

# The HotSheet! 10/25 DOWNTOWN SPIRITS | ESQUIN

Prices good 'til October 31

Hi Everyone,

Jeff Fournier here — Manager and Buyer at Esquin Wine Merchants — with your October HotSheet. After more than 20 years at Esquin, I can honestly say this is shaping up to be one of the most exciting fall seasons we've had in a long time!

We've just refreshed our Tasting Room, and I'd love for you to stop by and see the updates. It's the perfect place to explore new arrivals and discover something unexpected. Mid-month, we'll also be launching a brand-new Fall Sampler, thoughtfully selected to complement the season — perfect for cozy nights in or holiday gatherings.

This month's HotSheet features a curated lineup of upscale selections, hand-picked by our team to showcase the very best of the season — all at incredible prices. Whether you're shopping for a special occasion, planning ahead for the holidays, or simply looking to treat yourself, you'll find something special here.

And don't miss World Champagne Day on October 25th! We'll be celebrating in style with a special guest from Champagne pouring selections from Jacquart. Plus, right at our front door, you'll find incredible savings on Soutiran Champagnes, including their Grand Cru bottlings. We're making room for new labels, so it's the perfect time to stock up on these world-class bubbles.

Thank you for being part of the Esquin family — and for helping make the last two decades such a rewarding journey. I look forward to seeing you in the shop!

Cheers,  
Jeff Fournier – Manager & Buyer, Esquin Wine Merchants

## HIGH SCORES



California - Chardonnay  
**Patz & Hall**

**Dutton Ranch Chardonnay 2022**  
**\$31.99 – save \$32.**

Dutton Ranch is one of Sonoma's most prestigious vineyard sites, cooled by Russian River fog and famed for its old vine plantings. This wine offers ripe peach, citrus zest, and subtle vanilla cream with lively acidity. It pairs beautifully with roast chicken, lobster in butter, or creamy pastas.

**95 Points Decanter,**  
**94 Points Wine Enthusiast**



Italy - Verdicchio  
**Sartarelli Balciana 2017**  
**\$14.99 – save \$39.**

A 2017 Italian white? For those who've never had a cellared Sauternes or wonder how well whites can age - this will be a treat. Balciana is an icon of Verdicchio, made in Marche from late-harvested grapes that concentrate ripeness. It reveals pear, chamomile, honey, and almond, that is opulent and yet still shows freshness. Pair with white truffle pasta, roasted poultry, or aged cheeses.

## HIGH SCORES

Spain - Tempranillo  
**Pingus PSI**  
**Ribera Del Duero**  
**2022**  
**\$34.99 – save \$11.**

Peter Sisseck, creator of the cult wine Pingus, launched PSI to celebrate Ribera's old-vine Tempranillo. Blackberry, graphite, and savory spice give the wine boldness with finesse.

Best alongside lamb chops, roasted pork, or hearty stews.



**94 Points**  
**The Wine Advocate**

Italy - Sangiovese  
**Caprili**  
**Brunello**  
**Di Montalcino**  
**DOCG**  
**Sangiovese 2019**  
**\$44.99 – save \$23.**

"This red is all about finesse, delivering superb balance and complexity, with cherry, raspberry, earth and wild herb aromas and flavors. Succulent and charming, yet with a solid base of tannins and vivid acidity, this remains focused through the long aftertaste."



**96 Points**  
**Wine Spectator,**  
**95 Points**  
**The Wine Advocate,**  
**94 Points**  
**The Wine Enthusiast**

## HIGH SCORES



Italy - Nebbiolo  
**Vajra  
Barolo  
Albe 2021**

**\$34.99 – save \$15.**

“Albe” means sunrise, named for the high-altitude Barolo vineyards farmed by the Vajra family. Red cherry, rose, and notes of tar and spice unfold with graceful structure. Pair with braised beef, truffle dishes, or hearty stews.

