

AW|FUTURES

SEPTEMBER 2015





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The September Futures offering has an unusually high dose of Burgundy, many wines from the scores tasted on our fruitful summertime wander across France. Along with the Burgundies there are two exciting domaines whose appellations share little more than a first letter: Chinon and Châteauneuf-du-Pape.

Most of these wines are from the 2013 vintage, which provided yet another

reminder that (1) it matters who makes your wine, and (2) great winemakers need both indoor and outdoor skills. The fourth consecutive low volume vintage in Burgundy, 2013's growing season threw all sorts of mayhem at vignerons: frost, mildew, botrytis, oidium, to name a few; not to mention three hailstorms in the Côte de Beaune alone. Yet at the end of the day, the best estates produced delicious wines. Indeed, Allen Meadows ("Burghound")

called it “the kind of vintage that I absolutely love,” using terms like “fun” and “strikingly refreshing” to describe the successes.

Vintages like 2013 with its varied results remind us of what we see as the heart of our job: to scout out wines for you, and then to describe them in ways that will help you decide what you want on your table. As you browse through these notes, we hope you’ll get a good feel for which wine matches up with your palate and pocketbook. But if you’re on the fence about a choice as the order deadline looms, we encourage you to give one of us a call -- we may be able to help with a few additional thoughts.



the deadline to place an order from these notes is:

Sunday, September 13, 2015

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). 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.



THE SEPTEMBER ISSUE

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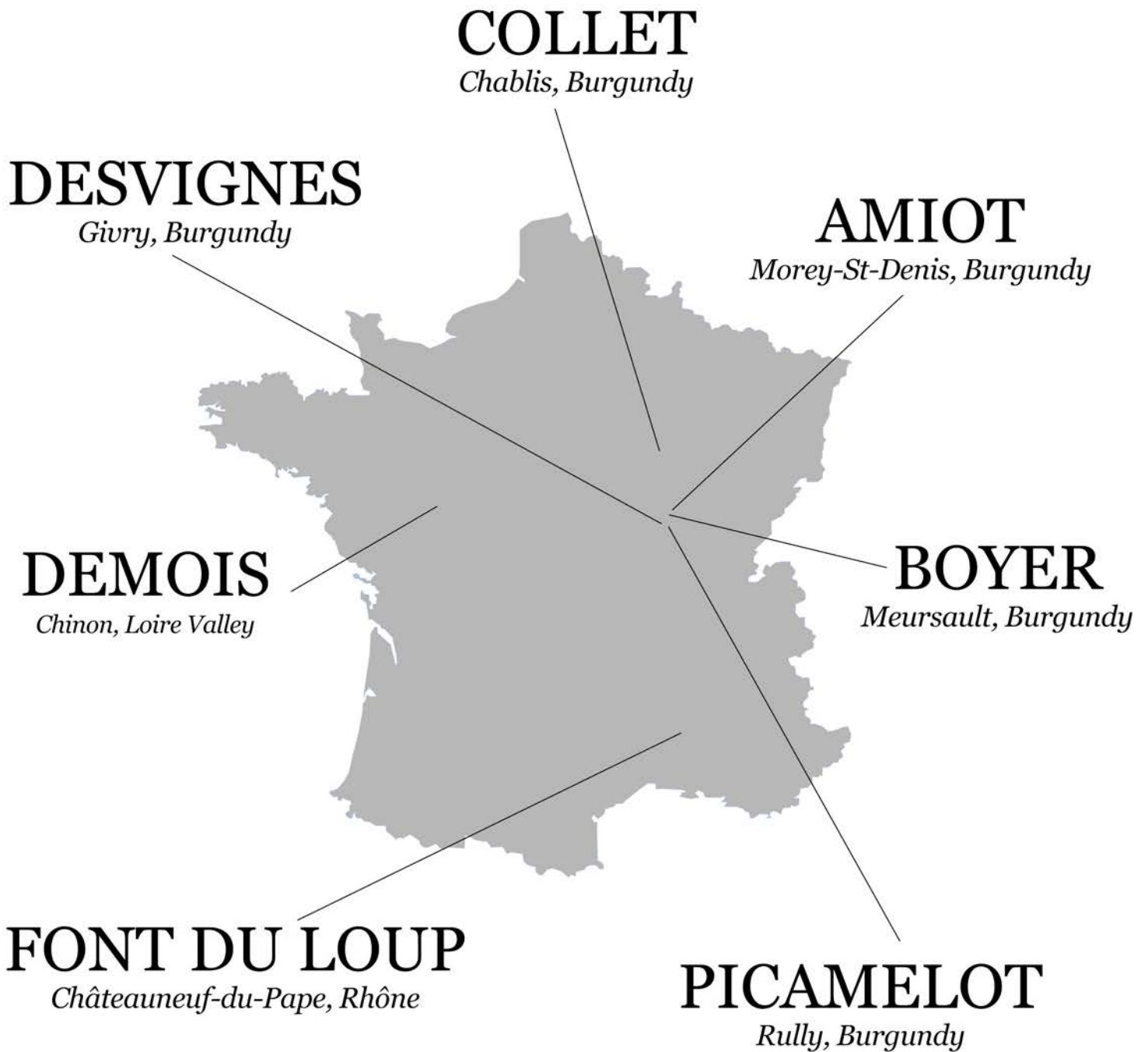
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Givry, Burgundy

