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What's new in the Grapevine this week?

- **Wine Club for May**
- **Follow up on Forgeron Tasting**
- **Mother's Day coming up**
- **Extraordinary Tasting May 16**

Wine Club wines for May

Our first red is an incredible value from Jean-Marc Lafage. The **2015 Tessellae Old Vines Grenache Syrah Mourvèdre**, is 50% Grenache, 40% Syrah and 10% Mourvèdre from 70-year-old vines and all vinified in concrete tanks. A ripe, expansive, full-bodied and undeniably sexy red that has beautiful notes of kirsch liqueur, blueberries, pepper and violets, the Tessellae has ripe and present tannin, straight up fabulous purity and a great finish. This is another one of those wines where you just have to tell yourself you spent more than you actually did. It follows four months of 90+ point wines with a 93 point rating from Wine Advocate. **(\$17)**

Spring feels like it is almost here and we have a lovely wine to welcome warmer weather. Our first white wine is the **2016 Lovo Bianco Blossom White**. Certified organic, it hails from the quaint village Vò, in the heart of the Colli Euganei in the South of Veneto. This white blend is aromatic due to the blend of the varietals. One of these varietals is the Fior d'Arancio, a crown jewel of the estate. A clone of Moscato, Fior d'Arancio ("orange blossom"), grows in just a few square miles, and is famous for taking on the aromatic qualities of the orange trees that grow nearby. The other 50% of the blend is made up of equal parts Chardonnay and Sauvignon Blanc. The result is a stunning balance of rich mouthfeel, mouthwatering citrus and delicious ripe fruit. **\$14.**

Fans of Argentine Malbec will love our second red this month. The **2015 Corazon del Sol Malbec** has heady aromatics of black pepper, violets, black tea, milk chocolate and sagebrush. The palate follows with ripe flavors of black tea, black cherry, roasted figs, mint and mocha. This is a rich and delicious forward style Malbec with a silky mouthfeel that needs a juicy burger. It will drink well now or you can cellar it for another 5 years. The winery suggests a \$29 price but Wine Club members will pay just **\$19**.

The group that gets two white wines will receive the **2015 Christopher Michael Chardonnay**. This gem comes from the Columbia Valley, widely respected for beautiful and complex grapes. Ready to open, this white is woven with tropical fruits that are complemented by a light touch of oak, adding just the right nuance and finesse. **(\$14.50)**

Our Millennium selection this month is from the legendary 2010 vintage—best in Bordeaux in 40 years. Our **2010 Chateau Malmaison** is a Rothschild property from the heart of Bordeaux. The rich crimson color hints at full black current, Morello cherry and plum notes on the nose. The palate is ripe and powerful, with racy tannins and acidity for balance. More structure-driven than the opulent 2009's, and with better definition of fruit; it should be very long-lived. You may be tempted to save this jewel for another 13-15 years. **(\$36)**

Report on the Forgeron Tasting

Last Thursday Marie-Eve Gilla, founder and managing partner of Forgeron Cellars, lived up to her billing by showing her delicious wines to an avid group of wine lovers. Her dedication to the best grapes and the best winemaking techniques were evident to the crowd that assembled to hear her talk.

The talking was followed by samples of some of her wines and once the wines were tasted, the orders started coming in. The best seller of the night with over 30 bottles sold was the **2012 Blacksmith Red Blend**. This is a wine we have never seen before but it obviously showed well and with a **\$16.95 price tag** the price/value ratio piqued everyone's interest. The red blend is Cabernet, Merlot, Syrah and Petit Verdot projecting raspberries, baking spice, a hint of toast, balanced acidity, finishing with integrated tannins. Pair it with rosemary pork chops or spicy salmon pasta.

Also showing well was the **2013 Anvil Cabernet Sauvignon**, rated **94 points** by Wine Advocate's Jeb Dunnuck. An impeccably balanced beauty based on 92% Cabernet Sauvignon and 8% Petit Verdot, the 2013 Anvil gives up notes of black currants and scorched earth coffee beans. Rich, full-bodied, impressively

concentrated and with killer purity, (count me as a fan), it will drink well for 10-15 years.

