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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

TASTE THE ARTISTRY OF BELGIAN CHOCOLATE

Food Trends & What
They Mean for Wine

Mastering the Basics
of Wine Glassware

Getting to Know the
Landscape of Alsace

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EDITOR'S JOURNAL

Food Trends and What They Mean for Wine

By Robert Johnson

***T**here have always been trends in most aspects of our lives. But with the instant communication that social media has spawned, it seems as if trends are surging more quickly than ever.*

You might say that trends are... trending.

The end of one trend (do we all agree that blackened redfish has hit a red light?) makes way for another, and food columnist and author John Mariani (*Esquire*, *The Encyclopedia of American Food & Drink*, *The Dictionary of Italian Food and Drink*) recently identified 10 trends in food for the 10th anniversary issue of *Celebrated Living*.

We will share Mariani's food trends (with his comments in quotation marks), and add some wine-related observations of our own...

1. Slow Food Movement. "Has grown into a worldwide advocacy group zealously trying to preserve food traditions and culture, lobbying against the use of pesticides, and inveighing against large-scale agribusiness."

The impact has been the creation of a dining public and a generation of cooks more aware of the quality and benefits of food cooked from scratch, using natural ingredients. This ties in perfectly with the "natural wine" trend in Europe and the ongoing transition to organic winegrowing in America.

2. Farm to Table Eating. "A corollary of the Slow Food Movement, this easy-to-understand idea has become a mantra for chefs who believe that the closer the ingredient sources are to the restaurant, the better the food will be."

The wine world has embraced this philosophy for generations. While commerce dictates that wines made in large quantities be shipped long distances in order to be sold, there still are plenty of under-the-radar gems crafted in such small amounts that they're available only in a winery's tasting room.

3. Olive Oils. "Pick up any French cookbook now or watch any American cooking show... and olive oil will be the requisite fat medium."

Restaurant chefs and those who cook at home have largely replaced butter with olive oil, and this has fundamentally changed the flavor of many dishes. It also has had an impact on wine-pairing possibilities for these dishes — in some cases even changing the ideal wine from a white to a red.

4. Pizza. "These days chefs are devoting as much energy and time — constructing special ovens, importing buffalo mozzarella — to pizzas as to

anything else on their menus, and they don't have to be Italian."

Many of these new creations come in single-serving sizes, and may be called flatbreads, focaccia or pizzette. These dishes allow each person in a dining party to enjoy his or her own favorite toppings. It also makes it possible — and advisable — for the restaurant to have a creative wine-by-the-glass list.

5. Pork Rules. "With the development of hormone-free, fatter Berkshire hogs... chefs have restored pork to its proper place on a proper menu. The use of pork belly, once reserved for Chinese restaurants, has now become the 'in' food of the decade."

This is good news for Chardonnay and Pinot Noir, two wine varieties commonly matched with pork. It's also good news for an array of other varieties, which also can be paired with pork depending on the flavors added to a dish by creative chefs. For instance, pork served with a sweet caramel-soy glaze cries out for a dry or off-dry Gewurztraminer.

6. Charcuterie. "American chefs have taken charcuterie... a blanket term I use for all sausages, salamis, patés and other cooked or cured meats... off the sideboard and put it center stage."

This trend should provide a

restaurateur with the motivation to stock the wine cellar with selections other than standbys Cabernet Sauvignon and Chardonnay. Meats prepared with a bit of spice are enhanced by varieties such as Zinfandel and Petite Sirah, while salty charcuterie benefits from red wines with a solid acid backbone, such as Chianti.

7. Cheese Service. "It is rare that a new restaurant does *not* have a selection of fine, perfectly-ripened cheeses, many of them from local dairies."

Wine and cheese have always been pairing partners, but only in recent years have restaurant owners paid close attention to the pairings. As more restaurants offer cheese courses, it's becoming more common to see specific wine recommendations on menus. A cheese-centric menu is greatly enhanced by a well-selected wine-by-the-glass list. Even better: cheese flights accompanied by wine flights.