MAP





Domaine Pierre AMIOT

Morey-St-Denis, Burgundy

Jean-Louis and Didier Amiot had another very fine year in 2013. The growing season brought challenge after challenge to vignerons, but growers who were vigilant, sorted aggressively, and vinified carefully produced excellent wines. This was a terroir-transparent vintage, one to delight those who love to track the nuances provided by place. At Amiot, the vintage follows their recent trend toward producing wine that is more approachable, yet still shows the pedigree of one of the Côte d'Or's greatest wine villages.

The **2013 Bourgogne** (always in very limited quantities) is as good as usual: a straightforward wine of pleasant dark pinot fruit with just enough structure to show that it's from Burgundy. It's a good value and a good choice for mid-week drinking while you're waiting for your bigger wines to come around. There's a ton of pinot noir on the market these days from all over the place, priced as low or even lower. But this is real red Burgundy, marked by its origin in ways that the fruit-driven wines are not.

DOMAINE PIERRE AMIOT ET FILS

The village **Morey St. Denis** is very nice this year. The earthy dark cherry fruit shows very good density, reflecting the substantial material that supports it and will carry it through a long drinking window. With firm, ripe tannins Amiot's village Morey generally takes longer to round out and open up than does Gros's, though less so than in the past.

When we see Amiot village Morey, we often reflect on a Saturday back in 2011, with the Amiot village Morey 07 on display in Tom's DC shop. Wilcox père was pinch-hitting for Wilcox fils that day, and decided to open a bottle for customers to taste. The cork came out at 11am, and for four or five hours, customers tasted with similar reactions: a sip, a pleasant comment, and a turn to other wines. Five o'clock brought a sudden shift in the action, like a late afternoon caddis fly hatch on a trout stream. A second sip now followed the first, then a bottle sold, then two, then four; then we got questions about how much stock we had, whether there were case discounts -- you get the idea. By the end of the day we were out of the wine. It's a good reminder of the old Burgundy adage that timing is everything -- with this wine it applies not just to time in the cellar, but time in the air. The 2013 will be delicious, and likely sooner than the 2007.

There are three premier crus from Amiot that



we have found particularly attractive over the years -- two from Morey and one from Gevrey -- and they are all very good in 2013. "Les Millandes" and "Les Ruchots" are at about the same height on the slope, but on opposite sides of the village of Morey St. Denis. In both the nose will be more complex than in the village

wine -- plums and blueberries with the cherries. The **Millandes** tends to show more tannin in its youth, and so needs a bit more time to drink really well. Look for notes of gingerbread and

cassis. The **Ruchots** tends toward more volume in the mouth; it's more woodsy and masculine than Millandes. Both would be excellent additions to any cellar.

