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What's new in the Grapevine this week?

- **April Wine Club due Friday**
- **Sign up for Wine Class**
- **Award winning Brunello**
- **Cheese sampling Saturday**
- **Another Madison Valley Ranch event!**

April Wine Club due Friday

Our first red for April is the **2013 Clos d 'Argentine Winemaker's Reserve Malbec**. Smoky, dark aromas of blackberry and blackened spices set up a bold palate with energy to spare. Blackberry and cassis flavors are rich, toasty and chocolaty, while the finish on this full-bodied, ripe Malbec is lengthy and moderately complex. The mouthfeel is also quite nice, full-bodied and really saturates the palate with flavor. My tasting notes show a suggestion for decanting and aeration as the Clos d'Argentine definitely opens up with some exposure to oxygen. That said; give it a good 30 minutes to open up but when it does it has a very well-integrated attack with good length and richness. The air turns the tannins round and soft and the fruit shows rich and ripe. I doubt you will find a better wine with a steak. It rated 93 points from Wine Enthusiast gets an **\$18** price for the Wine Club.

Our primary white wine this month is the **2017 Chateau de Castelneau Entre Deux Mers**. It is a blend of 60% Semillon, 30% Sauvignon Blanc, and 10% Muscadelle that strikes the eye with a brilliant clear pale yellow and a hint of platinum reflections. This white Bordeaux immediately flatters the nose with good intensity of fruit in which one discerns both citrus (grapefruit, tangerine) and white peach. A swift swirl brings good aromatic volume, while the fruit is offset by a balanced acidity.

There is a slight limestone minerality on the finish along with a bit of spice. Enjoy with fish and shellfish. **(\$13.50)**

Our second red is an astonishing value for a grape variety and region known for expensive wines. The **2016 Elvio Tintero Langhe Nebbiolo** gives us a very encouraging glimpse into the future for the Barolos and Barbarescos of the 2016 vintage. Aged in stainless steel, this brilliant expression of Piedmont Nebbiolo opens to a beautiful ruby hue with dark garnet highlights. The effect is crisp, luminous and bright. The varietal purity is especially evident on the bouquet, thanks to cassis, wild rose, blueberry and fresh almond aromas (and just a hint of cacao). The palate is big and bold, exploding with ripe blackberries spiced with a touch of pepper. The Tintero Langhe Nebbiolo is a lot of wine with a weeknight-friendly price tag. Drink with pasta or at an evening barbeque. **(\$15)**

Wine Club members who get two white wines will also receive the **2016 Portlandia Pinot Gris** from Oregon. It starts with bright aromas of citrus zest and lemon meringue with crisp, mouthwatering acidity. Incredible minerality leads to the smooth finish, while the citrus and tropical fruit flavors continue to linger on the palate for several minutes. I think many of you will find this Pinot Gris a perfect pairing with oven-roasted chicken. **(\$14)**

California icon Ridge Vineyards supplies us with April's Millennium selection. The **2016 Ridge Zinfandel Three Valleys** is fabulous. Bright, floral and lifted, with beautiful red and purplish berry fruit, the 2016 holds tons of near and medium-term appeal. Technically a Zin blend, (68% Zinfandel, 15% Carignan, and the rest Petite Sirah and Grenache), it is loaded with notions of wild strawberries, plums, spice box, and hints of violets. This medium-bodied effort has loads of charm and upfront appeal. Drink it over the coming 4-6 years. **(\$36)**

Sign up for Wine Class

Our new crop of wine lovers will be embarking on our first wine class session this coming week. But next week we are announcing the second set of sessions. The sessions are scheduled **for 1-3 PM on Saturday, April 13 and 7-9 PM on Monday, April 15** at the Food Studio. Again, both Saturday and Monday sessions will be identical but offered for the most convenience of your schedule. Our second session in this series is designed

to give in-depth information on the major (or “noble”) grape varieties. You will learn the techniques used to discern the difference between Pinot Gris and Pinot Blanc or how to pick up the cues on what Syrah tastes like. Can't tell the difference between Merlot and Cabernet? Come to this session and we will show you how. Know how to tell New Zealand Sauvignon Blanc from French Sancerre? We will teach you the clues and what to look for when you sample wine. Never again will you be stumped by restaurant wine lists and you will have great information on how to pair each grape with the dishes on the food side of the menu. These wines and the information we provide are the foundation a great wine education. All you need are your taste buds and a pen.

The cost for either the Saturday or Monday session is \$49 and includes the study materials, food pairing and wines for the “lab”. You can sign up by calling 586-8828 or sending an e-mail to bozemanwinegallery@gmail.com. We will confirm your preferred class time when we have reached enough participants for each session.

Award winning Barolo arrives

Every year we jump to get as much of the **Casanova di Neri Tenuta Nuova Brunello** as we can. The 2010 was rated by Wine Advocate at 100 points, the 2011 was rated 95 points, the 2012 was rated 96 points and this 2013 vintage is rated 97 points.

Robert Parker himself wrote the 97 point review for our current offering of the 2013 vintage. *“Casanova di Neri's 2013 Brunello di Montalcino Tenuta Nuova is celebrating its 20th anniversary (1993-2013), and a special gold-label edition of the wine was made to commemorate this important milestone. This is a bold and expressive Brunello that displays tightly knit aromas of Morello cherry, spice, leather and balsam herb that are the building blocks of the most beautiful Brunellos that come to mind. The Casanova di Neri house style implies a modern and sophisticated approach for sure. But the inner spirit and texture of Sangiovese is so fine and polished in its natural state that it hardly matters. The personality of the grape shines through with a loud and confident voice.”*

The 97 point rating is no anomaly. James Suckling had it at 98 points and Wine Spectator weighed in at 96. The consensus is that this is a wine to cellar. This gem of a Brunello will hit its stride around 2022 and continue to evolve for the next fifteen years after that. The Tenuta Nuova is one for

collectors and aficionados of classic Italian wines. The good news is the price is the same as the last two vintages--**\$110.95**.

Cheese sampling on Saturday

If you are coming in on Saturday to pick up your Wine Club selections, you are in for a treat. We will have samples of some of our gourmet cheeses to taste along with our new flavors of Olivelle vinegars and olive oils. Bring your taste buds because we think the cheeses and Olivelle products are perfect for “foodies” and wine lovers. We are open from 10 AM to 6 PM Saturday so don't miss out!

Madison Valley Ranch Plans Event

Need a break away from the snow and slush? The Madison Valley Ranch in Ennis is planning a spring wine dinner for Saturday, April 13th. Chef Matt Pease plans a spring feast with locally sourced ingredients spread over five tantalizing courses. He just got back from France and I noticed a decided French vocabulary in his offering. I will be there to pair some excellent wines with his gourmet culinary exhibition.

If you plan to attend, the full dinner, wine and gratuity will be just \$89 per person. I would also recommend staying overnight. First of all, I myself do not like driving in the dark after a wine dinner. Second of all, if you take advantage of their special wine dinner weekend rate, you will be staying in a lodge designated as the Orvis Lodge of the Year. Believe me, the accommodations are first class and they include a delicious breakfast the next morning.

Every time we have done this, the event sells out and Madison Valley Ranch has added an additional opportunity to experience the same menu on Friday night. If you are flexible, Friday or Saturday may be available. For reservations and more information, call the Madison Valley Ranch lodge at: **1-800-891-6158 (Cell: 406-660-2959)**