



Volume 13, No. 46 (published by the Wine Gallery, Bozeman, MT) **November 8, 2017**

What's new in the Grapevine this week?

- **Small Business Saturday Nov. 25th**
- **Review of the 2017 Grand Tasting**
- **New arrivals**
- **Gift Baskets for Thanksgiving and Holidays**



Small Business Saturday Nov. 25th

The Saturday after Thanksgiving (November 25) is **Small Business Saturday**. This is the day we support our local merchants and love them as much as they love us. If you need further incentive to come by, the Wine Gallery will be giving away samples of the 3 C's (cheese, crackers and chocolate) all day long. Our fellow small business neighbors next door at Recouture will be pouring samples of wine. Those same samples will be accompanied by a coupon for a 10% discount on any of the sample wines purchased at the Wine Gallery Small Business Saturday. When it comes to where you shop this season, Wal-Mart and Kohl's won't go broke if you spend a few dollars with your local merchants so support the businesses that support your community. We'd love to see you on Small Business Saturday.

Review of the Grand Tasting

Hearty souls who braved the snow and cold last Saturday were treated to some excellent wines at the 2017 Grand Tasting.

The best seller of the night was the **2015 Sineann Red Blend** from Peter Rossback in Washington State. Predominantly Pinot Noir, Merlot and Zinfandel, there are small amounts of Cabernet Sauvignon and Petit Verdot as well. It's dark and spicy

with the flavors well integrated. It adds up to a potent and powerful all-purpose barbeque red, loaded with black fruits and finished with a kiss of caramel. (**\$17 per bottle; \$15.30 by the case—mix or match**)



Great food and fun times at the 2017 Grand Tasting

Ranking right behind it was the **2015 Smith and Hook Cabernet**. It compiled its 93 point rating by being a big but balanced expression of Cabernet that is ready to drink now. Layers of black cherry, caramel, vanilla, and wispy smoke show on the lavish nose. The palate's dry texture is immediately apparent, with vibrant acidity that carries forth a rich crème de cassis flavor and finishes on roasted coffee and milk chocolate. (**\$20 per bottle; \$18 by the case—mix or match**)

Another wine that did very well was the **2015 Black Magnolia Pinot Noir**. It was a 90 point rated wine from Wine Enthusiast, an Editor's Choice, and a Wine Club Selection earlier this year. This Oregon Pinot has the pretty flavors of a black-raspberry, but with the extra dimensions of flavor that well-crafted wines provide. The acids are ample and the tannins light, but somehow this rather delicate wine carries gracefully on through a lingering layered finish. Nicely done, presented in a lovely package, and a fine value. The normal price is \$22 but from the Wine Gallery it is **\$20 per bottle; \$18 by the case—mix or match**.

White wine lovers cottoned up to the **2014 Mount Eden "Wolff" Chardonnay**. The Domaine Eden Chardonnay is highlighted by forward fruit, charming drinkability and obvious hedonism. (**\$20 per bottle; \$18 by the case—mix or match**)

Also showing well was the **2016 Dry Creek Chenin Blanc**. This beautiful wine is wonderfully consistent vintage after vintage. At first swirl, aromatics of white pear, pineapple and banana spring forward from the glass. On the palate, the wine is refreshing with flavors of mandarin, melon and white pear. This classic, Loire Valley-

style wine is excellent when paired with fresh oysters, seafood, or just about anything!
(\$17 per bottle; \$15.30 by the case—mix or match)

We will be re-loading on these wines Friday so if you want to order any of them, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com. For a full list of the Grand Tasting wines, just send your request to the same e-mail address and we will forward it to you.

New arrivals

This week we received a rarely found wine. Ok, it has a goofy name that belies the serious wine inside the bottle. The **One Time Spaceman Moon Duck** is from Paso Robles and is composed of 42% Syrah 29% Grenache, 25% Mourvèdre, and 4% Petite Sirah. It shows in the glass as a bluish violet and treats the nose to aromas of the suggested purple fruit. The palate has notes of plum, chocolate and a meaty feel. This rich dark blend has a generous finish that will invite the next sip. Normally \$32, we got the last of the 350 case production and it is at just **\$27.95**.

We also received three outstanding wines from the Mount Peak Winery. Take, for example, the **2014 Rattlesnake Vineyard Zinfandel**, a blend of 96% Zinfandel and 4% Petite Sirah. It is aged in all French oak, of which 23% is new. A whopper at 16% natural alcohol, the wine has classic Zinfandel characteristics of Provençal spices, roasted herbs, pepper and oodles of briary black raspberry and black cherry fruit. The wine is rich, ripe and ideal for drinking over the next 7-8 years. (92 points Wine Advocate, **\$39.95**)

The **Mount Peak Sentinel Cabernet** is a creamy, earthy, perfumed Cabernet with the sweetness of Sonoma County but the structure and power of Napa Valley. It stuck us as an incredibly well-made wine, with not a seam to be found. A wine of considerable stature, gravitas, intensity and full-bodied power, it is muscular, backward and somewhat primordial, this wine needs a good 1-2 more years bottle age and should last for 25-30 years. (92+ from Wine Advocate and just **\$59.95**.)

Even better is the incredible **2014 Proprietary Red Blend Gravity**, which is an intriguing blend of 33% Petite Sirah, 29% Cabernet Sauvignon, 22% Zinfandel and the rest Syrah, Grenache and Barbera aged in 28% new French oak. Another exuberant whopper at 15.9% alcohol, the wine is an opaque purple color, with notes of dark chocolate, black truffle, blackberry, blueberry, and a hint of vanilla in a full-bodied, massive, layered, rich and concentrated style. Interesting enough, the alcohol at 15.9% is balanced by the wine's rather zesty acidity and modest pH of 3.46. This is a killer wine at a great price for something this profound. (95 points Wine Advocate; **\$44.95**).

Next Thursday is **Nouveau Beaujolais** release day. It is the first wine of the 2017 vintage to be released by the French. A fleet of 747's take this new wine to all corners of the world where at midnight on the third Thursday of November, we all get to taste the first wine of the year. The Wine Gallery will have a limited supply this year but let me know if you want a few bottles put aside. We will have the 2017 prices in the Grapevine next Wednesday.

Gift baskets for the Holidays

We are already receiving orders for Holiday Gift Baskets so I better get on this and remind everyone what a great memory a Wine Gallery Gift Basket makes for friends, clients, relatives, bosses, or neighbors.

How simple is it? You can come down to the Wine Gallery, pick out the meats, cheeses, chocolates, crackers, cookies, sauces, jams, teas, pastas and/or wines to design your own baskets. Or, you can call us with a suggested list of ingredients, a price range and we will prepare a gorgeous basket for the loved ones on your list.

Each basket is professionally prepared with pure alder excelsior, shrink wrapped cellophane, holiday ribbon and bow for a stunning presentation. You can check our website for sample photos or see actual samples on our front counter. We can have all the leeway you want or we can help you choose your theme.

Order now and we can ensure your delivery date. Just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.



Sample gift baskets for the Holidays