Concerning Millandes, we have another option to suggest for those who do not already have the 2010 vintage in their cellar. When we tasted at Amiot, we found a bit left of the very nice Millandes from the **2010** vintage. We thought the wine delicious: the nose was very precise, showing beautiful dark cherry fruit. The wine has integrated nicely after relatively little time in the bottle, and though the wine is years from its peak, it was showing beautifully. If you don't already have the 2010 in your cellar, we'd recommend it in place of the 2013. If you already have enough, then consider adding some 2013. We're pricing both the same.

DOMAINE PIERRE AMIOT ET FILS

Just across the border in Gevrey-Chambertin, Amiot's **2013 "Aux Combottes"** also looks great this year. Combottes is always a big, rich wine that develops beautifully in the bottle. It is surrounded by Grand Crus: Clos de la Roche on the Morey side and Latricieres-Chambertin and Charmes-Chambertin on the Gevrey side. It is not clear why Combottes was not also granted the Grand Cru designation. The explanation from the Gevrey side reflects a slight dip in the hill; the explanation from the Morey side is more political: that the vineyard was owned by Morey residents and the Gevrey folks thought the town owned too many Grand

Crus already. We don't care which is correct. We expect top flight wine from the vineyard every year, and 2013 is no exception: we found the wine very concentrated, dark, and rich, with notes of cassis and blackberry.

Finally, there is always the Grand Cru to consider. If you have a vertical going in **Clos de la Roche**, the 2013 will be a worthy addition. It's much like the Combottes, but with a bit more of everything: intensity, depth, and ageworthiness. Amiot's Grand Crus are priced below the usual in the category, and we've always thought them a savvy buy.

CASE PRICES

Bourgogne 2013	\$ 195
Morey-St-Denis 2013	\$ 415
Morey-St-Denis 1er cru "Millandes 2013	\$ 595
Morey-St-Denis 1er cru "Millandes 2010	\$ 595
Morey-St-Denis 1er cru "Ruchots" 2013	\$ 595
Gevrey-Chambertin 1er cru "Combottes" 2013	\$ 735
Clos de la Roche Grand Cru 2013	\$ 1,050

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Domaine BOYER-MARTENOT

Meursault, Burgundy

Master Sommelier Andy Myers used to shake his head when we showed him Vincent Boyer's wines. "How are these guys not more famous?" Then he would buy a large piece of our stock for his Beard Award winning restaurant at DC's Mandarin Oriental. It's a familiar story: a talented new generation takes over excellent family terroir and the results soar. Vincent Boyer has had the reins at the family's domaine for less than a decade, but the secret is getting out.

The 2013 vintage is among Boyer's best yet. Allen Meadows (Burghound) put it flatly: "Vincent Boyer produced simply terrific wines in 2013." But all this success, combined with another short harvest (yields down 40% from normal) has left us with our smallest allocation ever. Boyer-Martenot fans should get their orders in promptly, as we will allocate the available wines on a first-come, first-served basis.

DOMAINE BOYER-MARTENOT

The vines in “**En l’Ormeau**” were planted in 1924, and their age has always provided a noteworthy addition to the richness of the wine. “En l’Ormeau” (which means “by the elm tree”) is located just below the town, and typically has less acidity than the Meursault from further up the slope. The 2013 may be the best Ormeau we have seen -- the vintage’s acidity provides an enhanced foundation for the pear and citrus notes that pour out of the glass.



“**Les Tillets**,” from well up the Meursault slope, is a study in contrast from Ormeau. This is a dry and more delicate version of Meursault, with lively freshness in the mouth. Floral notes join the pear and the citrus, and there is saline minerality as well. This wine will pair well with all sorts of refined dishes, from pan roasted grouper in a green curry sauce to quail in a vincotto glaze.

Many Côte d’Or villages have vineyards named “Charmes.” Typically they really are the most charming wines of the village -- facile and open, giving pleasure from the very start. Boyer-Martenot’s premier cru **Meursault Aux Charmes**” is true to form. In 2013 it has a lovely balance, plenty of depth and complexity, and a beautiful finish. We found notes of deep citrus and pineapple, with an ample mouthfeel that will welcome early drinking.

