



Volume 15, No.3 (published by the Wine Gallery, Bozeman, MT) January 17, 2018

What's new in the Grapevine this week?

- **\$15 wine tasting at Saffron Table**
- **Steals and deals**
- **Good Resolutions**
- **Chillin'**

\$15 Wine Tasting at Saffron Table

The New Year calls for a new wine tasting format. In conjunction with **Saffron Table**, we will be hosting a short course featuring wines to pair with Asian cuisine on Tuesday, January 23.

Saffron Table is my favorite restaurant in Bozeman. In the current **Bozeman Choice Awards**, the Saffron Table won in the categories of Most Inspired and Interesting Restaurant Menu, Best World Food, and Best Vegetarian Entrées (Note: The Saffron Table is not exclusively vegetarian.) You can remind yourself why they have such a good reputation when you book your seat at the tasting. Your tasting reservation will also serve as your dinner reservation if you wish. Our format includes a one half hour tasting event prior to dinner.

One of the questions we get asked most often is what wines to pair with Asian food. This tasting will hopefully provide good insight on how to select wine for Asian cuisine and serve to broaden your palate.

So, what is the new format? We will present three tasting sessions with each one limited to 8 people. The first session starts at 5:00 PM and includes five wines that pair with South Asian seasonings. All this will be interspersed by palate refreshers prepared by the Saffron Table. We will follow the first group with sessions at 5:30 and 6:00 PM. Note that your dinner seating will commence 30 minutes after your wine tasting session begins.

Please also note that the tasting is a separate charge from dinner. Dinner is at your option but I would take advantage of this opportunity to get both.

Please call us at 586-8828 to reserve your tasting and dinner placements. The cost for the tasting portion is \$25 per person without dinner but only \$15 per person if you stay for dinner afterwards. Book your seats soon, we have already sold out the 5:30 and 6 PM seatings.

Screaming Deals

Last week we suffered through inventory and we found some wines we forgot we had and a few that had moved on to the next vintage. Our Sale Table is full of great wines marked 15% off so have a good look the next time you come in.

Don't forget we have selected gourmet food items on sale for 25% off till the end of January.

We also need to alert everyone that our **Holiday Deal on Veuve Cliquot Brut Champagne** will come to an end next week. This Champagne is America's best seller and is normally priced at \$56.95. We have a few bottles left at the Holiday Deal for just **\$45.95**. Scoop it up while it is at this low price. Sometime this year, someone is going to have a birthday, and anniversary, or a special occasion where a bottle of Veuve will say, "Let's Celebrate!!"

Another great deal is the **2015 Palacios Remondo La Montessa**. This red shows good density, with black cherry, plum, espresso and black olive flavors mingling over firm tannins and medium acidity. It still stays balanced and focused through the smoky finish. The La Montessa rated a 92 from Wine Advocate. It was \$21 but we got the last case and we are letting it go for **\$14.95**. What a value!!

If you want another bargain, we have the last few bottles of our **Ken Wright** single vineyard Pinot Noir bottlings from the Willamette Valley. These single vineyard editions are meant to showcase the different soils and climates of Oregon's prime growths. All of these wines have historically rated over 90 points and have made Ken Wright a legend. We only have a few left of the 2015's and they are on sale this week down from **\$60 to \$54**.

We also have the last of our **Sea Smoke Pinot Noir** allocation. We have a few bottles of **Sea Smoke Ten** and **Sea Smoke Southing** but they are going fast. The national price for the **Southing** is \$89.95 but the Wine Gallery has it for **\$69.95**. The Sea Smoke Ten has a suggested price of \$143.95 but the Wine Gallery has it for just **\$89.95**.

2014 Alto Moncayo Garnacha is a Spanish gem. Black cherry and boysenberry flavors mingle with cocoa and espresso notes in this plush, generous red. It is made in the modern style, with light, firm tannins providing backbone, and just enough acidity to stay lively. Drink now through 2024. It rated **91 in Wine Spectator and 93 from Wine Advocate**. Normally **\$44.95** now **\$39.95**

We also got our latest offerings from the **Mollydooker** wines from Australia. The **2016 Boxer** is superb ripe and bright with black cherries, plums, and raspberries

with overtones of cinnamon, licorice and cigar box. Intensely fruity, rich and bold, fresh and penetrating flavors from entry to the finish which is deep and long. We haven't changed the price on this since 2013; it is still **\$28.95**. We also have the **Two Left Feet Shiraz/Cab** blend and **Maitre d' Cabernet** at the same price.

