



Volume 18, No.22 (published by the Wine Gallery, Bozeman, MT) **May 30, 2018**

What's new in the Grapevine this week?

- **Wine Club Wines for June**
- **Summer Events**
- **Grapevine update**

Wine Club Wines for June

Our June Wine Club line up is another good one. The primary red for June is the **2015 642 Maremma Super Tuscan**. It got the “642” moniker because produced on the ‘Tenuta La Badiola’ estate at the 42nd degree of latitude in the Tuscany region of Maremma. It’s unique blend of 6 different types of grapes which creates a rich, luscious, complex and extremely elegant wine that combines the best of tradition with a new interpretation of European varietals. It combines organically farmed and vinified Cabernet Sauvignon, Merlot, Petit Verdot, Syrah, Sangiovese, and Grenache. It starts with aromas of wild berry fruits, like blackberry and dried plum which then yield to richer impressions of candied fruit and dark chocolate. Nuances of vanilla and tobacco leaf give way to rich and full-bodied mouth feel and tannins that are perfectly balanced and well integrated. The long-lived, delicious finish is infused with aromatic, ripe fruit. I would recommend pairing this Italian gem with game, steak, and roasted meats or side by side with aged cheeses. **(\$18)**

Our first white wine is a classic rendering of Bordeaux Blanc. The **Chateau Vrai Caillou** is 20 % Sauvignon, 40 % Sémillon, and 35 % Sauvignon Gris. Again the grapes were sustainably grown and naturally fermented on the lees. The Vrai Caillou has a pale golden color followed by aromas of white fruit and wild flowers. Just in time for summer Wine Club

members will enjoy this light, fresh, fruity and pleasant wine. Match it up with shellfish, poultry, dishes made with a cream sauce or my favorite: smoked salmon. **(\$13)**

Wine Club members who receive two reds will receive the **Belascos Baquedano “Llama” Blend**. A mix of Bonarda and Malbec, it is a firm and silky wine with berry, chocolate and floral character. Medium to full body with a juicy finish, this blend boasts an elegant touch of violet, flavors of ripe strawberries, and soft, yet persistent, structure. Both Bonarda and Malbec are aged individually for six months on 3-year-old French Oak Barrels and then blended together to age for a minimum of six additional months in bottle. It bears repeating that any wine with Bonarda in the blend is much better than just the single varietals alone. James Suckling has it rated at 91 points. **(\$14)**

Wine Club members that opt for two white wines will also receive the **2017 Little Sheep Sauvignon Blanc**. It starts with pale yellow color with a faint grapefruit nose. On the palate it has the bright, fresh taste that is smooth with that grapefruit flavor so familiar with Sauvignon Blancs. This New Zealand product has lively and fresh aromas of citrus and cut grass that jump from the glass tantalizing your taste buds. **(\$14)**

Millennium Club members will enjoy the 2015 edition of the **Arterberry Maresh Pinot Noir**. We featured the 2012 version a few years ago so I was delighted when we tasted this vintage a few months ago. Bright red and highly perfumed, the red berry preserve, Asian spice and rose oil aromas lend vivacity aided by a smoky mineral nuance. Silky, expansive raspberry, cherry and spicecake flavors show very good energy and pick up a smoky flourish with aeration. The Arterberry Maresh finishes juicy, gently sweet and quite long, featuring lingering red fruit flavors and discreet tannins. **(\$30)**

Summer events

Art Walk is on again this summer. Art Walks occur on the second Friday of the month June through September from 6 to 8PM at art galleries and businesses displaying artwork located along Main Street and at the Emerson Center for Arts and Culture. You can also keep an eye out for local musicians playing music as your stroll Main Street in Downtown Bozeman. More good news is that Miller’s Jewelry will again be hosting the Art Walk

crowd each month. Miller's is the Bozone and Bozeman Magazine Best Jeweler and they earned it outright by providing the best products and outstanding service at the right price. I say this every time, but it is not just pieces of jewelry they sell, there are also works of art.

One of the ways you can tell how Miller's cares is by how they treat the Art Walk crowd. They focus on a great shopping experience so at every Art Walk, the store gets filled up with shoppers who love good service, great jewelry and exceptional wine. Come in, have a sample or two and peruse the counters. We will be there to make sure you have the best wine at the Art Walk. **Our first Art Walk will be at 6PM on June 8th.**

One other great thing about Montana is that her sons and daughters come back to the Big Sky each year to enjoy the best climate and most beautiful outdoors in the world. Michael Reynolds, cellist for the Muir String Quartet and founder of the Montana Chamber Music Society is someone who pays his respects to Montana every year. This summer on July 14th, Trinity Episcopal Church in Jeffers will host the Muir Quartet at a fundraiser for their 150th Anniversary. After the concert there will be artisan foods and a selection of premium wines. You can get tickets by calling Manny Hoag at 406-788-3254 (e-mail mannyh@3rivers.net)

Not to drop names or blow my own horn but Michael Reynolds (his sister Kathleen and brother Terry) and I played together in the Bozeman High School orchestra. I am convinced that the Reynolds' stellar music careers stem from my example of raw talent and dilettante lack of practice. They probably saw my future as the proprietor of a small town wine store while their futures evolved into world class musicians by virtue of hard work and innate talent. My advice: you can't do better than the Muir Quartet on the banks of the Madison on a July afternoon. Go back to the last paragraph and send Manny an order for tickets.

Grapevine this week

Jeanie and I are returning from France this weekend. Watch for a full Grapevine next week!!