



Volume 13, No. 36 (published by the Wine Gallery, Bozeman, MT) September 6, 2017

## What's new in the Grapevine this week?

- **Art Walk**
- **Bottle shapes**
- **International Grenache Day**
- **Upcoming events**

### Art Walk this Friday

We hope you will be able to join us this Friday for the last Art Walk of the year. This is a wonderful time to be downtown to find bargains at the art galleries and to have a night out with good friends.

I will again be serving the best wines on the Art Walk at **Miller's Jewelry at the corner of Tracy and Main**. Come on down and take a look at Miller's huge inventory of Yogo sapphire jewelry. These precious Montana stones are the most beautiful blue and will make a great gift as September's birthstone. You may not think about Miller's as an art venue but the beautifully crafted jewelry is certainly an esthetic expression if there ever was one. The folks at Miller's can custom design anything you want and you can see the finished product on a computer screen before you buy.

The Art Walk goes from 6-8 PM so be sure to stop by Miller's for a look at some Yogo sapphire jewelry and a taste of great wine.

### Bottle Shapes

Although a standard wine bottle holds 750 milliliters, or 25.4 ounces, wine bottles vary in shape, depending on regional, cultural and marketing considerations. The basic shapes identify wines by type in most parts of the world. Bordeaux-style wines (red wines made of blends relying on Cabernet Sauvignon, Merlot and/or Cabernet Franc; whites made of Sauvignon Blanc and/or Semillon) are put in Bordeaux-style bottles with

straight sides and high shoulders. Burgundy's traditional varieties (Pinot Noir and Chardonnay) go into slope-shouldered Burgundy-style bottles. Aromatic wines (such as Riesling and Gewürztraminer) usually go into tall, narrow German-style bottles. Sparkling wines go into thick, heavy Champagne bottles with deep punts designed to withstand the gas pressure inside.

Historically, wine bottle shapes identified the region where the wine was made. Prior to our modern era graphic arts, wine bottles had no labels and a large demographic of wine lovers were illiterate. The bottle shape told consumers the territorial origin of the wine inside the bottle. The Germans even color code the glass to identify which region the wine originated.

Wine is the only thing I can think of where the place it is made has as much importance as the substance inside the package. Old school marketing, brand loyalty and tradition have evolved into our modern packaging. The next time you visit the Wine Gallery, take a few minutes to look around and see how many different bottle shapes you see.

## **International Grenache Day September 15th**

It is no secret that I am a great fan of the grape Grenache (or Garnacha as it is known in Spain). I think it is a remarkably versatile grape that makes great dry rose', wonderful reds and is one of the most useful blending grapes anywhere. The red wines of **Chateauneuf-du-Pape** are primarily Grenache. One of our most popular Wine Club wines for the last year was the **Valcanterra Garnacha** from Spain. And who can overlook the wines of the southern Rhone and the blends of Grenache, Syrah and Mourvèdre?

In my silly opinion, Grenache could rise to a popular level much as Merlot did 25 years ago, or like Malbec, New Zealand Sauvignon Blanc or Pinot Noir has done in the last 10 years.

Grenache is grown all over the world from, Italy, Spain and France to Australia, Washington State and California. It is in fact the world's most widely planted grape but lacks the brand recognition of Cabernet or Malbec. It is best when young. Grenache is low in tannin and has a short life as a pure varietal. Blended with other grapes, it adds red fruit flavors and an indescribable sweet ripeness to balance more tannic and acidic grapes.

Taking place on **September 15th, International Grenache Day** will see events ranging from tastings to promotions and menu-pairings. The diversity of Grenache will be on display as restaurants, wine merchants and

producers celebrate the virtues of the world's most widely planted red grape.

The best way to celebrate International Grenache Day is to spread the gospel of Grenache. Host an event on Grenache Day, get friends together and share some of your favorite Grenache vintages, or just order a glass at your local restaurant. There's never a bad time or place to help let people know about this amazing grape and all the wines produced from it.

To promote International Grenache day, the Wine Gallery will be participating with a special 10% off sale on:

**Little James Basket Press Red, (France, \$15)**

**Tres Picos Garnacha (Spain, \$17.50)**

**Cotes du Cailloux Cote du Rhone (France, \$24.50)**

**Borsao Garnacha (Spain, \$10.95)**

**Renegade Grenache (Washington State \$16.95)**

**Writer's Block Grenache (California \$16.95)**

Send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com) or call me at 586-8828 or to order any of these wines for pickup on September 15<sup>th</sup>.

## **Madison Valley Ranch plans wine dinners**

After having experienced the beauty and hospitality of the Madison Valley Ranch over Easter weekend, I was delighted to be presented a chance to offer two more wine dinners at this gorgeous venue on November 10<sup>th</sup> and November 11<sup>th</sup>. The Madison Valley Ranch sold out every seat for our last dinner and they would love to have another congenial group come by for a great evening in November.

The Madison Valley Ranch is located across the Madison River from Ennis in Jeffers, Montana. This beautiful setting won the Lodge of the Year from Orvis in 2015 and I can see why. There is a pond and a creek where you can practice your fly casting and it is a short walk through the Channels to the Madison if you prefer to river fish. At dusk we watched ring neck pheasants, sand hill cranes and osprey fly by serenaded by meadowlarks. In the adjacent field a moose family made daily appearances last summer and we were lucky enough to see a herd of deer foraging as we ate.

Our dinner was prepared by Chef Matt Pease who stoked his creative energies to bring out dishes made with a variety of locally sourced victuals including smoked trout, Wagyu beef, spring lamb as well as beets, parsnips and cheeses. I came up with some delicious wines to pair and I would say,

in all false modesty, it was one of the best dining experiences in Madison County.

Jeanie and I as well as some other folks from Bozeman employed a strategy of staying at the lodge overnight instead travelling back in the dark. Believe me, the accommodations are first rate. The good news is the Madison Valley Ranch has a special deal for those who stay over (just mention the Wine Gallery dinner). It really can't be beat for a fun night away from the city. As a bonus, in the morning, we were served a delicious breakfast with some of the best coffee I've had in years.

If you just want a ticket for dinner, it is \$89 including everything. Call us for the wine dinner only option at 586-8828 and we will get you a seat. If you wish to book the dinner and lodging package, I would suggest a call to the Madison Valley ranch directly at 800-891-6158. Call soon, the last event sold out quickly.

## **American Wine Society**

With over 900,000 registered vineyards, winemaking in Italy is part of everyday life. Wine is a part of family time, accompanies glorious handcrafted food and is as ubiquitous as using hand gestures while speaking. On September 13<sup>th</sup>, please join us for a fun evening with the local American Wine Society, where we will learn about and sample a variety of family produced wines from different regions of Italy. Go with us for this tour of Italy – no passport needed, just your own wine glass!

I have attended all of the AWS meetings this summer and I can say that each one gets better and better. You have heard me say many times that the enjoyment of wine is enhanced by the enjoyment of sharing food and conversation with great people. The American Wine Society is a marvelous chance for novice wine drinkers to expand their wine knowledge and a generous way for the more experienced wine drinkers to share their discoveries

There is a small suggested donation for attendees. If you are on the American Wine Society Bozeman Chapter email list you will receive a notice of this meeting with a registration link. To be added to the email notification list send your request to [awsbozeman.com](http://awsbozeman.com).

Be sure to check the AWS-Bozeman Facebook page for upcoming events this fall.