



**Volume 13, No. 32** (*published by the Wine Gallery, Bozeman, MT*) **August 9, 2017**

## **What's new in the Grapevine this week?**

- **Clinking a toast**
- **Upcoming events**
- **Company coming? Call us!!**
- **More on wine and sex**

### **Clinking a Toast**

Summer is the time for weddings and at every wedding there is a round of toasts. Just how did this toasting custom arise? Somewhere in the mists of time, the custom came about where we wish each other good health and raise our glasses.

I have heard a story (too many times) that the custom of toasting arose out of the suspicion that one could poison one's enemies by concealing the poison in wine. Both the host and guest poured wine from the same vessel and saluted each other in a gesture of trust and respect. If some wine got spilled into the other's glass when the glasses clinked, it lent further insurance that the wine concealed no poison.

There are other theories about the "clink" scaring away evil spirits but I think that is absurd on its face; I doubt demons would be intimidated by a tiny noise like that.

A more plausible explanation comes from the Old English custom of sharing a common vessel or "loving cup" that was passed around the room and from which everyone drank. A small piece of spiced toasted bread was floated in the wine and the host got to eat it when all the wine in the cup had been consumed. As the host consumed his "toast" he went on to wish everyone good health.

The custom of clinking the glass came later when it became more fashionable for each guest to have their own drinking cup. Fellowship and camaraderie were shown when the guests touched their glasses together to show their common bond. The touching of the glasses became a symbol for the many becoming one.

Modern toasting has evolved somewhat and requires a few kind words followed by raising the glasses and “clinking” them together with other members of the table. Etiquette doesn’t require reaching across a large table to touch the glass, only the raised glass and eye contact with the other members of the party.

Atlanta area wine critic and gourmand Everett Babcock adds one last bit of etiquette for toasting: Always hold your wine glass by the stem and never clink the rim of the glass against anything. The easiest way to get a chip in fine crystal is to hit two of the rims together. Always touch the wide end of the bowl to the wide end of the other glass when toasting. It will save that bad karmic moment of when you wish the other person good health and follow it with a curse when you break his glass.

## **Upcoming events**

**\*\* Art walk is coming up this Friday August 11<sup>th</sup>** and once again I will be at Miller’s Jewelry at Main and Tracy to pour some samples of tasty wines. Next Friday is the **8<sup>th</sup> annual Estate Jewelry Show** at Miller’s and there will be an incredible array of exquisite estate pieces from around the country to view and shop. That array includes name-brand designer jewelry, period pieces and true antiques to peruse while you sip specially chosen Wine Gallery wines.

Not only is this a wonderful opportunity to purchase something spectacular, it is a great time to sell. An expert estate buyer will be meeting with those interested in parting with old, broken, or simply unwanted items. The evaluation is FREE but call Miller’s first (586-9547) to set up your appointment so you are ensured all the proper time and attention.

**\*\*If you haven’t attended an American Wine Society function,** embrace your opportunity to get in on the next event. The date will be **Thursday, August 24<sup>th</sup>**. The AWS plan is for a casual summer evening in a private home in the Bon Ton historic district. The agenda includes food, conversation, and a chance to learn about and taste wines that go well with the warm days of summer. I have attended the first three meetings and

found the programs to be educational, the wines excellent and the company convivial. If you are a wine lover, this is a chance to expand your horizons, sharpen your palate, and enjoy the company of other like-minded oenophiles. To be added to the email notification list send your request to [awsbozeman@gmail.com](mailto:awsbozeman@gmail.com). (this is a correction from last week)

\*\* It's never too early to put some dates on the calendar especially when it comes to the Wine Gallery's **13<sup>th</sup> Annual Grand Tasting**. Mark the date for **Saturday, November 4<sup>th</sup>** and get friends and family together to attend the best wine tasting of the year. We plan to have nearly sixty wines from all over the world. All will be rated 90 points or higher and priced below \$20.

This is a great chance to buy wine the most efficient way: taste it before you buy it. With so many wines to choose from, you can find the exact wine that fits your palate. If you don't like the first sample, move on to the next and buy the ones you like. This is a great opportunity to fill your wine rack for the upcoming Holidays: get great values, and have fun doing it.

Our venue will be the Hilton Garden Inn and we plan to start at 7 PM. Tickets will go on sale October 1. Stay tuned to the Grapevine for updates.

### **Company coming? Call us!!**

There is an old saw that Montana is nine months of winter and three months of company. I would conservatively assert that every other customer who has come into the Wine Gallery in the last few weeks has made reference to "we're having company" or "our third group of visitors is coming this week" or "our summer has been busy with weddings and relatives".

I know that "company" means entertaining with barbeques and picnics. A busy host or hostess needs less not more stress for preparing for the hordes. In that spirit, the Wine Gallery has an easy solution for planning and executing a less stressful schedule. Call us and tell us how many people you will have, what's on the menu and when you need your wine, a budget figure and we will do the rest. When you come to the Wine Gallery, your order will be ready to go and you can take home wines that company will enjoy and appreciate. The benefits are evident: less time, less

stress, and no worries about the right wines for the guests. And all of this great service and great wine is at a price that won't stretch your budget.

Let's face it: shopping at the grocery store for wine is a hit or miss proposition. At the Wine Gallery, we are friendly and helpful wine professionals with the sole purpose of providing you with the best service and the best wines. Just give us a call and we will personally select some real crowd pleasers for your summer visitors.

Who knows? Sometimes sharing a glass of wine helps the hostess unwind a little from the stress of having extra guests at the table. As my father used to say after a spate of visitors, "I feel like Pharaoh after the locusts". Do yourself a favor and save a glass for you after the company has departed—you earned it.

### **More on Wine and Sex**

A few weeks ago I published an article entitled "***Wine and sex***". More people opened that Grapevine than any other edition in over a year.

I got a few responses, all positive. But the best one was sent by a blushing young woman of 52. This quote has it all: food, wine, and romance. Whisper this in your "someone's" ear and see if it has the desired effect.

