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

- **Summer Solstice Wine Dinner**
- **Museum Wine and Culinary Classic**
- **Wine Statistics**
- **Whites for summer**

## Summer Solstice Wine Dinner

For the last few years, the Food Studio has hosted a **Summer Solstice Wine Dinner**. This Friday, June 23<sup>rd</sup> is the day 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 six or seven locally sourced and decidedly delicious small plate recipes to stir your soul and provoke a little appreciation for Montana in the summer.

I saw a preview of the menu and I saw words like “local morels”, “wild asparagus”, “smoked jowl tortellini”, “wild salmon”, “lamb New York with summer truffle bouillon”, “smoked potato”, “leek frittata”, etc. thrown around with abandon. I wouldn't miss this and neither should you.

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**. You can't find a deal like that anywhere.

There are still tickets 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 more complete preview of the menu and the wine pairings, check our website or e-mail us at the address above.

## **Museum of the Rockies Wine and Culinary Classic**

If you haven't called for tickets to this year's Museum of the Rockies Wine and Culinary Classic, you'd better move it up the priority list; well over two thirds of the seats have been sold already. This is Montana's premier wine event and will feature Master Sommelier Richard Betts as Master of Ceremonies and featured vintner. There will be close to 80 premium wines to sample while noshing on hors d'oeuvres prepared by Bozeman's best chefs and caterers. Live and silent auction items look fantastic and will certainly add great fun to the evening.

Through the generosity of our community in ticket sales, sponsorships, and auctions at the events, MOR raises integral annual operating funds, allowing them to continue world-class exhibits, programs, children's activities, educational outreach, as well as conduct scientific research.

We still need a few people to volunteer to pour wine at the event. We will give you the pouring lessons, some facts about your wine and a few words of wine patter to help you along. Please contact me at 586-8828.

If you are interested in attending, donating, or sponsoring this event, please contact us at 406.994.1998 or [events@montana.edu](mailto:events@montana.edu)

## **Wine Statistics for 2016**

Wine shipments to the U.S. from all production sources — California, other states and foreign producers — grew to 399 million cases in 2016, up 3% from 2015, with an estimated retail value of nearly \$60 billion. The U.S. has remained the world's largest wine market by volume since 2010. California's 238 million cases shipped within the U.S. in 2016 represent a 60% share of the U.S. wine market.

According to Nielsen measured U.S. food store volume, Chardonnay remains the largest varietal of all wine types accounting for 20% share of the cases, followed by Cabernet Sauvignon (15%), Red Blends including Sweet Reds (12%), Pinot Grigio/Gris (9%), Merlot (7%), Pinot Noir (6%), White Zinfandel/Blush (6%), Moscato/Muscat (5%) and Sauvignon Blanc (5%). The largest gains for whites came from Sauvignon Blanc with Pinot Grigio following well behind. Red wine growth was driven by Red Blends, Cabernet Sauvignon and Pinot Noir. From a smaller base of 1% share, Rose' is on fire with a 35% volume gain, but more than 60% on dollars.

Total shipments of sparkling wine and champagne to the U.S. reached 25.6 million cases in 2016. Up 14% from the previous year, the category is

showing very strong growth with Prosecco a key growth driver. Sparkling wines/champagne accounted for a 6% share of the U.S. wine market.

California wine shipments to the U.S. reached an estimated retail value of \$34.1 billion in 2016, up 4.6%. The state shipped an all-time high of 238 million cases to the U.S. in 2016, up 2% from the previous year. California wine sales to all markets, including shipments to the U.S. and exports, also set a record of 285 million cases in 2016.

“Consumers worldwide recognize the high quality of California wines from diverse regions across the state,” said Robert P. (Bobby) Koch, Wine Institute President and CEO. “As consumers in the U.S. and around the world continue to trade up to premium wines, California is ideally positioned.”

“California wines in the U.S. market have increased from 191 million cases shipped in 2006 to 238 million cases in 2016,” said Jon Moramarco, founder and managing partner of BW166, who purchased The Gomberg-Fredrikson Report with partners last year. “The growth trend has been driven by population, which is up more than 12% over the last decade, and by the fact that baby boomers, traditionally the large population segment of frequent wine consumers, have been joined by millennials aged 21-38 who are also driving the growth in wine consumption,” Moramarco explained. “The estimated retail value for wine was calculated with an updated methodology that uses a wide variety of government, private, and other statistical data that have not historically been available, such as the direct-to-consumer sales report and Dept. of Commerce data,” Moramarco continued. “Consumer expenditures had been growing at a 6.1% annual rate as opposed to the historical estimates of 5.5% previously published, so the retail value was reset for more recent years.

Closer to home, Washington State, the second largest wine producer crushed 270,000 tons of grapes beating the old record by nearly 19%. Quality was also high as near perfect growing season and harvest time weather added good character to the mix.

There are now over 900 wineries in Washington State supported by 50,000 acres of vineyards that add well over \$2 Billion to the state’s economy.

Beer volumes are down 4.4% over the last ten years but the craft beer segment keeps getting a larger share.

## **Pairing White wines for summer**

I don’t know of a better place to enjoy summer than in Montana. Summer means cooking out on the deck or around a campfire and it almost

always includes more white wines than we have with winter fare. Modern whites tend to favor more floral, aromatic varietals and it is often confusing knowing what to wine to pair with what cuisine.

For lighter fish or grilled chicken, it is easy to pick a good un-oaked or lightly oaked **Chardonnay**. Tropical fruit flavors of pineapple, mango and guava, spiked with bracing minerality make a bold contrast to lighter foods. (My brother Geoff loves the Chardonnay combination with fresh oysters.) The **2015 Sean Minor Four Bears Chardonnay** at **\$10.50** is a great buy for summer.

Another white grape that fits the summer party and light appetizers is Argentine **Torrantes**. It is fairly inexpensive but makes an aromatic quaff full of floral and peach aromas. Try it as a bracing contrast to the cheese and spiced meats that always seem to find a way to the appetizer plate. New this year is the **Zuccardi Torrantes** which has a wonderful lychee aroma and crisp finish. (**\$14.95**)

A wine new to the Wine Gallery this summer is the **Cool Fish White**. It is a blend of Pinot Grigio, Sauvignon Blanc, Viognier and Chardonnay. You get the heavier mouth feel of Viognier and Chardonnay with the crisp citrus notes of Pinot Grigio and Sauvignon Blanc. The bottle itself has some cool looking fish on the label. It only runs **\$14.50**

If you are rolling some sushi to keep the oven from heating up the house, think about Oregon Pinot Gris. The honeysuckle nose, pear and apple notes as well as the mineral background on the palate make a great pairing with sushi. We have King Estate, Acrobat and Elk Cove Pinot Gris' ranging in price from \$12.95 to \$18.95.

Viognier has a hint of apricot, some softer spices, a little honey and white peach that make it a versatile white wine for summer. You can pair it with pork ribs smothered in an Asian sauce, seafood kabobs, grilled fish, pork chops or grilled sausages and it will balance the meal nicely. A great Viognier for this summer is the **White Knight Viognier** from California (**\$12**)

***If you would like to get any of these wines, just come by the store or give us a call at 586-8828. Or just send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com)***