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What's New in the Grapevine this week?

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July Wine Club Wines Due Friday

The historic Tuscany region of Italy has been a wine making hub since the 13th century. Our first red is from Castellani family, of Tuscan and Chianti Classico fame. The **2014 Castellani Sangiovese** is a great value and tasty crowd-pleaser. As the name implies, Castellani Sangiovese is 100% Sangiovese with plenty of wild strawberry and ripe red cherry flavors. Add to this Tuscan vino the aromas of molasses, cedar and Christmas spices from the barrel aging and you get a beautiful medium-full bodied wine with round tannins and a fruit forward, juicy finish. It will be perfect to pair with charcuterie, assorted cheeses, or oven roasted tomatoes and olives if you are really going Italian. Buon Appetito! **(\$17.50)**

The first white wine for July is the **2017 Bedouet Muscadet** (100% Melon grape). The wine starts out with organically grown grapes slowly squeezed in a pneumatic press. The wine is fermented in temperature-controlled tanks (~66 F.) using only naturally occurring yeasts. The result is a wine with nice straw color showing green hues. The nose is fresh and dominated by citrus notes: lime, grapefruit and a touch of flint. Light bodied with a crisp acidity and a lemon-salty finish, this summer white can be enjoyed with goat cheeses, roasted vegetables, savory dishes, oysters, and shellfish. **(\$15)**

Wine Club members who receive two red wines will get the **2017 Verso Rosso Salento** as their second red. This is a very full-bodied, luscious wine made with a small percent of 'appassimento', or slightly dried, grapes. The grapes are grown on two non-contiguous crus in the southern Italian province of Puglia. Rich and dark in color, the palate follows with vibrant spice flavors from the 6 months in Slovenian oak. It is a hedonistic experience that captures the polished side of native Negroamaro and Primitivo grapes. This wine is a natural with duck breast, olive tapenade and figs with soft cheese. **(\$16)**

If you are (or just want to be) a fan of the wines of Corsica, our second white is an excellent example. We loved the **2017 Terra Santa Vermentino** and it also boasts a

90 point rating from Wine Spectator. The whisper of sea air and the clay sedimentary soils leave their mark on the grapes, giving loads of white flower, citrus and stone fruit notes. It is a bright and distinctive white, offering lively lemon zest, honeysuckle, and tangerine notes mixed together with good zip. The wine is made in stainless steel tanks to preserve maximum freshness and is a perfect pairing with lighter dishes, fresh cheeses and shellfish.

Millennium Club members will receive the **2016 Sparkman “Kindred Spirit”**. This Columbia Valley Bordeaux-style red is made from Cabernet Sauvignon, Malbec, Merlot, and surprisingly, Syrah. Fresh and inviting, it sports aromas of cherry, mocha, plum, barrel spices, anise and herb on the nose. The fine tannins, soft and generous, wrap around a core of black cherry, mint, pomegranate and coffee flavors, dancing around the tongue. Elegantly complex and polished, it has expressive black cherry, mocha espresso and spice flavors that linger on the finish. **(\$33)**

New Arrivals

This isn't a wine that is new to the Wine Gallery, but one we have been without for a few months. We just got the **2016 Caparzo Sangiovese** back in stock. This Italian beauty shows bright ruby color with violet reflections in the glass. On the nose, this wine is intense, fruity, and spicy, with ripe blackberries, wild strawberries, spice and vanilla. On the palate, it is full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish. Sounds pretty good? Wait till you hear the price--**\$11!**

We also have two wines from South Africa. The **Storm Point Red** is a charmingly vibrant purple. Strawberry fruit puree, blueberry cobbler and wild rose aromas get your salivary glands going. Savor pure deliciousness with ripe plums and bright berry flavors abounding on the palate. Medium tannins lend backbone without interfering with the wine's approachability. Drink this with or without food but definitely pair with good company. It will get the party started. **(\$13.50)**

Also from South Africa is the **2018 Storm Point Chenin Blanc**. This wine is freshly packed with nuance, playfulness and discovery. It has a well-defined with a savory bouquet of lemon curd, white flowers, nectarine zest and a sprinkling of sea water. There is moderate viscosity and fine-lined acidity with a touch of peach skin and elderflower on the palate. The bright finish is persistent and lingering. This is a serious value and showcases the sophistication of South Africa's beloved and most widely planted variety, even at the price point of **(\$13.50)**.

Kerner is a cross between the German varieties Trollinger (Schiava) and Riesling. We have a wonderful example in the **Castelfeder Kerner** from the Dolomites in Northern Italy. This powerful white wine shows a straw yellow color with green reflections, a complex bouquet of lime, peaches and hints of mango. It has a wonderful mouth feel and structure without missing the acidity that gives it the freshness in the finish. This fragrant white opens with enticing scents of lime, tropical fruit and yellow peach. The aromas carry over to the racy, linear palate along with mango, grapefruit and ripe honeydew melon. Bright acidity provides balance. A very complex and versatile wine for summer that can be paired to many dishes. **(\$23.50.)**

Another Italian wine is the **Guerrieri Guerriero Nero**. This blend of Sangiovese, Montepulciano, and Cabernet Sauvignon is from the Marche. This intense ruby red wine has a firm structure and persistent finish. It is elegant and complex with scents of violets, vanilla, cacao, spices and tobacco. **(\$19.95)**

One last wine that is very interesting is the **Vitalonga Terra di Confine Rosso**. The **Terra di Confine** is produced with the Montepulciano and dried Merlot giving it an intense ruby red color with light purple hues. The nose is complex, with notes of cherry jam, small berries, nutmeg and cinnamon. In the mouth it is rich, persistent, caressing, with dense and pleasantly soft tannins. This is a wine of great richness, destined to last for years. **(\$18.50)**

Chilling Red wines?

Ask anybody in the wine business about the proper temperature to serve wine and they will come back with “Red wine, room temperature; white wine chilled.” There is a growing movement, however, to serve lighter reds at cellar temperature or around 55 F. If your cellar isn’t that cool, about 20 minutes in the fridge will get wine to that degree of chill.

We recommend that wines of light body, low tannin and low acid be served below room temperature. **Lambrusco**, for instance, has a light delicate sweetness that lends itself to appetizers and serving summer weight snacks.

Beaujolais, which is made from Gamay giving it low tannin and a fresh sour cherry character that is quite refreshing chilled. It is also a pleasant summer wine for grilled sausages and bistro style fare.

Pinot Noir is a versatile grape especially when made in the New World, fruit forward style. Try Oregon Pinot Noir slightly chilled with grilled salmon and a summer salad.

Sicilian **Frappato** has fresh strawberry notes, minerality, and an appearance of a dark rose’. Like rose’, Frappato does well slightly chilled with a variety of foods.

Barbera is another Italian varietal that does well as a quaffable accompaniment to tomato dishes like pasta and pizza. It is a simple wine that shows off its tomato like flavors and really shines when paired with garlic spiced dishes. Fifteen to 20 minutes in the fridge is ideal to put a slight chill on this one.

If you chill a bright, fresh, juicy, jammy **Zinfandel** from the Central Valley of California, it brings out the fruit forward characteristics that make this wine a crowd favorite for barbecued burgers, steaks and chops. The low 60’s F. really make Zinfandel a good wine for summer.

Grenache is similar to Zinfandel in that some are dry, robust and complex. Others are juicy, playful and simple. Spanish Garnacha from old vines tends to be riper and more approachable when it is slightly chilled. Try one at you next cookout.

Don’t just assume that all red wine should be served at room or cellar temp. Cool down one of the styles above, and you’ll quickly find that this age-old assumption may have some surprising exceptions.

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.