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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

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A Wine Country Pizzeria You Absolutely Must Try

It's Not
a Sin
to Serve
Wine
With
Salty Food



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'Front
Range'
Wine
Country

Resources for Planning
a Fun-Filled Wine Trip

Don't Forget the Veggies
When Firing Up the Grill

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OUR MISSION:

To uncover and bring you wine gems from around the world, which you're not likely to discover on your own, and which enhance your wine enjoyment.

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Martin Stewart

Chief Operating Officer (aka "The Buck Stops Here"):
Lawrence D. Dutra

Editor:
Robert Johnson

Wine Steward:
Katie Montgomery

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EDITOR'S JOURNAL

Resources for Planning a Fun-Filled Wine Trip

By Robert Johnson

There are 2,843 wineries in California (before I just blinked, anyway). Fortunately, not all of them have tasting rooms.

But hundreds and hundreds do, which can make choosing which ones to visit — even in a rather compressed geographic area — a real conundrum. So it's easy to understand why so many of them offer amenities beyond wine tasting to attract visitors (otherwise known as potential customers).

According to a new Web site developed jointly by Wine Institute and the California Association of Winegrape Growers:

- More than 100 wineries offer art displays or fine art museums.
- 65 wineries have restaurants.
- More than 50 wineries present music and/or theater performances.
- 118 wineries offer food and wine pairings — and by food, we're not talking crackers.

Other draws include unique architecture, guided tours, wine-related classes and seminars, cooking classes and gorgeous gardens.

And now, thanks to DiscoverCaliforniaWine.com, it's easy to learn about what each winery offers, enabling you to plan a trip around your specific areas of interest. Best of all, you'll still get to sample some very nice wines along the way.

Another resource — and please pardon us for this shameless plug — is VinesseTODAY.com. Yours truly posts a new "Editor's Journal" column

on that site each Monday, and many of the postings deal with wine-focused festivals and other events. Most are in California, since the Golden State produces about 90 percent of all American wine, but I also share information on events in other states. So, check out the "Editor's

Journal" archives when visiting VinesseTODAY.com.

There are plenty of other resources available, too. In fact, there probably are too many. At any given time, if you Google "California wine," between 23 million and 46 million results will appear. Then you're right back at square one: not knowing where to begin.

Use DiscoverCaliforniaWine.com and VinesseTODAY.com as starting points, and you'll be well on your way to planning a fun-filled wine trip.





Don't Forget Veggies When You Fire Up the Grill

Vegetables are notoriously difficult to match with wine. But when you grill the veggies, the challenge becomes much less daunting.

Grilling not only intensifies the natural flavors of a given vegetable, but it provides the opportunity to make them more interesting through basting, seasoning or other treatments.

Take zucchini, as an example. Grilling improves its flavor tremendously. Some like to place zucchini pieces on a skewer with lemon wedges, and then squeeze the remaining lemon juice over the zucchini once they're cooked. Wines that have lemon or citrus in their flavor profiles — such as Sauvignon Blanc, Chenin Blanc and Pinot Grigio — make very good pairing partners.

Want to make corn on the cob more interesting? After grilling, brush it with a mixture of olive oil, salt and chopped fresh herbs, then pour a glass of Sauvignon Blanc, Merlot or any other wine variety — color doesn't matter — that exudes an herbal edge.

We know that mushrooms aren't vegetables — although if you try telling that to a pizza maker, you'll likely receive a quizzical look in reply — but they also cook up



Top 7 Grilled Foods

1. Hamburgers
2. Steak
3. Chicken
4. Hot Dogs
5. Pork Chops
6. Potatoes
7. Vegetables

nically on a grill (3 to 4 minutes per side over medium heat will do the trick). Their meaty quality makes them a natural pairing partner for meaty wines such as Cabernet Sauvignon and Merlot.

Regardless of what you're grilling — be it vegetables or meat — keep in mind that it's a hot job usually performed in hot weather. So one goal is to pick wines that won't weigh you down but will keep you refreshed, such as rosés and sparkling wines.

But you also need wines that will stand up to the tangy and spicy flavors associated with barbecued fare. Dependable choices include Zinfandel, Syrah, Malbec and Spanish reds.



