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What's new in the Grapevine this week?

- **Domaine Roy tasting postponed**
- **Hot weather wines**
- **New arrivals**
- **The Prejudiced Palate**
- **Best recipe for grilled meat**

Domaine Roy tasting postponed

Due to circumstances beyond our control the Domaine Roy tasting scheduled for tonight will be postponed to a later date. We apologize for the inconvenience. Please note that pre-paid tickets will be refunded or available for store credit at our customer's option.

Hot weather wines

Our staff was discussing the hot weather and what we like to drink. Tiffany leans toward rosés, and of course, loads of chilled bubbly when it is warm outside. Our selection of 30 odd rose' wines is testament to her great palate. Allyson has a preference for wines that have loads of acid and great fruit (think citrus and fruits like pears and apricots for summer. For whites, she recommends Sauvignon Blanc (Sancerre), Chenin Blanc, Muscadet, Gruner Veltliner and Albariño. I go along with both camps but I sometimes veer into red territory in hot weather. I tend to select wines that are grown in cooler climates. For my taste a lighter bodied red like northern Italian Grignolino or New Zealand Pinot Noir are highly complementary options to light summer fare. Shocked that a glass of red can be just the thing on a hot day? If the glass you're

sipping isn't heavy on oak or dark fruit notes, it isn't offbeat at all. Just keep "light and fruity" in mind—not "dark and oaky"—and you'll soon discover that your favorite wines to sip between Memorial Day and Labor Day might just be reds. Just be sure to serve them slightly chilled, at around 50–55 degrees Fahrenheit.

And, if you're all rosé-d out give "the little black dress of grapes."—Riesling a try. It ranges anywhere from bone dry, to acidic, to sweet — making it an ideal pairing to just about any food or season (much like rosé!) and is often lower in alcohol.

In any case, when you think of summer wines, think of something that you can drink on a porch on a warm evening or in the park, having a picnic with friends. It should be refreshing! And just a reminder: refreshing wines are not solely rosé inclusive or red exclusive, what matters instead is defining your particular summer flavor profile. We have dozens of bottles that cover that range, so l come on down to choose your own — and get set to sip it on any of the porch, park, or picnic while the weather is hot.

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

New Arrivals

This week we got good news and bad news. Bad news first: Bonny Doon will no longer be making its **Proper Claret Red** and **Gravitas White**. The good news is we bought the remaining inventory from our distributor and wines that sell for \$18.95 at the winery and are normally \$14 at the Wine Gallery are close-out priced at **\$11.95**.

For those of you not familiar with the **Proper Claret**, it is lean--neither overly alcoholic (weighing in at 13.2%) nor overly extracted, nor overly oaked. It is precisely what one would imagine A Proper Claret to be. The wine contains a substantial dollop of petit Verdot (22%), adding a silky note of violets and textural elegance, in counterpoint to the structural firmness offered by the inclusion of the virile Tannat (22%). The 2014 version is plush and posh, with softer tannins, not unreminiscent of an overstuffed leather chair. There is still a lovely minty, cedary aspect to this wine, reflective of its perfect balance, with nary a prune note to be found. For those keeping score at home, the varietal blend is 36% Cabernet Sauvignon, 22% Petit Verdot, 22% Tannat, 9% Syrah, 7% Merlot, 3% Cabernet Franc, and 1% Petite Sirah.

The **Gravitas** is a blend of Semillon, Sauvignon Blanc, Sauvignon Musqué (the fragrant variant of Sauvignon Blanc), and a dollop of Orange Muscat. The

nose has the haunting perfume of magnolia flowers and scent of white peaches, with suggestions of ripe Bosc Pear, sweet green grass, exotic saffron and a touch of lavender honey. But wait, there's more: A bit of bergamot orange blossom, jasmine, and key lime custard, quince and Madagascar vanilla echo on the palate adding a light, deft, fresh acidity. This savory wine is perfect with all manner of seafood and lighter summer entrées. Both **The Proper Claret** and **The Gravitass** are **\$11.95** while supplies last.