8. Raw Food. "The real trend right now is how chefs of different food cultures have adapted raw fish and, to an extent, raw meats on their menus... *Crudi* — Italian chefs' version of sushi — has become all the rage, from Nice to Naples."

This trend is fundamentally changing how we think about wine pairing

in ethnic restaurants of all kinds. Just about any red wine on the list formerly was a pretty safe choice at Italian restaurants. No more. Today, with any dish — raw or cooked — ordered in any type of restaurant, it's important to know the dominant flavor in order to be able to select the most complementary wine.

9. Upscale Comfort Food. "Old-fashioned comfort food is now being refined by some of the best chefs in the world, demonstrating that even prole food can be stunningly delicious."

Never thought about serving wine with macaroni and cheese or wings? You might if you were noshing on mac 'n' cheese bites with truffle dipping sauce, or 'lollipop' chicken wings with blue cheese dressing — as prepared at the Society Café at Steve Wynn's Encore resort in Las Vegas.

10. Desserts. "Even a small restaurant with 50 to 80 seats, just about anywhere in any city, now has its own pastry chef who turns out stunning, original creations that often come hot to the table."

Pairing wine with sweet dishes can be tricky, but a wine-focused restaurant will take care to include complementary (mostly sweet) wines for their special desserts. And keep in mind that a well-made sweet wine can, in itself, make a great dessert.



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Patz & Hall: Great Wine, One Vineyard at a Time

From its Sonoma Coast cuvees to its vineyard-designated Chardonnay and Pinot Noir bottlings, the Patz & Hall name has become synonymous with excellence in the world of wine.

Patz & Hall was founded in 1988 by Donald Patz, James Hall (who serves as winemaker), Anne Moses and Heather Patz. Together, they have turned the winery into one of California's most highly regarded, with a celebrated portfolio of single-vineyard wines.

The proprietors believe that wines capture the essence of great vineyards. For more than two decades, Patz & Hall has been seeking out the very best small, family-owned Chardonnay and Pinot Noir vineyards in California, and establishing long-term relationships with the winegrowers who farm those sites.

Built on real friendships and a shared commitment to quality, these partnerships have led to the rich diversity of Patz & Hall's portfolio.

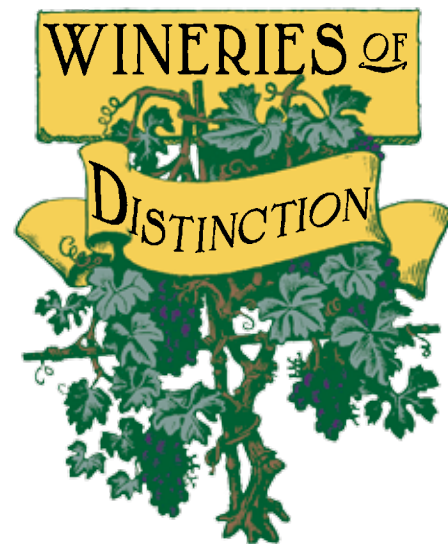
While consistency in terms of quality is important, Hall says he doesn't try to impose a style on the wines. "I would be incredibly disappointed if we made the same wine two years in a row," he says.

Hall does, however, apply a very consistent approach to making wines, so that the vineyards and the vintage take the lead. The 2010 growing season, for example, was quite distinctive.

"2010 was so cool, it was like all of our vineyards physically moved closer to the coast," he recalls. "As a result, there is a nerve and architectural structure to the wines that I love."

A seeming move toward the coast is far from unwelcome for Patz & Hall.

"A lot of phenomenal vineyards



were planted on the Sonoma Coast in the mid-'90s," Hall notes. "As these vineyards have matured, they have emerged as the finest sources for Burgundian-varietal grapes in California."