**95 Points**  
**The Wine Advocate**

## BIG SAVINGS



Washington - Cabernet  
**Canvasback  
by Duckhorn  
Red Mountain  
Cabernet Sauvignon  
2022**

**\$23.99 – save \$33.**

Duckhorn's Washington label focuses on Red Mountain, known for producing some of the state's boldest Cabernets. Dense cassis, dark plum, and graphite are framed by firm tannins. Ideal with rib-eye steak, venison, or roasted root vegetables.

**93 Points**  
**James Suckling**

## RED



Italy - Red Blend  
**Fasoli Gino La Corte del  
Pozzo Valpolicella DOC  
2022**

**\$17.99 – save \$10.**

“Aromas of lighting a pipe with cherry spiked tobacco in the middle of a park as the leaves fall all around whisk you in to the glass. Textured like corduroy and flavors of a home-made plum pie that lift right at the very end as the vibrancy of the Corvina hits at the right time.”

**92 Points, Editor's Choice**  
**Wine Enthusiast**

## BIG SAVINGS



Oregon - Pinot Noir  
**Ruby Vineyards  
Pinot Noir  
“Laurelwood” 2022**

**\$19.99 – save \$18.**

Ruby's Pinot Noir is rooted in Oregon's Chehalem Mountains, where rare Laurelwood soils foster elegance and finesse. Silky red fruit, forest floor, and floral notes dominate the palate. Perfect with duck, mushroom risotto, or roast poultry.

**90 Points**  
**Wine Enthusiast**

## RED

France - Red Blend  
**Chateau Carignan Cadillac  
Cotes de Bordeaux 2018**

**\$16.99 – save \$8.**



Château Carignan's history reaches back to the 15th century, with vineyards on clay-limestone soils southeast of Bordeaux. This Merlot-based wine from a fantastic Bordeaux vintage shows blackberry, plum, and a touch of spice over supple tannins. A great match for roast lamb, braised beef, or mushroom risotto.

**91 Points**  
**James Suckling**

Italy - Red Blend  
**Ornellaia Le Volte 2023**

**\$26.99 – save \$13.**

Le Volte is crafted by the world-renowned Ornellaia estate in Bolgheri, Tuscany's coastal jewel. Rich dark fruit, tobacco, and Mediterranean herbs are framed by polished tannins. Try it with grilled steak, pasta ragù, or aged Pecorino.

**93 Points**  
**Jeb Dunnuck**



Spain - Tempranillo  
**La Rioja**

**Alta Vina Alberdi  
Reserva 2020**

**\$22.99 – save \$12.**

Founded in 1890, La Rioja Alta is one of Spain's most respected traditional producers. Their Reserva shows red cherry, vanilla, and gentle spice with silky tannins. It pairs perfectly with grilled lamb, cured meats, and Manchego cheese.



## RED



Italy - Bordeaux Blend  
**La Poderina**  
**Rosso di Montalcino**  
**2020**

**\$21.99 – save \$12.**

I've been a fan of this winery, since I first tried them 20 years ago, this vintage will show you why. La Poderina sits in southern Montalcino, producing approachable expressions of Sangiovese. Fresh cherry, rose petal, and vibrant acidity give the wine brightness and charm. Excellent with tomato-based pastas, roasted chicken, or grilled vegetables.

**93 Points**  
**The Wine Advocate**

## WHITE



France - Muscadet  
**Chateau de la Jousseiniere**  
**Muscadet 2023**  
**\$11.99 – save \$7.**

Get ready for Oyster New Year! The Château de la Jousseinière vineyards sit on granite and schist soils, which, along with the salty Atlantic breezes, give the wine its hallmark minerality and freshness. Crisp lemon zest, white peach, and wet stone notes shine with a briny edge, making it the quintessential oyster wine, but it also pairs beautifully with mussels, oysters, and sushi.



France - Sauvignon Blanc  
**Dominique et Janine Crochet**  
**Sancerre 2024**  
**\$28.99 – save \$13.**

From a family domaine in Bué, this wine comes from flinty, chalky soils that define Sancerre. Bright citrus, white blossoms, and mineral precision characterize the style. Pair with Loire goat cheese, grilled asparagus, or seafood.

