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

- **Featured Pinot #7 on Top 100**
- **Thanksgiving Wine Suggestions**
- **New arrivals**
- **Updated Holiday Hours**

### **#7 on the Top 100 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**, last week and we featured it in an article in last week's *Grapevine*. I predicted last week that the 2015 with its 95 point score would be on the Top 10 on this year's Wine Spectator Top 100. **Just yesterday, it clocked in at #7**. Out of 37,000 wines reviewed by Wine Spectator in 2018, this Oregon Pinot was #7!!! Another amazing statistic: The **2015 Colene Clemens Dopp Creek is \$20** less than the next cheapest wine on the list at just **\$26.95**.

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 in 2017 was an Oregon Pinot Noir with that same 95 point rating at nearly quadruple the price, I think you may see what is so exciting. We ordered 60 extra bottles before the supply ran out but don't hang back too long. To order, just ring us up at 586-8828 or send an email to [bozemanwinegallery@gmail.com](mailto:bozemanwinegallery@gmail.com). We will fill requests in the order they are received.

## 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, Olivelle products and tasty wines. Walmart, Kohl's and World Market won't go out of business if you do your Holiday shopping at the Wine Gallery, so carve out some relaxing, unhurried time to shop our store.

- 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 Black Friday, keep in mind the Wine Gallery will open at 10 A.M. on the day after Thanksgiving.
- **The Wine Gallery will be open the four Sundays before Christmas 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 6 p.m. every day after that until Christmas.
- **The Wine Gallery will be closed on Tuesday, December 25<sup>th</sup> as well as Tuesday, January 1<sup>st</sup>, 2019.**

## New arrivals

This week we tasted some new wines from the Margaret River on the West Coast of Australia. With a Mediterranean climate of cool frost-free winters, good soils, low summer rainfall and a long, slow ripening period, the conditions are near-perfect for grape growing. We found a trio of Margaret River wines from **Franklin Tate** that combine high quality and great price.

Wine Enthusiast named the **2015 Franklin Tate Shiraz #61** on its **Wine Enthusiast Top 100 Best Buys of 2018**. There is plenty of complexity in this 90 point wine. The nose leads with ripe blueberries, florals, mocha, wet earth, dates and licorice. It's plush and juicy on the palate with silky tannins, a medium body and a long, tangy finish. At just **\$17.95**, it is indeed a Best Buy.

Not to be left behind, the **2015 Franklin Tate Cabernet/Merlot** finished #63 on the **Wine Enthusiast Top 100 Buys for 2018**. This classic Margaret River Cabernet-Merlot rated 90 points as well. Cassis,

mint, cedar and vanilla all have a presence on the nose and palate, all delivered with verve and style. Ample body and a velvety yet tart finish, without any excessive weight closes it out. It will be good tonight but you can drink it over the next few years. **\$17.95**

The Margaret River is especially famous for white wines and the **2016 Franklin Tate Chardonnay** is a great-- albeit, reasonably priced example. Clear gold in appearance, it is slightly tropical on the nose with lime and stone fruit notes. Look for great balance on the palate-- dry, with slight citrus, and the right amount of Chardonnay tropical fruit. There is plenty of golden Margaret River terroir in the glass from the generous Australian sunlight and winery oak treatment. (The oak isn't subtle, but neither is it offensive). Playful acidity still keeps it light. **\$17.95**

Outside of Australia, we also got the **2016 Bookwalter Readers Chardonnay** (previously known as Bookwalter Couplet) from Washington State. The name changed but the wine continues to be an outstanding 100% stainless steel co-fermented blend of 76% Chardonnay and 24% Viognier. The nose offers aromas of fresh citrus, honeysuckle, and peaches. The symphony of fruit on the palate echoes the aromas and is accented by minerality, quince and chamomile flowers. The wine enters the palate with a subtle sweetness followed by a generous mouth coating mid-palate which remains seamless to the finish. With a heightened freshness, delicious fruit and balanced acidity, this wine is sporty enough to open anytime. **\$13.95**

## **Thanksgiving Suggestions**

I know I'm not the only one who looked at the calendar and was surprised to see that Thanksgiving is just a week away. Thanksgiving is one of the most intriguing holidays for wine pairings. The Pilgrim Holiday is more than just roast turkey-- there are vegetables, gravy and pumpkin pie to pair. There are also tons of side dishes too so we can't just focus on the turkey.

As a general rule, I would stay away from big, tannic wines like Merlot, Cabernet, and Syrah for this feast. Instead we should look for wines that have a good balance of acid and fruit and are lighter in weight. For white wines, I suggest Vinho Verde from Portugal. It is light, low in alcohol and has a touch of sparkle that makes it festive without breaking the bank. Riesling, Vouvray, or Muller-Thurgau are other good choices that fit the acid and fruit profile that sets up all the flavors of the myriad dishes that

load the table. Check with our friendly staff for more of these low cost, juicy options.

Red wine drinkers might want to try **Nouveau Beaujolais**. (The new vintage will be released tomorrow.) It is light, fruity and the first wine of the 2018 vintage. We have the **Georges Dubouef Nouveau Beaujolais** at **\$11.95** and the **Joseph Drouhin** at **\$18.50**. Cru Beaujolais, Pinot Noir or a lighter Grenache will also be good reds for Thanksgiving. Ask our staff for some great recommendations to fit your palate.

Last week we had a visit from Andrew at **Withers** winery in California. If you would like an excellent California Pinot Noir, the **2016 Withers Peters Vineyard Pinot Noir** from the Sonoma Coast will fill the bill. Earthy mint, sage and lavender make for a heady, aromatic introduction to this Pinot, which continues to impress on the palate in its delicate layering of strawberry and fresh focused acidity. Balanced and light in style, it shows the nuanced greatness of the 2016 vintage as well. Pinot Noir goes well with game birds (like turkey) but is extremely versatile for food pairing in general. This offering presents the opportunity to match a great Pinot with all the festive dishes on your table. I have seen the Withers Chardonnay on line at the big box wine stores anywhere from \$39.95 to \$45. At the Wine Gallery it is just **\$29.95** which is a fantastic bargain for a wine that **rated 94 points in Wine Enthusiast**.

We also tried the **2016 Withers Peter's Vineyard Chardonnay**. Forget oaky, buttery Chardonnay-- this one is a dead ringer for Chablis style Chard. Amazingly crisp but super pleasant in the mouth, you can swirl it and let it engulf your palate with its velvety texture; it is a mouthwatering Chardonnay. It is rounded and smooth on the nose followed by nice citrus fruit and minerality on the palate, still with that soft Chardonnay feel. If a fuller bodied white wine matches well with your palate, turkey and dressing--this is an excellent choice. I found an average price of \$41.24 on line, but we have it for only **\$29.95** just in time for Thanksgiving.