

GRAPEVINE WINE & SPIRITS'

SUMMER 2010

drinks®

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PATIO ENTERTAINING SUMMER DRINKS PERFECT

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6 LIGHT RED WINES FOR SUMMER
EXPLORE FRANCE'S LOIRE RIVER VALLEY
THE CAPE: SOUTH AFRICAN WINE MAKES A SPLASH

MANAGERS' SELECTIONS



John Fields

Frogs Leap Rutherford Napa Valley Sauvignon Blanc 2008



I never thought I'd find myself touting a Sauvignon Blanc, which I typically find a bit wimpy and void of much character. This changed my close-minded opinion! It's a nice, bright, hay-colored wine with a gentle, clean aroma of lemon and citrus. On the palate, this is "quiet" upfront showing light, crisp yet subdued flavors. The finish develops stronger with nice, lively acidity dominated by citrus and a lot of pear. This is a great sipping wine for the porch, and a great price for such quality! **\$19.99**

Bodega Benegas Finca Libertad 2006



This Bordeaux blend from Mendoza, Argentina is 55% Cabernet, 32% Cabernet Franc, and 13% Merlot from 85-year-old vines. It has great aging potential but opens up quickly to show rich, spicy character. This is one of the best values I have found in a while, and I've been hooked on it as my "go to" red for a few weeks. This bold beauty delivers black fruit flavors, black pepper, black olives, violets, oiled leather, and a nicely integrated tannic finish I just can't get enough of. Finishes like a high-dollar Bordeaux! Drink now through 2026! **\$19.99**



Dan Dixon

Château de la Dimerie Muscadet Sèvre et Maine 2007



Delightful example of Loire Valley winemakers' expertise. As is often the case, this Muscadet was aged "sur lie," or with the leftover yeast after the wine-making process, which leads to a bit of a yeasty or toasty taste and can add complexity to an otherwise simple wine. Rustic country wine smell tempered with tart apples. Crisp Granny Smith apple on the palate with a good deal of minerality. Bright and citrusy finish with enough acidity to make it perfect with shellfish. **\$12.99**

Don Tiburcio 2006



This was a great surprise new in the store. In most French Bordeaux, Cabernet and Merlot usually play the lead role and the other grapes provide structure and aroma. In this little gem from Argentina, Malbec is 50% of the blend followed by 25% Cabernet and Cabernet Franc, and finished with 5% each Petit Verdot and Merlot. Starts with oak and dark berry aroma. Slightly vegetal on the palate but still accompanied by good fruit. Its body is supple and its finish is long and dry. This wine begs for roasted meat. *Salud!* **\$11.99**



Dawn Candelore

The Sum 2007 1975 Wine Company



2007 is the inaugural vintage release from the Tuck Beckstoffer family, who are widely considered the most famous grape growers in Napa Valley. This is a blend of Cabernet, Petite Syrah, and Syrah with each varietal displaying classic characteristics perfectly. The Sum exhibits vanilla on the nose, dark cherries mid-palate, and a peppery finish. It has layer upon layer of sweet fruit nicely balanced with firm tannins, acidity, and oak. Definitely a must-have. **\$19.99**

Glen Carlou Chardonnay 2007



Glen Carlou became part of the Hess Family Estates in 2003 and has lived up to that standard of quality in this bottle. This Chardonnay is part of the Classic Line that began in 1988 with the original winemaker. It has fresh apples on the nose, round fruit flavors throughout, and light oak on the finish. 2007 was a warmer vintage than usual in this South American vineyard, which gives a fuller Chardonnay. This is a great refreshing summer wine choice that is sure to be a favorite at your next get-together. **\$16.99**



David Hanes

Delheim Cabernet-Shiraz



South African reds have a distinct flavor I really like. It's a smoky, burnt earth, BBQ kind of mix. This is part of what makes them perfect for your summer grilling and backyard BBQs. Many Cab-Shiraz blends we see are from Australia, which are big and juicy with a lot of dark fruit flavors and tannin. This is much more subtle and food friendly with a lot of aroma and flavor from smokiness and tobacco to tart fruits. The finish is slightly dry balanced out with good acidity and a clean aftertaste. It's a great buy and a solid wine. **\$14.99**

Casal Garcia Vinho Verde Rosé



I think rosés make the best summer wines. Not your sweet blush wines, but a true dry, refreshing rosé. You don't have to pay much to get a good rosé with lots of flavor. From northern Portugal, this is a great example with strawberries and fresh fruit aromas. If you have a fruit plate with your meal, this is the wine to serve. It also has a bit of earthiness that reminded me of mushrooms, but it's subtle. This is slightly effervescent and the finish is crisp and clean. Chill and enjoy. **\$9.99**

STAFF SELECTIONS

(L-R): Christine Larkin, Jared Myers, Rich Stevens, Jake Myers, Becky Baird, and Zeb Barron.



