



Volume 15, No.17 (published by the Wine Gallery, Bozeman, MT) May 1, 2019

What's new in the Grapevine this week?

- **May Wine Club**
- **More Good News**
- **Revised Calendar**
- **A Wine for when Spring arrives**

May Wine Club

Our first red wine is the **2010 La Tribu GSM**. Note the deep red color as you pour it into the glass. On the nose, you will find notes of ripe red fruit and lovely spices. Full-bodied, nicely acidic and fruity in the mouth, rounded and full of character, the 2010 **La Tribu** is made up of equal parts Monastrell, Garnacha, and Syrah aged in oak for 4 months. Aromas of meat, game, underbrush, blackberry, and blueberry are followed by a succulent, impeccably balanced, friendly wine that offers outstanding value. Drink it over the next 3-4 years. 90 points Wine Advocate **(\$14.50)**

The **2017 Four Graces Pinot Blanc** is our first white. Bright and refreshing with aromas of yellow peach and lemon zest mixed with tropical fruit notes of pineapple and guava tease your nose. The palate continues with juicy peach and Asian pear flavors. The bright fruit is complemented by refreshing citrus and mineral notes, which linger on the finish. This Oregon Pinot Gris will pair well with shellfish, roast chicken or pork chops. **(\$18)**

Our second red is the **2016 Farina Ripasso** from Valpolicella in Northern Italy. It starts with a ruby red color. Aromas of crushed violet, black currant, forest floor and dried black cherry fill the nose. Intense and peppery with notes of leather, licorice ginger, cherry and plum jam represent well on a solid, vigorous, balanced palate. Blending 50% Corvina with Rondinella, Corvinone, and Oseleta, this traditional red from the Veneto is well-balanced with clean fruit flavors of cherry and raspberry. A

Valpolicella Rispasso for under twenty bucks that is this full, rich and opulent is really tough to come by. It is an excellent pairing with a variety of meat dishes and mature cheeses. **(\$18)**

Folks who get two white wines will also receive the **2017 Pioniero Branca**. It is made from 70% Fernão Pires and 30% Moscatel Graúdo (two indigenous Portuguese varietals). The grapes were gently pressed and the juice fermented in temperature controlled stainless steel tanks to preserve the intense floral aromas balanced with tropical fruit. Smooth, balanced and refreshing it goes well with fish or white meat dishes, shellfish and salads. **(\$10)**

Millennium Club members will enjoy the **2015 Bramare Cabernet Sauvignon** from Paul Hobbes' property in Argentina. Ripe aromas of crushed blackberry, cassis, sour cherry and licorice complement a sexy leesy element on the nose. A very suave fruit bomb of a Cabernet, it offers pristine flavors of dark berries, spices and tobacco. The tannins are substantial but fine-grained and offset nicely by the oak regimen. Both Vinous and James Suckling have this rated at 91 points. **(\$36)**

More good news

As we previously announced, on **May 8th**, we have a special treat in store with a visit by **DeLancelotti Vineyards**. You need to mark your calendars for this one. DeLancelotti Vineyards grow grapes in some of the best vineyards in the Willamette Valley. Their newest Chardonnay just received a 95 point rating from Wine Spectator and their Pinots always seem to receive ratings above 90. DeLancelotti vineyard holdings are organic and/or biodynamic.

We plan to taste the 2017 **La Sorella Chardonnay** and **2017 La Sorella Pinot Noir** (not yet rated), the **2015 Anderson Chardonnay (92 points Wine Advocate)**, the **2015 Lachine Pinot Noir (92 Wine Advocate)**, the **2016 Famiglia Pinot Noir (94 Points)**, and the **2017 Lachini Pinot Noir**.