The 2016 Mollydooker Gigglepot Cabernet got a **93 point rating from Wine Advocate**. Opulent, with rich dark chocolate notes dripping over ripe plum, black cherry and raspberry flavors, it is supple and creamy at the core, featuring plenty of vanilla bean, cinnamon and chai tea that create a powerful wave of flavor that lingers on the long, toasty and spicy finish. It will drink well now and for the next 10 years. We are selling this great wine for the same price as we did 5 years ago--**\$54**

The 2016 Mollydooker Carnival of Love Shiraz strikes the right balance between dense, dark flavors and a juicy, vibrant note. Apricot, cherry and raspberry flavors are pure, ripe and expressive, mingling well with Earl Grey tea, sarsaparilla and orange zest accents. The tannins are concentrated and a tad rustic on the finish, adding a charming chewy element. This also got a 93 point rating from Wine Advocate. Drink now through 2027. The Wine Gallery has it for the 2013 price of **\$79.95**—it makes a great anniversary wine for folks who have a marriage that is a Carnival of Love.

Good news about your New Year's resolutions

According to a January 9th article in Health Day News, drinking in moderation and keeping physically active is the formula for keeping heart disease at bay.

In fact, people who didn't drink and weren't physically active had a 30 to 49 percent higher risk of developing heart disease than people who drank, exercised or did both.

In the study, Morten Gronbaek, director of research at the National Institute of Public Health at the University of Southern Denmark in Copenhagen and his colleagues collected data on 11,914 Danish men and women aged 20 and older who took part in the Copenhagen City Heart Study. During an average of 20 years follow-up, 1,242 people died from heart disease and 5,901 died from other causes, according to the report in the Jan. 9 issue of the *European Heart Journal*.

Among people who were physical active, those who didn't drink had a 30 percent to 31 percent higher risk of fatal heart disease compared with moderate drinkers.

However, among people who didn't drink but had a moderate or high level of physical activity, their risk of fatal heart disease was reduced up to 33 percent compared to those who didn't exercise or drink.

In fact, those who had at least one drink a week and were physically active had a 44 percent to 50 percent lower risk of dying from heart disease than those who were physically inactive and didn't drink.

"Physical activity and a moderate alcohol intake can lower the risk of fatal heart disease and all-cause mortality. But neither physical activity alone nor alcohol intake

can completely reverse the increased risk associated with physical inactivity and alcohol abstention. Thus, both physical activity and alcohol intake are important to lower the risk of fatal heart disease and all-cause mortality," the researchers concluded.

"The key messages of this study, based on a large cohort, are reaffirmations of what we already know, not revelations," said Dr. David Katz, director of the Prevention Research Center at Yale University School of Medicine. "Moderate alcohol intake reduces the risk of heart disease. Moderate physical activity does so, too, and even more powerfully. Combine the two, and the benefits are additive."

Chillin'

Ever wonder what is the fastest and most reliable way to chill a bottle of wine? Here's a recipe that is faster and safer than putting the bottle in the freezer.

Place your bottle upright in an empty ice bucket and fill the bucket half way with ice. Add enough water to get the level up to the neck of the bottle and sprinkle the ice with two tablespoons of salt. The ice/water mixture will guarantee full contact with the bottle and the salt will lower the melting point of the ice to boost the chilling effect.

It will take Pinot Noir about 5-7 minutes to reach the proper serving temperature. Pinot Gris and Chardonnay will take 10-12 minutes while Semillon and Sauvignon Blanc will take about 15 minutes. Champagne may take only 20-25 minutes using this method.

In case you have rushed home from work and have guests arriving within the hour, this is much faster than putting wine into the freezer. It will chill the ice brine in about 1/3 the time the freezer takes. As an added bonus if you leave it too long in the ice water there is no danger you'll be cleaning broken glass and wine slush out of the bottom of the bucket. (Who among us has not forgotten a bottle of wine in the freezer?)

Speaking of chilling wine, I often get asked how long wine can be left in the car before it freezes. As a rule of thumb, if the temperature inside your car is below 20 F, you have about an hour before you will have a cork dislodged or a broken bottle. Above that temperature, the alcohol in the wine will keep the wine liquid until you get home.