



**Volume 15, No.30** (*published by the Wine Gallery, Bozeman, MT*) **August 7, 2019**

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

- **Art Walk Friday night!**
- **Summer Wine Pairings**
- **New Vinegar flavor and recipe**

### **Art Walk Friday Night!**

The August Art Walk is **Friday, August 9<sup>th</sup>** from 6PM to 8 PM. For the TENTH year in a row, Miller's Jewelry will be hosting its **Annual Estate Sale** at their new location at 35 West Main. They invite you to come shop exquisite estate jewelry that will be here in Bozeman for a limited time. There will be luxury goods from sought-after designer brands, period pieces, true antiques, and newer styles that are simply pre-owned. Miller's will be open late on Friday evening, and I will be serving great wines from The Wine Gallery from 6 to 8 pm to help keep in the mood to shop.

Have something to SELL? Turn your old, broken, or just unworn jewelry into useable cash. Set up an appointment (586-9547) with their visiting estate buyer, and receive a FREE EVALUATION. Bruce will carefully appraise your jewelry, watches, and/or gold to determine fair market value. We hope to see you Friday!

### **Summer Wine Pairings**

Summer in Montana is as close to Heaven as it gets. The big deep blue sky, the white puffs of clouds, the low humidity and warm sun bring us outdoors to enjoy the fresh Montana air. It is the time of year we fire up the grill almost every night and enjoy the long evenings in the yard, on the deck or at the picnic table.

Almost everyone has a question about food and wine pairings and I have a few suggestions for summer menus—especially the menu that involves the grill.

**Burgers** If there is an All-American dish, it is the hamburger. Grilled over charcoal and served on a toasted bun with a vine ripened tomato slice, chopped Walla Walla sweet onions and a little steak sauce, a hamburger is food of the gods. The burger is simple and straightforward and goes well with a red blooded California Zin from Dry Creek or Amador County. Both will have the simple spicy, briary, and fruit forward

characteristics that set off the smoky flavor of the burger, the zing of the tomato and the pungent sweetness of the Walla Walla sweet onion.

**Chicken** Every summer local grill masters concoct the “Supreme Barbeque Marinade and Sauce” for chicken. In any case, grilled chicken is a summer favorite that can be tricky to match with wine. Not everyone stands by the white meat-white wine rule, but for summer I think it’s a pretty good suggestion. If your barbecue sauce runs to the Italian style, I suggest an Oregon Pinot Gris. The honeysuckle and pear notes along with the streak of bright acidity make this an excellent pairing for a lightweight red sauce. For the Southern Barbeque sauce, an off-dry Riesling or Gewürztraminer with their tropical fruit flavors and refreshing crispness balance the hot spices and smoky flavors of the sauce. Sauvignon Blanc neatly balances the tangy citrus and pungent garlic of the Latin sauce with its own citrus flavors and grassy nose. (Any of these wines go well with fried chicken on a picnic.)

**Steaks** Something wonderful happens to steak when it’s grilled. The smoke from the drippings and the flavors of charcoal add a sweetness to the meat and a smoky character to the blackened edges. Even over a gas grill the intense heat and smoke add flavors and richness to the meat.

However, not all steaks are the same. Cuts like rib-eye and T-bones taste richer because they are marbled with fat. A rich red wine like Cabernet or Merlot will cleanse the palate with the big dry flavors and set up the next bite for the sweet saltiness of grilled beef. Leaner cuts like sirloin and round steak have a gamier flavor and may do better paired with a spicy Zinfandel or peppery Syrah.

**Ribs** A rack of grilled pork ribs will often fall under the same pairing rules that we used for chicken. For pork ribs with a Jamaican style dry rub, Viognier has the rich creamy feel to offset the spice while the deep rich fruit complements the smoky stringy flesh. Ribs with darker red sauces match up nicely with Barbera. The medium body, lush fruit and zingy acidity complement the spice and tangy flavors of red barbeque sauce.

**Sausages** Grilled sausages are a big step up from hot dogs on the grill. Hot dogs are fine for kids, but adults seem to like sausages better. For one thing, sausages have a courser texture and stronger flavors than hot dogs. German, Italian, and French sausages are much more full flavored and distinctive in the mix of herbs and spices that season the ground meat inside the casing.

Bratwurst is the most common German sausage. It is more lightly spiced than French or Italian sausage and it goes well with German wines like Riesling and Gewürztraminer. On an onion roll, with a bit of hot mustard, beers like pilsner or pale ale make a pretty good summer pairing as well.