Now for the Bad News/Good News. The winemaker will not be able to attend and that is the bad news. The good news is that without that cost included, we are offering tickets for **\$59 instead of \$79**. The wines will taste the same, but you may have to put up with me standing in front to extoll their virtues. We will also refund your **\$59 tasting fee** if you buy a

case (mix or match) of wines purchased at the event. (One refund per customer.) Our evening will not only feature these great wines, but appetizers and small plates from Chef Daniel Wendell at the Food Studio. We only plan to have 24-30 people so make your reservations early. The event will start at 6:30 PM at the Food Studio (2251 West Kagy). Send us an e-mail at bozemanwinegallery@gmail.com or call us at 586-8828 to reserve your seat for what should be a memorable event.

Revised Calendar

We just completed two sold out tasting dinners at the Madison Valley Ranch last month. I was tickled to be invited back for the weekend of **May 10 and 11 for a totally new program. If you have forgotten the format for this extraordinary experience, I will remind you. The Madison Valley Ranch is across the Madison River from Ennis. There are miles of Madison River, Jack Creek and O'Dell creek to fish or you can just practice your fly casting in the onsite pond. The views of the Madison Range are spectacular and all of this is before you get inside the door. For dinner, Chef Matt Pease usually conjures up four or five courses plus a delicious dessert and I pair the wines for each course. Dinner by itself is \$89 but if you are like me, you will stay overnight at this "real Montana" lodge and enjoy a great breakfast the next morning. Saturday night, **May 11 is already sold out** so hurry to catch **the last few seats for Friday, May 10th**. It is always a great deal with off-season rates so call the Madison River Ranch at 800-891-6158 to get seats and a room.

** Due to unforeseen circumstances, we had to postpone our last **Wine Smarts class**. However, we now have it re-scheduled for Monday night, May 13th at 6:30 at the Food Studio. If you couldn't make the last one, sign up for an informative and fun evening. The agenda is for this class is to identify the major red and white grape varietals, their characteristics, and the wine regions that produce the best expressions. This class will cover botany, geology, geography, chemistry, history, folk lore, and the arts in a wide ranging overview of the core of wine culture. All that "book learnin'" will be followed by a wine tasting lab session where we identify and compare grapes using wine tasting evaluation methods that will last a lifetime. The cost for this class is just **\$49**.

We will be presenting a single session this time: Monday, May 3 from 6:30 to 8:30 PM. To reserve your spot, just call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com.

****Every year the Bozeman Noon Rotary presents its **Wine and Beer Fundraiser**.** This year the event will be May 16th from 5:30-8:00 PM at the Holiday Inn. Tickets are \$30 or 4 for \$100. The ticket includes the opportunity to taste 60 wines that I select for the event, appetizers and cheese, and the opportunity to take part in the Silent Auction, Cork Pull and Instant Wine Cellar Raffle. Your ticket will automatically register you and assign a bidder number. Also, this year there is online and mobile auction bidding!! Please contact a member of the Bozeman Noon Rotary for tickets or go to bozemannoonrotaryclub@gmail.com

****Mark your calendars for the evening of **Thursday, June 6th** for a special wine dinner featuring wines imported by Rosenthal Wines Merchants, a top importer of Old World wines.** The evening starts at 7 PM and will feature seven wines expertly paired with small plate culinary creations prepared by Chef Daniel Wendell of the Food Studio. Joanie Karapetian of Rosenthal will be on hand to present each wine and answer questions. This event is sponsored by the Bozeman Chapter of the American Wine Society, the Wine Gallery, Rosenthal Wine Merchants and Cardinal Distributing. You can get tickets (\$59) by calling us at the Wine Gallery (406-586-8828) or send an e-mail to bozemanwinegallery@gmail.com.

A great wine for when Spring gets here

Torrontes (tor-ON-tez) is a specialty of high altitude vineyards in Argentina. Spring is the best time to drink this unique wine. It is especially sensational with southeastern Asian food, especially Thai food. Although it's dry, not sweet, Torrontes is aromatic and fruity so it gives a burst of flavor to foods around it. Torrontes also is great for balancing ingredients like garlic, chili, lemongrass and soy sauce. It can't be beat if you have some potstickers in front of you. We stock 2-3 brands at the Wine Gallery, so ask about it the next time you are by the store. All we need is real Spring!!!