Patz & Hall's Sonoma winery is not open to the public, but there is a "tasting salon" at its Napa office where visits can be arranged by appointment. One sit-down tasting per week — on Fridays at 3 p.m. — includes a selection of cheeses from Oxbow Cheese Merchant.



Winery 4-1-1

Patz & Hall Tasting Salon

851 Napa Valley Corporate Way
Napa, CA 94558

707-265-7700

Tasting available by appointment only.

CELLARMASTER



Much is made about the various shapes of wine glasses. Is it much ado about nothing?

No. And yes. Allow us to explain...

The purpose of any wine glass is to present the wine that's poured into it in the most positive light possible. That means one should be able to breathe in the bouquet — the various aromas that are present — and then taste the wine's full spectrum of flavors.

The former can't be done unless the bowl of the glass is large enough so there's plenty of room for the wine to be swirled without spilling. And the latter can't be accomplished unless the curve and depth of the glass allows for ample air exposure, which helps "release" the flavors.

Today, there are specially designed glasses for virtually all of the most common wine varieties. Glass makers conduct tasting demonstrations that may or may not convince one that each and every design is necessary.

Here at Vinesse, our tasting panel fares quite nicely with just the four basic styles of wine glasses: one for white wines, one for sparkling wines, one for Burgundy and similar wines, and one for Bordeaux and similar wines.

In a pinch, the white wine glass makes a very serviceable all-purpose stem. But the other three styles

absolutely enhance the aromas and flavors of the wines intended for them, our tasting panel members unanimously agree.

So, when stocking your wine glass cabinet, start with the basics — one white wine glass, one sparkling wine glass, one Burgundy glass and one Bordeaux glass for each wine drinker in the household.

If you entertain often, add glassware in sets of four so that everyone drinks a specific wine out of the favored style of glass.

As you drink more varieties and styles of wine, you may discover new favorites that you'll want to enjoy on a regular basis. Then, and only then, consider purchasing other styles of glassware. We've attended demonstrations at which certain bottlings of Sauvignon Blanc, for example, benefited from being served in a specially designed Sauvignon Blanc glass. That said, the variety also shows well in a standard white wine glass.

What about cost? How much should one spend on a wine glass? Figure out how much you typically pay for a bottle of a certain type of wine, and plan to spend about the same amount on the appropriate glass.

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Wining, Dining (and Sleeping) in Oregon's Willamette Valley



If you love Pinot Noir, there are two places you must put on your “bucket list” — or, perhaps that should be your “barrel list.” They are the Burgundy region of France, and the Willamette Valley of Oregon.

Burgundy is the historic home of fine Pinot Noir. The Willamette Valley is the “New World” capital of the variety. The styles can be quite different, but the core character of the Pinot Noir grape is apparent in each locale. And since Oregon is easier to get to than France, this month’s “Wine Touring Tips” will focus on America’s great Pacific Northwest.

While the Willamette Valley produces a good number of varietal wines and blends, there is no question that Pinot Noir is the star. It is the focus at virtually every winery from Eugene in the south to Portland in the north, an area that spans 3,438,000 acres, or 5,372 square miles.

The valley became an official American Viticultural Area AVA in 1983, and now encompasses six sub-appellations: Chehalem Mountains, Dundee Hills, Eola-Amity Hills, McMinnville, Ribbon Ridge and the Yamhill-Carlton District.

The tourism industry is still catching up to the wine industry, but there are several excellent places to stay beyond the “logo” chains, and

there is no shortage of fine-dining opportunities. So, you have the basics for a wonderful vacation: nice accommodations, good food and, of course, good wine.

Plan to spend your nights at The Allison Inn & Spa in the hills of Newberg, featuring 85 luxurious guest rooms and suites with balconies, fireplaces and original artwork. With 12 treatment rooms, a swimming pool and a fitness studio, it offers ample opportunity to prepare for or recover



TOURING TIPS

from long days of wine touring.

