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What's new in the Grapevine this week?

- **August Wine Club Preview**
- **New arrivals**
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August Wine Club Preview

Our first red is the **2017 J Bouchon Pais Viejo**. Pais has one of the longest viticultural histories in Chile. It is believed to have been brought to the region by Spanish conquistadors from Peru during their colonization of South America in the 16th century. Ampelographers believe that along with Mission grape of California, the Pais grape is descended from the Spanish "common black grape" brought to Mexico in 1520 by the Spanish conquistador Hernán Cortés. The Pais remained Chile's primarily wine grape until the emergence of the Bordeaux wine varieties in the late 20th and early 21st centuries. These head-trained Pais vines are planted on very old soil of granitic, sandy loam formed by Chile's coastal mountains. Pais Viejo is 100% naturally-fermented using century-old winemaking techniques, including the use of the zaranda (a structure made of sticks to destem the grape clusters). The grapes are hand harvested and fermented with native yeasts in concrete tanks to preserve the wine's authentic expression of terroir. Note the bright cherry color. The Pais Viejo is a very juicy, fresh, light and honest wine with aromas of strawberry, wildflowers and sour cherry. It pairs well with fish and pasta, however can also be used as an aperitif. For those of you keeping score at home, it received 90 points from Wine & Spirits Magazine. **\$13.50**

Our first white wine is a perfect wine for summer sipping. **The 2016 Laurenz V. "Singing" Grüner Veltliner** is a lovely wine from Austria. We thought that this floral white, with a lovely mix of blood orange, chamomile and oyster shell flavors would be perfect for dining *al fresco* this summer. A hot September in 2016 allowed harvesting well into October and the ripe grapes resulted in a highly elegant, very spicy vintage with an array of fruit-driven aromas. Maturation on the lees has resulted in an elegant wine with longevity and fresh, lively acidity. The acidity keeps the elements intact and makes this fresh. A very attractive fruit bouquet yields apple, peach and citrus aromas along with a typical Veltliner spiciness including a touch of white pepper and a savory finish. It sings on the palate! Drink now (**\$18**)

When most folks think of Malbec, their minds usually go to the big, bold wines of Argentina. Those wines are well and good, but Malbec actually originated in the Southwestern region of France known as Cahors. Jeanie and I visited Cahors this May and we were charmed by a small city that was once a Roman town and a center of commerce. For generations Cahors has been home to winemaker Phillip Bèrned and his Chateau La Grave. Born from red clay soils and almost 30 year old vines, our second red, the **2016 La Grave Cahors**, is full of the characteristic inky black fruit, locally known as “black wine.” Once you pull the cork on this bottle and put a nose to your first glass, you will discover the perfume of its bold, black and blue fruits. The palate is full of earthy, yet velvety tannins full of structure, balanced by a bolt of acid. Juicy fruits round out the glass, with blueberry notes galore. This rustic red wine wants some comfort food, so try it with our recipe for Warm Potato Salad with Smoked Sausage (on back). **(\$18)**

Our second white wine comes from vineyards located in the Gascony region, near the city of Toulouse in the South West of France where Jeanie and I also visited in May. The **2017 Mont Gravet Blanc** is 100% Columbard grapes. Harvested at night, the grapes undergo a modern winemaking process. After 24 hours of skin contact at 43°F, only the premium juices are fermented at that low temperature. The intense fruit aromas come from controlled temperature which is used to extract all of the fruit flavors from the lees. The Mont Gravet Blanc has a pale, bright yellow color, with a very intense and refreshing nose. It displays flavors of citrus fruit and a zingy finish. This wine will express itself best as an aperitif with any seafood. Serve chilled at 50°F. **(\$9)**

Millennium Club Members will receive the **2016 Andrew Will Cabernet** from Washington State. This wine bucks the trend toward heavy, overbearing Cabernet Sauvignon that too often shuts down on the palate. Instead, this wine has texture and fruit bound by tannin and acid to perform in glass and on the palate. It is seductive in its freshness and fruit definition. Sourced from the famous Champoux Vineyard and the Two Blondes Vineyard in the Yakima Valley, this Cab will pair nicely with grilled lamb chops or a char-broiled steak. **(\$36)**

