



Volume 18, No.33 (published by the Wine Gallery, Bozeman, MT) August 29, 2018

What's new in the Grapevine this week?

- **Preview of September Wine Club**
- **Different clones, different wine?**
- **Enjoy gourmet oil and vinegar on us!**
- **Labor Day weekend deals**

Preview of September Wine Club (Available Friday)

Our first red this month is made by an up and coming Walla Walla winery. The **Rasa Occam's Razor** has explosive raspberry and blackberry aromatics with touches of spice, vanilla, and cacao. The silky textured palate has well delineated notes of blackberry, black cherry, cassis, black plum, vanilla, dark chocolate, cedar, and spice. The vibrant acidity lifts the palate and the wine finishes with lovely notes of cassis and raspberry. This is a compelling wine at a modest price point. It drinks well now but will improve over the next 5-7 years. **\$16**

The first white wine for September comes from Northern Argentina. The **Areyna Torrontés** is an aromatic wine with a tight profile, elegant tension and beautiful citrus notes. The attractive golden color with green tones, undoubtedly speaks of its perfect harvest timing. On the nose, citrus aromas of pink grapefruit and white flowers mix into a refreshing burst. The mouth has a lovely level of acidity showcasing a modern, fresh and unique style of Torrontés. The citrus notes of this Torrontés pair perfectly with seafood dishes such as spicy curried shrimp or salmon ceviche. Also try it paired with aged hard cheeses such as Manchego. **\$14**

Our second red for September is the **Mossback Chalk Hill Cabernet**. The Cabernet Sauvignon grapes were hand harvested in 1/2 ton bins then destemmed and crushed into small stainless steel fermenters. The must was chilled to 55 degrees for 24 hours for its "cold soak" to enhance the berry aromas. The aromas of the 2015 Mossback Cabernet Sauvignon are an enticing mix of dusty berries, currants, leather and cigar box. The lush mouthfeel reveals layered flavors of cassis, black licorice and vanilla. The firm, full tannins lead to a silky finish. This is a rich, round, dense Cabernet that will age gracefully for several years. Try pairing with rib eye steak or a peppercorn-

crusted filet mignon. The final blend contains 22% merlot to enhance smoothness and increase the velvety structure. \$25 at the winery. **\$18 for Wine Club members.**

The folks who receive two white wines will receive the **Quinta da Aveleda Vinho Verde** from Portugal. A blend of the two major grapes of the region, Alvarinho and Loureiro, and grown at the home estate of the producer, this is delicious Vinho Verde. The floral notes of the Loureiro are merged to perfection with the fruit of the Alvarinho. The result is a complex, elegant wine with a long, persistent finish. It is dry, crisp, light and piercingly bright, perfect either as an apéritif or with seafood. I always think Vinho Verde is the ideal choice to accompany refined salads comprising seafood, goat cheese-based starters and dishes made from white meats such as turkey or chicken. It is best when consumed at a very cool 50 F. **(\$12.50)**

Millennium Club members will have a real treat with the 2015 **Marietta Roman Zinfandel**. It is a blend of 84% Zinfandel, 11% Petite Sirah and 5% Barbera, aged for 12 months in neutral barrels. The 2015 Roman Zinfandel sports a deep garnet-purple color and nose of black plums, blackberries and licorice with touches of tar, charcoal, salami and Indian spices. Floral cedary aromas and big berry-soaked flavors come together on a smooth but appropriately tannic texture as this full-bodied wine drenches the palate with blackberry and boysenberry richness. It combines power with complexity and has the grippy texture needed to carry all that ripeness. Full-bodied with firm, slightly rustic tannins, it offers great fruit expression in the mouth with freshness and purity coming through on the long finish. **(\$30)**

Clones

Much has been said about terroir and how it affects the flavors in wine. But, what about genetic differences in the grapes themselves? For instance, Sauvignon Blanc grown in California is 98% Wente Clone but in New Zealand it is 98% UCD-1 clone. California Sauvignon Blanc is herbaceous and grassy while New Zealand Sauvignon Blanc has distinctive notes of white grapefruit. Two clones, two distinctive styles of wine!

