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What's new in the Grapevine this week?

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Preview of March Wine Club

Our first red for March is the **2015 La Social Rioja**. La Social is a new and eminently approachable release from Spain's Telmo Rodriguez, made with grapes from trusted suppliers who follow Telmo's vine growing philosophy, The aim with La Social is to produce a completely pure and authentic expression of Rioja – a delicious, unpretentious, everyday wine to enjoy in a social setting. The La Social is made from a field blend of Tempranillo, Graciano and Garnacha from these vineyards. The result is an extremely fresh and lively wine, with juicy plum fruit and traces of dark chocolate and violet. It received a **90 point** rating from Wine Spectator and goes for just **(\$18)**

When Jeanie and I visited Sicily a few years ago, we were struck with how good the Sicilian white wines are. I was therefore overjoyed to find a native Sicilian white wine for March. We chose the **2017 Planeta La Segreta Grillo**. Grillo, a native Sicilian white grape, produces wines that are crisp, floral, and citrusy, with an intriguing touch of salt. This Grillo is a fresh, light-bodied white that offers aromas of citrus, apple, wildflower and a hint of Mediterranean herb. The aromas carry over to the tangy palate along with a hint of that saline note. If you like Sauvignon Blanc or Muscadet and want to try something different and affordable, this is an excellent choice. The Planeta will pair well with seafood and all sorts of Mediterranean fare. **(\$14)**

Our second red for March is the **2012 Infinito Cabernet**. This native of the Argentina's Uco Valley is intense with dark cherry red color, festooned with purple edges. On the nose it is powerful and intensely fresh. Vibrant aromas of crushed blackberry, licorice, mocha and peppery herbs stand out with a hint of violet emerging after a little swirl. The Infinito is highly complex, clean and bright. Juicy, fine-grained and intense, with a serious spine of acidity framing and lifting the flavors of dark

berries and sexy oak (it spent 24 months in French oak). The firm tannins persist on the finish. **Vinous awarded the Infinito Cab 91 Points (\$16)**

Folks who receive two white wines will receive the **2017 Florensac “Poisson” Picpoul**. Picpoul is a highly acidic grape whose name originates from a French dialect “to tug at the lips”. Sustainably farmed and aged four months on the lees, it is the perfect pairing for any delicate white fish or shellfish. Visually, it is crystal clear lemon color with green tinges. The soft, delicate nose reveals hints of grapefruit, white peach, acacia and fresh air. Balanced with good structure and acidity in the mouth, and, like the Planeta Grillo, it has a lingering saline finish. **(\$12)**

The 2015 vintage in Sonoma was marked by drought which made for small yields and concentrated wines. Millennium Club members will receive the **2015 Vaughn Duffy Syrah**. This 175 case production is resplendent in spicy Northern Rhone character. This aromatic tour de force delivers all the muscular, spice, earth and meaty white peppercorn power that hard-core Syrah lovers cherish. There is also an element of white flowers on the aromatics from the addition of Viognier skins in the fermenter. It spent 18 months on oak so the palate follows through with dark berry fruit, tobacco and lemon zest. The Vaughn Duffy is cool-climate Syrah at its best. **(\$32)**

Wine Maps

As our customers travel to other American States and foreign lands, they always come back looking for wines they tried while away. We always ask where they went and most of our customers will show us on a map where they went. The reason I mention this is that the large sized, detailed maps you see on our walls are available to frame for your home.

We have wine maps of California, the Pacific Northwest, France, Italy and Spain. The maps are approximately 24” X 36” and are in full color. Take a look at our display when you come in the Wine Gallery door the next time you visit. Each map has details showing the major and minor appellations as well as the major cities and geographical points of interest.

Each map comes in a sturdy cardboard tube and runs just \$28.95. If you want to reserve one for yourself, just call us at 586-8828 or send an email to bozemanwinegallery@gmail.com.

Wine Classes: What’s in it for me?

