



Volume 14, No.45 (published by the Wine Gallery, Bozeman, MT) **November 21, 2018**

What's new in the Grapevine this week?

- **Last minute Thanksgiving suggestions**
- **Holiday Hours**
- **Gift baskets for the Holidays**
- **Wine glasses—Size matters**

Last minute Thanksgiving Suggestions

Our staff has been working, debating and selecting some great wines for Thanksgiving. After all the discussion we concluded that the general formula for pairing the feast were wines that were not too tannic or big bodied. Wines with lighter body and a little bit of fruit did best with turkey and all the side dishes that appear on the Thanksgiving table:

Suggested White Wines:

- Since Thanksgiving is a celebration, consider sparkling wine for its festive nature and all around compatibility with the feast at hand. I like to start with Vinho Verde from Portugal; it is light in alcohol and slightly effervescent with a dry but fruity feel. The other standby is Roederer Estate Sparkling wine. It is #27 on this year's Wine Spectator Top 100 wines and my choice for my birthday every year.
- Chablis, Sauvignon Blanc and Dry Riesling provide mouth-watering acidity for the turkey and are good foils for salty foods, stuffing and gravy.
- Pinot Gris, Pinot Blanc, Chenin Blanc, Gewurtztraminer, off-dry Riesling and Torrontes are all aromatic, more fruit driven and less acidic than the first group of whites. These wines tend to have a crowd pleasing, friendly structure that agrees with everything on the table and everybody at the table.
- Rose' is not just for summer anymore! Most rose' is clean, bright and dry. It goes well with light or dark meat, cranberry relish and yams. Rose' also adds a very festive and attractive look to any table.

Suggested Red Wines

- Pinot Noir has the versatility to fit any menu and has an especial affinity for game birds (like turkey). Oregon Pinots tend to have a bit more acid and a more elegant structure. Coupled with the bright red fruit flavors of red berries and cranberry, Oregon Pinot is a wonderful all-purpose pick for Thanksgiving.
- More medium-bodied reds like Lambrusco, Cru Beaujolais and Grenache are low tannin, food friendly suggestions for Thanksgiving and the palates with a preference for red wine.
- If you prefer a fuller bodied red, All-American Zinfandel is a good choice with low tannins, rich berry flavors and smooth texture. Carignan, Zweigelt and Blaufrankisch are also good wines in that category.

What to do?

Ask any of our dedicated staff to help you select the wine that fits your budget and your palate. Stop in and let us help you make this the best Thanksgiving ever.

Holiday Hours and Events

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 so that our employees may spend time with family and friends.**
- We will resume crass commercialism on **Black Friday** although we will be opening at the regular civilized hour of 10 AM. We do not expect a jammed parking lot, long lines or jostling crowds because most of that will be up the street at the Mall. If you want to have a less frenzied time shopping, you are welcome to decompress at the Wine Gallery.
- The Saturday after Thanksgiving is **Small Business Saturday**. Please remember that Small Businesses are located all over the area not just in Downtown. Small business is the heart and soul of Montana and especially Bozeman. Small Business supports the Intermountain Opera, The Bozeman Symphony, Eagle Mount, Haven, Thrive, Heart of the Valley, the Museum of the Rockies, countless other charities, non-profits and fraternal organizations. Remember the efforts they exert to make Bozeman a world class city when you go to spread your Holiday cheer. We will be open from 10-6 PM Saturday.
- Looking forward to December, we have the **Winter Art Walk scheduled for Friday, December 14th**. The folks at Miller's Jewelry will be open to show you

artful arrangements of jewelry, delicately detailed estate pieces, diamonds direct from Antwerp and Yogo Sapphires direct from Montana. I will also be there as part of the Miller's Jewelry hospitality by pouring some delicious samples of great wines for you to sip as you peruse their store for great Holiday gifts. The Art Walk goes from 6PM to 8PM so be sure you come by for some cheer.

- **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 25th as well as Tuesday, January 1st, 2019.**

Gift baskets for the Holidays

We are already receiving orders for Holiday Gift Baskets so I better get on this and remind everyone what a great memory this makes for friends, clients, relatives, bosses, or neighbors.

How simple is it? You can come down to the Wine Gallery, pick out the meats, cheeses, chocolates, crackers, cookies, sauces, jams, teas, pastas Olivelle products and/or wines to design your own baskets. Or, you can call us with a suggested list of ingredients, a price range and we will prepare a gorgeous basket for the loved ones on your list.

Each basket is professionally prepared with pure alder excelsior, shrink wrapped cellophane, holiday ribbon and bow for a stunning presentation. You can check our website for sample photos to help you choose your theme.

Order now and we can ensure your delivery date. Just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.

Wine Glasses Size and Shape

I hope I am not the only one who has had wine handed to him in the legendary red Solo cup. You don't have to be a wine snob to notice that there are no subtleties or nuances in the wine served in a vessel made for Coca-cola. In my youth, I used to think any vessel that didn't leak was well suited for wine. As my growth and knowledge with wine have matured, so has my appreciation for the stemware that enhances the wine experience. In my opinion, glassware influences the quality of the color, aroma and taste of wine so its importance cannot be understated.

In general, if you are looking for an all-purpose wine glass, look for clear crystal with thin-rimmed, large bowls that hold 10 to 18 ounces, taper slightly at the top and balance well in the hand. The clearer the glass, the richer the wine's color appears. The thinner the rim, the less the glass distracts from the wine as you sip. A large bowl and a narrow opening (but not too small to drink easily from) help magnify the wine's

aromas, providing plenty of space for the aromas to expand, but little room for them to escape. Many glasses are too small; few are too large.

Hand-blown glass is generally thinner, especially at the rim, and balances better than machine-made glass. Wineglasses traditionally have stems so that your hand doesn't touch the bowl, obscuring the glass with fingerprints or warming the wine above proper serving temperature. However, these days, stemless glasses have become popular because they are easier to store if you have limited space, are dishwasher-friendly and less prone to breakage without the fragile stems. I was a fan of stemless glasses until I looked at them at the end of dinner and they were so covered with fingerprints, they looked like the side window of a Subaru slathered with Schnauzer snot. One of the purposes of the stem and pedestal on a traditional wine glass is to provide a smudge proof, temperature proof grip. Despite what you see in the movies, holding a wine glass by the bowl is hardly sophisticated or practical.

Many wine lovers look for an all-purpose, everyday wineglass that does the trick for them and that is the strategy we follow at our house. (We also have the all-purpose red wine glass, all-purpose white wine glass, and Champagne flutes.) Generally, red-wine glasses have larger bowls and wider openings than those for white. Sparkling-wine glasses should hold 6.5 ounces or more and be both narrow and tall to channel the bubbles in a continuous stream or tulip-shaped with a narrowing at the rim to better trap the aromas and bubbles. If you drink dessert wines, glasses for Sherry and Port traditionally are small, because those fortified wines are usually consumed in small quantities

At the Wine Gallery, we are Riedel dealers and we have some great deals on wine glasses for the Holiday season. There are deals where you get 4 glasses for the price of 3 up to deals where you get 8 for the price of 6. We even have a deal where you buy six glasses and get a free Riedel decanter. Please check out the display on the east wall the next time you come in. These glasses make great gifts for family or friends.