For years there has been a movement to have **Meursault 1er cru “Perrieres”** declared a Grand Cru. Politics being politics and France being France, we’re not holding our breath. But when we taste Perrieres we can easily see the argument. The 2013 has great density and richness and an exceptionally long finish. There are white flowers here along with the citrus and stone fruit. Burghound found a note of tangerine peel and praised the wine lavishly. He thought the wine would need three or four years to develop its depth.

Puligny-Montrachet abuts Meursault to the south, and the Boyer family owns some excellent parcels there. At the village level, we suggest “**Reuchaux**.” The wine is elegant and pretty, blending floral notes with citrus and orchard fruit. It will be a versatile match for refined dishes, those needing a wine of finesse rather than power.

DOMAINE BOYER-MARTENOT

The great Grand Cru “Montrachet” is itself surrounded by Grand Crus, with a single exception: on the Puligny side there is the premier cru vineyard “**Cailleret**.” This is an extraordinary terroir with just five owners, the Boyers among them. This wine has all the depth, intensity, and length of Perrieres, but in a Puligny style. It will be a wine of great complexity: plenty of minerality as a base, overlain with a whole range of fruit and floral notes. Burghound detected “appealing and elegant ultra-pure aromas that are mostly composed of white flowers and citrus though there are background notes of sliced pear and apple,” and awarded the wine a 93. This is a wine that will need some time for its diverse elements to integrate, but when that

happens it should be extraordinary.

The Boyer family also quietly produces a few reds, and we’ve had good results with their **Auxey-Duresses** for many years now. The wine tosses a bit of a curve ball, though. Often when a vintage arrives, it comes with a closed nose and a bit of an edge in the mouth. We ask ourselves why we bought it, then at some moment not too far down the road -- say, from four months to ten months -- it shows everything we missed on day one. The jammy strawberry fruit gets expressive aromatically, the sharpness comes off the edge, and we happily buy the next vintage. Join us if you don’t mind the delay; we keep concluding that the result is worth the ride.

CASE PRICES

Meursault "En l'Ormeau" 2013	\$ 435
Meursault "Tillets" 2013	\$ 435
Puligny-Montrachet "Reuchaux" 2013	\$ 465
Meursault 1er cru "Charmes" 2013	\$ 595
Meursault 1er cru "Perrieres" 2013	\$ 760
Meursault 1er cru "Cailleret" 2013	\$ 840
Auxey-Duresses "Ecusseaux" 2013	\$ 285

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Domaine Jean COLLET

Chablis, Burgundy

For white Burgundy fans who love a bargain, it's hard to beat the Domaine Jean Collet in Chablis. The Collets are making superb wine these days, and when Romain Collet showed us the 2013s during our June visit, our eyes widened. Before we tasted any of the 2013s we were skeptics about the vintage. Tom, you may recall, visited during the 2013 harvest while waiting to start working the

harvest in Vosne-Romanée; and watching the Chabliens struggle made us wonder what would result. Perhaps we should have tumbled to the overall quality when we brought in the Collet 2013 Chablis last year -- it delighted everyone and we went through it in a heartbeat. But it took seeing the later-bottled wines to understand just how accessible, open, and downright delicious the

DOMAINE JEAN COLLET



vintage is. These are not *vins de garde* (for long keeping), but for most wine lovers they will be right on the money.

We have selected three Chablis Premier Crus to recommend, each offering a slightly different style. “**Les Forêts**” is a recent addition to the Collet lineup, from a one-hectare parcel. It should be particularly attractive to those who like a more modern style. Most of the wine is raised in cement vats, but about 10% sees new oak, and subtle vanilla notes find their way into the glass. It’s nicely ripe, more mouth filling than classic Chablis, and should drink well just as soon as it settles down from its voyage.