Christine Larkin

Becky Baird

Zeb Barron



Toad Hollow Unoaked Chardonnay "Francine's Selection" 2008

Are you looking for an alternative to a classically oaky Chardonnay? Toad Hollow Unoaked Chardonnay was left in contact with yeast for 8 months, and was fermented twice, which gives the wine a rich mouthfeel while still providing a classic dry finish. Because it was aged only in stainless steel tanks, you will taste

green apple and a little bit of Meyer lemon that is not disguised by oak. This is a lovely alternative to a typical oaked Chardonnay. The freshness is a treat! **\$12.99**



Casa Lapostolle Sauvignon Blanc 2009

Sauvignon Blanc is a white wine known for its crispness, acidity, and citrus highlights. It has traditionally made a name for itself as a major varietal in white Bordeaux, although it has received critical acclaim recently in New Zealand. I was surprised to learn that Chile also produces some amazing Sauvignon Blanc wines, notably this one, and also at a good value. Enjoy sipping this wine on your porch or patio this summer.

You will notice a nose of nectarine and honeysuckle, followed by creamy tastes of stone fruit, and finishing with tones of peaches. Perfect for summer! **\$11.99**



Lonely Cow Sauvignon Blanc

This crisp Marlborough, New Zealand white has aromas of apricot and lime and the palate is a juicy mix of sweet citrus and tangerine flavors. The finish had a soft minerality that left me wanting the next sip. The combination of subtle fruits, citrus, and a great price point made this Sauvignon Blanc a staple for me this summer. The label says it all—Lonely Cow stands alone in its field! **\$9.99**



Castoro Cellars Muscat Canelli 2007

Muscat, or Moscato in Italian, is all the rage right now. Muscats are quite sweet wines that may or may not have a little bit of fizz. The Castoro Cellars 2007 Muscat Canelli is a great introduction to the grape. The nose is quite floral, and the palate features hints of apricot, pear, and vanilla. Chill it well, and enjoy it with desserts or hot, spicy foods. At this price, this is a steal for a great summer sipper! **\$8.99**



Gosling's Black Rum

This is one of my favorite rums. It's a very rich, chocolaty rum with hints of molasses. The Dark and Stormy is a great summer drink—it's Gosling's Black Rum mixed equally with ginger beer, which is all you need for the perfect pool-side beverage. This unusual mixed drink is surprisingly refreshing. The Dark and Stormy is a spicy and sweet beverage that is full of chocolate and ginger flavors. The

combination is so unique and interesting. Prepare your taste buds for a new experience that is meant for summer. Ginger beer can be found at Whole Foods and other unique grocers. Enjoy an ice cold Dark and Stormy with a lime this summer while relaxing by the pool or at your next barbecue. **\$17.99**



Writer's Block Syrah

This Syrah is a full-bodied red wine with good balance, complex aromatics, and some depth of flavor. On the nose, I found hints of citrus peel, black cherry, and floral notes. On the palate, I found more black cherry, blackberry, spice, and a nice minerality. The transition to finish and acidity is fairly smooth. This wine opens nicely the longer you leave it in the glass. Writers Block Syrah will work well with all of your summer grilled favorites. Enjoy! **\$13.99**

TRUE BLUE

Made from the blue agave plant, tequila celebrates the spirit of Mexico.

You can thank Olympians in part for that cold Margarita you're enjoying this summer. After the 1968 Olympics in Mexico City, tequila became all the rage stateside. As more top-shelf brands grace the shelves, it's a good time to take a look at the spirit that is distinctly Mexican.

Tequila is made from the blue agave plant. To make the spirit, the green outer leaves of the plant are sliced off, leaving the large *pina*, or "pineapple." The juice from its white, creamy core is used to make tequila. (One plant can produce about five bottles of the spirit.)

Tequila is graded according to the level of agave it contains and how long it's aged. There are two levels of tequila: 100 percent agave and mixed (*mixto*). Until 1930, all tequila was 100 percent blue agave. Tequila makers started mixing in cane sugar because of increasing demand, thus introducing the *mixto* tequilas that dominated the tequila market for so many years. But in the last few years, more distillers have been producing 100 percent formulas, bringing the spirit of Mexico to new heights while embracing the traditional techniques that have been passed down for generations.

Today, labels on bottles of 100 percent agave tequila all have a four-digit NOM number, NOM being an acronym for a set of laws known as the Norma Oficial Mexicana. Each individual distiller is assigned a distinct number, which means that that distiller alone made the tequila and it passes all standards.

