



**Volume 18, No.38** (*published by the Wine Gallery, Bozeman, MT*) **October 3, 2018**

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

- **Fall cider and wine tasting October 18**
- **Winner of Opera tickets**
- **Grand tasting November 3**
- **Decanting 101**

### **Fall cider and wine tasting October 18**

This time of year, grocery stores have both filtered apple juice, apple cider (unfiltered apple juice) and hard cider. But in other parts of the world cider refers simply the alcohol containing version. Hard cider, which is as dry and bubbly as champagne and as refreshing as beer is especially popular in England and Ireland. Remarkably in the USA, cider has quadrupled its market share in just the last 5 years. Would you like to know more about it?

Cider has been around since about 55 B.C., when Romans conquered continental Europe and planted orchards in place of native crab apples. The substitution was mostly for the production of hard cider. Cider also has history in northern France, where apples fared better during the cooler Dark Ages and cider became an alternative to wine. In the New World, barley and other beer grains were trickier to cultivate in New England soil, so hard cider was the drink of choice for most English settlers in the Northeast. By the mid-18th century, the average Massachusetts resident consumed 35 gallons of cider every year. Cider is most often compared to beer because it's slightly bubbly and contains less alcohol by volume than its fellow fruit-fermented drink, wine. This is because even the sweetest apples contain much less sugar than grapes. On average, hard cider contains 4 to 6 percent alcohol. During crisp fall months, cider is arguable the best cocktail mixer you can use to whip up mimosas and more.

Some of the new found popularity is cider's reputation as artisanal, farm-to-table, its embodiment of terroir, as well as a small batch heirloom production. Cider has found traction with beer and wine drinkers, locavore enthusiasts, urbane hipsters – and the gluten-free crowd. So yes, essentially everyone.

If you are a cider aficionado or just curious about cider, we are sponsoring a Fall tasting at the Food Studio that will feature ciders and wines suitable for Autumn. We are planning on at least 10 ciders and some nummy Fall charcuterie and cheese selections. Mark your calendar for 6 PM, October 18<sup>th</sup>. Tickets go on sale today for \$39. To reserve your spots, call us at 586-8828 or send an e-mail to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com).

### **Winner of the Pirates of Penzance tickets**

For the last few times we have had the lottery for Intermountain Opera Bozeman tickets, the winner sent the entry in the form of a poem. Kris Vandersloot sent this:

So, there is this Montana girl  
Who dreams of giving the Opera a whirl  
Should she be given the chance  
To see the Pirates of Penzance  
The result would surely be  
A most grateful Happy Dance.

Congratulations, Kris!! You won the free tickets!

Even if you didn't win free tickets, you should go see the IOB presentation of "Pirates of Penzance". It is witty, hilarious, full of great tunes and one of the greatest of all the Gilbert and Sullivan operas. Performances are Friday, October 12<sup>th</sup> at 7 PM and Sunday October 14<sup>th</sup> at 3:00. Call the Opera office at 406-587-2889 to reserve seats.

### **Cocktail attire?**

I don't know how many times I have heard "There is no place to go in Montana where I can get dressed up!" Every year at our November Grand Tasting, we have folks who take advantage of a grand occasion to dress up.

In this Amazon.com and “Google it” world we have grown accustomed to having anything we want by tapping on our smart phones. I agree that it’s a fine idea for a lot of things but not for the wines that fit our own palate as original, distinctive and unique. For wine, there is one way to decide if it is to your liking and that is to taste it. Read about it, look at the pictures or see the podcast and you won’t be any closer to truly knowing if you like the wine without that critical tasting step.

If you have a nickel and want to hear me rant about Montana law not allowing us to do wine tasting in the Wine Gallery, you can. But it makes much more sense to avoid the rant and come to the **2018 Grand Tasting on November 3rd at the Hilton Garden Inn**. We will have approximately 60 wines rated 90 points and above with price tags from \$12-\$20. It is your chance to find the wines you love and get them for gifts, Holiday parties, or just for your cellar.

One other enticement: the Hilton chef loves this event and every year, he puts out some amazing small plate delicacies for us to sample with the wines. This year I saw Seafood Risotto, Roast Tri-tip, Wild Mushroom Pizza, Bangers and Mash, juicy slices of Pork Loin, a gourmet assortment of cheese and charcuteries and something with dark chocolate for dessert.

Ask anyone who went last year; this event combines great food, great wine and a great time. I know we set a record for number of bottles sold last year because the quality and value of this event outshines any other event in Montana.

It’s a very modern mistake to think that today’s most interesting and memorable wines will come to you without any effort. You’ve got to know about, and care enough to go find them. Never have so many great wines been created and yet been so challenging both to know about and to acquire. It is not impossible: you can find the right ones for your own self by just purchasing a ticket for \$69 at [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com) or calling us at 586-8828.

I know 60 wines seems daunting but you don’t have to randomly taste every one. As a service to our guests, we can forward the line-up of wines so you can put your priorities together. If you want to taste Pinot Noir, you will know our offerings and table locations ahead of time. If Chardonnay is lower on your list or if you just want to try something you’ve never had before, you can organize your evening based on your own curiosity and preference. Watch for the chart the week before the event.

This is a wonderful “date “night or a special event for just rounding up your friends. We encourage you to dress up in cocktail attire and make a really great night of it. Along with good wine and good food, you are guaranteed good

conversation as well. I don't know where you could find such a great deal or a better time.

## **Matt Kramer's rules of thumb for decanting**

*Matt Kramer from Wine Spectator is one of the best wine writers alive. He is thoughtful and thought provoking so I was very interested in what he had to say on a few years ago on the subject of decanting wine.*

“So is there a definitive "truth" about decanting wine? Nah. Like raising children, you size 'em up as they come along and decide what you think will work best.

Here's one man's take after nearly four decades of pulling corks:

- Very few wines are *worse* for being decanted. Most wines today, of all kinds, are drunk when very young. And all such young wines benefit from being exposed to air.
- The rare handful of wines that probably are better off not being decanted are old wines whose fragrance is both delicate and evanescent. Decanting such wines and leaving them exposed to air for hours is as risky as taking grandma skydiving. "The air will do her good," you say. Right.
- All wines change with exposure to air. But not all wines change for the better, especially over a long period. So common sense should prevail. Most wines benefit from, say, 15 or 20 minutes of exposure to air before serving. After that, the "grandma rule" kicks in.
- With today's large-scale wineglasses, decanting is less of an issue than ever before. The cup sizes of the best wineglasses commonly used now are so generous that, really, with a few swirls, it takes no time at all to get the wine in your glass exposed to a vortex of air unseen outside of Tornado Alley.
- Apart from separating a wine from any sediment (which is pretty rare these days), the only compelling reason to decant is that wine in a beautiful decanter is a lovely sight. And that's surely a good enough reason right there.
- Last but not least, using a decanter eliminates what might be called "label hypnosis." Too many wine lovers have the deer-in-the-headlights syndrome. They are transfixed by the sight of the label. They can't take their eyes—and their palates—off it.

My advice? Decant the wine, red or white, 15 minutes before serving, announce the wine to your guests and show them the bottle, and then get it away from the table.

Your wine will never taste better, I promise.” -- *Matt Kramer*