There’s an excellent restaurant, Jory, on site, featuring a wine list with 800 selections, including 50 by the glass — just in case you didn’t have enough vino during your winery visits.

Another excellent lodging option is the Inn at Red Hills in Dundee. It’s a boutique hotel with 20 casually elegant rooms offering beautiful views of the Dundee Hills — right in the heart of Pinot Noir country.

In California’s Napa Valley, a real “restaurant scene” has emerged in recent years, with destination restaurants dotting the landscape from the top of the valley down to the city of Napa. In the Willamette Valley, because it’s so spread out, it wouldn’t be accurate to describe the culinary opportunities as a “scene.” That said, there are numerous restaurants that would be right at home on Napa’s grand stage, including a favorite among locals, the Joel Palmer House in Dayton.

“Our cooking revolves around wild mushrooms and truffles which we gather ourselves and with friends,”

says owner/chef Christopher Czarnecki. “We have always endeavored to obtain locally raised ingredients in our cooking, and we use many locally produced greens, herbs and vegetables, many of which come from our own culinary garden.

“We frequently draw inspiration from the cuisines of Mexico, China, Thailand, Poland and India, so we call our cooking, ‘freestyle.’ Of course, we work hard to create dishes that complement the glorious wines of Oregon,” and nothing goes better with Pinot Noir than mushroom-based dishes.

Another Willamette Valley dining mainstay is Tina’s in Dundee.

“Like many of our fellow chefs, we believe that the best food is organically grown,” says Tina Bergen, the restaurant’s namesake. “Our search for these foods led us out of the city and into the countryside where we work closely with a great group of farmers. We’re closer to the source of what goes onto your plate, and we believe that the opportunity to cook in a winegrowing region lends our food a context and flavor and experience that is unbeatable.”

Situated in a beautifully restored Craftsman home also in Dundee, Red Hills Provincial Dining is a destination



restaurant offering an award-winning selection of international wines and fine foods.

“All of our dishes are made on premise from scratch — stocks, soups, sauces, desserts, ice creams, sorbets, breads and charcuterie — using fresh local ingredients and traditional European techniques,” says proprietor Richard Gehrts. “The menu changes frequently to keep things interesting for our customers.”

A menu highlight is the wild salmon with ginger Pinot Gris sauce, and the asparagus Napoleon with lemon cream sauce is a flavorful starter that sets the perfect mood for an evening of fine dining.

As for the wineries of Willamette Valley, there are far too many to name just a few. The best plan for exploring them is no plan. Get a map, head out, and you’ll find that Oregon Pinot Noir and serendipity make a mighty tasty combination.

For Further Information

The Allison Inn & Spa

2525 Allison Lane
Newberg, OR 97132
503-554-2525

Inn at Red Hills

1410 N. Highway 99W
Dundee, OR 97115
503-538-7666

Joel Palmer House

600 Ferry St.
Dayton, OR 97114
503-864-2995

Tina’s Restaurant

760 N. Highway 99W
Dundee, OR 97115
503-538-8880

Red Hills Provincial Dining

276 N. Highway 99W
Dundee, OR 97115
503-538-8224

Winery Information

<http://willamettewines.com>

VINESSE

Hot LIST

1 Italian Restaurant. Zagat calls it New York’s best Italian eatery, and it’s hard to argue with that assertion, given Marea’s impeccable service, flawlessly prepared pasta dishes and creative seafood preparations. It has a long and impressive — and expensive — wine list, on which Louis Roederer’s Cristal Brut Rosé, at \$1,300, isn’t even the most expensive bubbly. More affordable are the wines by the glass, featuring selections that complement the menu with precision.

www.marea-nyc.com

2 Hot Wine Accessory. Did you have a sock monkey when you were a kid? If not, you missed out on one of the more coveted combinations of kitsch and folk art, with long arms and legs that made toting easy for a little one. Well, the sock monkey has been “reimagined” for adults in the form of a cover/holder for a bottle of wine. Yes, you can now tell your fellow wine lovers to “put a sock on it.”

www.surlatable.com

3 Hot Wine Trend. In Oregon and California, vintners are experimenting with Pinot Noir grapes, minimizing contact between skins and juice during the crushing process to create “white Pinot Noir” wines. The flavors are more commonly associated with white wines, yet the wine is dense like a red.