Tequila is produced in five specifically designated regions of Mexico, most notably Jalisco (home of the town of Tequila), as well as Guanajuato, Michoacan, Nayarit, and Tamaulipas. Only agave spirits from these regions can be called tequila.

According to Mexican regulations, there are four officially recognized types of tequila:

- **SILVER** (*blanco or plata*): This original style is bottled within 60 days of distillation. It may be stored in stainless steel tanks, but never on wood.
- **RESTED** (*reposado*): This tequila is aged in oak barrels for between two to 12 months before bottling.
- **AGED** (*añejo*): This tequila is stored and aged in oak barrels (usually bourbon barrels) for more than a year before being bottled. Best quality añejos are aged 18 months to three years for *mixtos*, and up to four years for 100 percent agaves. (It is generally agreed upon that tequilas aged more than four or five years lose their sweet agave character and begin to take on the characteristics of whisky.)



- **GOLD** (*oro, suave, joven, joven abocado*): Generally *mixto* tequilas, this is basically the same as *blanco*, but with coloring and flavoring ingredients added to make it look aged (usually through added caramel and sometimes oak essence, up to 1 percent total weight).

You won't need to jump any hurdles to enjoy the many choices available today. Although the aged varieties certainly lend themselves to being savored slowly on their own, they can also add a smooth quality to your Margaritas, which could be worthy of a gold medal. ▣

GRAPEVINE RECOMMENDS

Cazadores Reposado

Great quality tequila at an everyday price! **\$32.99**

Orgullo Nuestro Reposado

Great mid-priced, high quality sippin' tequila. Smooth with a touch of white pepper spice. **\$41.99**

Corzo Blanco

Hints of citrus and vanilla. This is a very sophisticated tequila—and a unanimous staff favorite! **\$48.99**

CHILLIN' AND GRILLIN'

Wine Managers Dan Dixon and David Hanes dish on wine and food that make great matches.



Dan Dixon

One of my favorite aspects of food is how it changes with the season. I love the harvest of foods in the fall, the heartiness of winter soups and stews, and in this case, I love the seasonal vegetables of summer and being able to drag out the grill. The food and the wine that we chose for this issue give a nod to the Mediterranean though still belong to the great American cookout. What could fit the typical backyard grillin' session better than pasta salad and sliders?

For the **pasta salad** I chopped up yellow, red, and orange bell peppers, and Asiago cheese, kalamata olives, and Genoa salami into small chunks. Oh, and I'm not talking about the salami in the deli case here, get it in the cheese section. I put all of this into rotini that I had cooked

al dente. Al dente refers to the pasta being cooked to the point where it is done but still has a bit of texture to it. There is not much worse than flabby, overcooked pasta. Toss in a couple tablespoons of olive oil and a teaspoon of balsamic vinegar then season with salt and pepper to taste. Finish with a couple dashes of your favorite Italian herbs. I like basil and oregano. The great thing about this simple but delicious pasta salad is its ability to change according to your tastes. If you prefer mozzarella to Asiago, calabrese instead of salami, or dried herbs instead of fresh, you can change it all you want. I also tried using garlic infused red wine vinegar instead of balsamic with great results. The Pinot Grigio that we chose for the pasta salad was a great match. It complemented the flavors and cleansed the palate.

The **sliders** were made with ground turkey. To the meat I added feta cheese,

pine nuts, and spinach for flavor. Salt and pepper to taste and then add whatever herbs and spices you want. I added an egg and a half-cup of breadcrumbs to bind it together. I patted the burgers out to be about half the size of a normal burger and threw them on the grill. Toward the end, I put some dinner rolls on the grill face down to "toast my buns," so to speak. I assembled the sliders with a bit of the Asiago leftover from the pasta salad and arugula. The Dolcetto was a perfect match for the sliders, both in flavor and in texture.



David Hanes

When you're looking for the perfect bottle to go with your meal, you can always count on finding a match in the Italian section. Italy's wines are crafted to complement food.

For this meal we chose **Pisoni Pinot Grigio 2008 (\$14.99)** as our white option and **Terre Del Barolo Dolcetto d'Alba 2008 (\$13.99)** as our red.

The Pinot Grigio combines great acidity with a slightly oily mouthfeel. It was perfect with the pasta salad. The oily touch complemented the olive oil in the salad and the acidity wiped the palate clean leaving a slightly tart, lemon rind flavor on the finish. Pinot Grigio

is usually crisp and refreshing, and this wine delivered for sure!

