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What's new in the Grapevine this week?

- **For Ten Bucks????**
- **Bad news/Good news**
- **Events**
- **Put your carbon footprint in your mouth**

For Ten Bucks??

Well, you are probably waiting for me to get started telling you about some wild deal we got on a great wine. No, today I'm going to tell you about a \$10 deal that beats every \$10 bottle from here to Trader Joe's.

Easter Sunday, I had an experience that had nothing to do with Resurrection or Rabbits. Jeanie and I went to a Wanderlust presentation featuring the Intermountain Opera production of Tchaikovsky's "**Eugene Onegin**". The narrative from the host was a bit of loom work about how the "isms" of the 19th century are woven into this opera. Realism, Naturalism, Romanticism, Impressionism, Populism, and Nationalism all appeared about the time when "Eugene Onegin" was composed.

However interesting that is to the background, it did not prepare me for the sample highlights sung by the cast. My jaw literally dropped when I heard an excerpt from the first act. Mind you, these are professionally trained singers and I expect to hear the finest voices and virtuosity when they take that first breath. So, the female lead and her sister begin the first act with a duet of a Russian folk song. Stephanie Sanchez (who plays the little sister) is billed as a mezzo-soprano but her voice is much richer and full-bodied in my estimation. It was my impression that the sound her voice makes is what every viola player in the world wishes that alto instrument could make. If Oregon Pinot Noir is the soprano of wine, Washington Merlot is the rich, velvety alto of Sanchez' voice.

So, what is the headline about \$10 about? Here it is: You can get a \$10 deal on the day of the performance if you go to the Country Bookshelf between 2 PM and 4PM on Friday, the 26th or from 11 AM to 1 PM for the Sunday performance on April 28.

Ten bucks is what you would pay for a decent glass of wine at any restaurant in Bozeman. Ten bucks is what you would pay for a small pizza (with coupon). Ten bucks is what it would take for about half of what a bald guy like me pays for a haircut. Ten bucks is what you would pay for a pound of sliced turkey at the supermarket deli. Ten bucks is less than a movie ticket and less than the big bucket of popcorn---need I go on? That \$10 is a special "day of" deal but Intermountain Opera will still give you 25% off for a first time ticket if you reserve your seat prior to performance day this week.

For me, just to hear Stephanie Sanchez sing for two minutes was worth way more than \$10.

To give you an ingredient list of what else that \$10 gets you, think about this: Tchaikovsky composed “Eugene Onegin” in the same creative 5 year period when he finished “Swan Lake”, the Violin Concerto and the iconic First Piano Concerto. Worth \$10 to hear some of P.I. Tchaikovsky’s greatest hits??

Oh yeah, that “Swan Lake” ballet reference is also something that makes the \$10 ticket a remarkable bargain. Local professional dancers from our own Raison D’Etre Dance Studio perform the opera ballets in the first and third acts. There is nothing more esthetically pleasing than to see these beautiful young women expressing their art in such an authentic and graceful performance. Make no mistake, Tchaikovsky loved a great melody, and he wasn’t afraid to put some emotion into each phrase. The dancers from Raison D’Etre capture that emotion and weave it into athletic and rhythmic expressions that endow visual enhancement to that beautiful orchestral music. The Raison D’Etre experience alone is worth way more than \$10.

When people look at what makes Bozeman a great place to live, they put check marks by university town, great outdoor experiences, small town atmosphere and a big check by our thriving arts community. I don’t look at the Intermountain Opera as something to support; I look at the Intermountain Opera supporting the lifestyle of one of the best places on the planet to live. We don’t support it; IT supports us. Take advantage of where we live and go see this remarkable performance. Like Mark Twain remarked, when we leave this earth, we rarely regret the things we have done, only those which we have not done. Be uplifted by beautiful voices, beautiful music, beautiful dancing and beautiful sets and costumes. That has got to be worth more than \$10.

Bad News, 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.

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.

Mark your calendars

We just completed two sold out tasting dinners at the Madison Valley Ranch this 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. 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.

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 bozemannoontrotaryclub@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 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. Additional details will be available within the next few weeks.

Carbon footprint in your mouth?

An alert reader from Missoula forwarded an article from Via Clean Technica authored by Mridul Chadha.

"As vineyards around the world face the threat of increasing greenhouse gas emissions and climate change, one vineyard in France has planned to do its part to

reduce its carbon footprint. The business plan makes perfect sense and is one that should be financially and environmentally sustainable.



Chateau Smith Haut Lafitte in Bordeaux in France is famous for its red wine. The owner of the winery has announced plans to capture the carbon dioxide produced during the fermentation process and convert it into sodium bicarbonate. He will then sell this sodium bicarbonate to pharmaceutical companies to be used for making toothpaste.

According to the Industrial Agricultural Products Center of the University of Nebraska, each gallon of wine produced is accompanied by production of 6.29 pounds of carbon dioxide. While the CO₂ produced during the fermentation is minimal when compared to that generated from other related activities like packaging and transportation, it can still prove harmful to the environment and certainly human health.

In 2008, two French wine makers suffocated while treading grapes with feet due to the carbon dioxide generated during the fermentation process. Carbon dioxide is heavier than air and thus does not dissipate in the surroundings easily. Clearly, large wineries would have more sophisticated procedure of taking care of the CO₂ emissions. The gas can be captured in the fermentation trap and reused. Wineries may reuse the carbon dioxide produced to prevent oxidation of the wine.

One option to reduce the release of emissions is to capture and send it to companies involved in storage activities. While the actual economics of such operation are not well known, one would assume that the wineries would be required to pay the carbon storage companies some fee to the transport and subsequent storage.

By converting the carbon emissions to sodium bicarbonate and selling it to pharmaceutical companies, toothpaste manufacturers, and various other industrial sectors, the wineries may end up developing an additional source of income.”

Our loyal reader noted that any toothpaste made from wine should be brushed in up and down and not *Sideways* (groan!) The irony is not lost on me that wine stains your teeth purple and then you brush them with a wine by-product to get them back to white.