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What's new in the Grapevine this week?

- **Wine Club for August**

Wine Club Wines for August 2017

(Wines will be ready for pick-up on Saturday, July 29th)

Our first red for August is the **2013 Au Contraire Pinot Noir**. A blend of Sonoma Coast vineyards from Sebastopol to the Fort Ross Seaview AVA overlooking the Pacific make up this Pinot Noir. These warmer vineyard sites sit above the fog line, producing a cool climate style Pinot Noir with highly concentrated fruit flavors. The nose has layers of cherry, raspberry and plum with a hint of violet are surrounded by subtle spice. On the palate, the Au Contraire has an elegant and silky mouthfeel with fine-grained tannins and firm acidity, showcasing the wine's ripe red fruit. Wine Enthusiast rated it 90 points: "a soft, pillowy wine with a velvety texture, this crowd-pleaser exudes coastal characteristics of forest floor, dark cherry and rhubarb, providing enough body to complement its lightness of being." This wine normally retails near \$25 but Wine Club members will only pay **\$17.50**.

Our first white wine is the **2016 Chateau Maubet Gascone** from Southwest France. This blend of Colombard, Ugni Blanc, Gros Manseng and Sauvignon Blanc weighs in at a very lunch-friendly 11.5% alcohol. For a simple country wine it has remarkable concentration, with lemon and grapefruit keeping it fresh and some tropical notes adding another dimension. If you can't tell by now, the white wines from Gascony are my summer favorites. **(\$12.50)**

Our second red is from Northern Italy. Salvatore Lovo has a heart for small winemakers. In the process, he's acquired knowledge from some of Italy's best "garagiste" winemakers. Consequently, he's now producing some of Veneto's most interesting and expressive wines. This month his **2016 Lovo Blossom**

Rosso represents the character and style of Northeast Italy. This Cabernet Franc/Cabernet Sauvignon blend cuts straight across the grain of the highly concentrated, heavily-oaked versions we have in the U.S. Lightly oaked, it is remarkably bright and clean, with a zesty-ness perfect for food off the grill. For those expecting an over the top California oak-bomb, think again! This stainless steel fermented red blend is light, fresh, and super juicy. Styled a bit like a Beaujolais, but with more dark fruit and peppery notes, it's a perfect all seasons quaffer. **(\$14.50)**

The two white wine crowd will receive the **Contrade Malvasia-Chardonnay** from Puglia, the boot heel of Italy. Malvasia is crispy, aromatic and floral, and when blended with Chardonnay, results in a wine that is very fresh, with subtle fruit and mineral notes and pleasing aromatics. Look for straw yellow color with lemon green shades. Notes of lime, kiwis, apple and flowers will entice your nose and palate. We are shooting for a hot weather wine for August and the Contrade does that with a wine that is crisp, clean and easy to drink. **(\$12)**

Doug Tunnel grew up in the Willamette Valley in Newberg. After a career as a foreign correspondent for CBS news he returned home in the early 1990s to plant a vineyard and start a winery. Organic from the beginning, Brick House gained Biodynamic certification in 2005. His estate Pinot Noirs and Chardonnays are among the finest in the state, but he has also long been known for his exceptional Gamay. We were lucky enough to get a few cases for Millennium Club for August. Get ready for the **2014 Brick House Gamay!** This wine is full of character with black walnut, smoke, black cherry, fresh herbs and dark earth on the nose. It has fairly full body, round mouth feel with ripe cherry, plum cranberry, caramel, herbs, black pepper and woody notes. Drink this one while it is young. **(\$32)**

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Abbreviated Grapevine this week

I have been on vacation this week so I prepared this week's Grapevine before I left. It should keep you up to speed on August Wine Club selections. CHEERS!!