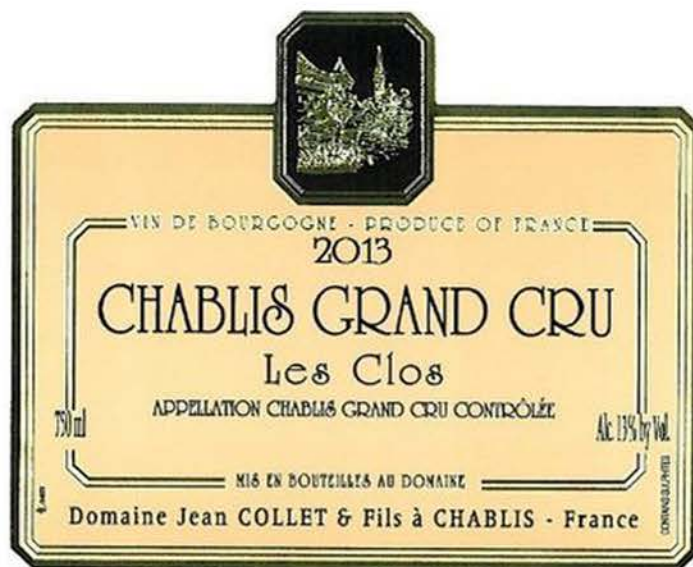
Mont de Milieu is a well-known premier cru vineyard, and the style of Collet’s 2013 Mont de

Milieu is more classically Chablisien: lively acidity and precision, with the mineral base showing through. There’s excellent tension and a firm core -- less rich than “Forêts”, but showing that racy, elegant energy that most think of as quintessential Chablis.

The third premier cru, **Montée de Tonnerre**, is from the best known premier cru vineyard. Located very close to the grand crus, it is known for its completeness -- fruit and minerality both. We found an attractive salinity mixed in as well, with lime zest and a beautiful stoniness. Collet’s Montée de Tonnerre has been just terrific in the last two vintages, and we think the 2013 will continue the string.

DOMAINE JEAN COLLET

For those who want the very best, there are two Grand Crus on offer this year. The Collets have owned the parcel in Valmur for many years; but this year they obtained the rights to a parcel of vines in Les Clos, perhaps the most storied of all the Grand Crus of Chablis. Both wines are simply superb. **Valmur** is more deeply floral, showing gardenia and baked apple -- it's elegant and very chablis, with the depth of a Chassagne but less roundness and more precision. One whiff of the nose on the **Les Clos**, and you'll understand all the hype. (We usually wait to make reservations until we've finished our trip, but we plunked our money down on a reservation for this wine within hours.) From 65 year old vines, the Collet Les Clos 2013 is perhaps the finest wine we've tasted from them -- the nose exudes beautiful lemon and pear, with a long, rich, tension-filled mouth.



Both wines show the length and potential for development typical of Grand Cru wines; and we note with mild amazement that both of these wines can be acquired through the futures program for less than \$50 per bottle -- for the Valmur, less than \$40.

CASE PRICES

Chablis 1er cru "Forêts" 2013	\$ 270
Chablis 1er cru "Mont de Milieu" 2013	\$ 270
Chablis 1er cru "Montée de Tonnerre" 2013	\$ 270
Chablis Grand Cru "Valmur" 2013	\$ 455
Chablis Grand Cru "Les Clos" 2013	\$ 560

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Maison PICAMELOT

Rully, Burgundy

In September many of you will be getting some of the first Ansonia-imported Champagnes. We're glad to have responded to the clamor for Champagne at last, and it's true that Champagne shouts "celebration" like little else. But we still love well-made sparkling wine that you can open any day, and we're equally glad to offer the excellent values from the Maison Picamelot, a sparkling wine producer in Burgundy, where the Chautard family continues to produce an excellent range of Crémant de Bourgogne

that wins awards every year and finds its way onto the tables of Alain Ducasse, among other notables.

With all Futures prices in the \$15 to \$20 range, it's hard to ignore any of these choices. Everyone should have some sparkling wine on hand, whether for making kir or for serving with just a few salted almonds as an apéritif; matching with a meal; or sipping to round out an evening.