The Dolcetto d'Alba was a great pick as well. Dolcetto is the name of the grape variety and Alba is a town in the Piedmont region where it is grown. The wines are typically tannic and fruity and are meant to be enjoyed young. For the price, this Dolcetto has a lot going on. Its aroma was full of dried fruits, especially raisins balanced out with earth and leather scents. This is a medium-bodied wine that has a good bit of tannin on the finish. The flavors complemented each other very well. The tart berry flavors and rough mouthfeel of the wine were soaked up by the sliders, leaving your palate clean and ready for the next bite.

Give this recipe and wine pairing a try and let us know what you think. Enjoy! ▣



GRAPEVINE HIGH-GRAVITY BEER SELECTIONS



Josh Mulholland

NEW BELGIUM BREWERY 6 PACKS

New Belgium Brewery owner Jeff Lebesch had an idea while mountain biking through Belgium villages, which are home of world-renowned beers. With his electrical engineering background, Jeff went back to the States and built his first home brewing kit out of old dairy equipment. In 1991, he took his operation commercial and produced fantastic cult beers like Fat Tire, named for his bike tires that carried him through Europe—and to new inspiration! New Belgium Brewery has launched



Zeb Barron

some new 6-packs that I feel are excellent additions to his already excellent list of brews! While these are all high alcohol brews, you'd never know it as the alcohol is well integrated into wonderful flavors!



ABBEY

This crisp brew has dominating aromas and flavors of banana and banana bread with added notes of walnut and toast. A lot of high-alcohol brews are very filling. After smelling and tasting this Abbey ale, you would expect the same here. However, New Belgium has found a way to blend big flavors and a 7% alcohol level with a clean, refreshing finish that won't sit in your stomach like a meal. **\$9.99 / 6PK**



RANGER IPA

This great India Pale Ale (IPA) is very floral with notes of orange and lemon peel on the nose. The very short, dry finish is preceded by flavors of roasted peanuts, honey, and citrus. For those of you looking to try high-gravity beers for the first time, this bottle, at 6.5% alcohol, would be a good place to start! For our "hop heads" out there, the Ranger is not the crazy, bitter IPA you may be used to, but it has all the typical flavors you love. This mellow, easy-drinking, high-alcohol option will be a crowd-pleaser this summer. **\$9.99 / 6PK**



TRIPPELE

This is one of our favorites! Wonderfully complex, it gives aromas of apricots and other dried fruits. It tastes of buttered toast and flavorful peaches, then finishes toasty and quite dry. You don't even notice you're drinking a beer with an alcohol level of 7.8%. It's the smoothest, easiest drinking trippele in the store. At \$10 per six-pack, the New Belgium is a must-try. **\$9.99 / 6PK**



BELGIAN-STYLE BLOND

This strong golden ale is light in color, with moderate body and a crisp finish. Saaz and Styrian Golding hops offer a distinctive Nobel hop aroma. A Belgian yeast strain produces banana and clove notes for a remarkably crisp flavor profile. Belgian Blond is delightfully inviting and approachable with a decidedly adult 8.5% alcohol content. I found the yeastiness gave a pleasant toast aroma that lingered on to the palate. If you're a newcomer to high-gravity beers, this is a good place to start. New Belgium's refreshing golden ale is a great addition to those hot summer nights. **\$6.99 / PINT**

JOSH'S PICKS

Whether you're relaxing indoors or out this summer, these spirits will help you mix it up or enjoy it neat.

—Manager Josh Mulholland



RAIN VODKA

Buffalo Trace Distillery makes this 100% Organic white corn vodka. It's a good option for those who are gluten or wheat intolerant. Rain is very smooth with a slightly sweet, full mouthfeel. The natural flavors they choose to blend with their vodkas aren't the typical "fruity" flavors. A mix of fruit and herbs make them a fun and creative option for vodka drinkers whether neat, on the rocks, or in mixed drinks.

\$19.99 750ml

42 BELOW VODKA

The name 42 Below derives from its production location, which is 42 degrees below the equator in New Zealand. The facility is located near a clean, pure water source, which they use to create their vodkas. Distilled three times from wheat, 42 Below shows much less heat than most vodkas in this price range. For \$20, this bottle is a steal!

\$19.99 750ml



THE ARRAN MALT 10 YEAR SINGLE MALT SCOTCH WHISKY

The Arran Distillery, which opened in 1995, is one of the few remaining independent distilleries in Scotland. Regarded by many as an enormous attribute to good single malt Scotch is the quality of the water source used. Arran's water source emanates from a nearby mountain stream where it's cleansed by granite and softened by peat as it runs down from the elevation. It uses a natural bottling process from start to finish, which allows flavors to remain as in Scotch whisky production of old.

\$39.99 750ml