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What's new in the Grapevine this week?

- Preview of January Wine Club (Friday!!)
- Bubbles for New Year's Eve
- Who makes the most wine?
- Best wishes for 2018

Preview of January Wine Club (Ready on Friday)

We are starting off 2018 with some great January selections! Our first red is the **2015 Chapillon Cuvee Harmonie**, an unusual blend of 90% Petit Verdot and 10% Tannat. Petit Verdot is usually only seen in minute percentages in a Bordeaux blend but here it produces a stunning and unique wine. The nose has raspberry and wood with a hint of smokiness to it. Ripe fruit as well as figs and vanilla show on the palate, followed by soft tannins and a long aftertaste of vanilla raisins. This wine got a 90 point review from Vinous (James Suckling) and will be a terrific wine for rich, meat dishes, grilled steak, spicy pork, veal, lamb, all types of game and sausage. Spicy foods pair well with Petit Verdot and it's perfect for a myriad of different hard and semi soft cheeses. **(\$16)**

The first white wine is the **2016 Cline Viognier** from California. Compared to the French Viognier from last month, this one has a lighter straw color and aromas favoring magnolia and white roses. This heavier, more voluptuous style leads into flavors of oranges and honeysuckle with an orange peel note in the finish. Full bodied and certainly aromatic, it tastes dry but leaves a slightly sweet impression on the lingering finish. Grilled fish with Mango Salsa, Thai coconut curry scallops, or broiled lobster would pair nicely. **(\$14)**

It isn't often we can find a Bordeaux priced for the Wine Club. The **2014 Chateau du Pin** does it this month with great quality with a terrific price. It is a deeply opaque blackish-red color with a dense core going out into a saturated red

rim. This wine comes out of the glass firing on all cylinders with a plethora of crushed black fruits, attractive notes of black cherries, blueberries, loganberries, minty freshness, oak references, mocha and milk chocolate. It's an attractive nose that continues to present pleasant black fruits for as long as your nose is in the glass. There is even more wonderful black fruit character coming through with layers of sexy juicy black currants, huckleberries, crushed elderberry fruit and underlying oak references, coffee and lacy minerals. The mid-palate is fine and balanced with lots of structure, that mint note and the tannins are kept in check through the finish, which is again rich in black fruits and even a hint of spiciness. A superb, lingering finish with pure black currant juice lasts for well over 30 seconds. We really liked this one. A true Bordeaux blend of Merlot, Cab and Cab Franc, it pairs well with a pork tenderloin. **(\$13.50)**

Roussanne and Marsanne are from the Northern Rhone Valley and are regularly blended together. There are less than 600 combined acres of these grapes in California making them a bit of a rarity. Our second white is the **2016 Cline Marsanne-Roussanne** which features a blend showing notes of honey, orange and pineapple with a wonderful mineral character. There is no oak treatment which allows the wine to remain fresh and lively. If your concern is how to pair it; this wine is a must-have with grilled sea bass, Thai curried chicken, or spicy shrimp stir-fry. Serve it slightly chilled. **(\$14)**

We have a dazzler for the Millennium Club this month. We have had the **K Vintners The Deal Sundance Syrah** before but the 2014 vintage was just too good to pass up. Coming from the Wahluke slope and 100% Syrah the **2014 Syrah The Deal Sundance Vineyard** has a killer bouquet of black pepper, currants, blueberries, graphite and dried herbs. Full-bodied, seamless, pure and with no hard edges, it is indeed a screaming "deal". It shows expression and verve, with blackberry and stony mineral aromas and impressively structured roasted meat, plum and espresso flavors that finish with refined tannins. A few statistics for you: Drink now through 2024. 1,054 cases made. 95 points Wine Advocate, 93 points Wine Spectator. Normally \$40—Wine Club **\$33**

Bubbles for New Year's Eve

New Year's Eve is Sunday and that means staying up late, a few good finger foods and some sparkling wine. I know many of you won't make it much past 12:03 AM but the lead up to the ball drop is food and sparkling wine.

Remember we have Veuve Cliquot and Moet Cordon Rouge on special this month. Both sell for \$45.95 down from \$58.95. If you like domestic bubbles, the Roederer Estate makes the **L'ermitage** (a clone of their iconic Cristal), as well as

a great **Sparkling Rose**', and my favorite, the Roederer Estate Brut (on sale for \$21.95).

If you are on a budget, check out the **Antech Tradition** or **the Antech Rose' Emotion** sparklers from southern France. Both sell for well under \$20 and taste like the \$75 stuff. To be the life of the party, bring the **Viva la Vida Sparkling Pinot Noir** from Spain. It looks, tastes and feels expensive but it will only set you back \$13.50.

Remember the liquor stores will be closed Sunday but **the Wine Gallery will be open 12 PM to 5 PM** with Bozeman's best selection.

The Wine Gallery January sale!

Whew! December is nearly over and for the first time I can remember, I bought too many gourmet goodies for the gift basket season. Allyson is looking very steely-eyed at the backroom inventory and she wants to clear it out. That is all good news for you especially if you are planning to nosh on the good stuff New Year's Eve!!

From now till January 13th, selected Wine Gallery gourmet food items will be 25% off the marked price. If you are looking for anything from Rustic Bakery Flatbread to John Macy's Cheese Sticks, Pops-a-lot Gourmet Popcorn, Asturi Italian Bruschetta, Free for All Gluten Free Crackers, American Vintage Wine Biscuits or Harvest Sweets Chocolates, this sale can't be missed. The sale will only go till January 13th so fill you bag with some good bargains on gourmet groceries.

Tiffany is also on a tear to clean out the back room and she has found some lovely wines that we forgot we had. There are some real bargains in the under \$20 range and then a few odds and ends of special orders, last of the vintage and bottles shipped to us by mistake. **All of those wines will be on sale for 15% off the marked price.**

Who in the world makes the most wine?

Here are the preliminary figures for 2016 for the biggest wine producers according to the wine industry:

- Italy, 1,289 billion gallons or 537 million cases
- France, 1,107 billion gallons or 460 million cases

- Spain, 1 billion gallons or 240 million cases
- USA, 594 million gallons or 142 million cases
- Australia, 330 million gallons or 792 million cases
- China, 303 million gallons or 137million cases
- Chile, 267 million gallons or 112 million cases
- South Africa, 240 million gallons or 100 million cases

Best wishes for 2018

On New Year's Eve, many cultures bring out traditional foods for ensuring prosperity for the upcoming year. The Spanish consume 12 grapes at the stroke of midnight, fish dishes are popular in Asia, and soba noodles are favored for prosperity in Japan. Black-eyed peas are the dish for good fortune in Texas and many Southern families swear by kale or collard greens for ensuring prosperity. Italians serve lentils and several cultures hide coins in cakes or bread to symbolize wealth for the New Year. In the Badenoch family, we dine on herring salad (herring, beets, potatoes and eggs) in a custom borrowed from German friends. The herring has silver scales which are like coins, the beets, potatoes and eggs all add their own special symbolism for peace and prosperity.

Whatever food you eat and whatever wine you toast the New Year, Jeanie, Tiffany, Allyson and I wish you all the best for a happy and prosperous New Year. CLINK!!!