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What's new in the Grapevine this week?

- **November Wine Club Preview**
- **Today is last chance for Bozeman Choice Poll**
- **Added seats for Grand Wine Tasting**
- **Special Event**
- **Wine Gallery begins 15th year**
- **Wines for Election Day**

November Wine Club Preview

This month our first red wine will be the **2015 Baron Edmond de Rothschild Aguaribay Malbec** from Argentina. The nose features intense aromas that resemble ripe cherries and raspberries combined with the slight vanilla note that give elegance and finesse to this wine. In the mouth, it appears soft and silky, with round tannins. It is a wine of a medium structure, though for a short second, because the freshness and smoothness are its major virtue.

(\$16.50)

Our white wine is one that I can't wait for you to taste. The **2016 Rafael Palacios Louro Godello** sports a light golden color. The light nose is reminiscent of freshly cut apples with a hint of apricot. For a Spanish white it has medium acidity with a medium body and moderate alcohol. Its high flavor intensity is crafted with apples, lemon rind, apricot, nectarine, hay and grapefruit. It is a very well-crafted wine with plenty to keep the taste buds thirsty for more. It is a steal with its 92 Wine Advocate rating and a regular \$22 price; it is just **(\$16.50)** from the Wine Gallery.

Folks who get two red wines will receive the **2015 Desert Wind Ruah**. This blend is named for the Hebrew word "Ruah" meaning "breath" or "spirit." Winemaker Greg Fries crafts the wine from grapes grown at the Fries' Desert

Wind estate vineyard on the Wahluke Slope in Washington State. The blend is Syrah (18%) Merlot (32%), Cabernet Sauvignon (24%), Cabernet Franc (14%), Malbec (8%) and Petit Verdot (4%). Aromas and flavors of blackberry and cherry mingle with notes of earthy spice, toffee, cocoa and toasty vanilla. The record-warm growing season allowed head winemaker Greg Fries to build yummy flavors of raspberry acidity and touches of spice surrounding the flavors of dark Bing cherries and plums. The finish gives way to black licorice and milk chocolate notes finished with smooth tannins. **(\$16.50)**

Wine clubbers who receive two white wines will also receive **the 2017 Florensac Sauvignon Blanc**. Pale gold color with green flecks, it is clear and brilliant. The Florensac Sauvignon Blanc has an intense nose combining aromas of exotic fruits (mango and passionfruit) with notes of boxwood and blackcurrant blossom. Fresh and balanced on the palate, it ends with a zesty lime finish that goes well with grilled seafood, fish and cheese. **(\$11.50)**

Millennium Club members will get the **2015 Duckhorn Canvasback Cabernet Sauvignon**. Red Mountain is renowned for Cabernet Sauvignon and home to some of Washington State's most celebrated vineyards. With ideal southwest-facing slopes and significant day and nighttime temperature swings, this small but highly prized area in Eastern Washington produces exceptional wines. Named for the Canvasback duck, which is native to the Pacific Flyway, this wine was crafted from grapes cultivated by some of Red Mountain's finest growers. With Canvasback, the wine maker's aim is to express and develop the depth, structure and sophistication that define wines from this young and exciting appellation. It was a success this vintage, revealing aromas of ripe plums, cassis, cedar and espresso roast. On the palate, the wine is medium-bodied, rich and generous, with an ample core of fruit, juicy acids and a flavorful finish. **(\$37)**

Today is the last day to vote in Bozeman's Choice

This month Bozeman Magazine will be offering their "**Bozeman's Choice**" poll. This on-line poll lets you vote for your favorite stores, restaurants, bars, venues, performers, events and all things Bozeman.

Every year the poll gets bigger and I am daunted by categories like "best hip-hop group", "best children's store", and "best bar for late night eats". I do have some opinions on restaurants, book stores, and performing arts that I vote on every year and it is fun to see the new entries and the old standards come up.

Once again, the Wine Gallery is listed in the Bozeman's Choice poll. Under the broad category of "Chomping and Chugging" you can vote for the Wine

Gallery as the “Best Wine Retailer” and “Best Place to Buy Alcohol”. Further down in the category of Night Life and Libations, you can vote for the Wine Gallery under “Best Wine Selection”.

You don't have to vote in every category and every selection but we would really be happy if you could vote for us in the categories we just mentioned. Just follow this link to cast your votes.

https://bozemanmagazine.com/bestof/82_bozemans_choice_2019. Voting ends October 31 so vote early and vote often.