MAISON PICAMELOT



Maison Picamelot's base crémant "**Les Terroirs Brut**" is consistently delicious year after year. Chardonnay and Pinot Noir dominate the 2013 edition, with a healthy dose of Aligoté and just a soupçon of Gamay. It's a touch rounder and more "*tendre*" than sometimes, which makes it an easier quaff on its own. There's nice yellow fruit, and with a little Crème de Cassis or Crème de Pêche you can create an inspired *kir royale*. The **Brut Rosé**, comparably priced, shows the dominance of its Pinot Noir, with a dry strawberry fruit that nicely matches its tint. We

love surprising cocktail party guests with this wine as a suggested pour. No one has had some the day before, and it seems to lift the mood across the room, however well the hometown team did that day.

We were fans of the classy **Crémant de Bourgogne "Chazot"** even before Alain Ducasse discovered it and began pouring it by the glass in one of his restaurants. It's all Pinot Noir, lively and very precise with an almost saline aspect -- an inspired match for meaty oysters from Taunton Bay or Dodge Cove on

MAISON PICAMELOT

the lower Damariscotta, or for richer crustaceans like crab or lobster. It also contrasts nicely with the fat of a creamy cheese (say, *Delice de Bourgogne* or Brie) spread on a simple water cracker.

Picamelot's finest wine is still less than \$20 as Futures.

The **Cuvée Jean-Baptiste Chautard 2010** is a worthy successor to the much-

awarded 2008, which we poured to kick off Tom and Hayley's rehearsal dinner. For the moment the domaine recommends opening the wine half an hour before serving it (seal it



back up while you're waiting). Its honey and yellow fruit with just a touch of yeastiness would match up nicely with foie gras or just *pâte de foie de volailles*.

CASE PRICES

Crémant de Bourgogne Brut "les Terroirs"	\$ 175
Crémant de Bourgogne Chazot 2012	\$ 225
Crémant de Bourgogne JB Chautard 2010	\$ 235
Crémant de Bourgogne Rosé	\$ 175

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Chateau la FONT DU LOUP

Châteauneuf-du-Pape, Southern Rhône

The 2013 vintage brought more weather challenges than they usually see in Châteauneuf du Pape. The flowering was difficult, particularly for the Grenache, and the summer brought lots of rain and less sun than normal -- no doubt making producers who had moved down from Burgundy feel right at home. Though good weather toward the end of the growing season saved the vintage, the result is a little more “northern”

than usual, as one producer put it. We think that’s a pretty good way to look at the vintage. By “more northern,” he was reflecting the fact that the Syrah is more prominent than usual and the structure more pronounced. This is good news for those who prefer their alcohol levels on the lower side and their terroir more transparent, even though the year’s wines will be at their best a little later than usual.

CHATEAU LA FONT DU LOUP



Font du Loup's **2013 Chateauneuf du Pape** fits this profile exactly. Because it's Chateauneuf du Pape, the tannins are round and soft rather than aggressive, and it will provide a delicious accompaniment to your meal this winter. But its peak will unquestionably be down the road a piece. For the **Puy Rolland**, less patience will be called for. This all-Grenache elixir comes from vines more than 90 years old, and it can't seem to help showing its richness and intensity right out of the gate. In fact, this year's version reminds the Font du Loup cellar master of Pinot Noir. We're not sure we would drag it that far north, but it does have a certain elegance that is hard to obtain in the ripe years in Chateauneuf du Pape. There's only tiny

quantity of Puy Rolland available this year (remember the problems with Grenache and the *floraison*), so those really anxious for some should get their orders in fast.

Americans, of course, don't like to wait, particularly for Chateauneuf du Pape, and to help us with that problem the folks at Font du Loup have offered some wine from the back of their cellar. For the price of about a Euro per extra year of aging, the less patient among you can have some **2006**, a wine with more than 8 years under its belt. It is, perhaps, a mature version of the 2013, all rounded out and elegant -- still a lovely wine with food; still a great way to warm up a chilly autumn afternoon. We once heard the Chairman of

CHATEAU LA FONT DU LOUP

way you can truly buy time; and the thought might apply to older wine as well.

For the first time, Font du Loup has offered us a **Côte du Rhône**, from vines they have leased for the last three years. The vintage is 2014, and the wine is made up of 70% Grenache and 30% Syrah. Its easy-drinking, pleasant, agreeable wine that you can pair with all sorts of dishes. Pastas are a good choice, including those with tomato sauce; but it could go well with a spicy Bouillabaisse as well.

