



Volume 14, No.21 (published by the Wine Gallery, Bozeman, MT) **May 16, 2018**

What's new in the Grapevine this week?

- **Last tickets available for tonight's tasting**
- **Madison Valley Ranch Spring Dinner**
- **Summer events**
- **See you later!!!**

Annual Extraordinary Wine Tasting Tonight

In just a few hours today, **May 16th**, the Wine Gallery will present our annual **Extraordinary Wine Tasting** on the mezzanine of the Baxter Hotel. Winemakers, executives and winery owners will be on hand at 6:30 PM tonight to give up close and personal information on over 50 wines. Bring your notepad and pencil, there will be plenty of great wines at great prices to stock you cellar for summer. Chef Eric Stenberg will cater the evening, so look forward to great morsels to accompany the great wines. The cost for tickets is a mere **\$49** and we still have a few left. You may reserve seats by calling us at 586-8828 or by e-mail at bozemanwinegallery@gmail.com.

Madison Valley Ranch Spring Dinner

After having experienced the beauty and hospitality of the Madison Valley Ranch earlier this spring, I was delighted to be presented a chance to offer two more wine dinners at this gorgeous venue on May 18th and 19th. The Madison Valley Ranch sold out every seat for our last dinner and they would love to have another congenial group come by for a great evening next month. Choose either night for a great "done with winter" getaway.

The Madison Valley Ranch is located across the Madison River from Ennis in Jeffers, Montana. This beautiful setting won the Lodge of the Year from Orvis in 2015 and I can see why. There is a pond and a creek where you can practice your fly casting and it is a short walk through the Channels to the Madison if you prefer to river fish. At dusk we watched ring neck pheasants, sand hill cranes and osprey fly by serenaded by meadowlarks. In the adjacent field a moose family made daily appearances (I have pictures!) and we were lucky enough to see a herd of deer foraging as we ate.

Our dinner was prepared by Chef Matt Pease who stoked his creative energies to bring out dishes made with a variety of locally sourced victuals. I came up with some delicious wines to pair and I would say, in all false modesty, it was one of the best dining experiences in Madison County.

Jeanie and I (as well as some other folks from Bozeman) employed a strategy of staying at the lodge overnight instead travelling back in the dark. Believe me, the accommodations are first rate. The good news is the Madison Valley Ranch has a special \$125 lodging deal for those who stay over (just mention the Wine Gallery dinner). It really can't be beat for a fun night away from the city. As a bonus, in the morning, we were served a delicious breakfast with some of the best coffee I've had in years.

If you just want a ticket for dinner, it is \$89 including everything. Call us for the wine dinner only option at 586-8828 and we will get you a seat. If you wish to book the dinner and lodging package, I would suggest a call to the Madison Valley ranch directly at 800-891-6158. Call soon, the last event sold out quickly.

Want a quick preview of their proposed menu?

1st course – Trio of Crostinis --Pickled Rhubarb – Smoked Trout, Asparagus, & Parmesan – Local Greens & Mascarpone served over house-made baguette. *Served with Antech Emotion Sparkling Rose-- Bubbles are a festive way to start any dinner. The Antech is especially flexible in that it complements all of the flavors in the three Crostinis.*

2nd course – Morel Mushroom Gnocchi--Hand-made gnocchi served over a foraged Morel mushroom ragu. *Pairing for this Italian dish is the Guirriardi Rizzardi Valpolicella. This red from Northern Italy is often paired with mushroom dishes in its native land. The dry fruit and tangy finish are the perfect reflection for this dish.*

3rd course – Milk Braised Pork Shoulder stuffed with sage and house-made sausage *Tres Picos Garnacha- Spanish Garnacha is paired with pork*

dishes in almost all regions of Spain. Old vine wines like the Tres Picos Garnacha fit perfectly with herbs and spices on this plate..

4th Course – Spring Roasted Lamb. Spring lamb with spring onions and fava beans, finished with an Italian salsa verde. *Our Pairing for Montana lamb is the Blacksmith Syrah Blend. This blend from Washington State combines the dark Syrah fruits of blueberry and blackberry with rich black cherry flavors of Merlot. This proves the rule: Red wine with red meat.*

5th Course – Ricotta Pana Cotta. House made Ricotta cheese Pana Cotta finished with toasted hazelnuts and a balsamic-huckleberry compote. *Who wants dessert? How about the Cleto Chiarli Centenario Amabile-- This is a sparkling Italian wine that is a little on the sweet side. But it is dessert, right?*

Summer events

Art Walk is on again this summer. Art Walks occur on the second Friday of the month June through September from 6 to 8PM at art galleries and businesses displaying artwork located along Main Street and at the Emerson Center for Arts and Culture. You can also keep an eye out for local musicians playing music as your stroll Main Street in Downtown Bozeman. More good news is that Miller's Jewelry will again be hosting the Art Walk crowd each month. Miller's is the Bozone and Bozeman Magazine Best Jeweler and they earned it outright by providing the best products and outstanding service at the right price. I say this every time, but it is not just pieces of jewelry they sell, there are also works of art.

One of the ways you can tell how Miller's cares is by how they treat the Art Walk crowd. They focus on a great shopping experience so at every Art Walk, the store gets filled up with shoppers who love good service, great jewelry and exceptional wine. Come in, have a sample or two and peruse the counters. We will be there to make sure you have the best wine at the Art Walk. **Our first Art Walk will be at 6PM on June 8th.**

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 14th, Trinity Episcopal Church in Jeffers will host the Muir Quartet at a fundraiser for their 150th Anniversary. After the concert there will be artisan foods and a selection of premium wines. 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. 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.

Grapevine for next week

Can anyone remember a time when you couldn't trust anyone over thirty? Every time I tell Jeanie my memory is as sharp as it was when I was twenty, she says, "Yeah, I know. You told me that five minutes ago."

Like good wine, we are all mellowing with age. Jeanie retired from being a damn good nurse (ever since 1976) at the end of last month so we are going to squander the inheritance of our nieces and nephews on a trip to France this month.

For what it's worth, both of us are probably inflicting horrible pain on French ears with our version of their language at right now, but we are delving deep into the history, art and architecture of the Loire at this very moment. As a consequence, there will be no *Grapevine* next week. Watch for the preview of June Wine Club on May 30th