whisky drinkers might not be expecting.

Light malt, vanilla, and honey sneak their way in before the blast of oak, rye, black pepper, cinnamon, and smoke explode in the mid-palate. Johnnie Walker Rye Cask Finish is an intriguing attempt to appeal to American Whiskey drinkers and show that Scotch Whisky can present some of the same kinds of flavor, with a little more balance and finesse than your average American Whiskey.

**This is an extremely Limited Release from the House of Johnnie Walker and we do not anticipate this expression to be around long, at all. If there is a Scotch consumer on your list to buy a gift for, you just found it!**



# A CRAFT BEER TOUR OF MARYLAND



In recent years, the state of Maryland has transformed from the home of just a handful of great breweries to true east coast destination for delicious craft beer. So come take a road trip with us through the Free State – your taste buds won't regret it!

## **Counter Culture Ale by Flying Dog Brewery**

*Frederick, Maryland*

American Red/Amber Ale, 6% ABV

"Known for our hop-centric beers, our brewers developed this malt-forward beer to fly in the face of even our own mainstream tendencies. In Counter Culture, roasty, toasty malt meets stone fruit hop flavors, so try it with nutty, semi-sweet cheeses or dark fruit-glazed protein."

## **Welcome to Scoville by Jailbreak Brewing Company**

*Laurel, Maryland*

American IPA, 6.9% ABV

"An artisanal style IPA combining mildly bitter hops, garden fresh jalapeño peppers and cilantro. With a moderate malt profile, this culinary concoction offers both an easy drinking IPA and a bowl full of jalapeños without the burn of bittering one might expect. Never would Scoville have imagined such a fitting match for the world's perfect pepper."

## **Green Peppercorn Tripel by The Brewers Art**

*Baltimore, Maryland*

Belgian-Style Tripel, 9% ABV

*94 POINTS, BEER ADVOCATE.*

"Controlled chaos is the best way to describe this beer. Extreme beer at its best. It's not over the top, but captures a traditional style and adds a very interesting twist to it. Easy enough to drink on its own, as the alcohol is very deceiving, but we're sure that there is a plethora of foods to pair with this beer too."

## **Small Craft Warning by Heavy Seas**

*Halethorpe, Maryland*

Über Pils, 7% ABV

"Arguably our most well-balanced beer, Small Craft Warning seems at once hop-forward and malt-forward; our brewers debate over which flavor force prevails in the beer. Small Craft exemplifies a robust pilsner - it's crisp, well-carbonated, and slightly sweet. The beer is characterized by a firm malt backbone and a pronounced hop character. A fine aroma, from an array of hops, completes this quaffable beer."

## **Lucky 7 Porter by Evolution Craft Brewing Company**

*Salisbury, Maryland*

American Porter, 5.8% ABV

"Black with garnet highlights, this porter is rich and full flavored with notes of chocolate, coffee and smoke playing off the sweeter toffee and dark dried fruit tones."

## **Nanticoke Nectar by RAR Brewing**

*Cambridge, Maryland*

American IPA, 7.4% ABV

"Orange in hue and intensely aromatic, this IPA engulfs one's palate with wave after wave of hop flavor. Starting with citrus notes that progress into bold grapefruit and pine, the Nectar finishes clean with a balanced, pleasantly hoppy, bitterness. A subtle yet deep English malt profile not only stands up to, but elevates the hop notes while a slight malt sweetness underlines the experience."

# HOW TO CELLAR BEER



Did you know you can cellar certain kinds of beer you've purchased fresh at Bay Ridge to enjoy later, just like you can with wine? If this sounds like fun to you, there are three critical factors to keep in mind, before you start stowing away your purchases for a rainy day.

## STYLE

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Though many styles throughout history and in present day are meant to be consumed as quickly as possible, for others that is not the case. Traditional barley wines were considered immature when fresh, and it was only through aging that the desired result was achieved. Barley wines still remain one of the top choices for cellaring today.

Other great options for aging include beers with high alcohol content, beers made with dark malts, imperial stouts and porters, "anniversary" ales, many Belgian styles, old ales, and barrel-aged brews.

## STORAGE

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Cellared beer is happiest when it dwells in a place that is consistently chilled and dark – ideally somewhere between 50 and 55 degrees. (Higher-octane beers tend to do best at room temperature, if you want to be more precise.)

Once you've scoped the perfect spot in your basement, you will need to answer the age-old question of whether or not you should age beer as you would a wine – on its side – especially if the bottle is corked. There are valid arguments in both camps, but most brewers store their bottles standing upright.

## TIME

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To make our lives easier, many brewers have started printing "best before" dates on bottles, which can help guide the aging process. But for the most part, how long a beer is aged is entirely up to you. As a rule of thumb, try to wait at least one year before you crack a bottle open. If you have multiple bottles of the same beer, try opening them at different times to contrast and compare how the beer evolved over time.



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

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