Finally, there is a tiny quantity of **white Chateauneuf du Pape**, a rarity (5% of the appellation). The 2014 is a mélange of Grenache blanc, Bourboulenc, Rousanne



and Clairette, and it succeeds well. This is unctuous, rich white wine that drinks well all by itself, as an apéritif for example. In the 2014 we found an attractive freshness to support all that richness, with a bouquet of tropical fruit and white flowers.

CASE PRICES

Côtes du Rhône 2014	\$ 170
Chateauneuf-du-Pape 2013	\$ 335
Chateauneuf-du-Pape “Puy Rolland” 2013	\$ 435
Chateauneuf-du-Pape 2006	\$ 495
Chateauneuf-du-Pape blanc 2014	\$ 395

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Domaine Fabien DEMOIS

Chinon, Loire Valley

Cabernet Franc plays only a supporting role in Bordeaux, where it marries up with Merlot on the Right Bank and Cabernet Sauvignon on the Left Bank. But in the middle of the Loire valley it plays the star. The appellations of Chinon, Bourgueil, and Saumur-Champigny all produce delicious wines entirely from Cabernet Franc. They are refreshing and fruit driven, and they

won't empty your wallet as fast as the wines from Bordeaux.

A few years ago we discovered Fabien Demois, a twenty-something winemaker who had just taken over the family's production and began to bottle wines under his own name. He's better known now, and since 2014 his production is certified

DOMAINE FABIEN DEMOIS

organic. This summer we visited again during our descent of the Loire, and we found the wines delicious.

Fabien has renamed his **Chinon “Galets Ambrés”** for the amber-laden stones that appear in his vineyards. He bottles an old-vine cuvée from vines that are more than 50 years old and grown in clay/limestone soils. This wine is simply delicious -- with a notes of dark chocolate and cool ripe berries, and a *croquante* (“crackling”), refreshing mouthfeel. The complexion of this wine fits right into the autumn palate of colors, and will be a versatile partner at table this fall.



This is a nice bit of variety from the grapes we all drink every day. Put a case in your cellar and pull out a new bottle every month or so -- you will soon join us in our appreciation of Chinon.

CASE PRICES

Chinon “Galets Ambrés” Vieilles Vignes 2014

\$ 180

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Domaine DESVIGNES

Givry, Burgundy

Our last idea is from yet another generation at the Propriété Desvignes in Givry, down in the Côte Chalonnaise. We started buying bottles from the grandpère back in the late

nineties while living in the countryside near Cluny. After the turn of the millennium we bought occasionally from the son Eric, and in the last few years, Eric's son Gauthier has

DOMAINE DESVIGNES

taken the helm. Gauthier is full of energy and fully invested in up-to-date techniques, and his wines show it.

The reds from Givry and its neighbors are noticeably different in style from wines of the Côte d'Or. With firmer tannins and a heartier mouthfeel, these are wines to drink with gusto rather than an extended pinky finger. Givry still touts its reputation as the favorite wine of King Henry IV (1572-1610), and its wines indeed reflect the sense of a time gone by.

The **Givry “Meix au Roy” 2012** has bright red Pinot fruit. Made from vines about 15 years old, it's eminently quaffable -- a good fall tailgating wine. It shows red fruits and the vibrant energy of young wine. **Givry 1er cru “La Grande Berge” 2012** is more serious.



It's rounder and fuller and the fruit is a bit darker. Dense notes of chocolate and coffee overlay woody raspberry. It should round out nicely over the next couple of years.

At mid-teens futures prices these wines offer excellent value. Imagine them poured from a pitcher in a Paris brasserie, not on a white tablecloth.

CASE PRICES

Givry Meix au Roy 2012	\$180
Givry 1er cru “la Grand Berge” 2012	\$195

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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@ansonwines.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.](#)* ↓

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.

Please remember the deadline of **SUNDAY SEPTEMBER 13, 2015**. We will try to arrange purchases immediately thereafter.

Many thanks for your interest,





AnsoniaWines.com/Futures