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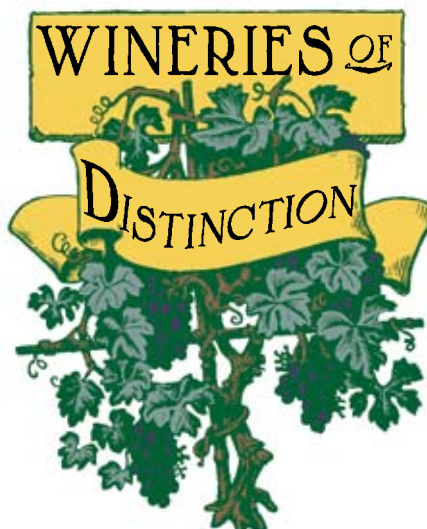
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Approximately Monthly

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Richard Nixon had just been sworn in as the 37th President of the United States. "Midnight Cowboy" was paving new ground in American cinema. The New York Mets — miracle of miracles — won the World Series. And a bunch of musicians got together for a festival dubbed "Woodstock."

The year was 1969. Ten years earlier, the Trentadue family had arrived in Sonoma County, long before the region had gained a reputation as "wine country." Life-long, hands-on agriculturists, Evelyn and Leo Trentadue decided to flee the developers encroaching on their apricot and cherry orchards in Sunnyvale, the area known today as "Silicon Valley."

To preserve their way of life, these hard-working Italian ranchers purchased 208 acres of land in Sonoma County's then remote Alexander Valley. There was little market for the region's

dry-farmed apples, prunes, pears and grapes in the late 1950s, so land was cheap and plentiful. Scores of ranches were for sale but, because it was blessed with an excellent combination of climate, soil, and water, Leo settled on this particular piece of property.

But it would be 10 years before the family would build and open a winery. It finally happened in 1969 — an undeniably pivotal year in American history.

Trentadue has long had a reputation for openness to new ideas. Over the years, this inveterate tinkerer has



40 Years Later, Trentadue Remains a Family Winery

been among the first to experiment with what would result in a number of viticultural and wine industry innovations. For instance, horse-drawn plows and dry farming were still practiced when the Trentadues arrived in the Alexander Valley. Leo introduced advanced irrigation practices common to his former home in Santa Clara County.

The Trentadues were among the very first to plant new vines in Sonoma County since the days of Prohibition. Italians love their red wines, especially hearty reds like Carignane. In 1962, the Trentadue family began planting new Carignane vines in addition to the 68 acres of old vines already growing on their ranch. Now more than 35 years old, these vines are among the oldest producing Carignane vineyards in America. The family remains steadfastly devoted to this grape, and their wine ranks among California's best. Understanding the importance of growing only those grape varieties that excelled in his vineyards, in 1974 Leo installed half-acre blocks of eight different varieties. The quality of the Sangiovese was extraordinary, so all other vines were replanted to this famed variety from Tuscany. Because Evelyn and Leo share a Tuscan heritage, it is not surprising that in 1984 Trentadue was the first producer to release a 100% varietal Sangiovese.

In 1987, Trentadue encouraged his winemaker to experiment with fortified wines. An excellent Petite Sirah Port resulted, among the very first of its kind. The wine was well received, so a Merlot Port was added to the line. Both wines have consistently earned top awards, including a Gold/Best of Class at the 1997 National Orange Show.

The winery's story cannot be told without mention of the Trentadues' remarkable long-term relationship with Paul Draper of Ridge Vineyards. Their personal history began in 1952 when the Trentadues became Paul's neighbor in Santa Clara, after buying an old abandoned wine estate at the end of Montebello Road. Draper began buying fruit from their ancient vines,

striking up a friendship that continues to this day.

Both Draper and the Trentadues know a good thing when they see it. Draper was quick to benefit from the Trentadues' aptitude for viticulture. The Trentadues have similarly benefited from Draper's wine business savvy. Indeed, it is Draper who encouraged the family to take advantage of their location and establish an estate winery.

Now celebrating its 40th anniversary, Trentadue Winery remains a family enterprise, with third-generation Trentadues deeply involved in the operations, and fourth-generation members helping out between school assignments. In an era of corporate ownership, it's nice to know that some family wineries continue not only to survive, but to thrive.

Winery 4-1-1

Trentadue Winery

19170 Geyserville Ave.
Geyserville, CA 95441
707-433-3104

Winemaker:

Miro Tcholakov

Visitors to the Trentadue Winery tasting room may taste four of the estate's current releases for no fee. Port tastings are available for \$5, and "La Storia" reserve wine tastings also cost a nominal \$5. Private group tastings are available for \$20 per person, as are gondola tours through the estate vineyards for \$5 per person, but reservations are required.

Tasting Room Hours:

Daily, 10 a.m.-5 p.m.

