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# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## Wine Touring in the GRAND CANYON STATE

How to Navigate  
a Wine Tasting

Wining and Dining  
at The Excelsior

Wine Pairing for  
St. Patrick's Day

Scaling the Heights  
of the Salta Region

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## EDITOR'S JOURNAL

# Old World vs. New World Wine: A Lot to Love About Both Styles

By Robert Johnson

*In the world of music, some critics, magazines and websites try to educate and inform their readers by using verbiage such as this: "If you like So-and-So, you might also like Such-and-Such."*

It's actually a "play" on a marketing ploy that has been used by businesses in innumerable industries for years. Think about what happens when you add something to your "cart" on a website such as Amazon. The next thing you'll see on your screen is a message noting, "Other customers who purchased this item also purchased..."

And so it is in the world of wine, with comparisons made among types of wine (white, red, sparkling, fortified)... among styles of wine (dry, off-dry, sweet) and, perhaps most commonly, between winegrowing areas.

While we may compare and contrast the wines of specific countries, the "big picture" comparisons involve "Old World" wines versus "New World" wines. By "Old World," we're referring primarily to the wines of Europe. The "New World" is much larger, encompassing the United States, Australia, New Zealand and South America.

Are there noticeable, definable differences between Old World wines and New World wines? As long as we're willing to speak in generalities, the answer is yes. Here are a few general observations based upon close to 30 years of wine drinking and

judging...

• Old World wines tend to be "wines of a place." They offer a taste of a specific place in a specific year. New World wines are more about "style" — achieving, through the use of various procedures and techniques in the cellar, the aroma, flavor and texture preferences of the winemaker.

• New World wines are "cleaner." Old World wines sometimes can be kind of funky. Why this difference? Because the New World is further along in terms of embracing technology and obsessing over hygiene.

• Old World wines have long been considered to be an important part of a meal, whereas New World wines are thought of more as beverages. That's why Old World wines tend to be lower in alcohol and higher in acid — both food-friendly traits.

Once you know what characteristics in wine you particularly enjoy, it would not be unusual for you to begin gravitating toward either Old World or New World bottlings. A word of caution, however: There are wonderful wines being made in "both" worlds, which means an open mind will be rewarded with many memorable wine-drinking experiences.



## Navigating a Wine Tasting

***T***here is no better way to learn about wine than to taste it. That's why belonging to a wine club can be so educational... not to mention enjoyable.

Another way to fill your vinous knowledge bank is to attend wine tastings, which can range from informal gatherings of friends to lavish walk-around feasts that fill the ballrooms of posh hotels.

But whether the wine tasting is large or small, a certain protocol always should be followed so that you — as well as the other participants — have the best possible experience. With that in mind, here are some simple dos and don'ts...

**DO** swirl each sample of wine around in your mouth, and then spit it out. Most tasting events will supply “dump buckets” or spittoons for this purpose. Swirling and spitting enables you to taste the flavors of the wine without experiencing the effects of the alcohol.

**DON'T** wear any kind of cologne, perfume, after-shave, etc. A big part of tasting involves smelling the wine, and just like cigarette smoke (another no-no), perfume can overpower a wine's sometimes-delicate bouquet.

**DO** cleanse your palate between wine samples. You don't want the lingering spiciness of a zesty Zinfandel to mask the fruitful quality of an Australian Shiraz. A bite of bread works fine; so does a sip of water.



**DON'T** “plant” yourself. At wine tastings where tables are set up, each boasting numerous bottles, it's common to see someone lingering at one end of a table, sampling each and every bottle. While there's no “rule” against this, common courtesy would suggest trying one or two wines and then moving on so others can have a chance.

**DO** take notes. Especially if you're going to be tasting a few dozen wines, you'll need a way to later recall which ones you liked the best... and why. Some events provide tasting sheets or even booklets for this purpose.

**DON'T** ask for a full glass of wine. That's why it's called a wine *tasting*. That large pour that you're enjoying could be depriving several other people of sampling that wine.



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## *Nothing's Left to Chance at New Zealand's Oyster Bay*

***New Zealand has emerged as the Sauvignon Blanc capital of the wine world, and among the best-known makers of the variety in that island nation is Oyster Bay. In fact, Oyster Bay was named "one of the world's most admired wine brands" by the industry publication Drinks International.***

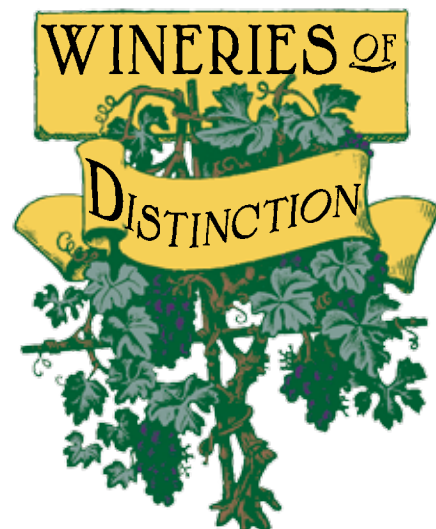
Oyster Bay is part of a family company, completely New Zealand owned, and its stated vision is to become one of the world's truly great super-premium wine producers. In that regard, it got off to a good start, as its very first vintage earned the coveted Marquis de Goulaine Trophy for "Best Sauvignon Blanc of the Competition" at the 1991 International Wine & Spirit Competition, held in London. Ever since, Oyster Bay has continued to help define the stature and style of New Zealand wines, particularly Sauvignon Blanc.

