



Volume 18, No.30 (published by the Wine Gallery, Bozeman, MT) **August 8, 2018**

What's new in the Grapevine this week?

- **Oregon Winemaker Tasting August 15**
- **Along Came a Cider**
- **Art Walk Friday**
- **New arrivals**

Domaine Roy Winemaker Tasting August 15

We expect a great evening at the Food Studio next Wednesday, August 15th. Representatives from Domaine Roy et Fils from Dundee, Oregon will be on hand to present some of their most delicious of wines. The owners of Domaine Roy are the sons of the founders of iconic Oregon winery Beaux Freres. Their line-up includes several highly ranked Pinot Noirs and one Oregon Chardonnay.

Our schedule is to go through the tasting from 6 to 8 PM at the Food Studio. We will have some light hors d'oeuvres to accompany the wines so it should be a delightful summer evening. The cost for the tasting of these world class wines is \$39. You can sign up by calling us at 586-8828 or by sending an e-mail to bozemanwinegallery@gmail.com. For more details, check Facebook, Instagram, and of course our website, bozemanwinegallery.com.

Along Came a Cider

As artisan cider has grown in the beverage market, we have taken advantage of the opportunity to audition and bring a nice selection of ciders to the Wine Gallery.

Montana Cider works has been making cider in the Bitterroot Valley since 2002. Their "**North Fork Traditional**" is an English style cider featuring

golden color, gentle bubbles and true cider flavor. The expressive bittersweet apple character is enhanced by wood, grass and smoke notes. This semi-dry cider balances the faintest sweetness against the English style sharp astringency and tart fruit. Served chilled, it is a delightful summer beverage at only 7% alcohol. **(\$13.95)**

We also carry a few ciders from **Shacksbury Ciders in Vermont**. They were first in the US to make Petillant Natural (Pet Nat) ciders. This process is a traditional winemaking process producing a naturally bubbly beverage by allowing the primary fermentation to finish in the bottle. Shacksbury only made 160 cases of this mouthwatering cider. It weighs in at 6.7% alcohol and 0% residual sugar. The standard 750 ml bottle goes for **\$22.75**.

The **Shacksbury Rosé** features 100% local fresh pressed apples from Sunrise Orchards in Cornwall, Vermont. Post fermentation, the cider ages on local Marquette grape skins — collected from winemaker friends in Vermont — to impart flavor, color, and tannin. The result is a fun-loving but refined cider that is as delicious as it is beautiful. It comes in a 12 oz. can and costs \$3.50 per can.

One other Shacksbury Cider is the **Arlo Farmhouse Cider**. Aromatic, with grapefruit notes, it is lightly sparkling, and dry. The Arlo is a mouthwatering, assertive and complex blend of apples from the Sunrise Orchard and Basque apples from a neighboring orchard. Again, there is no residual sugar and the alcohol is 6.2%. The Arlo also comes in a 12 oz. can at **\$4 per can**. It is great for camping or backyard barbeques.

If you would like to order any of these ciders, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.

Art Walk this Friday

Art walk is coming up on Friday August 10th and once again I will be at Miller's Jewelry at Main and Tracy to pour some samples of tasty wines. Next Friday is the **Annual Estate Jewelry Show** at Miller's and there will be an incredible array of exquisite estate pieces from around the country to view and shop. That array includes name-brand designer jewelry, period pieces and true antiques to peruse while you sip specially chosen Wine Gallery wines.

Not only is this a wonderful opportunity to purchase something spectacular, it is a great time to sell. An expert estate buyer will be meeting with those interested in parting with old, broken, or simply unwanted items. The

evaluation is FREE but call Miller's first (586-9547) to set up your appointment so you are ensured all the proper time and attention.