Another surprise was the **2013 Forgeron Societe Mourvèdre, from Heart Vineyard on Red Mountain**. This Mourvèdre offers classic, earthy, leathery and spicy characteristics to go with ripe red and black fruits, medium-bodied richness, good acidity and firm tannin. In short, it's a classic, well made Mourvèdre to drink over the coming 7-8 years. **(\$46)**

Two white wines that showed exceptionally well were the **2015 Forgeron Chardonnay** and the **2015 Facon Blanc**. The Chardonnay it is very layered yet retains graciousness and is transparent enough to show the full spectrum of Chardonnay flavors: mineral and flinty with ripe pear and peach, and hint of smoke. **(\$29)**. The Facon Blanc reflects the climate of Eastern Washington--bright but also rich, bursting with flavors while keeping a very focused and refreshing frame. 39% Roussanne 34% Viognier, 27% Grenache Blanc, it is medium bodied, viscous, clean and refreshing. Try it with halibut with fresh mango salsa or cioppino. **(\$27)**

To order any of these wines, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.

Annual Extraordinary Wine Tasting, May 16th—

In just a couple of weeks (**May 16th**), the Wine Gallery will present our annual **Extraordinary Wine Tasting** on the mezzanine of the Baxter Hotel. Winemakers, executives and winery owners will be on hand at 6:30 PM to give up close and personal information on over 50 wines. Bring your notepad and pencil, there will be plenty of great wines at great prices to stock you cellar for summer. Chef Eric Stenberg will cater the evening, so look forward to great morsels to accompany the great wines. The cost for tickets is a mere **\$49**. You may reserve seats by calling us at 586-8828 or by e-mail at bozemanwinegallery@gmail.com

Last Minute Shopping for Mom?

Mother's Day is just a bit over a week away and if you are looking for something good for your mother, the Wine Gallery is here to help.

If she likes rose', we have the **Funkenhausen Rose'** from Argentina. It is a blend of Malbec, Cabernet Franc and Cabernet Sauvignon in a delightfully dry, fruit driven Rose'. The bonus is that it comes in a full liter bottle so you get 1/3 more for what you would pay for a standard size bottle **(\$14.95)**

Every year we get more and more folks who opt for a Wine Gallery gift basket. Choose your own wines, gourmet goodies, or wine accessories to make a stunning gift for Mom.

If you really want something nice, get her a **Wine Club Membership**. This is the gift that 'keeps on giving.' The bonus is that it doesn't add to her collection of "stuff". The wine gets consumed each month as she remembers how much her kids love her.

If you want to follow the "no stuff" rule, sparkling wine for Mother's Day Brunch or a box of Wine Gallery wine filled chocolates might fill the bill. Another good gift would be a gift certificate. That way Mom can pick out exactly what she wants. If you are still stumped, come by the store and take a good look at our wine accessories and gadgets. Whatever you do—Don't forget!!!

New Arrivals

This isn't a new arrival but we built up enough bonus points selling the **2016 Hahn SLH Pinot Noir**, we qualified for a discount. Hahn selects fruit from four individual Santa Lucia Highlands vineyards for their SLH bottling. They describe the wine with "aromas of bright red cherry and strawberry with hints of earth, spices and toasty oak. An explosion of red fruit including strawberry, cherry and raspberry welcome the palate, finishing with refined tannins and a soft mouthfeel." The winery suggests a \$30 retail price but our volume has allowed us to sell it at \$24.95. With our bonus discount, you can get the Hahn SLH this month for \$19.95. I always say that I know it is communism but I pass the discount on to you.

I mentioned the Funkenhousen Rose' above so you won't be surprised to learn that we picked up the **Funkenhousen Malbec Blend** as well. Seeking to elaborate a **juicy, intense, well balanced** and **vibrant** wine they combined Malbec for plums and berries, soft and silky tannins, roundness; Bonarda for color, red fruit, structure and volume and that juicy component; and Syrah for a touch of mint and spices for good acidity and fresh finish. This will be a great barbecue wine! Don't forget it comes in a liter bottle - It's a wine to share!
(\$14.95)

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