



Volume 18, No.26 (published by the Wine Gallery, Bozeman, MT) **June 26, 2018**

What's new in the Grapevine this week?

- **Wine Club for July due Friday.**
- **What is Balsamic vinegar?**
- **Wine and Family Planning**

Wine Club Wines will be ready Friday Afternoon!!!

The July line-up of Wine Club wines starts with the **2015 Badiola 642 Maremma Super Tuscan**. It has aromas of wild berry fruits, like blackberry and dried plum which then yield to richer impressions of candied fruit and dark chocolate. Nuances of vanilla and tobacco leaf develop on the finish. Rich and full-bodied in the mouth, this wine has tannins that are perfectly balanced and well integrated. A lively acidity brightens its fruit. The long-lived, delicious finish is infused with aromatic, ripe fruit. **(\$18)**

When you think of our first white for July, think of crème brulee and honeysuckle. The **Le Pigeolet Vaucluse Blanc** is a blend of Grenache Blanc, Clairette and Roussanne. This little dry white has it all: round-bodied texture, yet tart, stony crispness and a knock-out aroma of pear, sun-baked apples, and spicy hints of anise. This warm kiss of sunshine infused with a fresh breeze of stony minerals can't help but transport you to the south of France. Perfect with roast chicken or grilled fish. **(\$14)**

Folks who get two reds will also receive the **2012 Koyle Reserva Carmenere** from the Colchagua Valley in Chile. Ripe and lusty, this Carmenere is earthy and woody on the nose, with plenty of oak, olive, eucalyptus and graphite. Small amounts of Petit Verdot, Cabernet Franc and Malbec are blended in to give this Chilean a great balance. The palate is saturated almost to the point of being heavy, but that only means that lush, penetrating, herbal blackberry and cola flavors have a stout base to work with. A toasted finish with some tannin closes this out. It rated 90 points

from Wine Enthusiast and 91 from James Suckling Drink through 2019.
(\$15)

The second white wine this month is from the part of Spain famous for Cava, the Penedes. The **Albet I Noya Xarel-lo** is fresh with aromas of juicy peach abounding on the nose, accented by notes of orange peel. It is well-balanced with vibrant acidity and pronounced mineral qualities. Fruit, acid, and body come together seamlessly to showcase the wine's elegance. A native grape of the region, Albet i Noya's expression of Xarel-lo is pure--vinified entirely in stainless steel to showcase the natural characteristics of the varietal. To make this wine shine try it with summer fare; it is especially good with cheese, light pastas, salads, flaky white fish, or vegetarian appetizers. **(\$13)**

Millennium Club members will receive the 2015 Marshall Davis Columbia Valley Syrah. It has loads of gamey smoked meats, peat, pepper and lavender, as well as tapenade and darker fruits. Ripe, rounded and voluptuous, it's a downright sexy red that's going to drink nicely for the next 5 years. **(\$35)**

Balsamic Vinegar

All the balsamic vinegars we have are made in Modena, Italy, the home of Balsamic production (and the birthplace of Luciano Pavarotti.) The luscious white and sugary trebbiano grapes that are grown in the northern region of Italy near Modena form the base of the world's best and only true balsamic vinegars. Custom dictates that the grapes be left on the vine for as long as possible to develop their sugar. The juice (or "must") is pressed out of the grapes and boiled down; then, vinegar production begins.

Our Dark Balsamic is 55% cooked and concentrated grape must and 45% premium red wine vinegar. Our Barrel Aged Dark Balsamic is 80% cooked grape must and 20% premium red wine vinegar.

So what is the difference between white vinegar and balsamic vinegar? White vinegar is distilled from fermented grain that has undergone a secondary fermentation that produces acetic acid. A few drops will give a tangy flavor to BBQ sauce or ketchup. White vinegar is good for pickling and household cleaning but is too strong to use in cooking in my opinion. Balsamic retains its sweet and sour combo through almost any cooking process. It is, however, best known traditionally for uses involving drizzling a bit on steaks, pizzas, desserts and risotto.

