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

- **New arrivals**
- **Art Walk this Friday**
- **Summer Solstice Wine Dinner June 23**
- **Red wine for dental health**
- **Wine crates for sale**

## New Arrivals

We just received our first case of the **2014 Lafage Cotes Catalanes Nicolas**. Aged in large oak barrels, the **2014 Cotes Catalanes Nicolas** is 100% Grenache from the rolling hills and gravel soils in Southern France. It represents an incredible value, boasting fabulous notes of black raspberry, licorice and crushed violets to go with medium-bodied richness, fine tannin and a supple, pretty profile on the palate. This is far from an over-the-top fruit bomb and it has real class and elegance. Buy it by the case and drink it over the coming 2-3 years. **(\$16.95)**

Last week at the Wine Dinner at Madison Valley Ranch, we got to try a couple of new wines paired with classic dishes. We had the **2015 Isenhower Roussanne** with a Wild Halibut simply prepared with hazelnuts, lemon and olive oil. This Barrel Fermented Roussanne is limpid, with a light yellow hue. It has aromas of cardamom, mango skin, green tea and papaya. The Roussanne tastes of tropical fruit, demonstrates a natural acidity, and a hint of barrel fermented creaminess. The Isenhower Roussanne goes well with mild flavored halibut but also with crab, shrimp or Asian cuisine. **(\$20)**

For dessert Chef Matt presented a Dark Chocolate Budini Tart. My rule of thumb for wine pairing with chocolate is the wine must be sweeter than the chocolate. A few weeks ago, we got rave reviews of the **Delgado Zuleta Pedro**

**Ximenez Sherry** at our Extraordinary Wine Tasting. Delgado is regarded to be the oldest Sherry producer in Spain. So for our dessert, we paired their lovely bronze colored sherry made from the Pedro Ximénez grape. Bright aromas and flavors of raisins, brown spices, and fruitcake come from the glass. A satiny, lively, sweet medium-to-full body and a tingling, complex palate of orange marmalade, honey, and spiced apples gives way to silky tannins and light oak on the finish. Creamy and thick on the palate, this PX would be a knock out with a sweet apple or pumpkin pie.

### **Art Walk at Miller's this Friday**

Every summer Bozeman hosts its downtown Art Walk on the second Friday of the summer months. The Art Walk officially starts **at 6:00 PM this Friday, June 9th**. The weatherman says it will be a beautiful night with a chance of showers (bring a jacket) so plan to come to Downtown, see great art and sample some great wines.

The folks at Miller's are artists in their own right creating beautiful rings, necklaces and bracelets from precious metals and precious stones. This month, take a look at their array of **pearls**. Miller's has pearl earrings, bracelets, and necklaces. The pearls come as freshwater, South Sea, yellow pearls and black Tahitian pearls. You can't imagine the different and beautiful configurations they have created! You might even check out the extensive estate and heirloom jewelry to find a pearl in a one of a kind setting.

As is our tradition, I will be at Miller's Jewelry in the heart of Downtown at Tracy and Main. We plan to sample 6 terrific wines to kick off summer in Bozeman. Come on downtown and join the Art Walk!

### **Summer Solstice Wine Dinner**

For the last few years, the Food Studio has hosted a **Summer Solstice Wine Dinner**. This year it will be on Friday, June 23<sup>rd</sup> which was the closest we could arrange to coincide with the actual celestial event. We have waited a long time for summer and now the beautiful sunsets and warm days are upon us. Chef Wendell at the Food Studio has put together a stunning array of locally sourced and decidedly delicious small plate recipes to stir your soul and provoke a little appreciation for Montana in the summer.

It wouldn't be complete without the wine pairings. We have whites, sparklers, rose' and some delicious red to accompany our mid-summer feast. Food, wine and gratuity are included in the **\$89 ticket price**.

There will be 40 seats available so give us a call at 586-8828 or send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com) to reserve your seats. If you would like a preview of the menu and the wine pairings, check our website in a week or so.

## **The best is always the cheapest**

Last week we filmed a new TV ad and the first words of copy had to do with wine being fun and not intimidating. Before I owned the Wine Gallery, I would stand in front of the "wall of wine" in a grocery store not knowing where to start. I felt like I had to be like a certain British 007 spy who can tell you the label and vintage of anything ever bottled. However, like for most folks, that just isn't realistic. There are over 1500 labels at the Wine Gallery alone and another 50,000 available in the Montana market. We have labels written in Japanese, French, German, Hebrew, Spanish, Italian, Georgian and Portuguese and that by itself can be intimidating and confusing. There are over 100 grape varieties represented in our store and only the bravest of customers attempt to pronounce all of them.

Back when I was a wide-eyed consumer, I couldn't hazard a guess on what would taste good with Blaufrankisch or what to serve with Muller-Thurgau. If you don't have an idea either you can just relax. You don't come to the Wine Gallery to impress us; it's the other way around. It is our job to know all the different wines. It is our job to know the labels, the food pairings, the ratings and the taste profiles. Those resources are unmatched at any grocery or drug store in town.

Wonderful wines are available at every price point and we are here to make sure you spend your hard earned money on something better than a guess. I mean, how do you know what furry critter on the label means for what is inside the bottle? We can make good suggestions for your requirements for burgers on the grill to what to serve when your daughter the princess gets married.

I think it was Benjamin Franklin who observed that "the best is always the cheapest". Part of being the best wine store is knowing what YOU like and matching your wants and needs to the best wine available. Developing a relationship with the Wine Gallery and our staff will put the fun back in wine shopping and take intimidation out of the picture. Service is what we sell; wine is just the vehicle.

## **Brush, floss and drink a glass of red wine**

A few years ago, I reported on a study at Oregon State University that showed that white wine was as effective a germ killer as Lysol. I assumed that the alcohol was the antimicrobial agent, but it turns out that de-alcoholized white wine was just as effective in killing germs on countertops and other kitchen surfaces. So what does that have to do with teeth? It turns out red wine is an effective antibacterial agent itself whether straight from the glass or in the de-alcoholized version.

Wine Spectator magazine published another article that points out another health benefit of wine. Previous research has suggested that wine, largely because of its acidity, can erode tooth enamel. But a new paper in the *Journal of Agricultural and Food Chemistry* claims that red wine has antimicrobial properties that may prevent periodontal disease and the loss of teeth.

Teeth are especially susceptible to bacteria—once a microorganism latches onto a tooth, it's liable to stay there, producing high levels of acid, which over time demineralize teeth and can lead to disease. Scientists have been looking for an effective antimicrobial application for the mouth with as few side effects as possible. (Some existing remedies can dull one's sense of taste.)

For this study, researchers from universities in Madrid and Zurich used a biofilm model—a collection of microorganisms that resemble human dental plaque, to which they added five species of bacteria that could cause mouth disease. Since polyphenols have been known to combat bacteria, the scientists applied red wine, de-alcoholized red wine, red wine with grape-seed extract, water and a 12 percent ethanol solution to the biofilm.

Their results revealed red wine with added grape-seed extract as the most effective antibacterial agent, fighting three of the five bacterial strains. The red wine, both dealcoholized and not, proved effective against two of the strains.

## **Wood Wine Crates**

We currently have some wooden wine crates in stock. They are great for storing wine, transporting picnic supplies, or for any general purpose storage. We have them priced at **\$5 each**. Sorry, no on line orders. The crates are all slightly different --- we want you to pick the one you want when you come by the store.