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What's new in the Grapevine this week?

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- **95 point Pinot for \$26.95**
- **Holiday Gift Baskets**
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Grand Tasting Recap

Last Saturday night, about 90 wine tasters came to the Hilton Garden Inn for the Annual Wine Gallery Grand Tasting. The line-up of 56 wines rated 90 points and above and priced between \$10 and \$20 was just too good to pass up. We set a record for the Grand Tasting with nearly 800 bottles purchased. I keep harping on this but there is no better way to buy wine than to taste it first. If you taste a wine you don't care for, move on to the next. When you do find the wines that light up your taste buds, you can buy them knowing the wine you pull out for dinner is already familiar and already approved.

With all those tasters and the huge number of wines purchased, we can report the most popular wines of the evening. If any of these wines appeal to you, we can put an order together for you. Just call us at 586-8828 or send an email to bozemanwinegallery@gmail.com.

Top selling White Wine: The **2016 Hillersden Sauvignon Blanc** from New Zealand sold nearly three cases. Subtle, freshly-sliced apple and grassy notes waft on the nose, while soft grapefruit and fresh lime tingle on the palate. There's richness and texture there, balanced by clean acidity. No wonder so many folks enjoyed it. **(\$18)**

Top Selling Sparkling Wine. The **Lucien Albrecht Crémant Blanc** swept this category. Albrecht obviously has a skill in sparkling wines, because the Brut, like its partner rosé, is skillfully made, full of fruit and richness. This wine also has an attractive caramel touch, which gives some softness to the palate. The fresh, dry finish will make it a great one for the Holidays. **(\$20)**

Top selling Zinfandel was the **2016 Big Smooth Zinfandel**. It delivers a deep, dark and luscious glass of wine, loaded with big fruit flavors and a smooth, lasting finish. Even the packaging is attractive. **(\$17)**

Top Selling Malbec. Of the four different Malbec offerings, the clear winner was the **2016 La Posta Pizzella Malbec**. A beautiful red and purple color enticed with aromas of black cherries, dark fruits, dark chocolate and baker's spice. On the palate, the wine showed dense, dark berry and plum flavors along with hints of sandalwood and spice, and even a hint of violets in the finish. **(\$15)**

Top Selling Italian wine was the **2016 Caparzo Sangiovese**. Tasters enjoyed the fresh and fruity nose of elderberries, spices and citrus. Medium body, medium tannins and a zesty finish rounded out this great value wine. At 45 bottles sold, I think they also liked the **\$11** price tag.

Top Selling Spanish Wine was the **2015 Marques de Vargas "V" Crianza**. This Rioja was also *the top seller of the whole evening*. The polished texture carries lively flavors of cherry, berry, orange peel, spice and vanilla in this fresh, supple red. Floral and herbal accents add interest to a graceful and expressive red. This red will cellar comfortably for 10 years. Again, this is a terrific value at **\$15** per bottle.

The two Top Selling French Wines included the **2014 Lafage Cuvee Nicholas Grenache**. Like the Vargas Crianza, it represents an incredible value. It boasts fabulous notes of black raspberry, licorice and crushed violets to go with medium-bodied richness, fine tannin and a supple, pretty profile on the palate. This is far from an over-the-top fruit bomb and it has real class and elegance. It rated **92 points from Wine Advocate** and hit the magic price point of **\$14**

The 2015 **Les Darons Rouge** actually sold more bottles than the Lafage but again with a **93 point Wine Advocate score and a \$15** sticker price, how could you pass up this one? It is medium to full-bodied, plump, rounded, and downright sexy. This blend has lots of blueberry, violets, and jammy black cherry aromas and flavors; it has terrific purity of fruit, good acidity and an overriding

sense of elegance. If it came from a more prestigious appellation in the southern Rhone, it would go for three times the price.

Honorable mention will go to the **2015 Paxis Red** from Portugal. This dark, structured wine, with its balanced blend of Touriga Nacional, Touriga Franca and Tinta Roriz, is firm with tannins and dense berry fruits. Full in the mouth, it is a concentrated wine that brings out a strongly grippy texture. I think the Paxis is still moving towards a rich future. **(\$12)**

95 point Oregon Pinot Noir for \$26.95?

The 2017 Wine Spectator Top 100 pegged the 2014 **Colene Clemens Dopp Creek Pinot Noir at 91 points and the #42" slot**. We just got the succeeding vintage, **the 2015 Colene Clemens Dopp Creek**. Hold on to your hat, it received a whopping 95 points from Wine Spectator. Impressive for the polished texture and elegant complexity, it offers vibrant raspberry, orange peel and spice flavors that gain momentum toward refined tannins. When you consider the #3 wine in the entire Top 100 Wines last year was an Oregon Pinot Noir with a 95 point rating at nearly quadruple the price, I think you may see what is so exciting. Obviously, we don't have a whole bunch to sell, but you can order a bottle or two on a first come first served basis. Just ring us up at 586-8828 or send an email to bozemanwinegallery@gmail.com.

Pop Up tasting at Saffron Table November 14th

Following the success of our last two wine tastings, we're teaming up with the **Saffron Table** for one last Tasting this year. Join us and learn how to pair big winter wines with Asian food. Times for the tastings are 5pm, 5:30pm, and 6pm on Wednesday, November 14th. Our program outline is for attendees to taste wines from The Saffron Table's excellent wine list and pair them with various sauces used on the Saffron Table's (Best of Bozeman) cuisine. I be there from the Wine Gallery to introduce the wines and to guide the tasting.

If you make a reservation for the tasting, you can also opt to stay for dinner with a reservation that will start one half hour after your wine tasting event. The price for the tasting is \$15 per person and dinner will be billed independently.

These tastings sell out fast so call the **Wine Gallery to book your seat now at 406-586-8828** and be sure to let us know if you want a booking for dinner after your tasting session. We are looking forward to seeing you there!

Gift Baskets for the Holidays

Veterans Day or Thanksgiving haven't even been here yet and the Wine Gallery is already getting orders for Holiday Gift Baskets. Some folks are really organized and ready for the Christmas season to begin!

Every year, Wine Gallery Gift Baskets make a beautiful gift to share with family, friends, business associates, clients or good suppliers. Each basket is hand assembled with custom gourmet items and/or good wine. You can choose the wines and the goodies yourself or just give us a budget to fill a basket with just the right stuff. Choose from gourmet chocolates, crackers, sausages, international cheeses, and our wide selection of wine. Throw in a tin of lobster spread or Made in Montana cocoa mix. We shrink wrap the natural willow baskets and decorate them with festive bows to impress your recipient.

If you'd like to order for this season, just give us a call at 586-8828 or send me an e-mail at bozemanwinegallery@gmail.com.

Holiday Hours

As we roll into the Holidays, the Wine Gallery will be adjusting our business hours to give you ample time to browse our selection of gourmet foods and tasty wines.

- On Wednesday, November 21st, we will be open from 9 a.m. to 7 p.m. to accommodate last minute wine selections and hostess gifts for Thanksgiving. **We will be closed on Thanksgiving, November 22nd.** If you are excited about getting up at 4 A.M. to shop on the day after Thanksgiving, keep in mind the Wine Gallery will open at 10 A.M. on Black Friday.
- **The Wine Gallery will be open Sundays from 12 p.m. to 4 p.m. starting the first Sunday in December (December 2nd).** We will be open from 10:00 am to 7 p.m. every day after that until Christmas.
- **The Wine Gallery will be closed on Tuesday, December 25th as well as Tuesday, January 1st, 2019.**