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What's new in the Grapevine this week?

- **Holiday Update**
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Holiday Update

This Thursday, November 16th, the **2017 Beaujolais Nouveau** will make its premier at the Wine Gallery. The newest wine from France is produced by a method called “carbonic maceration”. Whole clusters of Gamay grapes are placed in a tank that gets flooded with carbon dioxide. In this milieu, the grapes start to ferment inside the skin. In that anaerobic environment, the resulting wine is low in acid and retains good fruit flavors. Beaujolais Nouveau makes a good wine for bistro style fare and lends itself to the variety of dishes on the table at Thanksgiving. This year we have **George Dubouef Beaujolais Nouveau** at **\$11.95** and **Joseph Drouhin Beaujolais Nouveau** at **\$16.95**.

Speaking of **Thanksgiving**, Thursday the 25th is Thanksgiving and we hope you will enjoy the Holiday. The Wine Gallery will abstain from the crass commercialism of the season and will be closed on Thanksgiving Day so that our employees may enjoy time with family and friends. We will resume crass commercialism on **Black Friday**. You are welcome to wait in our parking lot starting at 4 AM. However, **we** will open at the crack of 10 AM. Holiday shopping is stressful enough without having to get up early. (See article below for Thanksgiving suggestions and selections for shopping before T-Day.)

Small Business Saturday is the next day, Saturday, November 25th. We will welcome you to the Wine Gallery with samples of the 3 C's---cheese, crackers

and chocolate to enjoy while you shop. Our neighbors at Recouture will be sampling wine and will give each customer a Wine Gallery coupon for 10% off the price of any bottle in their sample line-up. Small businesses are the pillars of our community and we should all give them our support. I know at the Wine Gallery, 95% of our suppliers are local and we proudly support these local businesses as well as charities and fraternal organizations that make up the core of our great community. Home Depot, Kohl's, and Macy's will all survive but small businesses rely on your business to persevere. Visit us on Small Business Saturday!

Moving forward into **December**, the Wine Gallery will be open seven days a week for all of December. We will have our normal hours Monday to Saturday and **we will be open Sundays from 12 PM to 4 PM**. Those Sundays include Christmas Eve and New Year's Eve to help with last minute shopping.

Thanksgiving Wine Suggestions

If Thanksgiving includes a sparkling wine, we have some great options for you. The **La Cueva** sparkling wine from Spain is bright yellow and quite aromatic. Fresh orange and fig tantalize on the nose and palate, with a hint of melon in the background. If you are thinking this would be a great base for a mimosa for just wait till hear it is Methode Champenoise and has a **\$14 price!!**

Speaking of Champagne, we have some great deals for the Holidays. Our usual big buy of **Veuve Cliquot** has dropped the normal price of \$58.95 to **\$45.95**. Stock up! This Champagne is America's favorite and a few bottles will come in handy between now and New Year's Day. I must tell you that this price is the rock bottom and we offer it for any number of bottles but no further discounts apply.

The best-selling Champagne in France, on the other hand, is **Mumm's Cordon Rouge**. Again, a "we bought a bunch" deal got the price down from \$54.95 to **\$45.95**. The price on the Mumm's is good till early January and like the Veuve, the price is good for any purchase but no further discounts apply.

If you favor crisp white wine with Thanksgiving, look no further than the **2013 Kuentz Bas Riesling**. Ripe Gala apple, star anise, verbena and apricot notes show in this lithe, elegant white, framed by bright acidity and a subtle accent of mineral. It earned **91 points** from James Suckling and **90 points** from Wine Spectator. Only 432 cases were imported but it carries a modest **\$17** tag to go with that outstanding profile.

With a **92 point rating** and a **\$16.95** price tag, the **2016 Muga Blanco** from Spain is a great wine for turkey. On the nose the tart, crisp fruit aromas, (mainly green apples and citrus fruit) offset notes “sweetened” by pastry shop aromas from the fine lees and spices from careful selection of the best oak. A fresh, mineral attack quickly envelops the whole mouth and expresses the volume and complexity produced by the work of the fine lees which, together with green apple nuances, give added complexity and persistence.

