



Volume 13, No. 40 (published by the Wine Gallery, Bozeman, MT) September 26, 2017

What's new in the Grapevine this week?

- **Wine Club wines ready on Friday**
- **Taste of Haven**
- **Grand Tasting November 4th**
- **More on FitVine Wines**

Wine Club wines ready on Friday

Because October 1st falls on a Sunday, we will be receiving our October Wine Club wines on Friday. Feel free to come by this weekend for your October offering.

Are you ready for another treat? October marks the fourth wine for 2017 made especially for the Wine Gallery Wine Club by esteemed wineries in Walla Walla. Our first red for October is the **Reininger "Tosca Rosso"**. It is remarkable because it is non-vintage blend of Sangiovese sourced about 50/50 from the Seven Hills Vineyard in the Walla Walla Valley and the Stillwater Creek Vineyard in the Columbia Valley AVA. When a wine is designated non-vintage (NV), it is because it includes wine from more than one vintage. The **"Tosca Rosso"** is a blend of 5 vintages (10.3% 2006 vintage, 5.4% 2007 vintage, 17.2% 2009 vintage, 44.3% 2012 vintage and 22.7% 2013 vintage.) What Wine Club did you ever belong to that had a 10-11 year old vintage in the wine for the month???? Until this July, the **"Tosca Rosso" Sangiovese** was resting in used French and Russian oak barrels. No new oak was used as Chuck Reininger thought it would mask the true varietal character. On the palate the **"Tosca Rosso"** exhibits brilliant black cherry, dusty spice, leather and crushed herb-like qualities to go with a medium to full-bodied, layered, exceedingly pure profile. Polished, refined and open-textured, brimming with cherry, raspberry and peppery floral flavors that flow easily through the long, expressive finish; this wine is another in a series of Reininger wines worthy of the **"Tosca"** designation. **(\$18)**

Our first white wine for October is the **2015 Chateau Teulon Roussanne** from the Roussillon district of France. The grapes were grown using integrated organic methods and hand harvested selecting only the best berries. The **Teulon Roussanne**

is a deliciously crisp and full flavored bottle of white wine that is untainted by oak. Citrus, green apple and Anjou pear flavors mix with a nice green herb aromas. Gorgeous, with lush mango, creamed pineapple and melon notes, it is exuberant and perfumed, with notes of marmalade, buttered citrus and clove aromas. It is perfect for roast poultry and soft cheeses. **(\$11)**

People who enjoy two red wines will savor the **2015 Enrico Serafino Barbera d'Alba** from this iconic Piedmont producer. The nose is heady, full bodied and concentrated yet elegant, with hints of cherries, currants and spices. The full-bodied palate is dry with attractive acidity tempered by cask conditioning. The **Serafino Barbera** is a perfect match for Italian cuisine with truffle or garlic seasonings. **(\$17)**

For the second time this year we will feature a Spanish Verdejo. The second white wine for October is the **2016 Colorea Verdejo** from Don Quixote's hometown of **La Mancha**. Pale green in color, the **Colorea Verdejo** gives off classic citrus, melon and green apple notes. This is a solid Verdejo, with citrusy acidity and fruit pulp to the palate. It is balanced with spice and a hint of honeysuckle. Try it with fish or poultry. **(\$11)**

For October, Millennium Club members will receive the **2015 Round Pond "Kith and Kin" Cabernet**. Inviting and approachable, the bouquet prepares the palate with aromas of cherry jubilee, cocoa-dusted red berries, and subtle hints of spice. Red fruit driven, the supple entry teases with bright notes of fresh cherry and licorice, immediately leading into darker, fleshier notes. This full-bodied Cabernet shows a beautiful balance of fruit, acid, spice, and tannin. Earthy notes of forest floor, dark chocolate, and sage linger for a full, yet remarkably soft finish. **(\$32)**

Grand Tasting November 4th

It's never too early to put some dates on the calendar especially when it comes to the **Wine Gallery's 13th Annual Grand Tasting**. Mark the date for **Saturday, November 4th** and get friends and family together to attend Montana's (maybe the USA's) best wine tasting of the year. We plan to have nearly sixty wines from all over the world. All will be rated **90 points or higher and priced below \$20**.