New arrivals and special deals

We just received the last of the **2012 Quilceda Creek Columbia Valley Red Blend**. This smoking effort shows the beauty of the 2012 vintage. Made from a declassified blend of mostly Cabernet Sauvignon, with smaller parts Merlot and Malbec, it offers a brilliant, almost Bordeaux-like bouquet of sweet cassis, cedar shavings, graphite and hints of toast. All that flows into a full-bodied, layered, seamless Cabernet that has integrated acidity, sweet tannin and a great finish that doesn't lack for richness or persistence. This wine is hard to resist now but it will nevertheless continue to drink nicely for another decade or more. Boasting a 93 point rating from Wine Advocate this wine is normally \$79.95, we are closing it out for **\$56.95!!**

Another fun wine for summer is the **Populis “Wabi-sabi (\$18.50)**. This red blend was created from a desire to be lighthearted in style, naturally made, extremely drinkable blend sourced from exciting vineyard sites throughout California. The Wabi-Sabi has the backbone and rusticity of Italy and Southern France with the pop of fruit

that only California brings to the table. Syrah, Cab Franc, Merlot and Tempranillo bring tobacco and leather while the Zinfandel, Carignane, and Pinot Noir bring the fruit expression.

We are getting more and more requests for Cabernet Franc and we have found a great one from Washington State! The **Treasure Hunter Naughty Ninja Cabernet Franc** is dark and brooding and cloaked in titian red. The Naughty Ninja strikes silently with a katana dipped in blackberry jam just leaving tendrils of aromatic smoke rich with exotic Asian spices and fresh herbs in his place. The Naughty Ninja is \$30 from the winery but just **\$23.95** from the Wine Gallery.

For a great summer white wine, try the **Affinitás Dry Furmint** from the Tokaj region of Hungary. **Affinitás** has a low percentage of Yellow Muscat and other indigenous varietals such as Kabar and Hárslevelü which add to the richness and texture of the wine. Furmint is an exotic grape which has become an alternative to other classic white wines such as Sauvignon Blanc, Pinot Grigio or Chardonnay.

\$15.50

Another rare and intriguing wine for summer is the **2015 Marietta Game Trail Cabernet Sauvignon**. It displays a spicy nose of cloves, cinnamon and pepper over a core of crème de cassis, dried Mediterranean herbs and black soil. Medium to full-bodied, rich and concentrated, the generous fruit is well supported by grainy tannins and a lively backbone, finishing with lingering minerality. Big and rich yet also complex and layered, this wine has an extremely dark color and spicy, floral, perfumed fruit flavors that spread out for a mouth-filling texture. It rated 93 points from Wine Advocate and 92 from Wine Enthusiast in the 2014 vintage. **(\$37.95)**

For a real fun summer wine, try the **2017 Monte Tondo Gargenega Frizzante**. This delightfully fizzy and flavorful wine is 100% Gargenega and made to be playful but you can still taste the quality behind the facade. Succulent white peach and creamy ripe pear with brisk briny floral notes, all sail along a rush of tiny gentle bubbles—this is picnic wine at its best! **(\$13)**

Events

We will again be downtown at the August Art Walk to serve up some delicious wine samples at Miller's Jewelry. This event gets more and more attendees because not only does Miller's have the best selection of jewelry and Yogo sapphires, they always have the best hospitality of any place on Main Street. Come by, survey the store, visit with a professional jeweler and sip on some great selections of summer wines. We will be there from **6-8 PM on Friday, August 10**. See you there!

Domaine Roy & Fils produces timeless wines through meticulous stewardship of the land, a minimalist winemaking approach and a commitment to organic farming. Domaine Roy & Fils Oregon Pinot Noirs and Chardonnay exhibit an uncompromised purity and transparency that allows for a full expression of vintage and terroir. Watch the Grapevine for details of **our August 15th tasting**.