Also from **Muga is the 2016 Muga Rosado** (Rose’). The color alone will make it welcome at the Thanksgiving table. On the nose, a complex aroma of white-stone fruit dominates. In the mouth it proves deeply attractive since, although the fruit is still to the fore, the overall taste is softened by the fine, elegant, well-integrated lees. It is a wine with a long finish which combines sweetness, freshness and acidity. Again, it was rated 90 points by James Suckling and goes for just **\$16.95**.

If you are looking for an outstanding red with a little more structure, may we recommend the **2015 Atance Bobal**. This is very expressive, clean and focused wine with nice balance and subtle oak. All of this is complemented with vibrant, nicely focused fruit and a thin layer of spices. The Atance has a fine texture with some tannins and a mineral sensation but it is very tasty and balanced with a clean finish. **Wine Advocate gave it a 90 point rating** and the Wine Gallery has it for just **\$12.95**.

Folks who just have to drink a big red at Thanksgiving should try the **2015 Casas del Bosque Reserva Cabernet** from Chile. Powerful and rich-tasting, it sports concentrated flavors of dried raspberry and plum tart accented by plenty of toasty notes. It shows appealing herbals details on the muscular finish that earned it 90 points from Wine Spectator. The Casas Del Bosque will wow you for just **\$16.95**.

For other Thanksgiving suggestions and a great visual representation of wines for the Holidays, check our Facebook page or consult our display table near the cash wrap at the front of the store.

Wine Club options

I was just reminded of something that I should mention more often. A customer asked me if they could expand their Wine Club Selections to include the Millennium Club wine. The answer is “Yes”!

Almost every combination of club wines is available. We have people who want all four of the red and white selections, people who combine the two reds with a Millennium wine, people who order two white wines and one red, and

people who order two each of the red and white or two red selections. You name it and we can accommodate your choice.

If you want to change your selections, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com and we will make sure you have your selections ready for next month.

While we are on the subject of Wine Club, don't forget the Wine Club makes a great gift. With wines from all over the world and most in the 90+ points range, it makes a great way to remind folks that you care about them all year round not just at Christmas. To purchase a gift membership, just come by the store. We will take care of your gift request and give you a certificate for your friend, relative, client or boss.

Wine Dangerous to dogs

Even though we have Tosca and Enzo in the Wine Gallery on a regular basis, we are fortunate that neither one likes wine. Alcohol is especially toxic to dogs so keep them away from any kind of booze. Wine averages 14% alcohol and it not only depresses a dog's central nervous system, but it also changes the animal's blood chemistry, resulting in metabolic acidosis which damages the liver and kidneys.

As we all know, wine is made from grapes, and grapes are highly toxic to dogs. No one really knows why grapes have such a bad effect on dogs, but it is assumed that the problem is a mycotoxin, which is a poison that can be generated when a fungal infection attacks grapevines. This kind of poison can be found in any grape, whether it's grown on a vine in the yard or bought in the supermarket. It also doesn't matter if the grape is red, green, seeded or seedless. Keep your dog away from grapes, period.

Grapes are bad for dogs but drinking wine made from grapes can cause dogs to develop kidney failure and inability to produce urine. Here's what will happen if your dog consumes some wine: She may initially experience vomiting, or loose stools at first, but it will progress to lethargy, a refusal to drink, and a lack of appetite. Other effects may include damage to body cells and symptoms such as incontinence, slowed heart rate other (possibly fatal) heart arrhythmias. Then, in as little as 48 hours, she can go into complete kidney failure

If you see your dog lick up some wine, or if you even suspect she has, call your veterinarian or your local ASPCA animal poison control center immediately. Treatment might include inducement of vomiting, IV fluids or medications.

While dogs can survive, it can also be fatal and, unfortunately, rushing your dog to the vet for fast treatment doesn't necessarily guarantee that she still won't go into kidney failure.