Group Reservations:

bob@trentadue.com

Four Seasons



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TOURING TIPS

Your Front Row Ticket to Front Range Wine Country

Colorado's Front Range soars upward in a commanding procession of snow-crowned peaks, saw-toothed canyons, glass-top lakes and a continuous tryst of tumbling rivers.

Hardy alpine plants and wildlife thrive in the 415-square-mile Rocky Mountain National Park in the region's western stretches. From cowboy to campus culture, the region carries a harmonious to-each-their-own vibe. Top universities in Boulder, Fort Collins and Greeley draw progressive thinkers, while the Old West echoes in slower paced canyon hamlets.

Meanwhile, natural beauty inspires a widespread dedication to the environment. Locals enjoy tucked-away exploration such as farm stands in Lyons, films at Chautauqua in Boulder, and mining heritage in Nederland.

However, the region's laid-back attitude should not be confused with idleness. Active residents are always spurring greener innovation, preserving open space and hosting sustainable farming fairs. The Front Range even is home to four distinct wine regions.

If your travels include Rocky Mountain National Park or the Estes Park area, be sure to visit the Northern Wine Region.

There, Trail Ridge Winery in Loveland offers 11 different bottlings from which to choose, and an inviting porch for lingering. Just outside of Lyons in a picturesque canyon, the Ciatano Winery specializes in Italian-style bottlings. Continue up the canyon to Snowy Peaks Winery, where the local flavor and small mountain town hospitality is in abundance.

Staying closer to Denver? Then check out the Boulder Wine Region, a mere half-hour from downtown.

Turquoise Mesa, located in Broomfield near Flat Iron Crossing, specializes in Shiraz and Chardonnay — two varieties you'll also find (among many others) at the one-woman Augustina Winery. Among the fun and flavorful offerings: Winechick Red. Just one mile from the Celestial Seasonings Tea Factory and Leanin' Tree Museum of Western Art, you'll find Boulder Creek Winery, where you can take a self-guided tour.

For the sweet-toothed among us, BookCliff Vineyards and the Redstone Meadery are must-stops. BookCliff's tasting room is located inside the Belvedere Chocolate Shop in downtown Boulder, where world-class wines and Belgian chocolates conspire to make saying "no" a near impossibility. Redstone specializes in sulfite-free honey

colorado
Front Range
Wine Trail



wines, and also is located in Boulder.

There are six wineries and/or tasting rooms in the Denver Wine Region, including Tewksbury & Co., which offers samples from the



award-winning Plum Creek Winery and a line of fine cigars. Balistreri Vineyards, in north Denver, offers a broad spectrum of bottlings, including a very good Port-style wine. Spero Winery — like Ciatano in the Northern Region — specializes in Italian varieties made with “Old World” flair.

For an entirely different experience, visit Bonacquisti Wine Company, which is located just minutes from downtown in a funky, urban industrial condo. Then head west toward the foothills, and stop in at the Avanti Winery in Littleton, which makes its own wine and sells bottlings from 29 other Colorado estates. Continue up the hill to the beautiful mountain town of Evergreen, where Creekside Cellars offers fine wines and delicious food from its Italian deli.

Finally, the Southern Wine Region, in the Colorado Springs area, is home to two wineries that welcome visitors. Concetta Cellars at Stoa in Castle Rock (just two miles from Factory Outlets shopping) is a quality-focused winery specializing in premium cuvees. Farther south (12 miles from the Royal Gorge), the Winery at Holy Cross Abbey in Canon City is situated on the pastoral grounds of a monastery. It offers award-winning wines and has a very well-stocked gift shop.

Between winery visits, the Front Range region offers an abundance of attractions and activities, so there’s never an excuse for being bored.

In Boulder, you can sip on fair-trade espresso, browse the eclectic shops and people-watch at the Pearl Street Mall. The historic open-air gathering spot is home to contortionists, jugglers and musicians performing for tips.

In Fort Collins, you can take an architecture-focused walking tour that includes the stained-glass dome of the Northern Hotel and the sandstone Avery House.

Want someone else to do the driving? Then hitch a ride over the Devil’s Gate High Bridge aboard a narrow gauge train of the historic Georgetown Loop Railroad. Then stretch out your legs 500 feet underground on the wood planks of the Lebanon Silver Mine.

There’s plenty of wilderness for hiking, or do your sightseeing by car on the 55-mile Peak-to-Peak Scenic and Historic Byway. You’ll wind your way through national forest land and ghost towns, and alongside pristine high-country lakes.

