



Volume 13, No. 18 (published by the Wine Gallery, Bozeman, MT) May 10, 2017

## What's new in the Grapevine this week?

- **Extraordinary Wine Tasting Next Week**
- **Rosé Basics**
- **Ticket winner for "Tosca"**
- **Opportunities**
- **Delicious wines pairings for grilling**

## Extraordinary Wine Tasting Next week

\*The **2017 Extraordinary Tasting event is set for Wednesday, May 17<sup>th</sup> and we will be graciously accommodated by Riverside Country Club.** (You don't have to be a member at Riverside to join the hospitality and tasting so don't let that stand in the way of an educational and fun experience). With our next wine event at the Madison Valley Ranch already sold out, this may be the last time to do some tasting and shopping for new wines for the summer.

Last year we brought nearly 50 wines to taste from domestic and imported wineries. The response was overwhelming as wine tasters got the chance to taste wines and consult with winemakers **before** buying. I know I say this a lot but if you are going to buy wine for summer, the opportunity to find the wine you want is our Extraordinary Tasting. Whether you want a patio sipper, a picnic wine, or just a big red for a steak from the barbeque you will have a chance to audition some great candidates on May 17<sup>th</sup>.

This annual wine tasting is staffed by winemakers, senior winery personnel, wine marketing professionals and our great suppliers. For interested wine consumers, this tasting is the most informative of the events we do each year. We plan on showing wines from Washington, Oregon and California as well as the best of European and Southern Hemisphere wines. Tickets are on sale for \$69 each. This price includes the wines, scrumptious small plate delicacies from Chef Sanford Isobe's kitchen, full service by the Riverside staff, and gratuity.

To order tickets, call us at 586-8828 or send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com).

## Rosé Season

The return of sun and warm weather means the return of rosé season. Even though it has been steadily popular all year round, the vast majority of rosé is consumed between Memorial Day and Labor Day.

Rosé differs from red wines in that contact with the skins during the winemaking process is limited to hours rather than days. The most common method to produce Rosé is to let crushed red grapes stay in contact with skins for a short period of hours. The juice is then separated from the skins and the pink juice is finished into Rosé. This limited maceration time is the method used in many of the dry pale pink Rose' offerings from Provence, Oregon and Italy.

Another method used to make Rosé is to bleed off some of the juice early on in the red wine production process. This is less common method is called “Saignee” and results in fuller richer pink wines. If this method appeals to you, we have Rose’ made of Syrah, Cabernet Sauvignon, or Petit Verdot that would interest your palate.

There is one more method that bears mentioning and that is the “blending” method. In this style of Rosé a bit of red wine is blended into white wine to give it a pink color. This method is most commonly used in sparkling wines.

This year, Tiffany has expanded our selection to include Rosé from grapes such as Pinot Noir, Cabernet Sauvignon, Petit Verdot, Grenache, Sangiovese, Grignolino, and Syrah. We have Rosé from California, Washington, Oregon, South Africa, Spain, France, Italy, Portugal, Austria and Australia. Summer is here and we have plenty of great Rosé wines to pair with hot weather menus.

## **May Celebrations (A Reminder)**

My father was fond of saying “There can never be too many celebrations!” It seems like May is full of good celebrations and we are here to make those celebrations memorable.

- **The week of May 8<sup>th</sup> is Teacher’s Week.** Everyone’s life has been impacted a teacher in some positive way. We all have relatives and friends who are teachers. I really can’t name a profession that requires so much education, so much dedication, or so much inspiration as teaching. As much as those attributes are admirable, I can’t think of another more thankless or undercompensated position. These dedicated folks teach our children everything from the ABC’s to Chinese Algebra. Often they spend their own money for classroom materials and their overtime work is rarely included in their paycheck. Take a minute to thank your best teacher, your sister or brother, or the teacher of your child for doing the honor of passing on our science, art, languages, culture, and history. They might even appreciate a nice bottle of wine or a gift basket! Call us or come in and we’ll make it happen.
- **Mother’s Day is May 14<sup>th</sup>.** Mothers have done everything for us. They bore us, fed us, spanked us, trained us, comforted us, counseled us, and encouraged us. They did that EVERY day-- even on Mother’s Day. Not to plug the wine business too much but one wag said that giving your Mom a bottle of wine is a good idea because you are the reason she drinks in the first place. No, in a semi-seriousness, Mom deserves the flowers and a mimosa (or two) with that Mother’s Day Brunch. If you want to really give Mom a great gift, give her a gift certificate to the Wine Gallery. She can pick out her favorite wine, gourmet treasure or wine gadget and you still get the appreciation and the credit. You might even rate “Favorite Kid” status and get your photograph on her refrigerator door.

