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What's new in the Grapevine this week?

- **Valentine's Day coming up**
- **Wine Classes**
- **93 Point tasting**
- **Cayuse Releases**

Some Ideas for Valentine's Day:

Valentine's Day is the day we go out of our way to boost the "amour" in our amorous relationships. I've often said that "wining and dining" is the way to put the "woo-woo!" in your woo-ing. And of course, the Wine Gallery is in favor of happy couples so we are offering a few suggestive suggestions to make your Valentine's Day a happy one.

Everyone knows the old saw "Candy is dandy but liquor is quicker". A little intoxication lowers the inhibitions and allows the wild beast to come out. But it isn't just the alcohol that makes wine the beverage of choice for romance. Many wines have pheromones that mimic human pheromones and may be somewhat responsible for sexual attraction. These little chemical signals called pheromones are the external equivalent of hormones - the chemical messages that bounce around on the inside of your body. Pheromones travel by air or water, and they serve to attract members of the same species. Recent research and unfounded marketing hype in the US has suggested that the pheromones in certain grape varieties - particularly Pinot Noir - are remarkably similar to some human sex pheromones, particularly androstenone, one of the male pheromones. That's not all: Chardonnay gives off one of the female pheromones - isovaleric acid. Ever wonder why Champagne is the #1 wine for romance? Champagne is made from Pinot Noir *and* Chardonnay.

Check out our line-up of Champagnes and domestic sparkling wines for your romantic dinner next Saturday. We bought enough of our year end allocation of Veuve Cliquot to keep the Holiday price at **\$46.95**. We also

have several sparkling rose' wines that will brighten up your Valentine's Dinner. Check them out—they range in price from **\$14 up to \$92**.

Another substance known to have an effect on your love life is chocolate. Chocolate contains two chemicals, theobromine and phenyl ethylamine, which are mild mood lifters that your brain could interpret as "I'm in love". The romantic part is that chocolate makes you feel loved and while there is plenty of evidence for this (none of it scientific), you really need to run the experiment again and find out if chocolate is a "food of love".

As you all know, we love to support local businesses. This year, Cupid's assistant, Tiffany, arranged for the Wine Gallery to offer specially package chocolates from **La Chatelaine**. Add those to a bottle of bubbly and most of the bases for Valentine's Day are covered. Just think up something mushy to say and your romance will come alive.

Lovers who really want to cover all the bases can order a Valentine's gift basket. We can stock it with any of the items mentioned above or you can add from our wide assortment of meats, cheeses, crackers, sauces, cookies and specialty gourmet foods. Whatever you choose, we can complete the thought with the stunning presentation of a Wine Gallery Gift Basket. Give us a call or send an e-mail and we will make one up for you.

Wine Classes in March-April

Whenever any event is scheduled, there always seems to be some calendar conflict. To figure out how to make our Wine Classes more convenient, we ran a poll last week to find out if a week night would be more convenient or if a couple of hours on a Saturday would find the most free time.

We ran the poll and it ran pretty close to 50/50 as to the preference for Monday night or Saturday afternoon. Tiffany suggested we schedule both sessions and see who signs up. We both thought we would have to set a minimum of 8 people per class to offer the program. Let me give you the details and see what fits your own schedule.

The plan is to hold the classes at the Food Studio. We will be able to spread out and have plenty of room for demonstrations and tasting. Our plan is to have about 90 minutes of class followed by 30-40 minutes of "lab" where we taste wines that show off the salient points of the day's

lesson. The lab session will also allow us to pair wines with hors d'oeuvres prepared for us by the Food Studio.

The first sessions will be Saturday, **March 30 and Monday, April 1st**. Subsequent sessions will be held on the next 4-5 weeks on Saturday afternoon and Monday evenings. Both sessions will be identical but offered for the most convenience of your schedule. The first session will cover the basic history and development of wine, how wine is made, tips on tasting, wine evaluation method, and wine etiquette. Later sessions will cover the main wine regions and wine grapes of the world, reading a wine label, wine customs and law, and a host of other topics related to a well-rounded background in wine.

The cost for each session is \$49 and includes the study materials, food pairing and wines for the "lab". You can sign up by calling 586-8828 or sending an e-mail to bozemanwinegallery@gmail.com.

93 Point Tasting March 9th

If you were to read Wine Spectator and note that there was a 93 point rating on a Syrah from the Northern Rhone, a Syrah from Washington State rated 93 and a 93 point Shiraz from the Barossa Valley, how would you decide which one fit your palate? I recommend that you taste them side by side and buy the one you like. Is the one we have for \$18 better than the \$29 bottle? You decide!

For many a high scoring wine, there is a higher price tag involved and spending \$30 to \$40 to find out if you like that wine (or not) may be a little dicey for most of us. If the new \$13 bottle you open on Tuesday doesn't tickle your taste buds, it is no big deal if it goes in to Saturday night's stew. On the other hand, if you open a 95 point \$35 dollar wine and it doesn't appeal to the palate, we would all cringe pouring it down the drain or making it into sauerbraten.

Fortunately, your friendly wine merchants at the Wine Gallery have come up with a way to taste and try some of the highly rated wines before the "buy" or "not buy" decision is made. Our **Annual 93 Point Tasting** is scheduled for **March 9**. That odd title refers to the wine magazine scores for the wines we will present. In order for a wine to be opened at this event it must score 93 points or greater in one of the major wine publications. For **\$79** (the price one would pay at a restaurant for a single bottle of these fine

wines) tasters will have the opportunity to test 35 to 40 different 93-point (or greater) wines and compare them side by side. Our format also allows you to try the samples with various foods to form a reference for special dinners at home.

We plan a 7 PM start time and we will be holding our event at the Food Studio, 2251 West Kagy. Chef Daniel Wendell will provide some gourmet finger foods to sample with these wonderful wines. Get your reservations in early; we will have a maximum of 36 seats available for this event. Call us at 586-8828 or send an e-mail with your ticket request to bozemanwinegallery@gmail.com.

Cayuse Releases

We just received our 2019 allocation of Walla Walla's most iconic vineyard, Cayuse Cellars. These wines are collectible bottlings considered trophy wines by many wine aficionados. Make no mistake, these are not Thursday night pizza wines but some of the most superbly crafted wines in the solar system. In other words, these are "special occasion" wines. We don't have huge amounts of these beauties but if you want to order a few bottles, here is the line-up including the Wine Advocate scores.

2015 Cayuse Armada Syrah	97 points	\$135
2015 Cayuse Cailloux Syrah	95-97	\$119
2015 Cayuse Cailloux Viognier	95 points	\$85
2015 Cayuse En Cerise Syrah	94-96 points	\$119
2015 Cayuse Flying Pig	94-96 points	\$139.95
2015 Horsepower The Tribe Syrah	98 points	\$160
2013 Cayuse The Lovers	92 points	\$145
2015 Cayuse No Girls Grenache	96 points	\$119.95

Call us at 586-8828 or send an e-mail with your order to bozemanwinegallery@gmail.com.