New arrivals

One of our most consistently outstanding importers is **Eric Solomon Selections**. It seems every year they garner top awards and yet the prices are astonishingly affordable. We order these wines months in advance to assure ourselves availability and best selection. A few of the new arrivals:

Our favorite white wine is the **2016 Lafage Côté Est**. Côté Est, as the name suggests, comes from vineyards planted on the gentle slopes facing the Mediterranean just a few kilometers inland from the sea. Benefiting from the thermal breezes that refresh these vineyards every afternoon in the summer – which preserves a high level of natural acidity in the grapes – this is a lively blend of Grenache Blanc with smaller percentages of Chardonnay and Roussanne. Floral and aromatic, it is an excellent example of the open and friendly whites from Catalan. (**\$12.95**)

The **2015 Mas Donis** is named for the mountains that surround the Priorat where it gets its richness and concentration. A blend of old vine Garnatxa and a modest percentage of younger Syrah, it boasts blackberries, blueberries, pepper, hints of violets and some minerality. They all emerge from this juicy, ripe, sexy red that's an undeniable joy to drink. It rated **92 points** from Jeb Dunnock and is an absolute steal at **\$12.95**.

The **2016 Evodia Garnacha** has been a staple of ours and has appeared on many local restaurant wine lists. Made from 100 year old head-pruned vines grown on un-irrigated pure slate soils, the Evodia is really an amazing wine for the price. It is a bit of a fruit bomb, with deep ruby/plum purple color, loads of blueberry and black currant fruit, with underlying crushed rock notes and some floral scents. With all that, it sells at **just \$10.95** which is simply incredible!

The **2015 Castano Solanera** is a blend of Monastrell (65%), Cabernet Sauvignon (20%), and Tintorera (15%) which is aged in oak for 10 months. Richly flavored with dark fruit and spices, Solanera captures the warmth and generosity of this rural part of Spain. It got a **92 point rating** and sells at the Wine Gallery for **\$11.95**.

We also put our dibs in for some of the Domaine Janasse wines. We especially singled out the 2015 Rhone wines as 2015 was one of the best vintages in history. For instance, the **2015 Janasse Reserve Côtes-du-Rhône** is a more remarkable effort than a regular Côtes-du-Rhône bottling. It really

showcases the Janasse estate's ability to marry richness with finesse. Grenache, Syrah, Mourvèdre, Carignan, Cinsault make up the blend. Kirsch liqueur, black cherries, ground herbs, and garrigue notes all emerge from this this ripe, sexy, opulent Côtes du Rhône. Balanced and layered on the palate, with some serious oomph, it's a smoking value. It got **92 points** from Wine Advocate's Jeb Dunnock and sells for a trifling **\$17.95**.

The **2015 Janasse "Terre d'Argile" Cotes du Rhone** is another great value. While all the 2015's show more elegant profiles than in the past, it is not at the expense of texture or richness. Deep in color with terrific notes of cassis, crushed flowers, raspberries and licorice, it has medium to full-bodied richness, silky tannin and plenty of length. It is no wonder when blind tasted many palates would believe it is Chateauneuf du Pape. (**\$21.95**)

Speaking of Chateauneuf du Pape, the **2015 Janasse Chateauneuf du Pape** is a terrific effort. It's roughly 70% Grenache, 20% Syrah and 10% Mourvèdre. The resulting blend features bright raspberry fruit, plenty of weight and richness, a supple, velvety mouthfeel and a touch of chocolate (but no heat) on the finish. It rated **93 points** in Wine Advocate and sells for a remarkable **\$59.95**.

One step up is the **2015 Janasse Chateauneuf du Pape "Chaupin"**. It is all Grenache! Raspberries and cherries of incredible purity add hints of chocolate on the long finish but never seem heavy or warm. It scored a whopping **96 points** from Wine Advocate and sells for a mere **\$64.95**.

One last wine from the Janasse collection hasn't had a magazine review yet is the **2017 Janasse Viognier**. Tiffany and I both tasted it independently and think it's a beauty that has serious texture and richness, with classic Viognier notes of honeysuckle, white peach and orange blossom. It's a big wine, but it stays fresh and lively. Try it for a warm summer evening. **\$21.95**

If you would like to order any of these ciders, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.