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Special Edition for April Wine Club Wines

Wine Club Wines for April 2018

This month we will feature two wines from the iconic Washington State winery, Gilbert Cellars. Wine Club members who receive a red/white combination and the folks who get two reds will receive the **2014 Gilbert Cellars Left Bank Red**. Composed of Merlot, Cabernet, Cabernet Franc and Petit Verdot, it is best enjoyed over a lingering meal. This Washington blend greets you with aromas of black cherry cordial, followed by a rich bouquet. A soft, balanced texture, bright mountain berries, and hints of foraged mushrooms entice your palate, while sun dried fruit and fresh cedar persist through the finish. **(\$18)**

Our first white wine will be the **2016 Elena Walch Pinot Bianco** from the Alto Adige in northern Italy. By now, you must know I love this grape whether it is called Pinot Blanc, Pinot Bianco or Weissburgunder. The **Elena Walch Pinot Bianco** presents itself in clear, bright straw yellow, with fruity aromas, fresh apple notes and a touch of herbs in the bouquet. In the mouth, the wine surprises with elegant, mineral depth, lively acidity and a fresh finish. An inviting aperitif wine and an ideal accompaniment for light dishes, it is extremely versatile, delicious as an aperitif as well as an accompaniment for fish and poultry dishes. **(\$16)**

The second red is the **2013 Gilbert Cellars Allobroges**. This blend of Rhone varietals is one of the best wines we've sampled this year. Broad and expressive, layering blackberry, dark plum, tar and floral flavors

against lightly crunchy tannins this wine goes the distance to a lingering finish. 55% Syrah, 31% Mourvèdre and 14% Grenache. Best from 2018 through 2023. Save one bottle if you get a big mule deer or elk next season. **92 Points Wine Spectator (\$18)**

Wine club members who receive two white wines will get the **2016 Chateau Fontenille Bordeaux Entre Deux Mers**. An exceptional and particularly aromatic wine. It is a fresh and slightly acidic wine which strikingly shows the quality revival of the white wines from the Entre-deux-Mers in Bordeaux. This wine will perfectly accompany shellfish and grilled fish, and is also amazing with goat cheese. It is probably best within three years to keep its freshness, but it can also be kept, getting rounder and more balanced in the bottle. **(\$11)**

Millennium Club members will receive the **2015 Crowley Willamette Valley Pinot Noir**. Crowley makes only 2500 cases total for its winery and this small lot Pinot is remarkable. Seriously, I have never seen a color in Oregon quite like this...a brilliant cherry red hue that positively radiates and the level of polish in this wine is remarkable and a very welcome surprise. The result is remarkable precision and clarity of purpose and the extended aging settled the wine beautifully. Cherry persists on the palate and is mixed up with generous amounts of baking spice that are pulled from Dundee Hills sources. This wine stands firm too and given the relatively rich mouth feel. The acid persists and keeps the presentation light and airy, almost cool, with just a hint of tannin to lend support. This wine will be an amazing drinking wine, hitting that perfect spot as a serious and yet approachable Pinot. Try it with turkey, ham or salmon. **(\$32)**