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What's new in the Grapevine this week?

- **Preview of Wine Club wines for July**
- **Upcoming events**
- **New arrivals**
- **July 4th cook out wines**

Preview of Wine Club wines for July

The wine makers in Walla Walla have been very generous in supplying us private label wines for the Wine Club. We already enjoyed “Tosca” in April and in the months to come we will have wines from Reininger and Tamarack Cellars in the Wine Club. This July, our first red is **2008 Wine Gallery Bordeaux Blend** from Tranche Cellars of Walla Walla. In this vintage the blend is comprised of 40% Cabernet Franc, 30% Merlot and the rest a blend of Petite Verdot, Malbec and Cabernet Sauvignon that spent 30 months in 65% new French oak. Almost a meal on its own, it has full, rich aromas and flavors of currants, smoked herbs, milk chocolate and potpourri to go with a full-bodied, beautifully textured and balanced palate. Mature and structured with fine tannins, it will age beautifully and will keep for 7-10 years. At nine years old, it may have some tartrates collect in the neck so wipe it out with a damp paper towel before pouring. **(\$17.50)**

The first white wine for July is the 2015 **Chateau de Valmer Vouvray**. The family winemaking traditions of Château de Valmer date back to the end of the 19th century and are now on the fifth generation. Château de Valmer Vouvray is a pure expression of Chenin Blanc, sourced from deep rooted vineyards atop the stony slopes of the Loire Valley. Fermented in glass-lined tanks, this Vouvray is kept in cement vats prior to bottling to retain freshness. The Valmer Vouvray is a light golden color in appearance, with bright, enticing aromas of crisp golden apple and Anjou

pear. The palate has just a hint of sweetness, with subtle mineral nuances on the finish—classic Vouvray! Château de Valmer Vouvray pairs wonderfully with fresh crab and lobster, spicy Indian curries and Tandoori as well as tangy goat cheese **(\$14.50)**

Our second red wine for July comes from Portugal. Fermented in open stainless steel vats and aged for four months in oak barrels, the **2015 Tapada de Villar Alentejo** is a striking combination of Alicante Bouschet, Touriga Nacional, Aragonez, and Trincadeira--showcasing these traditional Portuguese varietals in a distinctive light. The Tapada de Villar Alentejo is a wine of unique character, displaying exotic aromas of fresh red berries and ripe plum. Secondary aromas of cocoa and vanilla from oak aging blend with a long and elegant finish. This wine is perfect with grilled pork sausage and sharp cheeses. **(\$15)**

Wine Club members who get two white wines will receive the **2015 Anne Amie Cuvee “A” Amrita**. The name Amrita comes from the Buddhist equivalent of ambrosia, or a wine of the gods. The Amrita is a unique inspiration each harvest, crafted from six different varieties to be an irresistible, lightly effervescent, fruit-forward wine. It has an aroma of quince, starfruit, golden delicious apple, lime, and honey. The palate features kumquat, lime and wild honey notes as well. It makes a delightful aperitif and is a favorite match with Pan-Asian foods, Mexican food, BBQ, sunsets and Netflix. **(\$13)**

Millennium Club members are in for a treat with the **2015 Gehricke Knights Valley Cabernet Sauvignon**. It is sourced from the west side of Bavarian Lion in Knights Valley, a terroir characterized by its cooler climate, gorgeous higher elevation vines, and gentle sloping hills. The majority of the grapes were selected from a flat area with limited terrain, producing more blue fruit flavors, while one quarter of the grapes were sourced from a steep knoll, bringing in a complementary touch of red spice fruit that makes for a more interesting wine overall. This wine boasts alluring aromas of black cherry liqueur, complemented with hints of cedar, graphite and licorice that perfectly capture the mountain air and terrain of the vineyards in the glass. This is a finely structured wine that will reward the patient collector of fine Cabernet Sauvignon over the years. **(\$32)**

Upcoming events

The next event on our calendar is the **4th of July**. In observance of Independence Day, the Wine Gallery will be closed. We hope you keep it

safe and sane by taking in a rodeo or listening to the Bozeman Symphony before the fireworks at the Fairgrounds. Check out the article below for some good wines for the 4th.