Quixote Winery. A 28-acre Napa Valley estate, located between Stags' Leap Winery and Shafer Vineyards, that produces Cabernet Sauvignon and Petite Sirah.

Reserva. The Spanish and Portuguese term for a reserve-style wine. Each country has its own restrictions on the use of the term on labels.

Sekt. The term for sparkling wine made in Germany.

Typicity. Term used to describe how accurately a wine reflects the characteristics of its variety and terroir.

Uctuous. An umbrella term for wines that are rich and lush, offering layer after layer of velvety fruit flavors.

Vigneron. The French term for a vine grower, who may or may not also be the winemaker.

VINESSE STYLE



Mary Poppins believed strongly that just a spoonful of sugar helped medicine go down.

Jean Neuhaus had perhaps an even better idea. Unlike the fictional nanny, Neuhaus was a real pharmacist, practicing his profession in the Belgium city of Brussels in the late 19th century. When filling prescriptions, he would add a layer of chocolate around the pills.

That's how Neuhaus came up with the concept of filled chocolates, which came to be known as pralines there and bonbons in America.

The original Neuhaus chocolate shop is long gone, but others have been opened in the suburbs of Brussels. Today, pralines are made by an estimated 800 chocolate makers in Belgium, more than half based in Brussels.

Crafting pralines has been likened to crafting fine wines. Just as a vintner is dependent upon well-

ripened grapes, a praline maker needs top-quality cacao beans in order to stand out in the crowd — and quite a crowd of chocolatiers it is in Brussels.

One way Laurent Gerbaud does that is to allow customers to make their own pralines in his shop — after he provides a demonstration that's highlighted by sampling.

Chocolats Gerbaud is located near Brussels' city center, so it gets plenty of traffic. The shop is known for pralines filled with fruits such as pears and apricots, as well as a wide array of nuts.

Like a good glass of wine, the flavor of a praline should linger on the palate for several seconds after it is consumed. At Neuhaus and Chocolats Gerbaud, there's plenty of lingering flavor to love.

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APPELLATION SHOWCASE



In the far northeastern sector of France, there's a wine region with a name that sounds more German than French, and produces wines more typically associated with Germany.

Through the years, the area known as Alsace has switched between French and German sovereignty on several occasions. As a result, the culture, architecture and even the wines share qualities common to each country.

Because it is sheltered from any maritime influences by the Vosges mountains, Alsace experiences less rainfall than any other French wine region, and has a sunny, hot and dry climate. These conditions accommodate a long growing season, giving the grapes plenty of time to ripen fully. That's why Alsatian varieties are known for their engaging fragrance and complexity.

You name the soil type, and it's likely to be found in Alsace, which means grape growers can match varieties to specific plots of land with excellent results. Granite, limestone, gneiss, schist and sandstone are just some of "hosts" for the grapevines.

During the 1960s, the Alsace Wine

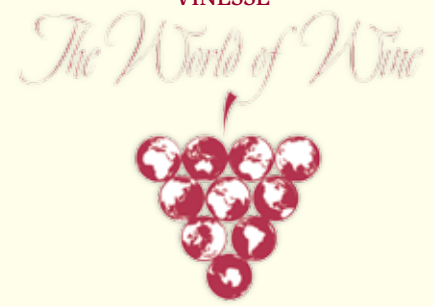
Route was established, making it easier for visitors to the region to explore the various wineries. The route now is known far and wide for its exceptional scenery, its ease of travel, and the friendliness of its winegrowers.