## WHITE



California - Albarino  
**Cadre**  
**"Sea Queen" Albarino**  
**2023**  
**\$19.99 – save \$17.**

Cadre sources Albariño from California's Central Coast, where ocean breezes echo the grape's Spanish homeland of Galicia. Crisp notes of lime, green apple, and sea spray create a refreshing, saline profile. Pair with oysters, ceviche, or grilled shrimp.

**94 Points**  
**Wine Enthusiast**



Italy - Pinot Grigio  
**Terregaie**  
**Pinot Grigio 2024**  
**\$12.99 – save \$4.**

From the Veneto region, Terregaie's Pinot Grigio reflects the freshness of cool nighttime harvests. Bright orchard fruit, lemon zest, and lively acidity make it crisp and clean. A versatile match for seafood, antipasti, or light pasta dishes.

California - Sauvignon Blanc  
**Dancing Crow**  
**Sauvignon Blanc**  
**"Lake County" 2023**  
**\$15.99 – save \$6.**

Planted at high elevations near Clear Lake, these vines see hot days and cool mountain nights. Grapefruit, lime, and tropical fruit leap from the glass with crisp precision. Delicious with goat cheese salad, grilled fish, or ceviche.

**94 Points**  
**The Wine Enthusiast**





## WHITE



France -  
Champagne  
*Champagne  
d'Armanville NV  
Brut NV*  
**\$29.99 – save \$20.**  
Produced in the  
Côte des Bar, a  
Champagne region  
famed for Pinot  
Noir-based wines.  
Elegant brioche,  
apple, and citrus  
flavors mingle  
with fine, lively  
bubbles. Perfect  
for celebrations  
or paired with  
fried chicken and  
sushi.

**90 Points  
Decanter**

## ONE MORE THING... WINE STORAGE

***Esquin Wine Storage  
enables you to protect  
your wine in your own wine  
locker, in a size that will be  
right for your collection.***

***We provide a secure,  
temperature-controlled  
space specially engineered  
for the proper cellaring of  
your valued wines.***

***The wine-aging process is  
best managed by precise,  
consistent monitoring of  
temperature, humidity,  
light, and vibration.***

***You can spend thousands  
to build and maintain a  
cellar. Or you can bring your  
wines to Esquin — the wine  
storage professionals.***

## OCTOBER '25 UPCOMING TASTING EVENTS

206 682 7374/[esquin.com](http://esquin.com)

**Sat, Oct 4, 2-4PM**

### ***Chuckanut Bay Distillery***

Chuckanut Bay Distillery began in 2011, the brainchild of Matt Howell and Kelly Andrews, longtime friends who share a passion for premium distilled spirits and challenging projects. Two



long years later, in late

2013, we debuted our first spirit, a potato vodka made from Skagit Valley grown Yukon Gold potatoes.

### ***End of Summer Rosé Tasting***

We'll be trying Rosé from all over the world including Special Selections and Staff Favs!



**Sat, Oct 11, 2-4PM**

### ***October HotSheet Tasting***

Join us to taste a selection of wines from our October HotSheet Sale!



**Sat, Oct 18, 2-4PM**

### ***Abacela Winery***

Abacela's philosophy is simple: Winemaking begins in the vineyard and the highest quality of a traditional style varietal wine is limited by the quality of the fruit when it leaves the vine. The vintner's task is to study grapes and wine to achieve the potential instilled by Mother Nature. Abacela's foremost goal is to preserve the fruit's character and quality all the way into the bottle.



**Sat, Oct 25, 2-4PM**

### ***Jacquart Champagne***

Our range of vineyard terroirs, the focus on Chardonnay in our blends and the extended ageing of our wines encapsulate a unique and contemporary style : fresh, graceful, refined.

We are a young Champagne House with a more modern and relaxed approach to champagne; making small moments in life special : leaving the ordinary to add a little joy to life.



- Champagne Jacquart

***We have tastings and events booked every Saturday. Please visit our website for details about what's what on Saturdays at Esquin — our Events Page is [esquin.com/events](http://esquin.com/events).***

***Esquin provides free parking — it's a little bit south of the store off 4th Ave S, and — we're about a half block from the SODO Light Rail station.***