This is a great chance to buy wine the most efficient way: taste it before you buy it. With so many wines to choose from, you can find the exact wine that fits your palate. If you don't like the first sample, move on to the next and buy the ones you like. This is a great opportunity to fill your wine rack for the upcoming Holidays: get great values, and have fun doing it. Can you find one better!??

Our venue will be the **Hilton Garden Inn and we plan to start at 7 PM**. Tickets will go on sale today for \$89 per person. That fee includes free parking, gourmet selection of food pairings, gratuity and a great time to be had by all. Please call us at 586-8828 or send an email to place your reservation to

bozemanwinegallery@gmail.com . We already have people who have booked so don't wait too long to get your seats!

Taste of Haven October 21st

My father was 6'3" and weighed just shy of 300 lbs. (think NFL lineman). He was also an Episcopal priest and spent a good portion of his days counseling people on issues dealing with substance abuse, marital relationships and end of life issues. I could always tell when he had been in a tough one when he would give me the "man" lecture (one-on-one to me but delivered as a sermon to the congregants on Sunday). It always started with an anonymous story about some violent act perpetrated on a helpless woman and/or child. It always ended with "the test of a man's strength is how **gentle** he can be". If you ever saw an 8 pound baby in what my brother poetically called "hands the size of Buicks" baptizing that infant, you would know exactly what my father meant.

I was fortunate to be raised in a home where love and respect were taught. An important "Ah-Ha" moment happened when friend commented that being angry stems from when someone does something you wouldn't do. That "Ah-Hah" moment revealed something to me. My irritation at almost everything in the world comes from abuse of power. The use of physical and emotional power to abuse and degrade people who should be loved, honored and protected angers me to my core. In Bozeman, domestic partner assault and spousal abuse is common. The end of the pattern and a way out may seem impossible to those trapped in the cycle.

That said; we have a core of dedicated people at **Haven** who work their butts off every day to love, serve and protect the victims of domestic violence. If there ever was a source of love, support, comfort, strength and overall positive impact on the world, Haven is that fountain. In a country where military defense budgets go up \$80 billion a year, Haven is struggling to defend the defenseless right here in Bozeman and yet their budget strives to break even. I don't get the justice in that and it is another thing that raises my ire. But I will take a deep breath. There is something we can do:

That was a long preamble to an invitation to attend the **Taste of Haven on October 21st at the Baxter Commons**. Come enjoy the gourmet foods donated by Bozeman's best caterers. The Wine Gallery will be there to donate and pour the best wines from Spain. You can be there to donate and support the work of Haven. If you don't already know the motivation for our community, it is to make the world a better place by sharing a common humanity with food, wine and blessings all around. Serve, protect and support by supporting Haven.

It may sound odd but I really wish we could put Haven out of business. Think about how that could happen. Check out the **Haven website** for reservations. After that, please call Veronika Sieben at 406.586.7689 to reserve your seat (or table) today.

More on FitVine

The benefit of having 1,000 subscribers to the Grapevine comes from having a bunch of smart people who read it every week. One person who reads the Grapevine is Dr. Abbie Richards, professor of chemistry and chair-elect of the MSU faculty Senate. Not only is she a brilliant scientist, she is gentle on my rants.

Her message:

*“This FitVine email was intriguing! Could it be that your calculations didn't account for the **weight** percent of alcohol in the 150 ml serving? Ethanol is less dense than water (0.7983 g/ml). I think FitVine is still off even with that though... I calculated just shy of 16g of ethanol in a 150 ml glass of wine, which would still be a gulp of 110 calories and not the 90 that they claim.*

Dr. Richards is correct as usual and I will quote her even if she is reticent. Given her facts, we could apply her calculations to every other wine that gives its ABV (Alcohol by Volume) percentage on the label. My conclusion that FitVine is nothing special still holds true. If the alcohol percentage in FitVine is the same as any other wine, the calories are equivalent and FitVine wines have no extraordinary benefits. Thank you all for reading, marking and inwardly digesting the Grapevine. I hope to hear from more readers on subjects like this.