Undulating hills... pretty villages with narrow streets of flower-decked, half-timbered houses... church steeples... and, of course, plenty of *winstubs* highlight the route.

Alsace is best known for its bottlings of Gewurztraminer. Indeed, this is the region that produces the best renditions of that variety, year in and year out. The region also offers some of the world's most highly coveted bottlings of Riesling — from bone dry to ultra sweet, and from extremely food friendly to dessert in a glass.

Virtually all wine from Alsace is white, although a few vintners make Pinot Noir in a light, almost-rosé style.

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FREQUENCY:

6 times per year

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Q My wife and I just returned from a tour of Burgundy, and we tasted some very interesting wines. In part because we're fairly new to wine, and in part because of the language barrier, we're finding it challenging to learn about Burgundy wines. Do you have any ideas for helping us sort it all out?

A When learning about any wine region, it's best to begin with a very broad view and then gradually get more specific. In the case of Burgundy, that means looking for bottles that are labeled "White Burgundy" or "Red Burgundy." You may even be able to find Burgundy-designated wines that have the varietal names — Chardonnay or Pinot Noir — on the label. The idea is to simply get a feel for how the grapes taste in Burgundy, which is different than versions from California, Oregon or elsewhere. Then move on to a more specific geographic designation within Burgundy, such as Pouilly Fuisse or Macon-Villages. In bottlings from those areas, you'll begin to notice the mineral flavors for which white Burgundy is known. Among red Burgundy wines, look for designations such as Cote de Beaune or Cote Chalonnaise. Finally, once you've trained your palate to appreciate the flavors of Burgundy, move on up to the best of the best — the Premier Cru and Grand Cru wines. There's a lot to learn about Burgundy; enjoy the journey!

“It's dangerously easy-drinking.”



— Actress Drew Barrymore, describing the Pinot Grigio from her Barrymore Wines line. She added that she often orders Pinot Grigio in restaurants “because it's a surefire way to get a wine that's not too buttery, too acidic or overly fruity.” (Source: Food and Wine magazine.)

You've spilled a glass of red wine on your carpet. What to do? Check your medicine cabinet for a bottle of hydrogen peroxide. According to Pat Slaven of *Consumer Reports*, it's best to test a small portion of the stain (preferably in an inconspicuous place) to make sure that the hydrogen peroxide does not strip the carpet's base color.



Casa Barranca Certified Organic Winery is a central feature of the National Historic Landmark known as Casa Barranca Estate, designed in 1909 by Greene & Greene. Located in California's picturesque Ojai Valley, Casa Barranca has the distinction of being the first certified organic winery in the Santa Barbara region.

The color of a wine is determined mostly by how much contact the grape juice has with the grape skins prior to fermentation. White wines generally are made from grapes with yellow or green skins. Red wines are made from grapes with dark skins. Rosé wines typically split the difference; they're made from darker grape varieties, the juice of which has been allowed to have limited contact with the skins. Can a white wine be made from dark grapes? Yes. Some California and Oregon vintners are experimenting with “White Pinot Noir.”



75

The number of celebrity chefs that will be on hand for the 6th annual Pebble Beach Food & Wine event in the Central Coast region of California. Also expected are 250 wineries. The dates: April 4-7, 2013. Info: www.pebblebeachfoodandwine.com

FOOD & WINE PAIRINGS



*You Ask...
We Answer*

We get lots of questions about food-and-wine pairing, so this month, we thought we'd devote this space to three of them...

1. What is the most versatile "food wine" I can buy — one that goes with lots of different dishes?

There are several varieties of wine that are very food-friendly, but if we had to choose just one, it would be Sauvignon Blanc. In addition to its common pairing partners — crab, raw oysters, scallops and shrimp — it also pairs nicely with chicken and pork dishes. But here's what wins the "Most Versatile" medal for Sauvignon Blanc: It also matches well with vinaigrettes, as well as many raw vegetables. Veggies can be particularly challenging to pair with wine, but Sauvignon Blanc very often solves that vinous mystery.