Exploring is easiest during the non-snow months, of course, and if you’re interested in a wine-intensive vacation, come during the summer and attend the annual Boulder Food & Wine Festival.

Exploring the Front Range gives you a front-row seat for much of the majesty that Colorado has to offer.

For Further Information

Trail Ridge Winery
970-635-0949

Ciatano Winery
303-823-5011

Snowy Peaks Winery
970-586-2099

Turquoise Mesa
303-653-3822

Augustina Winery
303-545-2047

Boulder Creek Winery
303-516-9031

BookCliff Vineyards
303-449-9463

Redstone Meadery
720-406-1215

Tewksbury & Co.
303-825-1880

Balistreri Vineyards
303-287-5156

Spero Winery
720-519-1506

Bonacquisti Wine Company
303-477-9463

Avanti Winery
303-904-7650

Creekside Cellars
303-674-5460

Concetta Cellars at Stoa
303-663-0110

Winery at Holy Cross Abbey
719-276-5191

Colorado Tourism
www.colorado.com

Boulder Food & Wine Festival
www.boulderwinefest.com

VINESSE

Hot LIST

1 Hot Wine Country Pizzeria. You won’t be surrounded by grapevines when you dine at Rosso. The restaurant is located in a small shopping center in downtown Santa Rosa, Calif. But you *will* be tempted by wonderful wines, not to mention fabulous Neapolitan-style pizzas. Rosso is the brainchild of Kevin Cronin, one of the original partners in wine country mainstays Tra Vigne and Mustards, and it quickly has become a favorite among locals. The reasonably priced wine list includes 80 selections, more than a quarter available by the glass. 707-544-3221

2 Hot Wine Book. Charles Sullivan has updated *Napa Wine: A History from Mission Days to Present*. At 512 pages, the book is both exhaustive and, because of Sullivan’s textbook writing style, a bit exhausting. You’ll get all the facts and figures you could ever want, but you’ll likely be left yearning for a little more “color” about such colorful figures as Robert Mondavi. *Wine Appreciation Guild*; \$45

3 Hot Wine Country Resort. Rated as one of the top resort spas in the U.S. by readers of *Condé Nast Traveler*, Sonoma County’s Kenwood Inn offers treatments that incorporate “vinothrapy” — topical treatments based on oils extracted from grape seeds. www.kenwoodinn.com



Rough. Describes the coarse texture of a tannic red wine — typically in its youth.

Structure. Describes how wine feels in the mouth. A well-structured wine will be harmonious, with all of its nuances melding seamlessly.

Tannic. Refers to a wine that is harsh. It may cause a drying sensation in the mouth. Typical of young Cabernet Sauvignon that has not yet developed its structure fully.

Uvaggio. Italian term for a blend or cuvee — a wine made from more than one varietal. An example would be Chianti, which typically has a base of Sangiovese but also includes several other varietals.

Varietal. A wine made from a single type of grape; sometimes referred to on the label as “100% varietal.”

VINESSE STYLE

UNIQUE DINING DESTINATIONS

“Style” comes in many guises, especially when dining out. We checked out new restaurants in three wine-centric countries, and enjoyed three very different — all delightful — dining experiences.



• **Italy** — Tuna in Rome is attracting seafood lovers from all over the city. The restaurant is particularly popular among couples or small groups that like to share, whether it’s the *crudo di pesce a crostacei* (a mix of cold appetizers) or the *misto tuna* (an assortment of hot dishes including mussels, calamari and anything else the chef cares to toss in). The wine list is heavy on whites, as you might imagine, and worth a second look midway through your meal.
39-06-4201-6531

• **France** — Auberge de Chassignolles is what might be called the “mid-life crisis” of Harry Lester, the former co-owner of the Anchor & Hope restaurant in London. He’s about as far from the big city as he can get, and now prepares dishes using whatever local ingredients are available on any given day. The wine list is just as quirky as the “menu,” so go with an empty stomach and an open mind.
33-4-71-76-32-36

• **Portugal** — If Lester’s new venture is minimalist, then Arola in Sintra would have to be categorized as over the top. The wine “cellar” is smack-dab in the middle of the dining room, the 500 or so selections housed in a transparent case. The cuisine is just as dazzling, with the passion fruit vinaigrette-drizzled scallop carpaccio being among the star dishes.
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APPELLATION SHOWCASE

Clarksburg



In the South, Clarksburg is one of the historic homes of the blues. In the West, Clarksburg is a California winegrowing region that in recent years finally has been garnering the recognition it deserves.

