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What's new in the Grapevine this week?

- **Fall Cider and Wine Tasting Tomorrow**
- **Vote in Bozeman Magazine poll**
- **Grand Tasting November 3**
- **New arrivals and new features**

Fall cider and wine tasting tomorrow

Tomorrow night at 6 PM, the Wine Gallery will present a **Fall Cider and Wine Tasting** at the Food Studio. We plan to have 6-7 ciders and 3-4 wines to sample as great beverages for Fall. Paired with artisan cheeses, charcuterie and some other delectable bites, we will find the right Fall libations for you.

There are a few seats left so let us know if you want to get in on the fun. The event is \$39 per ticket and includes food, wine, ciders, and gratuity. Call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com to reserve your place.

Best of Bozeman poll this month

This month Bozeman Magazine will be offering their “**Best of Bozeman**” poll. This on-line poll lets you vote for your favorite stores, restaurants, bars, venues, performers, events and all things Bozeman.

Every year the poll gets bigger and I am daunted by categories like “best hip-hop group”, “best children’s store”, and “best bar for late night eats”. I do have some opinions on restaurants, book stores, and performing arts that I vote on every year and it is fun to see the new entries and the old standards come up.

Once again, the Wine Gallery is listed in the Best of Bozeman poll. Under the broad category of “Chomping and Chugging” you can vote for the Wine Gallery as the “Best Wine Retailer” and “Best Place to Buy Alcohol”. Further

down in the category of Night Life and Libations, you can vote for the Wine Gallery under “Best Wine Selection”.

You don’t have to vote in every category and every selection but we would really be happy if you could vote for us in the categories we just mentioned. Just follow this link to cast your votes.

https://bozemanmagazine.com/bestof/82_bozemans_choice_2019. Voting ends October 31 so vote early and vote often.

Grand Wine Tasting

Every November the Wine Gallery presents the **Grand Tasting**. This year it will be Saturday November 3. The Grand Tasting is a great way to find wonderful, affordable wines that you try before you buy. We plan to have over 60 wines priced from \$12 to \$20 and all rated 90 points or above. These are all wonderful and affordable wines for you to sample.

Get your spouse, your friends, your neighbors or your business associates together for this fantastic evening. **Tickets are just \$69** and include wine, food, parking and gratuity. I don’t know where you could go in Bozeman to find a deal like this! Call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com to get your tickets.

We plan a **7 PM start at the Hilton Garden Inn** and our chef has put together a stunning array of heavy hors d’oeuvres to pair with the night’s wine selections. Try pairing your wine samples with the seafood cioppino, Rosemary and peppercorn Bistro tenders, Cumin coated pork loin or any of the assorted cheeses, meats and pates. Save room for Chocolate covered strawberries!

The Holiday season is looming and what with parties, dinners, customer gifts and just re-stocking the cellar, this is the best wine event for savvy shoppers. You can even have a chance to try out that new cocktail dress—we welcome the folks who class up our evening by dressing up.

Madison Valley Ranch plans wine dinners

After having experienced the beauty and hospitality of the Madison Valley Ranch over Easter weekend, I was delighted to be presented a chance to offer two more wine dinners at this gorgeous venue on November 9th and November 10th. The Madison Valley Ranch sold out every seat for our last dinner and they would love to have another congenial group come by for a great evening in November.

The Madison Valley Ranch is located across the Madison River from Ennis in Jeffers, Montana. This beautiful setting won the **Lodge of the Year** from

Orvis in 2015 and I can see why. There is a pond and a creek where you can practice your fly casting and it is a short walk through the Channels to the Madison if you prefer to river fish. At dusk we watched ring neck pheasants, sand hill cranes and osprey fly by serenaded by meadowlarks. In the adjacent field a moose family made daily appearances last summer and we were lucky enough to see a herd of deer foraging as we ate.

Our dinner will be prepared by Chef Matt Pease who stoked his creative energies to bring out dishes made with a variety of locally sourced victuals including smoked trout, Wagyu beef, local duck as well as beets, parsnips and cheeses. I came up with some delicious wines to pair and I would say, in all false modesty, it will be one of the best dining experiences in Madison County.

Jeanie and I as well as some other folks from Bozeman employed a strategy of staying at the lodge overnight instead travelling back in the dark. Believe me, the accommodations are first rate. The good news is the Madison Valley Ranch has a special deal for those who stay over (just mention the Wine Gallery dinner). It really can't be beat for a fun night away from the city. As a bonus, in the morning, we were served a delicious breakfast with some of the best coffee I've had in years.

If you just want a ticket for dinner, it is \$89 including everything. Call us for the wine dinner only option at 586-8828 and we will get you a seat. If you wish to book the dinner *and* lodging package, I would suggest a call to the Madison Valley ranch directly at 800-891-6158. Call soon, the last event sold out quickly.

New Arrivals

We just got another Borsao red blend from Spain, the **2015 Borsao Bole** is new to us and boy, it is delicious! Thanks to the temperature variation between seasons and the day and night, Borsao wines are well balanced between ripeness and acidity. This wine is a blend of Grenache (70%) and Syrah (30%) from vineyards between 15-30 years of age. The vineyards are located on high slopes, at an altitude of between 1000 and 2600 feet above sea level. As for the process, fermentation is carried out separately for each variety in stainless steel at a controlled temperature between 70-75 F. Finally, the **Borsao Bole** remains three months in Bordeaux French oak. **Borsao Bole** is a juicy red wine with a concentrated touch. The Grenache gives it a more fruity side, while its spicy touch comes from the Syrah. **(\$14.50)**

We also got the **2015 Chateau La Croix du Roche** from Bordeaux. This is a spicy, ripe wine with some firm tannins. Black currant flavors and good acidity give a rich feel, and a jammy element comes from the ripe fruits. The wine is developing fast, so drink it from 2018 on. **(\$21.95)**

The 2010 vintage in St. Emilion in Bordeaux was the best rated in the last twenty years. We were therefore delighted to find the **2010 Chateau Barrail Destieu Bordeaux** last week. It is full of licorice, black plums, blueberry, chocolate, coffee, vanilla and the smoky notes create an exotic perfume. Full bodied, rich, round and packed with layers of sensuous, ripe, sweet, dark berries, cherry and cocoa, this Bordeaux red is a steal at **\$25.95**.

For those of you who follow us on **Facebook and Instagram**, Tiffany has added a weekly recipe. This week it is recipe for **Truffle Macaroni and Cheese**. I know it sounds high falutin' but it is better than delicious for chilly fall nights. The recipe incorporates our **Black Truffle oil, Gentile Gragnano Pasta, the Pasta Rock** we featured a few weeks ago, our **Avocado Oil**, and **Black Truffle salt**. We can give you the complete recipe if you come in to the store or send us an e-mail at bozemanwinegallery@gmail.com.