Did you ever want to know how to pair wine with food that went beyond “White wine with white meat; red wine with red meat”? Have you ever wondered why Pinot Noir grows well in Oregon but not in Washington? How about “What is the difference between California Chardonnay, South American Chardonnay and Chardonnay from Chablis?” Curious about how to evaluate and rate wines? Want to know how and when to decant a wine? Do you want to expand your knowledge of wine varieties and get out

of the Sauvignon Blanc/Chardonnay/Pinot Noir/ Cabernet rut? Can you spot the difference in flavor between French Oak and American Oak? Do you want to get geeky about yeast strains, malo-lactic fermentation and riddling Champagne bottles? Care to know the difference between Bordeaux, Burgundy and Rhone wines? Ever wonder if the shape of a wine glass makes a difference? Do you want to bump up your food and wine pairing skills to make you the envy of your friends?

If any or all of those things are of interest to you, the Wine Gallery can help. We ran a poll and it ran pretty close to 50/50 as to the preference for Monday nights or Saturday afternoons. 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 assorted cheese and charcuterie prepared for us by the Food Studio.

The first sessions will be Saturday, **March 30 at 1 PM and Monday, April 1st at 7 PM**. Subsequent sessions will be held over the next two months on Saturday afternoon and Monday evenings. Both Saturday and Monday 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, wine pairing, 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 Update

Imagine being in a restaurant for a special occasion and reading the wine list to find something delicious for the table. Without ever having the chance to taste the wine first, you must make a decision on a bottle that could cost \$75 - \$99 in one of Bozeman’s better restaurants. How do you know what it’s like? It is a very expensive gamble to just point and hope. So, how can you get a less expensive education?

For what you would pay for just one of those bottles we will be offering wine tasters a chance to taste from our line-up of 50 wines rated 93 points and above at our Annual 93 Point Tasting on March 9th. A wine rated 93 points or higher is an extraordinary wine of profound and complex character displaying all the attributes expected of a classic wine of its variety. Wines of this caliber are worth a special effort to find, purchase, and consume. It would be impossible to taste all of the wines we’ll

show but it only takes a tablespoon of any these wonderful wines to give your taste buds the information you need to make a decision to buy or not.

Our venue will be the Food Studio on West Kagy and the fun will start at 7 PM. Light hors d'oeuvres, cheeses and charcuterie will give tasters the chance to compare these world class wines with food. You can call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com to reserve your seat. I know the event is a month away but over half the tickets are already sold so don't dilly-dally too long if you want to get in on the best wine tasting event of the year.

Deals for this week

We had a chance this week to make some volume buys on some really wonderful wines. I know it's communism, but I am passing the good pricing along.

To give you an example, we have the **2017 Yalumba Viognier** for **\$11.95**. So what? Well, it was on the Wine Spectator Top 100 wines for 2018 and usually is priced at \$13.95. Our deal price is a nearly 15% off of that-- on a world class wine! You can get another 10% off (case price) if you pick some up on the day you get your Wine Club wines. Or get the case price any day if you mix or match 12 bottles with the others listed below. These are savings from 20 to 30%!

Some other great values:

<u>Wine</u>	<u>Reg. Price</u>	<u>Sale Price</u>	<u>Case Price</u>
Line 39 Cabernet	\$12.95	\$9.95	\$8.95
Line 39 Pinot Noir	\$12.95	\$9.95	\$8.95
Tait Ballbuster Red	\$24.95	\$19.95	\$17.95
2016 Felino Chardonnay	\$21.95	\$18.50	\$16.65
2017 Felino Cabernet	\$22.95	\$18.50	\$16.65
2017 Felino Malbec	\$22.95	\$18.50	\$16.65
2017 Cross Barn Chardonnay	\$29.95	\$25.95	\$23.36
2017 Cross Barn Pinot Noir	\$39.95	\$31.95	\$28.76
2015 Cross Barn Cabernet	\$59.95	\$52.95	\$47.66