



Volume 14, No.18 (published by the Wine Gallery Bozeman, MT) **April 25, 2018**

What's new in the Grapevine this week?

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Upcoming events

April 26th-- Marie-Eve Gilla, founder and managing partner of **Forgeron Cellars** in Walla Walla will be here **April 26** to present her current wine releases. Marie-Eve was here a few years ago and gave one of the best winemaker presentations I have ever witnessed. I can't imagine this year's event would be anything less. As for the particulars of the evening-we are going to alter our usual format a bit to accommodate a Thursday night wine function. Our start time will be **6:00 PM** with Marie-Eve doing a short presentation for each of the wines. Since we are at the **Food Studio**, we plan to have a curated line-up of cheeses, charcuterie and French canapes that will focus the flavors of the wines and highlight pairing possibilities.

The cost for tickets is a mere \$39. You may reserve seats by calling us at 586-8828 or by e-mail at bozemanwinegallery@gmail.com. (We only have a few left.)

April 27th--The Bozeman Noon Rotary will be presenting a wine and craft beer tasting at the Holiday Inn on Friday, April 27th. Hors d'oeuvres, a "cork pull" and an Instant Wine Cellar Raffle will highlight the evening. To get tickets go to <http://bozemannoontrotary.org/event/7th-annual-wine---beer-tasting-fundraiser/>. The tickets are \$30 each or 4 for \$100.

May 16th-- Annual Extraordinary Wine Tasting. Do not miss this tasting!!! Winemakers, executives and winery owners will be on hand to give up close and personal information on over 50 wines. Bring your notepad and pencil, there will be plenty of great wines at great prices to stock you cellar for summer.

The cost for tickets is a mere \$49. You may reserve seats by calling us at 586-8828 or by e-mail at bozemanwinegallery@gmail.com

Win a trip to New York City

Intermountain Opera Bozeman will be celebrating its 40th season this year. To kick it off the celebration IOB will present Verdi's *Falstaff* on May 11th and 13th at the Willson. This opera completes the trifecta of great music, intriguing characters and lots of laughs. In order to promote the 40th season, the IOB will hold a raffle. First prize is a trip to New York City and a performance at the Metropolitan Opera. (For a sneak peek at what the Met is like, watch the movie *Moonstruck*). Second prize is two VIP passes to the inaugural Bozeman Film Celebration this summer. Third prize is what I'd wish for: the bronze is the vinyl record collection of the late Elise Donahue and a set of superb wines selected by the Wine Gallery.

Raffle tickets are \$25 each or 5 tickets for \$100. (I feel like the Ginzu salesman but hear me out.) Wait!!The Wine Gallery is the only place that has expanded the number of winners from **three places to five**. To sweeten your chances and make it a win for everyone, each raffle ticket purchased from the Wine Gallery will also be entered in a Wine Gallery pool for two sets of free tickets to *Falstaff*. One winner will receive a \$150.00 voucher for tickets to the May 11th performance. Use the voucher for any combination of seats or as a super discount for multiple seats. Jeanie and I will be in France during the Sunday performance so the other lucky winner will get our seats for Sunday afternoon. Our seats are in the center of the 6th row so if you win the Sunday tickets, you will be on the operatic equivalent of the 50 yard line. Buy as many raffle tickets as you want; you could win multiple prizes!

If you have never been to the opera or think it just isn't for you, this would be a great opportunity to give opera a try. *Falstaff* is Verdi's last opera and the music, the plot and the hilarity are legend. Even if you don't win the tickets, attending a performance is a great way to experience live music and the only professional opera company in our region. In a recent letter sent to the IOB by the Gilhousen Family Foundation, the underwriters noted that *"It is...the community that makes up and surrounds the Intermountain Opera that has been creating a track record of staging successful, quality productions for many years. That 40 year tradition of staging high level opera performances in a relatively rural area is no small feat, and the dedication and hard work of those involved shines through, drawing audiences from the breadth of the Mountain West. This is a true community venture."*

I echo that sentiment. Bozeman has a lifestyle economy driven by big city culture and amenities in a scenic, small city environment. Your support of the performing arts makes our community a much better place to live. Please buy some raffle tickets the next time you are in the Wine Gallery. If you aren't able to get in, give us a call at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com and we will try to sell you the winning ticket(s).