July 8th is the Museum of the Rockies Wine and Culinary Classic. The Classic affords the opportunity to sample delicacies from over 15 local chefs and nearly 100 wines from all over the world in support of our world class Museum. Sip, savor and support. Call for tickets at 406.994.1998 or email events@montana.edu,

The **July Art Walk will be Friday, July 14th** in Downtown Bozeman. We will be a Miller's Jewelry with some incredible wines including two sparkling wines. What's the celebration? How about Miller's Jewelry celebrating 135 years in business in Bozeman? Miller's has lasted that long because of their excellent selection and superior service. While you are sipping on some bubbly, check out the huge array of Montana Yogo Sapphires and the curated collection of estate jewelry. Come tour the Art Walk and make a point to come by Miller's to toast 135 years in business!!

New Arrivals for summer

Ok, we had one day that it almost hit 90 this week so summer must be here. And looking at the calendar, the 4th of July is just a week away. Just in time is a new white wine, the **Zazou Picpoul de Pinet** from France. Picpoul de Pinet is a great aperitif, it also goes particularly well with salty dishes, especially seafood or charcuterie. Light with hints of green, it is fresh and fruity with floral aromas with overtones of citrus. It is vibrant and bright on the palate, with hints of lemon and white flower followed by a light refreshing aftertaste. **(\$13.95)**

The **Giacato Pinot Grigio** is made from grapes hand-selected from some of the best sites along the Italian border in Slovenia. In fact, if it were grown two miles to the west, it would cost much more than **\$11.95** on its sticker. It is bright and crisp, with aromas of delicious green apple, acacia flower, and almonds. With hand-harvested grapes and low yields you get a ripe, yet very clean Pinot Grigio with aromas of citrus and white flowers, and loads of mineral character on the palate. Ever had a Slovenian wine?

In the red wine section we have two wines that are non-vintage. That is, they are not only blends of red grapes but from multiple vintages. Many of you remember the **Eberle Full Boar Red** as a Wine Club wine selection back in 2015. The current version is a medium bodied wine, with

fruit flavors of cherry and blackberry supple tannins and a hint of cola. Like the earlier version, this one is approachable for everyday drinking but built well enough to lay down. I was pleasantly surprised at the quality and complexity for a wine at this price point (**\$18.50**). Full Boar Red pairs well with braised and barbecued meats as well as pizza and pasta. That makes it a good candidate for summer fare, don't you think?

We also have the **Forgeron Waldeaux Smithie** from Walla Walla. This wine is 50% from the 2014 vintage, 25% from 2013 and 25% from 2012. The selling point here is that the freshness from the new vintage is present while the complexity of the older wines add intrigue and character. We just tried it out at the new chapter of the American Wine Society inaugural meeting a week or so ago and those wine lovers do what wine lovers do—they loved it. (**\$18.95**)

If you would like to order any of these wines, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.

Summer grilling wine pairing

Need a quick list of wines to pair with summer fare? Check this out!

Burgers--American Zinfandel

Chicken--Pinot Grigio or an Oregon Pinot Gris, Off-dry Riesling, Gewürztraminer, and Sauvignon Blanc

Steaks--Cabernet or Merlot for rib eyes and T-bones; Zinfandel or Syrah for sirloin

Ribs--Washington State Riesling or Italian Barbera

Grilled pork—Viognier, Pinot Noir or Grenache

Sausages –Bratwurst: Riesling and Gewürztraminer-- French style sausages a light Pinot Noir or a Grenache--Italian sausages Washington State Sangiovese.

Grilled Lamb--Syrah from Washington or California or a Shiraz from South Africa or Australia

Salmon--Pinot Noir

Shrimp Chilled Chenin Blanc or Spanish Albarino