Grapes have been grown in Clarksburg — part of California's Delta region near the state capital of Sacramento — for generations. But for most of that time, because the region didn't have the name recognition of Napa Valley or Sonoma County, the grapes were used in cuvees that carried other appellation names or the more generic "California" designation.

One might think of those grapes as "silent partners." You don't necessarily know they are there, but they're very important to the overall endeavor — in this case, making fine wine.

Harvest time is when the Clarksburg area really struts its stuff. The cool fall weather brings much beauty to the vineyards, as the grapevine leaves turn brilliant shades of red, orange, gold and purple. After most of the grapes have been brought in, some of the fruit remains on the vines, destined for sweet "late harvest" bottlings.

The vineyards are tucked between the waterways and tributaries of

the Sacramento River and its vast levee system that nourishes the rich farm land. The region is bordered by Interstate 5 (California's main north-south thoroughfare) on the east and the Sacramento Deep Water Channel on the west.

Warm summer days and cool nights typify the Clarksburg climate during the long, dry growing season — prime conditions for producing perfectly ripened grapes. More than 25 varieties are farmed there, with most of the acreage devoted to Chardonnay, Merlot, Chenin Blanc, Sauvignon Blanc, Petite Sirah, Syrah, Zinfandel, Viognier, Cabernet Sauvignon and Pinot Gris.

Chenin Blanc is a particular standout, and the wine clubs of Vinesse have featured Clarksburg Chenin Blanc bottlings regularly through the years — some with the Clarksburg designation, and some with "California" on the label.

Under-appreciated varieties, in particular, can be almost invisible in underappreciated wine regions such as Clarksburg.

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526,000

Number of acres planted to winegrapes in California — far less than 1 percent of the state’s terrain.

Q Is it possible to move grapevines from one location to another?

A Possible? Yes. Advisable? Well... A few years ago, Langmeil Winery in

Australia’s Barossa Valley saw the



land cut out from under its vines — figuratively and literally. The land owner wanted to sell,

so the winery operators decided to try transplanting vines to a nearby site. Why not just replant? Because many of those vines were more than 140 years old, which meant the grapes they produced had unique qualities. About 85 percent of the vines survived the move, but the vintners figure it could be 10 to 15 years before they once again produce top-quality fruit on a consistent basis.



Ever wonder why Zinfandel is considered by many to be the “state wine” of California? Well, for many years, it was believed that the grape variety was native to the Golden State. That assertion now is in dispute since DNA testing has shown Zinfandel to be almost identical to the Italian variety known as Primitivo. But a good case could still be made for Zin on two counts: 1. It’s made in so many different styles, from dry to sweet to “blush.” 2. It was one of the few varieties to survive Prohibition. During that failed social experiment, home winemakers were allowed to produce up to 200 gallons of wine per year for their own consumption... and most of that wine was made from Zinfandel.



Sustainable winegrowing has spread by leaps and bounds over the past 10 years. But what, exactly, is sustainable winegrowing? It’s a set of best practices that guide California’s grape growers and vintners in producing wine in an environmentally friendly and socially responsible manner that benefits families, employees, communities and wildlife — not to mention the soils, air and water that make great wines possible. The California wine community has the most widely adopted “green” winemaking program in the world, and one of the few that measures and reports statewide performance. The program has earned the State of California’s top environmental award.

WINE STANDINGS

The top five types of wine, by volume, produced in California:

1. Chardonnay
2. Cabernet Sauvignon
3. Merlot
4. White Zinfandel
5. Pinot Grigio

The latest statistics show that women buy 55 percent of the wine sold in America. That’s not surprising to Ken Maxwell, proprietor of the Torre di Pietra winery in Texas Hill Country. “Seventy to 75 percent of my customers are ladies,” Maxwell says. “Guys are a little slow, but sooner or later, they’ll follow the ladies.”

“Great wine is about nuance, surprise, subtlety, expression — qualities that keep you coming back for another taste. Rejecting a wine because it is not big enough is like rejecting a book because it is not long enough, or a piece of music because it is not loud enough.”

— Kermit Lynch, wine merchant and author of *Adventures on the Wine Route*

FOOD & WINE PAIRINGS

It's Not a Sin to Serve Wine With Salty Dishes

We all know that too much salt in our diet is not a good thing. But, when used in moderation, salt can bring dull dishes to life and elevate such everyday food as sliced cantaloupe.

And these days, specialty salts are all the rage. At the Dean & DeLuca store in the Napa Valley, more than 25 specialty salts from around the world are on display. One — a black truffle variety — goes for (are you sitting down?) \$75 per pound.

