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What's new in the Grapevine this week?

- **June Wine Club Available Friday**
- **Father's Day is coming!**
- **Summer events**
- **Drink and (sex) drive**

June Wine Club Available Friday

It has been a while since we've had a Pinot Noir for a Wine Club selection so I was thrilled to find the **2017 Evesham Wood Willamette Valley Pinot Noir** for this month. Our first red opens with lovely ripe red fruits on the nose with hints of autumn leaves, dried earth, black tea, blueberries and floral perfume. Light to medium-bodied, it has great concentration of rich, ripe fruits with bramble berry accents and firm, chewy tannins and a wonderful freshness that carries into a long finish. This could be the best Evesham Wood Willamette release since the fabled 2010 vintage. In my estimation, it's a mystical combination of the 2010 and 2015 vintages, the best two of the past decade. It is a perfect match for grilled salmon. While this wine retails at \$22 at the winery and on internet retail sites, we have it for Wine Club members at just **\$18.50**.

The first white for June is the **2016 Maurice Schoech & Fils Côtes d'Ammerschwihr White** from Alsace. That's a mouthful of name and a mouthful of wine! We have always wanted to have an Alsatian white in the Wine Club and here we go! The wine itself is a blend of Pinot Blanc body and a dollop of Muscat for aromatics. It starts with an earthy, mellow and ripe notion of pear on the nose, joined by pleasantly spiky lemon zestiness. It is the lemon freshness that takes the lead on the slender, dry palate. This wine is clean, vivid and delicious. Pour Pinot Blanc with cheese-based dishes; Pinot Blanc also go nicely with light foods like chicken breasts or flaky white fish in a simple sauce. 90 points Wine Enthusiast. **(\$15.50)**

Our second red is the **2015 Diaz Beyo Crianza Ribera del Duero**. Wines from Spain's Ribera del Duero are predominately Tempranillo. The "Crianza" designation means the wine was aged 12 months in French oak barrels and one year in the bottle before release. Rich and lively, it has a thick texture which carries the ripe flavors of currant and blackberry, backed by licorice and vanilla notes. Firm tannins and fresh acidity keep it balanced in a generous and exuberant style. This wine has the "bones" to

cellar for another 5 or 6 years but I couldn't wait that long. Both James Suckling and Wine Spectator rated this wine at 90 points. It retails on line for \$23 but the Wine Club has it for just **\$16.50**.

Wine Club members who receive two white wines will receive the **2017 Florensac Chardonnay** from Southern France. Pale yellow in color with brilliant green flecks, it has a concentrated and complex nose combining aromas of exotic fruits (pineapple) and white flowers. On the palate the wine is full-bodied, velvety and expresses aromas of tangy citrus fruit and creamy tropical notes before the supple and rich finish.
(\$12.50)

Millennium Club members can look forward to a delicious red Burgundy. The **2016 Faively Mercurey** received **93 points** from Wine Spectator. Purity is the hallmark of this sleek red, whose vibrant structure marshals the flavors of cherry, raspberry and currant to a lingering conclusion. Balanced and focused, it finishes gracefully with berry, orange zest and spice notes. Drink now through 2030. 1,975 cases imported.
(\$34)

Last minute Father's Day suggestions:

I know this will sound like a bunch of generic suggestions, but if you come down to the Wine Gallery, you can find some pretty good Father's Day gift selections. It won't be too soon to start looking; Father's Day is June 16.

A nice bottle of wine is a good way to show your appreciation for Dad. Wine is meant for sharing and sharing a good wine with family is a celebration in itself. We have 1600 labels in stock and Bozeman's best selection. There has to be a wine that Dad will like on our shelves.

If Dad loves to cook over fire, you might want to check out some of the great marinades, rubs, barbeque sauces, and spicy concoctions we have at the Wine Gallery. We carry a full line of Olivelle oils, balsamic vinegars, spices, rubs and flavored salts.

On a similar note, we have picnic back packs that hold glasses, plates, silverware and other accoutrements to take on a hike or share a picnic sometime this summer. A Gwynn Inlay corkscrew is a manly gift presented in its own wooden box. It is a timeless treasure and one that is custom built here in Montana.

Dad isn't just a Father on Father's Day so think about a Wine Club membership. You can show him how much you appreciate and care about him with a monthly reminder of good wine, and a weekly newsletter.

If your husband or father just likes to putz around looking at cool stuff, just send him down to look at what we have. Send him armed with a Gift Certificate and you may find out how much he really loves to shop.