French style sausages often contain strong flavored cuts or organ meats like heart and liver. The best French style sausages are flavored with exquisite balance of thyme, rosemary, and sage. When they are grilled, the herb blend adds intensity and richness to the coarsely ground meat. If the sausages are rich and heavy, a light Pinot Noir or a Grenache blend is ideal.

Italian sausages tend to be flavored with garlic, pepper and anise. The dark flavors of meat and seasonings go well with Barbera and Dolcetto.

**Grilled lamb** If there was ever a perfect way to prepare any dish, grilling is the perfect method for cooking lamb. I think the traditional olive oil, garlic and rosemary marinade brushed over lamb as it slowly cooks over the open fire makes the most simple yet richly elegant dish this side of pairing pears and cheese.

Lamb is gamier and more strongly flavored than beef and it therefore begs for a big red to tame it. I think that Syrah from Washington or California or a Shiraz from South Africa or Australia bring a peppery spice and gamy richness that perfectly matches the flavor of lamb. If you are looking for something really special for Saturday night grilling, try lamb with a full-bodied Syrah.

**Salmon** One of the advantages of living in the jet age is that fresh salmon is available year round and wild salmon is always on special at our local supermarkets for much of the summer. In pairing wine and salmon, the classic match is Pinot Noir. Salmon is richer, fuller flavored and darker than most fish and it therefore nudges the boundary of the fish and white wine rule. The match made with the flavor of salmon and mild herbs like dill finds a satisfying balance with the rich earthy flavor and elegant finish of Pinot Noir.

**Shrimp** The Australians have a grilling tradition of “throw some shrimp on the barbie” that signifies their friendly way of preparing a quick meal for an informal gathering of friends. Grilled shrimp can cook in about five minutes so they are a superb summer supper when combined with grilled veggies. Jeanie and I have a great time slow cooking veggies over the grill while we marinate skewered shrimp in olive oil, garlic and lime juice. The colors of coral tinged shrimp, the red and black of roasted red peppers, the deep green of the green peppers, the canary yellow of squash, the earth brown mushrooms and the pearly translucence of the onions make a rainbow of delicious edibles. The wine? Chilled Chenin Blanc or Pinot Blanc match well with the sweetness of the shrimp and the roasted flavors of the veggies.

You don't have to follow every suggestion I've made here. If you have your own thoughts or inclinations on what would taste good, send them along. I didn't cover camping or picnic menus this time so feel free to let me know what you like.

## **New Olivelle flavor!**

Tiffany just added another flavor to our line-up of Olivelle vinegars. For summer we introduced the **Rose' Italian Wine Vinegar**. This tangy wine vinegar is perfect for summer salads and seasoning soups. To really showcase the flavor, try it in the following recipe for **Seared Scallops with Rose' Cream Sauce**. Items in **bold** are available at the Wine Gallery.

## ***Seared Scallops with Rose' Cream Sauce***

### Ingredients:

- 1 tsp. **Himalayan Sea Salt**
- 1 lb. scallops, clean & patted dry
- 1 tbsp. Olivelle **Rosemary Sea Salt**
- 1 tsp Fresh Ground Black Pepper
- 1 tbsp. Olivelle **Caramelized Garlic Infused Olive Oil**
- 1/2 lb. **Marella Linguini Pasta**, cooked al dente

### *For the Sauce:*

- 1/4 cup Olivelle **Rosé Italian Wine Vinegar**
- 1/4 cup cream
- 1/2 cup diced tomatoes

...

### **Instructions:**

#### **Pasta:**

Bring 4 quarts of water to a rolling boil. Add one teaspoon **Himalayan Sea Salt** and let the water boil for one more minute. Add pasta to water. Boil over medium heat for 9-11 minutes until linguine is al dente. Drain and place in large serving bowl.

#### **Scallops:**

1. Season the scallops with Rosemary salt and black pepper.
2. Meanwhile, heat a large skillet over medium-high heat with the Caramelized Garlic olive oil. Once warm, sear the scallops for 2-3 minutes per side, until golden in color. Remove from the heat and set aside.
3. In the same pan as you just cooked the scallops, add the Rosé Vinegar. Stir to scrape up brown bits and reduce the vinegar a little, cooking about 2 minutes. Add the cream and tomatoes, stir to combine.
4. Add the scallops and sauce to the cooked pasta. Toss to coat. Serve with Carlton Cellars Pinot Blanc from the August Wine Club. Enjoy!