## **Intermountain Opera’s “Tosca” Ticket winner**

Every year we advertise in the Intermountain Opera performance program and every year, they send us a \$100 voucher for tickets. Jeanie and I are already season ticket holders so it has been our tradition to run a free raffle for the voucher.

This month, Intermountain Opera will present Giacomo Puccini’s “**Tosca**”. This opera has it all! I guarantee that you will recognize the music and be able to hum it the next day. But you know opera isn’t just about music. There is plenty of drama with one of the all-time villains trying to put the moves on our heroine Tosca while her lover Mario is in the next room undergoing a rigorous interrogation. The visual arts are well represented as well as the dramatic arts. The sets are from New York and Tosca’s costume was custom made for her performance. One last word about the plot (and this is NOT a spoiler alert): stick around for the last scene. You will never forget it.

***The winners of the voucher are Bob and Jan Beekman.***

## Opportunity

**\*On July 8<sup>th</sup> the Museum of the Rockies will present its Annual Wine and Culinary Classic.** Every year members of the Wine Club have volunteered to pour wine for the patrons. This year there are a few new wrinkles that may make the event more enticing for volunteer pourers.

First of all, one week before the event, you will be introduced to the wines at your table and given instructions on pouring. In the week in between your training and the event, you will be able to familiarize yourself with tasting notes, vineyard information and winemaking facts provided by your local wine professionals. On the evening of the event, you should sound like an expert. Talk the talk and walk the walk!

The night of the event, pourers will have order forms at each table and the pourers who sell the most wine will receive a grand prize. Even if you don't win, there will be a reward of one bottle of the fabulous wines we pour that evening. You may even get to taste a few of the wines at the end of the evening.

The Wine and Culinary Classic will take place Saturday, July 8<sup>th</sup> so mark your calendar.

If you wish to sign up as a volunteer pourer, just send an e-mail to me ([doug@bozemanwinegallery.com](mailto:doug@bozemanwinegallery.com)) or give us a call at 586-8828.

## Delicious Wines for Grilling Season

I know I am a bit premature to be heralding summer already but doggone it, warm weather here. Summer is grilling season for our household. Grilling is our favorite season because it gives us a chance to enjoy the beautiful sunsets and great views of the Tobacco Roots and Bridgers from the deck while enjoying summer fare and a good glass of wine.

One of the benefits of dining *al fresco* is that everything tastes good. When we are camping even dehydrated packaged meals taste pretty good just because they are consumed in the fresh air. Dining on the deck seems to add that extra flavor and level of enjoyment to food without even resorting to the dehydrated mixes.

I have a few summer suggestions for pairing grilled foods with wine:

**Burgers.** American Zinfandel pairs well with the all-American burger. The spicy notes and bramble berry flavors showcase the charbroiled burger to a T. Try **Four Vines Old Vine Zin (90 pts. Wine Enthusiast \$11.95)** with charcoal broiled burgers or **1000 Stories Bourbon Barrel Aged Zin (\$18.95)** with a juicy burger topped with a slice of cheddar.

**Chicken.** The great thing about chicken is that it is versatile in style of preparation. Some folks like to use a tomato and barbeque flavored sauce and marinade while others like the lime, garlic, and cilantro Caribbean style. Others just like the flavor of apple wood smoke or the crisp outer skin that comes with plain chicken on the grill. For the tomato/barbeque lovers, the **St. Roch Chimiers** from the Wine Club would add some spice and set off the smoky flavors. The **2014 Yamhill Pinot Blanc (\$17.95)** will taste extra good with the Latin barbeque. Try the **Cuvee Louis Gascone (\$11.50)** goes with almost any style grilled chicken.