Salt has a love/hate relationship with food. On the “love” side, there’s the aforementioned “elevating” role that it plays in cooking. “Mom always used to say that salt brings out the flavor in food,” a member of the Vinesse tasting panel observed. “It makes a hamburger taste like a hamburger, or a roast taste like a roast.” And when you know exactly how a dish tastes, it makes selecting a complementary type of wine a snap.

The “hate” aspect rears its ugly head when a dish tastes “salty.” Think of prosciutto or ham or bacon. While other flavors certainly are present, the saltiness often dominates. And that can be a nightmare for wine pairing.

That said, not all salty foods present vinous conundrums. In fact, as a general rule, Champagne or

other sparkling wines make pretty safe “go-to” pairing partners for most salty dishes. (For a special and surprising treat, try sparkling wine with French fries.)

One more general rule: Avoid red wines with salty foods. Salt generally will make red wines taste “hot.”

But there are plenty of solid choices among non-red wines. For instance, with ham, a crisp rosé works very well. With popcorn, try a buttery Chardonnay.

With other salty foods, try wines that are crisp — a trait that generally equates with a solid acid core. Options in this realm include Sauvignon Blanc, Pinot Grigio, Riesling and Gewurtztraminer.

And with specialty salts, the pairing partners multiply because the main food-and-wine rule still applies: Match the wine to the dominant flavor of the dish. It’s true of the sauce poured over a plate of pasta, and it’s true of the salt sprinkled on almost any dish.



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BUTTERNUT & BACON RISOTTO

This versatile dish matches well with Syrah or Sauvignon Blanc, and this recipe makes 6 main course servings.

Ingredients

- 3 thick slices applewood smoked bacon, cut into matchstick-size strips
- 1 large sweet onion, diced
- 1/2 small butternut squash, peeled, halved, seeded and cut into 1/2-inch cubes
- 4 cloves garlic, finely chopped or crushed
- 1 teaspoon minced ginger root
- 5 cups chicken broth
- 1/2 cup Sauvignon Blanc
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 cups Arborio rice
- 1/2 cup finely grated aged Parmesan cheese
- 2 tablespoons chopped fresh chives

Preparation

1. Place bacon in a Dutch oven; cook until fat is rendered and strips are crisp, about 7 minutes. Remove bacon with a slotted spoon; drain on paper towels. Add onion and squash to the bacon fat. Cook, stirring often, until tender, about 8 minutes. Stir in garlic and ginger. Cook for 1 minute.
2. Meanwhile, heat broth, wine, salt and pepper in a saucepan to a simmer. Stir rice into squash mixture. Cook, stirring, over medium heat to coat the grains of rice with the fat, about 1 minute. Stir in 2 cups of broth mixture and cook over medium-high heat until broth comes to a simmer. Reduce heat to maintain a gentle simmer. Cook, stirring often, until most of the liquid has been absorbed, about 8 minutes. Add another half-cup of broth. Simmer gently, stirring until it is absorbed, about 5 minutes. Continue simmering and adding broth, a half-cup at a time,

until the rice is tender but not hard in the interior, about 12-15 minutes.

3. Stir in the cheese and chives. Serve in wide bowls, and sprinkle each serving with the bacon and more cheese, if desired.

INSALATA DI RADICCHIO Y PERE

Try this recipe, which serves 4, with any Chardonnay exhibiting apple and/or pear flavors.

Ingredients

- 1 head Treviso radicchio
- 2 heads Belgian endive
- 1/4-lb. baby arugula
- 1 d'Anjou pear
- 3 tablespoons fresh lemon juice
- 12 tablespoons extra virgin olive oil
- Sea salt and fresh ground black pepper

Preparation

1. Cut the radicchio and endive close to the root end, being careful to keep them as a whole leaf. Place the leaves, tips out like a flower, on chilled salad plates, alternating between the two.
2. Mix lemon juice and olive oil in a squeeze bottle and shake vigorously to obtain a temporary emulsification. Sprinkle a small pinch of salt and half as much pepper over the leaves, then lightly drizzle the dressing. Mix to coat the leaves.
3. Dress the arugula in a separate bowl and place in the center of the salad plates. Slice the pear in half, core it, then slice it into 1/8-inch wedges, and place in a bowl. Sprinkle a small pinch of salt and half as much pepper over the pear, then a light drizzle of dressing, and toss to coat.
4. Position the wedges into each of the radicchio and endive leaf arrangements to complete the arrangement on each plate.

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