From: The BrightWines Beacon-lighthouse@brightwines.com

Subject: a quick Pacific Northwest feature Date: November 14, 2020 at 11:01 AM To: newsletter@brightwines.com



The BrightWines Beacon for 11/14/20: a quick Pacific Northwest feature

Two midweek snowstorms, new guidance from the governor and department of health, and a calendar that say there are now under 14 days left until Thanksgiving... is it any wonder that the mood I've been sensing this week is that many of us are in a "preparation and planning" mode to get us at least through the rest of November. Here at BrightWines I've kind of felt that way for two months now, but boy has it ever been slow-going. But there is light at the end of the tunnel here. The new-look front entry area with a new checkout space and order-pickup area, with more social distance, is almost fully ready (now that some utility maintenance work was fished Thursday) once I run the phone lines for the credit card machine. The new signage for the building goes up Monday. We are getting very close to being finished, finally. The new "front of house" and order pickup/checkout area will make shopping at BrightWines safer and easier during any busy times of the coming holiday season.

However, as we've been reminded again just this week with new limits on restaurant service hours, and public reception sizes, and even with private gathering size limits, we are clearing being encouraged and required to be more aware than ever of the ongoing pandemic. In fact, I know that many of you are planning 10-14 day "quarantines" ahead of even small family gatherings at Thanksgiving, just to be safe. So with all that in mind, remember that curbside pickup and store-to-trunk service IS available at BrightWines, and is in fact preferred whenever reasonably possible.

This weekend, I am going to get at least one item crossed off my pre-Thanksgiving list. I have been promising to have at least a small feature on wines from the Pacific Northwest, so that's what I'm on about today!

- ** New and Highly Rated from Willamette Valley: highlights include a delicious Pinot Gris by Elk Cove, and my new favorite smart-buy Pinot Noir from an estate near McMinnville, and the highly rated Affordable Luxury Pinot Noir by Evening Land. (read more in Bright Lights)
- ** New and Highly Rated from Washington: highlight include a 91-point rated new release Columbia Valley Cabernet Sauvignon, my favorite smart buy in American sparkling Brut, a delicious un-oaked Chardonnay, plus a pre-arrival for email orders on top-rated reds by Dunham in Walla Walla, and a re-stock of Milbrandt Merlot and Pinot Grigio just in time for pre-Thanksgiving stock up. (read more in Bright Lights)

THE LAMP IS LIT: Store Hours and Shopping Preferences

BrightWines has been OPEN during all of the remodeling, but the idea of "Curbside Preferred" as the primary mode of business is as important as ever during this time. I do realize it's not always possible to be 100% "curbside only" and still offer good responsive customer service, so I'll do my best to be flexible... but just remember that I am limiting the in-store browsing and not holding in-store tastings until further notice. And if you prefer an in-person shopping experience, it's still a good idea to begin with an email to Dave so we can be on the same page and efficient over the process. Help me help you, in other words!

open for new email orders, for existing email orders, and for new "dave as personal shopper" pre-packed orders email Dave@BrightWines.com OR call 651.748.0793 (landline, no texting) OR just reply to this newsletter When you email an order, please indicate your pickup timing and plans, and remember that masks are required inside BrightWines.

** SATURDAY November 14th: OPEN until at least 5:30pm today

** NEXT WEEK: Monday Nov 16th through Saturday Nov 21st, OPEN REGULAR HOURS

Monday/Tuesday/Wednesday OPEN from 11am to 6pm, or later (daily hours - curbside preferred until further notice Thursday/Friday OPEN from 10:30am until 6:30pm ((daily hours - curbside preferred until further notice) Saturday: OPEN from 10:30am until close (daily hours - curbside preferred until further notice)

UPCOMING NEWSLETTERS: the next newsletter will likely be sent midweek next week and will cover the updated "shopping preferences" for BrightWines as the final steps of the remodel are completed. Next Thursday is also Beajolais Nouveau, and that celebratory pre-holidays tradition will continue here at BrightWines, but with a few changes of course. I will also be proffering my Thanksgiving wine selections for a variety of styles and prices. Note: for those of you waiting for the Bordeaux offer, that is going to be the last weekend of November (which is a bit of an ongoing, if sporadic, tradition around here). Stay tuned, and stay safe.

BRIGHT LIGHTS: Dave's Top Picks from the Pacific Northwest

I have been promising to have at least a small feature on wines from the Pacific Northwest, so that's what I'm on about today! I have new and highly rated wines from Willamette Valley, the highlights include a delicious Pinot Gris by Elk Cove, and my new favorite smart-buy Pinot Noir from an estate near McMinnville, and the highly rated Affordable Luxury Pinot Noir by Evening Land. And I also have new and highly rated wines from Washington, with highlights that include a 91-point rated new release Columbia Valley Cabernet Sauvignon, my favorite smart buy in American sparkling Brut, a delicious un-oaked Chardonnay. Plus I have a pre-arrival offer (for email orders to be picked up midweek or later) on top-rated reds by Dunham in Walla Walla, and a re-stock of Milbrandt Merlot and Pinot Grigio coming into stock just in time for pre-Thanksgiving stock up.