Another new arrival is the **Tiberio Ceresuelo d'Abruzzo**. It looks like a dark rose' with its bright deep pink. It could jolly well be treated like a rose' and even the winemaker says to serve this red wine chilled. On the nose you will find aromas and flavors of dried cherry and rhubarb, with hints of licorice and herbs adding complexity. Broad and deep on the palate, it displays a chewy, fleshy texture typical of the warm vintage but also a desirable freshness. It finishes with serious grip and lingering floral notes. It rated 92 points and sells for **\$18.50**.

Last December, we received our allocation of the Corliss Estate wines from this iconic Walla Walla producer. I set them aside to settle any problems they might encounter from bottle shock fully intending to have them out on the sales floor by February. Long story long: I forgot. They are out now and even though they aren't a new arrival, they are new to the sales floor.

The **2011 Corliss Columbia Valley Red Wine**, has a serious kick of oak, but manages to hold it together because it has just enough fruit to balance things out. Giving up lots of black raspberry, toast, licorice, sweet oak and crushed flower, it's full-bodied, nicely concentrated on the palate and beautifully textured. Made from mostly Merlot and Cabernet Franc, aged 28 months in new and used French oak, it will drink nicely to 2026. 94 points Vinous; 92 Wine Advocate (**\$79.95**)

The Wine Advocate gave its highest rating of any 2012 Washington Cab to Corliss--**97 points**. The review: "A wine that I would put up there with the crème de la crème of Washington State Cabernet is the **2012 Columbia Valley Cabernet Sauvignon** from Corliss, which is insanely good and does everything right. It is made from 97% Cabernet and 3% Petit Verdot that spent 28 months in 70% new French oak. Its saturated ruby/purple color is followed by fabulous notes of crème de cassis, toasted spice, chocolate and tobacco leaves. These give way to a full-bodied, seamless and layered Cabernet that has fabulous purity and freshness, a big, rich mid-palate and sweet tannins that emerge on the finish, all suggesting it will have a long life. Forget bottles till 2020 and drink over the following two decades. (**\$89.95**)

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

The Prejudiced Palate

The Wine Spectator website had an interesting essay recently by Matt Kramer where he posits that some folks have a prejudiced palate. He mentally calculates how rich he would be if he had a dollar for every time he heard:

- I never drink Chardonnay
- I don't like Italian wines
- None of that!!@#*& Merlot for me!
- I only drink red wines
- Australian wine is all high alcohol fruit bomb stuff
- The French are the only ones who really know wine
- I never had a Washington State wine that was as good as a Californian
- How could anyone drink that dreck from California?
- I never spend more than \$10 on a bottle of wine
- I never spend less than \$20 on a bottle of wine
- I only buy wine if I like the label
- Organic wines taste so much better

His point is that if you keep trying different kinds of wine, you keep a broad-based palate. Exclusion is delusion when it comes to wine. For every prejudice, there is a wine which will change your mind. Kramer does not say you must always drink wine you don't like but every once in a while, you should try a wine on your banned list and see if your palate has changed or if you just blindly rejected it. I agree! Keep trying and tasting.

Best recipe for grilling

Ok, you already know I am a big fan of our Olivelle line of olive oils, balsamic vinegars, rubs and tapenades. I must share with all of you a simple but great discovery I made a week or so ago. I took a nice pair of New York strip steaks, and coated them with **Olivelle Caramelized Garlic Olive Oil** with just left over to coat the bottom of our marinating dish to 1/8" deep. When the steak was totally coated, I lightly sprinkled both sides with **Olivelle Rosemary Infused Salt**. After marinating for 3-4 hours (turned once) they hit a hot grill and I cooked both medium rare. If you try this and compare it to the best restaurant steak you ever had, you will see what I mean about a simple but great recipe.

Guess what? It works great with rack of lamb, too!