Summer events

I can't be the only one who is anxiously awaiting the best season of the year in Bozeman—SUMMER!! After a seemingly endless parade of cold and snowy or cold and damp days, I am ready for the sun to come out.

One of the sure signs of summer is the first **Art Walk of the year. It happens on the second Friday of the month so circle the date for June 14 at Miller's Jewelry. Not only will it be the first Art Walk of the Year, Ses and Jenny will mark the occasion by celebrating the **Grand Opening** of their new location at 35 West Main. Art Walk happens on the second Friday of the month so keep the date for June 14 at Miller's Jewelry. It takes a lot of work to move a landmark and the result is absolutely beautiful. Please come see the new digs and celebrate with us. The folks at Miller's will thrill you with gems, rings, bracelets, necklaces, watches, heirloom pieces and a huge array of Yogo Sapphires. I will be there with a grand selection of tasty wines and celebratory libations to mark the new tradition at 35 West Main. The Art Walk starts at 6 PM so come by, check out the new location and have a few sips of great wine.

** Our tasting scheduled for June 6 with Rosenthal Wine Importers **is sold out**. When you look at the value of these great wines paired with the delicacies of the Food Studio, it was just too much to contain. Stay abreast of when these great wine tasting events come up and get your reservations in early.

Drink and (sex) drive

So when it comes to alcohol and sex, the best prescription is opening and splitting a bottle of red with your partner. It's the perfect amount for you to each have a glass or two and experience the positive effects the combination of wine and sex can deliver, with a smaller chance of the negatives

It's at the level of about one to two drinks, when most people report feeling the most pleasure. Alcohol stimulates the receptors in our brain, and at one or two drinks in, that slight buzz and warm feeling aren't being overwhelmed by the feelings of dizziness, nausea and even depression, which can set in after consuming a good bit of ethanol. It's also at this light level of alcohol intake when we're most likely to perform our best – drinking and driving is not the only thing you should avoid when drunk.

And while all alcohol in moderation helps a bit when it comes to sexual pleasure and desire, none has more benefits than red wine, both for males and females. For women, red wine causes the sex drive to be even more pronounced than with other drinks, at least according to a recent Italian study which discovered that the compounds in the wine actually enhance levels of sexual desire in the fairer sex. What the researchers uncovered was that the red wine specifically increased blood flow to women's erogenous areas, which in turn led to increased levels of desire. The

researchers were quick to point out, however, that after more than a drink or two the other effects of alcohol began to take hold, which led to a less pleasurable experience. Moderation, it seems, is key.

For men, not only does a drink or two loosen things up and increase blood flow to essential areas, but red wine also seems to increase levels of testosterone in the blood, a necessary hormone when it comes to male sexual arousal and “appetite.” Not to get too geeky but here’s what happens: Normally a male’s body rids itself of testosterone when an enzyme called UGT2B17 attaches specific molecules to testosterone, enabling the body to identify it and get rid of it through the urine. But when consuming a glass of red, a compound inside the wine called quercetin effectively blocks UGT2B17, preventing the body from excreting it, and thereby raising levels of testosterone in the blood. However, just as with women, a few too many drinks and all alcohol, including red wine, can have the reverse effect, lowering testosterone and decreasing the sex drive. What did we say about moderation?

Just remember: to get into the mood and perform your best, a little wine is a good thing for your love life.

New Arrival

This week we got an extraordinary wine from the Loire River in France. The **2018 Etincelle Sauvignon Blanc** originates in the Touraine region of the Loire River Valley just west of Sancerre. Nearly 80% of the grapes grown in Touraine are Sauvignon Blanc and the wines share the crisp fruit notes of more well-known Sauvignon Blancs from Sancerre and Pouilly-Fume. Harvested at optimal maturity to produce the best balance in the finished wine, the grapes are selected as they arrive in the cellar, then pressed and fermented in temperature controlled stainless steel tanks. Aging on fine lees adds more body and refinement before it was bottled this spring.

The **Etincelle Sauvignon Blanc** is rich and fruity, surprisingly opulent and luscious for Sauvignon Blanc. It will pair well with grilled fish, charcuterie, or spicy sausage. It is also one of the rare wines that go well with the “Three A’s” --- asparagus, avocado and artichoke. The best part? It is about half the price of a mid-range Sancerre at just **\$12.95**. Don’t miss out on this great value for the summer!