



Volume 18, No.37 (published by the Wine Gallery, Bozeman, MT) **September 26, 2018**

What's new in the Grapevine this week?

- **Wine Club arrives Friday**
- **Last chance for free tickets to Pirates**
- **Everyday celebrations**
- **Wine Club Options**

Wine Club arrives Friday

Our first red for October is a real treat. The Wildekrans Estate is a boutique winery nestled in the serene Bot River Valley, in the Walker Bay wine ward, approximately 60 miles from Cape Town, Africa. It is considered as one of the most exciting “New World” wine areas. Our Club selection, the **Wildekrans Cabernet Franc-Merlot**, is a classic Bordeaux style blend. The nose starts with bright red berries with an underlying subtle floral fragrance followed by distinct notes of cedar and sweet tobacco. The Cabernet Franc provides structure and quintessential raspberry freshness while Merlot softens and round off the palate with juicy red plums and cherries. The Wildekrans pairs with red meat and spicy dishes. **\$18.50**

The first white wine for October is the **2016 Sokol-Blosser Evolution Chardonnay**. We love chardonnay. It's versatile, friendly to the most healthy and most decadent foods, and comes in so many different styles. The 2016 Evolution Chardonnay is anything but buttery, decidedly not oaky and refreshes like summertime sprinklers. Its sharp lime skin, lemon, apple and green melon flavors put the fruit front and center, with a barely perceptible touch of residual sugar. Though made entirely in stainless steel, it feels nicely rounded out, finishing with a hint of caramel.

The Evolution Chardonnay pairs with chicken curries, or when you're craving fish and chips just for the halibut. **\$14.50**

Our second red is the **2015 Racu Melan Petit Verdot** from Argentina. This Petit Verdot carries aromas of dark berries and baking spices. A suave red, with concentrated red currant and plum flavors that are flanked by crushed herbal notes. The saturated, chewy palate offers equal parts thickness, acidity and tannins. Spicy blackberry, cassis and chocolate flavors the solid finish. Drink it now through 2021. Both Wine Enthusiast and Wine Spectator rated at 90 points. **(\$19)**

The group that gets two white wines will receive the **Domain Couran Viognier**. The grapes were grown using integrated farming, with hand harvesting, organic practices, no pesticides and the utilization of sustainable methods. This Viognier is bottled sunshine! The nose has honeyed apricot and pear aromas with sweet floral notes and subtle hints of cinnamon. It has good structure and acid balance to play against the fruity flavor profile in this soft and dry white, which brings back summer in just one sip. **(\$12.50)**

Our Millennium Club selection is the **2016 FEL Pinot Noir**. This delicious, accessible, easy-sipping wine has everything in moderation, from gently fruity aromas, to light but complex flavors of plum, black tea and spices, to medium body and a supple mouthfeel. It will taste good on practically any occasion. Richly aromatic, the nose on this wine is loaded with notes of black cherry, boysenberry, and pomegranate. Subtle hints of dark chocolate, orange peel, and sage add depth and complexity. The palate is lively with fresh acidity which carries delicious flavors of strawberry, plum, toast, and caraway. Fine grained tannins provide a silky structure to the wine and a lengthy finish of succulent fruit flavor. This outstanding example of cool climate Pinot Noir will easily drink well for a decade or more. **(\$35)**

Win Free Tickets

In a few weeks, Intermountain Opera will present Gilbert & Sullivan's "**The Pirates of Penzance**" First of all, let's be clear where Penzance is. Penzance is on the far western tip of Great Britain's "foot" where the Cornwall Peninsula juts into the Celtic Sea. Why is that important? Well, the most often heard objection I hear about attending the opera is that it is sung in a foreign language. Good news: "The Pirates of

Penzance” is sung entirely in English. Not only that, it is more comedy than tragedy, there is no heavy drama, and no one dies at the end.

Now, I don’t know about you, but I always marvel at Bob Dylan rhyming “contagious” and “outrageous” or rappers’ ability to build rhymes out of anything. All I can say is they must have learned it from Gilbert & Sullivan’s brisk and comic “patter” songs that appear in this opera . In one “patter” song, the Major General sings,

*In fact, when I know what is meant by “mamelon” and “revelin”
When I can tell at sight a Mauser rifle from a javelin
When such affairs as sorties and surprises I’m more wary at,
And when I know precisely what is meant by “commissariat”*

The rest of the story is funny and each tune is one you will be able to whistle the next day. If you have never attended an Intermountain Opera production, this one will be a great start. If you just want to be tickled and entertained, you can’t beat Gilbert & Sullivan. Even if you don’t win the free tickets, it would be well worth your while to take in this performance.

Oh yeah, speaking of the free ticket deal... Because the Wine Gallery is an advertiser in the Intermountain Opera Bozeman performance program, IOB has graciously given us a \$150 voucher for tickets. Jeanie and I are already season subscribers so you have a chance to win this voucher. The winner will get at least two prime seats if you can tell me in 25 words or less why you should have the voucher. Performances are scheduled for Friday, October 12th at 7:00 PM and Sunday, October 14 at 3:00PM so plan accordingly and book tickets soon.

Extra credit will be given to rhyming entries. Just send your entry to doug@bozemanwinegallery.com. Please include a daytime phone number with your entry. The contest winner will be announced in the October 3rd Grapevine.

Everyday Celebrations

While I was doing some archiving this week, I ran across an item that I wrote a few years ago about celebrating every day as a blessing. It may be worth re-reading.

I was reminded Sunday of something I have known for a long time and frequently forget in the routine of day-to-day living. The great thought is one I have heard since I was a little boy. In church, many a service was begun by my father intoning, “This is the day the Lord has made; let us

rejoice and be glad in it.” Later, he expanded on that same thought with a homemade saying that has become a staple of our family get togethers. My dad claimed “There can never be too many celebrations” Too often I forget that even though I have heard it repeated by my family many, many times.

Sunday night, Jeanie and I marinated some chicken breasts and while they were grilling, I went down to the cellar. There wasn't one bottle of white wine suitable for dinner so I pulled out a bottle of Roederer Estate Sparkling Brut. Now, I have often preached that brut Champagne is a great problem solver because it goes with anything from popcorn to Beef Wellington. By golly, it goes with grilled lemon herb chicken quite well too. The best part was it took an ordinary Sunday dinner with a pedestrian white wine to a festive occasion full of good vibes and celebratory feel. My former employee Laurel Mikolon liked to take home a bottle of bubbles for no special occasion. She would tell me that bubbles were *de rigueur* for anniversaries and birthdays but are tied to and expected like dinner, gifts and birthday sex. Bubbles on Tuesday night reminded her that every day was a gift and celebration was always in order.

I'm just saying, we all have a daily grind and a silly routine. Life is short; enjoy it while you can. Open a bottle of sparkler because it's a Tuesday or your nephew in Vermont turned 12. There can never be too many celebrations. It will make your heart glad.

Wine Club Options

When people sign up for the Wine Club, they often ask if they can get combinations like two red wines and two white wines or Millennium Club and two reds. The answer is “YES”. We have several folks who include the Millennium selection and maybe 10 club members who get both reds and both whites. If you wish to expand your selections, just let us know and we will adjust accordingly