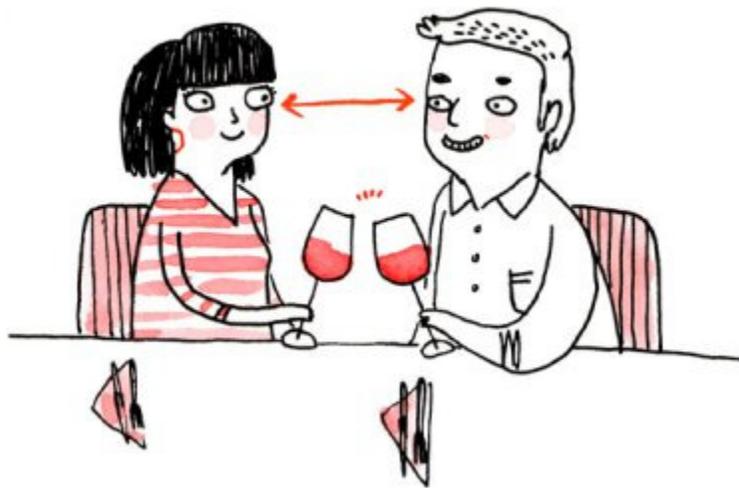
For something new, try our Dark Barrel Aged Balsamic drizzled over goat cheese, pork chops or grilled salmon. Please try our samples the next time you are in the Wine Gallery.

By the way, here is an e-mail I got this weekend:
“Hi Doug,

Wow- I have to tell you that I bought a bottle of your Tuscan herb olive oil and the sweet basil balsamic- AMAZING!!! Made a Caprese salad and used both to drizzle on. I’m hooked.

Thanks, Pam

Wine and Family Planning



Whenever I see the “Family Planning” aisle at the grocery store, I always think it is misnamed. It’s more like the “Not Planning for a Family” aisle. If you want to plan to start a family, the tried and true method involves romance. Red wine is listed as one of the top ten aphrodisiacs for love, but have a bit too much, and alcohol can turn from being good for your sex drive to being bad very quickly – don’t pretend you’re the only one who hasn’t had a few too many and then had a not-so-fun romp in the sheets. So what’s the ideal dosage for love? Let us prescribe it to you.

When we first take a sip of booze, alcohol’s initial effects as one of the world’s greatest social lubricants begins to take hold. We feel looser, more open and often, much more relaxed. This is the liquid courage we hear so

much about, and it's why so many of us seem to have the most success when meeting someone at a bar or flirting with our spouse. At this initial stage, we feel more confident to take a risk – which includes talking to that attractive person across the room or across the table.

It's at the level of about one to two drinks, when most people report feeling the most pleasure. Alcohol stimulates the receptors in our brain, and at one or two drinks in, that slight buzz and warm feeling aren't being overwhelmed by the feelings of dizziness, nausea and even depression, which can set in after consuming a good bit. It's also at this light level of alcohol intake when we're most likely to perform our best – drinking and driving is not the only thing you should avoid when drunk.

And while all alcohol in moderation helps a bit when it comes to sexual pleasure and desire, none has more benefits than red wine, both for males and females. For women, red wine causes the sex drive to be even more pronounced than with other drinks, at least according to a group of Italian researchers who discovered that the compounds in the wine actually enhance levels of sexual desire in the fairer sex. What the researchers uncovered was that the red wine specifically increased blood flow to women's erogenous areas, which in turn led to increased levels of desire. The researchers were quick to point out, however, that after more than a drink or two the other effects of alcohol began to take hold, which led to a less pleasurable experience. Moderation, it seems, is key.

For men, not only does a drink or two loosen things up and increase blood flow to essential areas, but red wine also seems to increase levels of testosterone in the blood, a necessary hormone when it comes to male sexual arousal and "appetite." Normally a male's body rids itself of testosterone when an enzyme called UGT2B17 attaches specific molecules to testosterone, enabling the body to identify it and get rid of it through the urine. But when consuming a glass of red, a compound inside the wine called quercetin effectively blocks UGT2B17, preventing the body from excreting it, and thereby raising levels of testosterone in the blood. However, just as with women, a few too many drinks and all alcohol, including red wine, can have the reverse effect, lowering testosterone and decreasing the sex drive.

So when it comes to alcohol and sex, the best prescription is opening and splitting a bottle of red with your partner. It's the perfect amount for you to each have two glasses and experience the positive effects the combination of wine and sex can deliver, with a smaller chance of the negatives. Cheers!!