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What's New in the Grapevine this week?

- **Events**
- **New arrivals**
- **Wine, Beer, and DUI**

Events

** If you haven't ordered your tickets to **the Museum of the Rockies Wine and Culinary Classic**, you had better hurry! This year the event will be held in the new Norm Asbjornson Hall (the "Norm") on the MSU campus on Saturday, July 13. There will be a lineup of nearly 90 wines from all over the world each with a rich history of oenological significance. Also featured are Bozeman's best chefs and caterers who will provide delicious hors d'oeuvres to go with the wine selection.

If you haven't heard by now, the featured vintner will be **Charles Smith** from K Vintners in Walla Walla. Charles is a larger than life figure whose wines have garnered consistent 95+ point ratings. Charles will be bringing some of his award winning wines and sharing his wine making philosophy with interested tasters.

This event has sold out every year for the last three years so go to the Museum of the Rockies website, click on events and sign up for the best wine tasting event in the state of Montana.

**One other great thing about Montana is that her sons and daughters come back to the Big Sky each year to enjoy the best climate and most beautiful outdoors in the world. Michael Reynolds, cellist for the Muir String Quartet and founder of the Montana Chamber Music Society is someone who pays his respects to Montana every year. This summer on July 13th, Trinity Episcopal Church in Jeffers will host the Muir Quartet at a fundraiser for their 151st Anniversary. After the concert there will be artisan foods and a selection of

premium wines to sip. You can get tickets by calling Manny Hoag at 406-788-3254 (e-mail mannyh@3rivers.net)

Not to drop names or blow my own horn but Michael Reynolds (his sister Kathleen and brother Terry) and I played together in the Bozeman High School orchestra 50 years ago. I am convinced that the Reynolds' stellar music careers stem from my example of raw talent and dilettante lack of practice. They probably saw my future as the proprietor of a small town wine store while their futures evolved into world class musicians by virtue of hard work and innate talent. My advice: you can't do better than the Muir Quartet on the banks of the Madison on a July afternoon. Go back to the last paragraph and send Manny an order for tickets.

New Arrivals

The most appreciated new arrival is the arrival of Summer. The change of seasons is a welcome change to all sorts of outdoor activities including dining *al fresco*. We have some new offerings that suit summer:

Even though they aren't brand new, the wines from Horse Heaven Hills producer **Thurston Wolfe are great values and we have stocked up for summer. For a delicious white wine, the **Thurston Wolfe Pinot Gris-Viognier** blend (PGV) is perfect for summer evenings out on the deck. Viognier carries characteristics of peach and tropical fruit aromas that perfectly complement Pinot Gris' delicate perfume, moderate body, minerality, and higher acidity. The various aromas conjure the sensation of tropical islands with fruit of white peach, citrus and small hints of jasmine. The full bodied and balanced acidity finishes gently on the palate, satiating and cleansing as it unfolds. **(\$14.50)**

If you need a good wine for burgers or ribs, the **Thurston Wolfe JTW's Blend** will put a checkmark in all the boxes. The blend is 50-50 Zinfandel and Cabernet. We liked these two grapes because they create an uncommon blend of rare wine aromas and structural mouth feel. The combination includes dark fruit (cherry, cassis, strawberry and plum) and oak spice (vanilla and allspice). The balance and feel are extraordinary especially in a wine that retails for just **\$11.95!**

Another red that retails for **\$11.95 is the **Old Soul Pure Red**. This Cabernet-based red wine is a unique blend of rich concentrations and aromas of dark cherry, blackberry, licorice and a hint of spice. Pure Red is a luscious blend of Cabernet Sauvignon, Zinfandel, and Petite Sirah. Velvety tannins lead to a full

sensation on the palate. This wine is created with a great complexity of fruit and a long, lingering finish. Pair with steaks, barbecued meats, pork, chicken, duck, mushrooms, pizza, and pasta.