No grape variety has more faces than Pinot Noir. The Pinot genome is remarkably plastic and unstable resulting in over 1000 clones that are recognized today. Pinot Noir originated in France, and according to the Catalog of Vines Grown in France, 47 Pinot Noir clones are available for commercial use in France. In the United States another 16 or so clones are available. When Oregon winemakers began working with Pinot Noir in the late '60s and early '70s, the main clones planted were Pommard and Wädenswil and some heritage clones—clones of perhaps unknown origin subsequently named after the California vineyard where they flourished. Today there are Pommard, Dijon, Wädenswil, and Gessenheim clones named after geographic areas as well as hundreds of clones known just by their number. Clones 5, 115, 667 and 777 develop more richness and darker brooding berry fruit. Clone 115 is associated with rich spice characters while 667 brings more cherry and bramble. Winemakers know that Clone 777 adds rich aromatics and blends well with the structure of 115.

I started researching the Pinot Noir clones recently and had a short discussion with Mitch Preston of Rodney Strong/Davis Bynum Vineyards. I asked him how the decisions were made on what clones to use in vinifying Pinot Noir. He even offered a short seminar whose outline is to taste six different Pinot Noirs made from each of the six clones they use. He explains the aroma and flavor characteristics of each clone and then demonstrates how they all come together in the finished wine. At the end, attendees can play mad scientist and create a blend of clones that would suit their own individual palate. To do this experiment, participants will sit at a place setting with eight glasses. Six of the glasses will hold wines made from the six individual clones, one will hold the commercially finished blend and one empty glass will be available for each participant to mix up a custom blend. This format is a no-brainer for the American Wine Society and they offered to sponsor Mitch to come to Bozeman to present the seminar tonight. I will report on the results next week.

Enjoy gourmet oil and vinegar on us!

The Wine Gallery is into its second month of selling Olivelle products and I am very pleased with the program. At our house the quality of the oils and vinegars has opened another level of cooking foods with remarkable and memorable flavors. While we do offer free samples at the Wine Gallery, sometimes it is good just to take one of these delicious oils or vinegars to use in one of the free recipes we offer. To that end, just clip the coupon below and bring it to the Wine Gallery for a free bottle. This offer is only good till September 30th so don't hesitate.



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Labor Day!!

Even though the Wine Gallery will be closed on Labor Day, we have some great wines for the weekend.

New this week is the **Townshend “Purple Table” Blend** from Washington State. Talk about a fabulous wine for a float, going to the lake, or camping out! Townshend's latest red blend is a Merlot based 'kitchen sink' blend of six varietals. It is bright, fresh and vibrant, with expressive raspberry, red pepper and espresso flavors that are balanced with a touch of oak aging. This smooth easy drinking blend is a great addition to any gathering. **(\$10.95)**

A few other great values: The **Rickshaw Chardonnay**, is a wine of impressive depth and concentration. It has peach and pear aromas with some toasty vanilla notes. On the palate, the wine is full of lemon curd, tropical fruit and honeysuckle flavors that convey a sense of richness. We also have the **Rickshaw Cabernet** which is a compelling wine from the get-go with a potpourri of aromas including macerated cherries, violets, and cocoa. It's followed by flavors of black cherry, framboise, chocolate covered espresso bean, and plum. The wine carries through with excellent length and a certain refreshment that invites the next sip. Both Rickshaw wines are priced at **\$14.95**.

Four Bears Paso Robles Cabernet is one more Cab worthy of the weekend. Warm raspberry pie and fresh blackcurrants combine with flavors of cedar and spice in this classic Cabernet. Sidle up next to the fire and get those marshmallows ready; it is just **\$14**.

If you are a Chardonnay lover, as day turns to evening there is no better way to savor a sunset with your friends than a glass of **Four Bears Chardonnay**. Flavors of ripe peaches, toasted pears and crisp granny smith apple tantalize the taste buds. This wine has a great price/value ratio at just **\$10.50** per bottle.

Remember, these wines are eligible for a mix or match case discount of 10%. If you would like to order, just call us at 586-8828 or send your order by e-mail to bozemanwinegallery@gmail.com.