Grand Wine Tasting

Alert!! The response to the Grand Tasting has been exhilarating. We were able to add 10 more seats to our venue so if you haven't got your tickets yet, there are still a few seats available.

Every November the Wine Gallery presents the **Grand Tasting**. This year it will be Saturday November 3. The Grand Tasting is a great way to find wonderful, affordable wines that you try before you buy. We plan to have over 60 wines priced from \$12 to \$20 and all rated 90 points or above. These are all wonderful and affordable wines for you to sample.

Get your spouse, your friends, your neighbors or your business associates together for this fantastic evening. **Tickets are just \$69** and include wine, food, parking and gratuity. I don't know where you could go in Bozeman to find a deal like this! Call us at 586-8828 or send an e-mail to bozemanwinegallery@gmail.com to get your tickets.

We plan a **7 PM start at the Hilton Garden Inn** and our chef has put together a stunning array of heavy hors d'oeuvres to pair with the night's wine selections. Try pairing your wine samples with the seafood cioppino, Rosemary and peppercorn Bistro tenders, Cumin coated pork loin or any of the assorted cheeses, meats and pates. Save room for Chocolate covered strawberries!

The Holiday season is looming and what with parties, dinners, customer gifts and just re-stocking the cellar, this is the best wine event for savvy shoppers. You can even have a chance to try out that new cocktail dress—we welcome the folks who class up our evening by dressing up.

Special Event

The Bunkhouse Brewery is teaming up with The Food Studio to bring you the first ever Bunkhouse Beer Pairing Dinner on Thursday, November 8th at

6PM! This event hosted at the Food Studio will be an exclusive 7-course pairing dinner featuring some amazing food paired with Bunkhouse beers.

The Food Studio is well-known for their creative flair with food and the ability to create an exquisite dining experience. I guarantee it will be a unique, delectable, and overall enjoyable night!

The head brewer will be on hand to talk about each of the beers and Food Studio's chefs will walk attendees through each of the pairings.

Tickets for the 7 courses and beers is just \$79 Put this date on your calendar and check back again soon! To beer and food pairings and to purchase tickets, see <https://www.tickettailor.com/events/thefoodstudio/203523#>

Wine Gallery starting its 15th year

I remember October 28th, 2004 when I bought the Wine Gallery. I was both intimidated and exhilarated on my first day. Not long after, maybe Halloween Day 2004, I got the "Oh my! What was I thinking?" feeling. Lucky for me, I stayed with it and have completed 14 great years of fun and success.

The Wine Gallery has grown and prospered far beyond my first Five Year Plan. It hasn't pushed me into the top 1% income group by any means but I can't think of a job with more satisfaction and less stress. The one thing I feel most grateful for is the love and support that blossomed from relationships that have grown over the years. Many folks who were my customers the first day are still coming in to shop. Some folks have moved away, some folks have passed away. Many new friends have been made and now it seems no matter where we go in Bozeman, we always are greeted by Wine Club members.

And I must give credit where credit is due, the Wine Gallery wouldn't be anywhere without my associate (and "daughter"), Tiffany Olson. She has done so very much to energize and push this business forward. She and Laurel Mikolon (now a full time mother), as well as Allyson Yund have been hard working and trusted companions working every day to make great customer experiences and to make my life embarrassingly easy.

To everyone: customer, vendor, employee, and friend---THANK YOU!!

Election Day, Election Night, and the Day After

Ok, only a week to go on the most bizarre, unsettling and baffling election season any of us has ever seen. If I never had to hear another negative political ad on TV or read another disappointing headline, it would be nirvana.

So, here's what each of us can do on Election Day: Think very hard, rationalize our choice and cast our ballot. I have already sent my ballot in because I fully intend to exercise my First Amendment right to gripe and complain no matter who wins. If you vote, you have an obligation to grouse a bit don't you? I'm pretty sure you will find that in Article 9 of the Constitution.

On Election night, I would suggest having a lighter white wine. It pairs well with baloney and doesn't stain your carpet if you drop your glass in horror. However, wine does have a soothing effect if used in moderation, but go easy. I myself may stop with the glass of wine that goes just beyond soothing to fully numbing.

The next day, we will have plenty of Champagne for the winning voters and dark, brooding reds for the fans of the second place finishers. Anyone applying for a Canadian visa will need a glass of something good while they fill out the forms.

No matter what, we are here to get you through this ordeal.