If you are looking for a wine to take camping or floating and you don't want to pack glass bottles in and out, we just got the **Rocky's Block Pinot Noir and the **Rocky's Block Cabernet Sauvignon**. Both come in 3 liter boxes (equivalent of 4 bottles) that are the bag-in-a-box design that keep the wine fresh for up to 30 days after opening. The wines themselves are rich in oak flavors, jammy on the palate and very approachable. What is really fun about these wines is that the 3 liter box is just **\$14.95**. That is four bottles for less than \$15!!

Folks searching for a white wine to go with a summer risotto, seafood appetizers or just as an aperitif, should look no further than the **La Valentina Pecorino. Scents of white flowers, exotic fruits like mango, pineapple and papaya tease the nose and palate. The palate is well balanced, showing a good freshness and mineral hints that fill the finish joining yellow fruits notes and a hint of honey. This is a superb wine for hot weather at just **\$18.95**.

Another newcomer to the white wines, is the **Ovum Big Salt White from Oregon. A Wine Club member and American Wine Society member alerted us to this earlier this month and it is definitely a wine for summer. Roughly half and half Riesling and Gewürztraminer, it includes small amounts of Muscat and other grapes. What's unique is the smorgasbord of AVAs, including grapes from Columbia Gorge, Elkton, Rogue Valley, Illinois Valley and Willamette Valley. Fleshy and nicely textured, floral orange aromas lead into a saline wine with a mix of cucumber, apple and green melon flavors. This is a perfect aperitif or a wine to sip while you watch the sunset. **(91 points Wine Enthusiast, \$17)**

One last newly arrived wine may not fit the hot dog and hamburger menu but is nevertheless in need of mention to Malbec lovers. We were able to get just 4 bottles of the **2015 Catena Zapata Argentino Malbec**. This amazing wine garnered **96 points** from Jeb Dunnuck, **95 points** from Robert Parker and **94 points** from Wine Spectator. A vineyard selection from the Uco Valley, the **2015 Catena Zapata Argentino** is 100% Malbec sourced from two old vine plantings and aged two years in new French oak barrels. This uber-sexy, opulent offers a rock star bouquet of blueberries, blackcurrants, smoked earth, chocolate, and tobacco leaf, with an almost Bordeaux-like minerality and earthiness that develops with time in the glass. Ripe, full-bodied, and plush on the palate, it

nevertheless has density and depth, with notable tannins, moderate acidity, and a great finish. It's a brilliant wine from this beautiful estate to drink over the coming 10-15 years. There were only 300 cases imported. **(\$119.95)**

If you would like to order any of the wines we listed today, just send an e-mail to bozemanwinegallery@gmail.com or give us a call at 586-8828.

Wine and DUI

Alcohol and driving do not mix. A month or so ago, I wrote an article that gave some rules of thumb about how much alcohol will get you a DUI. Of course, a ticket is the least dangerous and life threatening part of driving under the influence. Property damage, injury and death will all be more inconvenient than paying a ticket. So, let me be clear about drinking and driving: DON'T!!

However, there are some interesting statistics about drinking and driving that merit some mention in a wine newsletter. Under 8% of all DUI arrests involve a driver who had too much wine. Nearly 75% of arrests involved beer and the balance were related to consumption of spirits. Why is that? Booze is booze so why are wine drinkers less likely to get a ticket or be involved in an accident?

As with every picture, there are multiple angles. The demographic most often cited for alcohol related driving is the 26 year old and younger faction. Beer is inexpensive, plentiful, and more difficult to judge the effects. Wine drinkers tend to be older, more health conscious, more affluent, and more likely to consume wine at home and with meals. Simply put, if you are focused on a healthy lifestyle and consume wine with food and you stay home, the chances of a DUI are greatly diminished. If you are young, carefree, have an active night life, and lack the wisdom, judgement and experience of a more worldly person, your chances of being in public and behind the wheel increase after a few beers. The raw statistics bear out that supposition.

Don't shine your halo too quickly because as a wine drinker you are less likely to be ticketed or involved in accidents. There is no magical power involved. It all works the same: if you don't want to hazard a citation, injury or death, don't expose yourself to the risks. If you do drink wine, do so in moderation and never if you are driving.