**Steaks** Attempt the **Zero One Sauce Blend (\$14)** from Washington for richer, fattier cuts like rib eyes and T-bones. The **Austerity Pinot Noir (\$14)** is a good match for lean sirloin or London Broil. Just about anything tastes good with a New York cut so try the **Smith and Hook Cabernet (\$20)** or the **Little James Basket Press (\$14.95).**

**Ribs.** There are more ways than one to start an argument but one of the surest ways is to start bragging about how your barbeque sauce is the finest on earth. The folks who like the peppery Southwestern style should try **Montinore Borealis (\$14.95)**. If your taste runs more to the smoky mesquite style, the red full-bodied **Tres Picos Garnacha (\$17.50; 92 points Wine Advocate)** is a perfect fit.

**Grilled pork.** **White Knight Viognier (\$12)** is a really good match if your grilled pork is spiced with a little garlic or if you are using apple wood to give it a smoke flavor.

**Sausages.** Grilled Brats or flavored sausages taste great on the grill. For German Bratwurst, Riesling and Gewürztraminer match well to the spices. Italian sausages with anise and clove taste really good with **Valpane Barbera Rosso (\$15.50)**

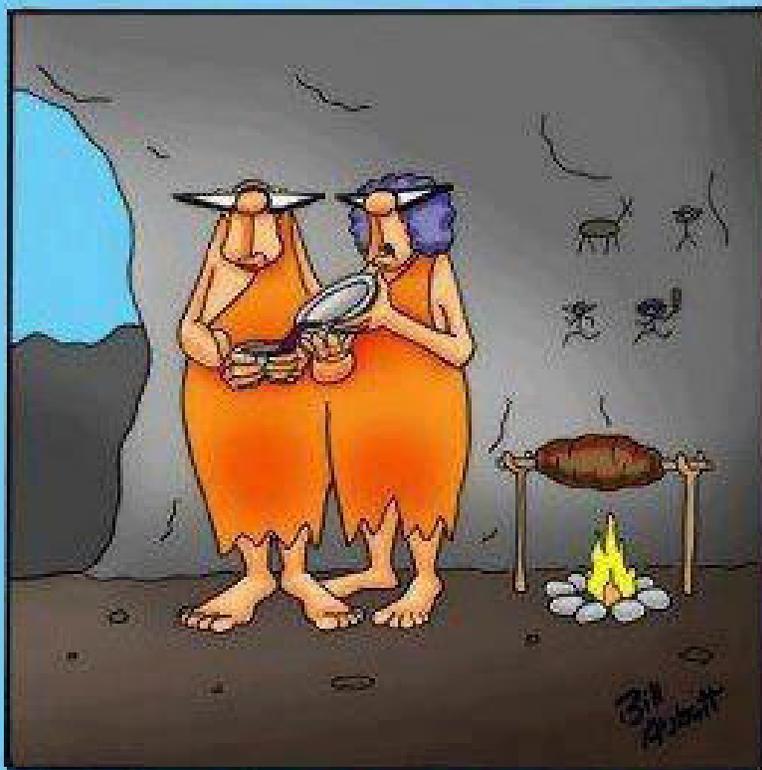
**Grilled Lamb** One of my favorite items to grill is lamb. Smoke from the grill and the slightly charred edges of the meat call out for **Eberle Syrah (\$22.95)**. This big dark wine with its muscular body, smoky nuances and black fruit match the rich gamy taste of lamb. **Foundry Red from Walla Walla (\$19.95)** is a little lower in acid so you may want to go easy on the mint sauce if you open a bottle for your grilled lamb.

**Salmon** Pinot Noir is the classic match for grilled salmon. If you use one of the Wine Gallery Alder Wood Smoke Bombs while your salmon is cooking, you will have one of the best food and wine pairings ever invented. The **Black Magnolia Pinot Noir (\$18.50)** is all red fruit with tangy earthy notes that will make you wonder how the white wine with fish rule was ever invented.

**Shrimp** Aussies say Shrimp on the barbie match nicely with chilled **L'ecole #41 Chenin Blanc (\$17)** or **D'Arenberg Hermit Crab**. Both of these white wines have the aromatic fruit that sets off the slightly sweet flavor of grilled shrimp. Actually almost all slightly fruity whites will go well with shrimp. If you are butter basting your shrimp, you can try an un-oaked Chardonnay. For red pepper and hot sauce, Riesling or Gewürztraminer might taste pretty good.

No matter what you grill, you can always come by and ask for a wine pairing for you best recipe. **To order any of these wines, just call us at 586-8828 or send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com).**

## WINE PAIRING IN THE STONE AGE



“Simple rule of thumb; if it tries to eat us, serve with red. If it runs away from us, serve with white.”