2. We've been saving what we're told is an absolutely amazing bottle of Cabernet Sauvignon for a very special occasion. What food should we eat with it?

It's rare to find two "stars" in food-and-wine combinations. A fabulously complex dish calls for a fairly simple wine. Conversely, a wonderfully

complex bottle of wine, such as a high-end Cabernet Sauvignon, calls for a relatively simple dish. Because your wine likely will be defined, in part, by its tannins, opt for a grilled steak (almost any cut will do) and allow the astringency of the wine's tannins to cut through the viscosity of the steak's fat for a culinary combo made in heaven.

3. What kind of wine do you suggest we drink with black truffles?

Most successful pairings involve food and wine that have complementary flavors. In the case of truffles, the common characteristics are gaminess, earthiness, some spice and an impression of dried fruits. Wines that offer similar flavors include Barolo from Italy, and well-aged Pinot Noir, particularly bottlings from France's Burgundy region. It's rare to encounter those qualities in younger wines; they typically emerge with bottle time.

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PRICE:

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CURRIED LENTIL SOUP

This recipe yields about 4 servings, and pairs nicely with Merlot. For best results, plan to drink the same wine used in preparing the dish.

Ingredients

- 1 large clove garlic
- 1 piece (1/3-inch long) peeled fresh ginger
- 1/2 small bulb fennel, cored and cut into large chunks
- 1 small carrot, peeled and cut into large chunks
- 1 small parsnip, peeled and cut into large chunks
- 1 large shallot, cut in half
- 3 Tbs. unsalted butter
- 1 tsp. curry powder
- 1 cup brown lentils, picked over and rinsed
- 1 quart low-salt canned chicken broth
- 1 cup Merlot
- 1/4 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper

Preparation

1. Pulse the garlic and ginger in a food processor until chopped. Add the fennel, carrot, parsnip and shallot, and pulse until coarsely chopped.
2. Melt 2 Tbs. of the butter in a 4-quart saucepan over medium-high heat. Add the chopped vegetables and cook, stirring, until softened (about 3 minutes).
3. Add the curry powder and cook, stirring, until it's fragrant (about 30 seconds).
4. Add the lentils, broth, Merlot, salt and pepper. Bring the soup to a boil over high heat. Then reduce the heat to maintain a brisk simmer. Cover, and cook until the lentils are tender (about 25 minutes).
5. Transfer 1-1/2 cups of the soup to a blender or food processor, and purée until smooth. Stir the purée back into the soup, along with the remaining 1 Tbs. butter.
6. Season to taste with salt and pepper.

LE WINE BEOUF

This recipe comes from Bill Swisher, proprietor of the South Cliff Inn bed and breakfast in St. Joseph, Mich. It makes 3-5 servings, depending on how you cut the chuck roast. Serve it with the same wine you use in preparing the dish.

Ingredients

- 3-1/2 lbs. chuck roast, cut into thick, serving-size chunks
- 1 lb. thick-sliced bacon
- 2 tablespoons margarine or butter
- 1 large bay leaf
- 3 cloves garlic, minced
- Salt, to taste
- 7 cups dry red wine
- 3/4 cup flour
- 1 lb. whole mushrooms
- 9 medium onions, peeled

Preparation

1. Marinate the meat in 6 cups of the wine overnight.
2. Cook half of the bacon in a heavy Dutch oven until almost done, then remove the meat.
3. Add the beef and brown on all sides. Add bay leaf, garlic and salt.
4. Heat the marinade just to boiling, and add more wine if necessary. Pour over the meat.
5. Add flour and stir.
6. Bake at 350 degrees in covered Dutch oven for 1 hour.
7. While beef is cooking, cook the rest of the bacon, then add whole onions and brown. Remove from the heat, and add mushrooms.
8. After the beef has cooked for 1 hour, add the remainder of the ingredients and continue cooking, covered, for 90 minutes more.

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