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What's new in the Grapevine this week?

- **Deals of the Week**
- **Update your Calendar!!**
- **Earth Day Wines**
- **Easter Wines**

Deals of the week

They don't say, "Dealin' Doug outdeals the dealing-est!" for nothing. This week I have some real steals for folks looking to increase the value per dollar ratio in the wine shelf. Check out these deals:

Massottina Brut Prosecco- Aromas of wisteria, wild flower and citrus lead the way while the dry refreshing palate doles out yellow apple, Bartlett pear and lemon peel. The palate sings out the fruit while the lively bubbles gives it a crisp clean, bright finish. Get some for Easter mimosas. ~~Was \$21.95~~ **NOW \$14.95**

Cerro Anon Rioja Reserva 2010-- In the glass you will see cherry red with ruby highlights. Complex, fine aromas lead the way, while round and well balanced flavors fill the palate, reflecting its long period in the bottle. This red delivers harmonious flavors of plum, dried cherry, licorice, dried herb and spice, with light, firm tannins and orange peel acidity. Even though it is nine years old, it stays lively and graceful and will remain so for the next three years. Where have you found a 92 point Wine Spectator review on a 2010 Rioja Reserva that costs just **\$20??** Dealin' Doug has one!

Taittinger "La Francaise" Brut- Taittinger took a big price increase back in December, but we were able to get a special deal on the previous release so we have a deal for you! Showing class and style, the non-vintage Taittinger Brut La Francaise Champagne offers stunning richness while exhibiting excellent overall balance. The winery opines, "(this wine) contains a higher proportion of the finer Chardonnay grape than other non-vintage Champagnes, giving elegance and freshness to the wine." They are absolutely on the money with their self-assessment. Active on the palate, with

bright core fruits and zesty citrus and mineral flavors, it is a pairing with almost anything. The price went down from \$69.95 to **\$41.95!!**

One of our best-selling Pinot Noirs is the **2016 Hahn SLH Pinot Noir** from the Santa Lucia Highlands. It received 91 points from Wine Enthusiast and 90 from Wine Spectator. Tart and candied berry aromas meet with tangy pomegranate and hibiscus on the nose. The palate combines more strawberry and pomegranate flavors with dried herbs, all framed by energetic zip and glossy mouth feel. This beauty normally sells for \$24.95 but we bought a bunch and that got the price down to **\$19.95**.

Lastly, we have the **2015 Tait Ball Buster Shiraz** from Australia. This wine normally sells for \$22.95. The Ball Buster Proprietary Red boasts hints of mocha and black olive on the nose, followed by notes of blackberry and plum. Like the name suggests, it's a big, unsubtle wine, loaded with ripeness and breadth on the palate and possessing a velvety feel and bold finish. This year, the blend is 80% Shiraz, 12% Cabernet Sauvignon and 8% Merlot. Take it away for **\$19.95** and relish the 91 points from Robert Parker.

Update your Calendar

There are still a few seats left for **the Madison Valley Ranch Wine Dinner** this week end. Choose either Friday night April 12th or Saturday night April 13th and enjoy a 5 course dinner with wines selected for each course. If you are like me, you will stay overnight at this “real Montana” lodge and enjoy a great breakfast the next morning. Call the Madison River Ranch at 800-891-6158 to get seats and a room.

There are also seats available for the **Wine Smarts class scheduled for April 13 and 15**. The class this week will cover four major “noble” red varieties and five white grapes. We will cover the main characteristics of each grape, the notable growing regions and follow that with a “lab session” where we will taste each one and evaluate its properties. The classes are identical in content with the Saturday class starting at 1 PM while the Monday class will begin at 7 PM. Our location is the Food Studio at 2251 West Kagy. E-mail us at bozemanwinegallery.com or call us at 586-8828 to reserve your space. The cost of \$49 covers everything.

Next Wednesday, **April 17th is International Malbec Day**. This year we will be teaming up with the **Saffron Table** to showcase some wonderful examples of Malbec as a prelude to dinner at Bozeman's Best Restaurant. There will be three seatings (5 PM, 5:30 PM and 6 PM) for the tasting portion. You may reserve a table for dinner immediately following your tasting session and pair your favorite wines with the Saffron Table's award winning cuisine. Call us at 586-8828 for seating at the tasting

portion and we will reserve your seats for dinner. Call us but hurry; these events have filled up quickly every time we do them. The price for the tasting portion is \$15; your dinner is up to you.

The month of May will have a couple of great tasting events. 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 Chardonnay just received a 95 point rating from Wine Spectator and their Pinots have yet to receive a rating below 90. DeLancelotti vineyard holdings are organic and/or biodynamic. Their holdings include the Fromaglini Vineyard and Lachini Vineyard in the Chehalem Mountains AVA and the Anderson Valley Vineyard in the Dundee Hills.

We will have the venue and more specifics finalized next week.

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 60-70 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. I am not a member but I can refer you to several folks who are members and will hook you up with tickets.

Earth day Wines

Last week I wrote about organic wines. This week I'd like to expand a bit on a branch of organic wine production known as the biodynamic system.

Biodynamic wine is made by farming all components of the vineyard as one whole entity, eliminating the use of chemicals and using natural materials and composts. Following the biodynamic calendar is another integral part of the process. The calendar follows the phases of the moon and involves practices that are difficult to prove scientifically. For instance, a cow's horn (not a bull's horn) is filled with manure and buried in the southeast corner of the vineyard in the late fall. It is dug up in the spring and the contents are spread around the vineyard. The cow's horn is refilled with sand, re-buried and dug up again in the fall.

Although we carry many biodynamic wines, we have two new ones that show the Demeter Seal (the certifying entity for biodynamic wines). **Luna Apoge' wines** are

100% organically grown and contain 50 ppm of sulfites (or less). The vines are dry farmed and no chemicals are used (pesticides, fertilizer, additives, etc.). Instead, composted grape pomace is used as fertilizer in the fall, plowed in by hand around the base of the vines. The vines are painstakingly cared for by hand throughout the year: vigorous pruning in the fall, disbudding in the spring and thinning of excess clusters in the summer. Finally, the grapes are harvested by hand.

The **Luna Apoge' Pays d'Oc** is 100% Syrah. This Syrah is easy drinking with a perfumed nose of raspberries, blue fruit and light herbs. Well balanced and spicy on the palate, it pairs well with grilled lamb or eggplant. **(\$17.95)**

Its cellar mate is the **Luna Apoge' Cotes du Rhone**. This one is a blend of 50% Grenache, 25% Syrah and 15% Mourvèdre and 10% Cinsault. It offers aromas of blackberry fruit and herbs. It is medium weight and shows a silky texture with good fruit intensity and firm tannins on the finish. **(\$19.95)**

Easter wines

Last week we made some general suggestions about wines to have at Easter. We got several requests for specific wines so I have made a simple chart to help guide your selections.

White Wines

Areyna Torrontes \$12.95
Dr. Loosen Riesling \$12.50
Brooks Terue Dry Muscat \$17.00
Villa Wolf Gewurtztraminer \$12.95

Red Wines

Yamhill Pinot Noir \$18.95
Dupueble Beaujolais \$17.50
Tres Picos Garnacha \$17.50
Pundit Syrah \$21.95
Dusted Valley Syrah \$35

**Call us at 586-8828 to order or send an e-mail to the Wine Gallery
(bozemanwinegallery@gmail.com)**