



**Volume 18, No.25** (*published by the Wine Gallery, Bozeman, MT*) **June 20, 2018**

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

- **Oil, vinegar, and wine**
- **Pourers needed for Museum Wine Classic**
- **Birthday and anniversary wines**
- **Pop up Rose' tasting June 28th**

### **Oil, Vinegar and Wine**

Last week I gave you a teaser shot of our new set up for oil and vinegar. We had everything in place so we were overjoyed when our first customers Tuesday morning tasted our wares and left with bottles of the ones they liked.

As you can tell from our last Grapevine, we are very excited about the addition of fresh olive oil and crafted vinegar to our gourmet food offering. The olive oils are produced by small organic producers in Italy, Spain, Morocco, and Greece.

All of our oils are extra virgin. Extra virgin is the highest quality and most expensive olive oil classification. It is made from high quality olives processed mechanically with no solvents or high heat. Extra virgin olive oil imparts the flavor of those top grade olives and is entirely free of defects. It's not easy to produce extra virgin olive oil. A producer must use fresh olives in good condition and monitor every step of the process with great care. (Contrast this with canola oil whose process starts with a 1 hour bath in hexane, followed by a sodium hydroxide rinse. It gets bleached to get the right color and steamed to reduce bitter tastes). Extra virgin olive oil is made by putting fresh olives in a press and collecting the pure oil that is squeezed out.

When I tasted the EVOO (extra virgin olive oil) at Olivelle, I was struck with how fresh it tasted. Our olive oils are protected from heat, light and oxygen to keep them that fresh. I was also pleasantly surprised by a slightly peppery sensation in the back of my mouth. This sensation is a sign

of abundant nutrients in EVOO. Aside from the purity in growing and processing, EVOO is high in monounsaturated oils and some powerful antioxidants. Both are good for your vascular health.

Many of the oils we carry are infused with caramelized garlic, basil, Sicilian lemon, and even bacon flavors. You can try every one of them when you are here in the store. We have set up a tasting table equipped with fresh bread and some tasting cups. Like wine, olive oil is best purchased after it is tasted. Please remember to take a few tastes next time you come into the Wine Gallery.

To reiterate one more point about olive oil: the similarities between wine and olive oil are legion. Much of the olive oil industry both foreign and domestic is centered in regions known for grape growing. Indeed in Italy and Spain, olive groves and vineyards are commonly seen together. The weather affects the final product in both wine and olive oil. And both share particular flavor profiles based on soil, variety, and country of origin.

I am probably gushing too much about olive oil this week. Next week I may start telling you about balsamic vinegar.

## **Pourers needed for Museum of the Rockies Wine Classic**

If you haven't called for tickets to this year's Museum of the Rockies Wine and Culinary Classic, you'd better move it up the priority list; well over two thirds of the seats have been sold already. This is Montana's premier wine event and will feature Master Sommelier Bobby Stucky as Master of Ceremonies and featured vintner. There will be close to 80 premium wines to sample while noshing on hors d'oeuvres prepared by Bozeman's best chefs and caterers. Live and silent auction items look fantastic and will certainly add great fun to the evening. **The event is Saturday, July 14 and starts at 6PM.**

Through the generosity of our community in ticket sales, sponsorships, and auctions at the events, MOR raises integral annual operating funds, allowing them to continue world-class exhibits, programs, children's activities, educational outreach, as well as conduct scientific research.

We still need a few people to volunteer to pour wine at the event. We will give you the pouring lessons, some facts about your wine and a few words of wine patter to help you along. Please contact me at 586-8828 if you would like to participate as a pourer.

If you are interested in attending, donating, or sponsoring this event, please contact us at 406.994.1998 or [events@montana.edu](mailto:events@montana.edu)

## **Birthday and anniversary wines**

Every June we get folks who come in and want to buy a case of wine from the current vintage for their son or daughter who is going to tie the knot this summer. In a similar vein, we often get folks who want to set aside a case of wine for their firstborn son or daughter to open when they reach 21 years old. While I love the romantic thought and the sentimental gesture, it really isn't a very practical idea.

First of all, the really good 2018 vintage red wines that are suitable for aging probably won't be released for another 2-3 years. Wines that are typically age worthy spend 18 to 30 months on oak and may a few more in the bottle. Keep in mind the 2018 wine for their 2043 anniversary hasn't even been to the crush pad yet.

Secondly, will the wine you pick to age 20-30 years come from a vintage that will age gracefully for that long? The best Columbia Valley Reds from the 2018 vintage will be lucky to last 10 years let alone 21 years. Picking how long a wine will age is dicey at best. I remember when the 2006 Amon-Ra Shiraz came out and Robert Parker predicted it would age for 40 years. Current consensus is to drink it in the next 5 years because it will be well over the hill a lot sooner than the next 25 years.

Another thing to keep in mind if I were to sell you a case of wine today and tell you to open it in 20 to 25 years, I might be dead by the time your corkscrew goes to work. I certainly wouldn't have a good enough memory to remember how much you paid if you want your money back. It is almost certain that in the 25 years you had the wine, it wasn't kept at a controlled temperature or humidity for the full time. None of that bodes well for a great wine experience a quarter century from now.

Think about this as well: If you are buying wine for your newborn child for consumption when they hit 21, you will require a crystal ball to predict what wine your child prefers when he or she reaches majority. It is always a mystery to me how people know what wine their unborn son or daughter will like in 22 years. Is it reasonable to expect that they will share your taste? I know when I was 21, wine wasn't even on my favorite beverage list. (When wine did get on the radar screen, I was partial to Annie Green Springs Wild Mountain Grape, Lancers and Pink Catawba. I hope you don't raise any ungrateful Philistines like me.)

This isn't to pooh-pooh all such gifts. One of the nicest gifts I've seen is a case of assorted wines with anniversary wishes for each of the first 12 years of the marriage. Each wine bottle is meant to be opened on a successive anniversaries and each has its own unique message. The only downside may be that you will receive thank-you notes from the courteous bride and groom for the next eleven years.

My advice for gift givers is to remember that sense and practicality should balance the sentiment and generosity of the gift. Since none of us is good at predicting what will happen in the next twenty years, err on the safe side. No one wants to be remembered for bequeathing a wine that has deteriorated instead of improved over the years. Pick something that can be consumed earlier or find a newer vintage of the wine served at the wedding. One way or the other, your gift will be more welcome and appreciated.

### **Pop up Rose' tasting**

There are a few seats left for next week's Rose' tasting. There will be rose' wines made from all sorts of different grapes, from many different lands, but all priced and ready for summer. (Summer might be here next week!)

In the last two years the number of rose' wines have quadrupled. Every week our distributors are bringing by samples of new, dry, pink summer sippers. Even I am overwhelmed with the choices we have this year. To give everyone a chance to do the proper research for their favorite Rose', we have reserved the Food Studio for 5-7 PM on June 28<sup>th</sup>. We plan to have some light hors d'oeuvres, cheese and charcuterie to nibble while you experiment. The cost is just \$30.

To get a ticket, just call us at 586-8828 or send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com)