** Smart Buys from the Pacific Northwest (in-stock now) **

PENDULUM 2018 Columbia Valley CABERNET SAUVIGNON @ \$15.99 per bel (\$179.88/case, \$14.99 each mix/match)

From a winery in Walla Walla that used to be called Waterbrook when I was there last (which is a long time ago now). A former Wine Spectator top 100 list winning label (Pendulum) just released their new 2018 Cabernet, which this fall was the email "Wine of the Week" for the Wine Spectator. Rated 91 points by Wine Spectator, as noted: "Sleek, yet shows simmering potency in the background. Expressive blackberry, mocha and cinnamon flavors build structure toward fine-grained tannins. Drink now through 2026. \$15. 91 points.

ELK COVE 2019 Willamette Valley Pinot Gris @ \$15.99 per bottle (\$191.88/case)

A perennial favorite, and this new 2019 vintage is the best vintage for this juicy palate-filling white in a few years. Rated 92 points and given an "Editors Choice" nod by Wine Enthusiast.

amounce percential taxorite, once in stock at the oost price - just in time for the nonday season.

The VINCENT (Mark Ryan) un-oaked 2018 Columbia Valley CHARDONNAY @ \$13.33 per bottle (\$159.99/case)

a personal favorite from last spring, re-stocked for Thanksgiving but there are only 3 cases left!

YAMHILL Valley Vineyards 2016 Estate Willamette Valley Pinot Noir @ \$19.99 per bottle (\$17.99 each, mix/match \$215.88)

My new favorite, a light and bright and juicy yet spicy "estate grown" Pinot Noir from McMinnville AVA, drinking at prime from the very good 2016 vintage. This will be a top-pick for Thanksgiving too!

** Pre-arrival (shipment coming midweek, this next week) from Washington **

note: email orders are accepted for these wines, for pickup mid-to-late next week. email me now, and I'll get your order reserved.

Milbrandt 2017 Washington Merlot @ \$10.79 per bottle (\$119.99/case = \$9.99 each for solid case "stockup" orders) same vintage we've been loving, and rated 91 points Wine Enthusiast.

Milbrandt 2019 Washington Pinot Grigio @ \$10.79 per bottle (\$119.99/case = \$9.99 each for solid case "stockup" orders) same vintage we've been loving

Dunham Cellars 2018 "Three Legged Red" @ \$17.99 per bottle (\$191.88/case)

full-bodied "red blend" from one of Walla Walla's best wineries.

Dunham Cellars 2016 "Trutina" @ \$29.99 per bottle (limited stock coming soon)

The regular retail price on this "meritage style" rich red is \$39 by this great Walla Walla winery! End of vintage deal, very limited.

** AFFORDABLE LUXURY: in-stock now on a 94-point rare Willamette Pinot Noir **

Seven Hills / Evening Land 2017 Willamette Pinot Noir @ \$37.99 per bottle (very limited, inquire for case price)

Rated 94 points Wine Spectator, Minnesota gets less than one pallet per vintage of Evening Land Pinot Noir (a side project for famous sommelier Rajat Parr). Wine Spectator notes: "Elegant and refined in structure, this opens with vibrant rose petal and raspberry scents and leads to intriguing layers of black cherry, crushed stone and savory spice. Finishes with fine-grained tannins. 94 points."

That's all for this weekend. I wish I'd gotten this sent out yesterday, but I've been prioritizing getting the "front of house" here ready for a busy season. We've been reminded again just this week with new limits on restaurant service hours, and public reception sizes, and even with private gathering size limits, we are clearing being encouraged and required to be more aware than ever of the ongoing pandemic. In fact, I know that many of you are planning 10-14 day "quarantines" ahead of even small family gatherings at Thanksgiving, just to be safe for your families. So with all that in mind, remember that curbside pickup and store-to-trunk service IS available at BrightWines, and is in fact preferred whenever reasonably possible.

Stay tuned for the traditional pre-Thanksgiving newsletters next week and the week after. But for THIS weekend, I'm glad to be able to cross this "mini feature" on the Pacific Northwest wines I've been promising off my list. Thanks again for your patience and your patronage during these strange times. --Dave

The Right Wines are BrightWines!

2420 Margaret Street

North Saint Paul, MN 55109 (use your favorite MAPS app, there's construction everywhere)

open for existing email orders, for new email orders, and for new "dave as personal shopper" pre-packed orders email Dave@BrightWines.com OR call 651.748.0793 (landline, no texting) OR just reply to this newsletter

When you email an order, please indicate your pickup timing and plans, and remember that masks are required inside BrightWines.