Why not a square wine bottle?

From a recent article in Wine Spectator:

Wine bottles—and glass bottles in general—were initially round because they were made by glassblowers, and that was the easiest shape to make and replicate. That's also how the “punt” or indentation, at the bottom was created: Glassblowers pushed the seam up into the bottle to avoid sharp edges and to make sure it would stand up better. Before glassmaking techniques improved, the punt and the round shape improved the structural integrity of the bottle, which was particularly important for sparkling wines, which in centuries past were known to occasionally explode due to the pressure inside the bottle.

Nowadays, bottlers can theoretically put wine in any shape bottle they like, but there's a reason most wines still adhere to the traditional shapes. The production of glass bottles didn't become fully automated in the current, molded way until the early 1900s, by which time round bottles had become standard for wine. Glass historians report that the function of a bottle usually dictated its shape. Think of it as an early form of branding: Liquor, wine, medicine and soda bottles all had their own distinctive shape. When the Coca-Cola bottle debuted in the 1920s, its unique shape was an important part of the branding.

In the 1920s there were some attempts at transforming round milk bottles into squarer shapes, thinking they'd be easier for transport, but that never took off. In the 1960s, Alfred Heineken wanted to create a square version of his beer bottle so that the empties could be used as bricks, but the prototypes were thick and heavy; they never made it to the consumer market.

As far as wine, there are a few square bottles out there. Provence producer Château de Berne has been selling square bottles for more than a decade, same with Matuba in South Africa. There have been a few others, most recently Truett Hurst created the California Square line, which was released in 2013.

Square bottles are touted as eco-friendly: They fit closer together so take up less space in shipping and storing and the cases require less packing material. And because the bottles don't roll away, they can be placed on their sides. It remains to be seen if the idea will take off, or just remain an oddity.

Wine and Seduction

Tiffany keeps telling me that Millennials are driving the wine market. In their typical fashion, they want information and they want it quick and accurate. So last week when a young man came in, I was on my toes. He wanted a wine for a “special” date at his place and wanted to know what would be the best choice. Now, I am not exactly Dear Abby but I do know that women like to be treated well and enjoy the dance of seduction and the idea of being pursued by a knight in shining armor. So even though this isn't Valentine's Day, it is Spring and you know where a young man's fancy

turns when the gray of winter is gone. Alas, it was Montana spring last week... snow was coming that night.

I may have him back scrolling through Match.com but I gave it my best shot. First of all, I suggested bubbles. My advice was to maybe go with a half bottle because it divides nicely into a glass apiece. Nothing says it is an important night like having someone hand you a glass of sparkling wine at the beginning of that “special” evening. My idea was to be festive but not ostentatious. Trying too hard with a vintage Champagne might look a little desperate so I steered him to the Roederer Estate Sparkling wine from the Anderson Valley. By assuring him that this was the sparkler I drink on my birthday each year, he liked the idea of great wine, small price and good impression.

He shared that he was working on candlelight and a fire in the fireplace to set the mood. (You can’t imagine my disappointment that he didn’t know who Barry White was because in my day it was Barry or Frank Sinatra. I digress...). I was, however, encouraged in his approach; he had only classic romantic designs. For the wine by the fireplace I suggested Pinot Noir-- Pinot Noir from the New World. No tannins, pretty fruit profile and mildly alcoholic fit the bill. I know I’m right about the pretty fruit profile. It might sound crazy too, but I think pretty drinks do make women feel pretty, or prettier. Tiffany would have sent him to Rose’ for the same reason but in my opinion, looking through a glass of Pinot Noir at a warm fire warms the blood and Pinot Noir has this other special attribute. Pinot Noir has delicate, earthy notes of spice, musk and oak which are very similar to the *male* sex pheromone, androstenone. According to Wine Magazine, men produce more androstenone than women do, and Pinot Noir grapes smell similar to this particular chemical. Pinot Noir is also one of the grapes used to make that Roederer Estate Sparkling as well, so I felt he would be helping his cause. Subtle, but effective, I hope.

My feeling is you don’t have to be a millennial to have a “special” evening. Your spouse may enjoy a little pursuit and seduction no matter if you are Gen X or Baby Boomer. You are welcome to use all the suggestions in this article (including Barry White) to make your evening “special”.