Oyster Bay takes its name from the body of water in Marlborough, on the tip of New Zealand's majestic South Island. The winery's reputation has been built from the fruit of vines grown in Marlborough's Wairau Valley, which has come to be recognized as one of the great winegrowing regions of the world. Now gaining equal acclaim is Oyster Bay's other Marlborough grape source, the Awatere Valley.

These two valleys provide Oyster Bay with the perfect microclimates for producing wines of great character

— distinctive, assertive, cool-climate Chardonnay, Sauvignon Blanc and Pinot Noir that define the very essence of New Zealand viticulture. And by being among the first to recognize the potential of the Marlborough region, Oyster Bay was able to secure many of the best vineyard locations — plots of land that benefit from the ideal mix of soil, sun exposure, etc.

While Marlborough was the birthplace of Oyster Bay, Hawke's Bay, on the east coast of the North Island, is now its second home. It was during





the 1990s that work began there — in the Gimblett Gravels and Crownthorpe areas — to develop a Merlot that would set a New Zealand benchmark for the variety. The silty, sun-drenched alluvial plains have subsequently provided the fruit for some of New Zealand's most elegant, intense, cool-climate Merlots.

The winemaking philosophy is to produce elegant and assertive wines with glorious fruit flavors, and that vision is embraced in every step of the farming process, from the painstaking way the vineyard locations were chosen through the picking and processing of the grapes. From there, Oyster Bay seeks to share the unique attributes, quality and style of some of New Zealand's most sought-



*Oyster Bay's acclaimed Sauvignon Blanc and Merlot*

maintain a cool and consistent winemaking environment through the hot summer months.

The roof also protects the winery and surrounding vineyard area from run-off caused by heavy rain. All water used in the winery is retained, purified and recycled.

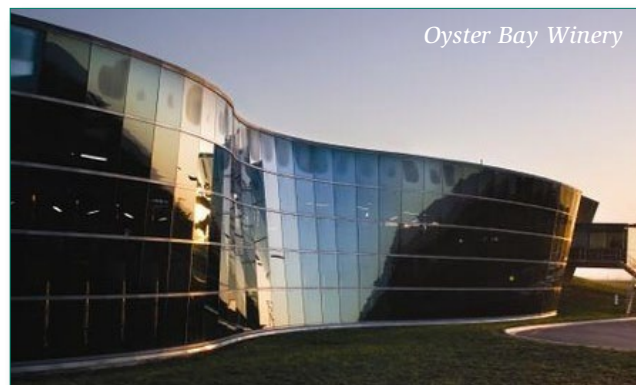
Beneath the same roof and enjoying the same energy-efficient environment, Oyster Bay's "Barrel Hall" houses premium oak barrels

sourced from sustainable forests in France and California.

Leaving nothing to chance, French and Italian winemaking technology, including a Vaslin Boucher press gallery, is used throughout the facility. The centerpiece is a temperature-controlled cellar, six stories high, that

was purpose-built to capture and retain the fresh, vibrant flavors of Oyster Bay's cool-climate grapes.

The owners of Oyster Bay also are passionate about protecting New Zealand's pristine natural environment, since it is that environment that ultimately delivers, and



*Oyster Bay Winery*

after wines with wine lovers who are equally as passionate.

Growing exceptional grapes is a key step in the process, and just as important is how the fruit is handled once it has been harvested. Oyster Bay's Marlborough home is no conventional winery; it's an architectural tribute to the region, built to capture the individual characteristics and complexities of each and every vineyard.

Incorporating the most advanced wine processing technology available, the winery features a distinctive curved and layered roof that reflects the nearby Richmond Ranges and enables Oyster Bay to naturally

defines, the quality of the wines on the world stage. The pure glacial waters, clear sunlight and nutrient-rich soils that bring such abundant life and flavor to the wines are viewed as the winery's most precious assets.

The commitment to preservation is reflected not only in Oyster Bay's founding membership in the Sustainable Winegrowing New Zealand (a comprehensive, integrated and internationally-accredited sustainable winegrowing program), but in every part of the winemaking process.

It's a commitment that can be tasted in Oyster Bay's acclaimed Sauvignon Blanc and Merlot, as well as in its Pinot Noir and sparkling wines.

## Four Seasons



### WINES THAT MATCH THE SEASON

Summer — wines for barbecues, picnics or just for sipping. Fall — wines for hearty, harvest-time dishes. You get the idea. All wines are selected by our Tasting Panel to pair beautifully with the foods you love.

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## Wine Touring in the GRAND CANYON STATE

***V***ast, magnificent and inarguably beautiful, the Grand Canyon is easily Arizona's most distinguishable landmark. It's a natural wonder that you simply have to see to believe. And in recent years, that natural beauty has been complemented by another sight for sore eyes: vineyards.

More about the surprising wines of Arizona in a moment. First, allow us to reintroduce you to the Grand Canyon. Stretching 277 miles from end to end, steep, rocky walls descend more than a mile to the canyon's floor, where the wild Colorado River traces a swift course southwest.

You can reach Grand Canyon National Park from main entrances on the South Rim (including the South Rim's eastern entrance) and the North Rim. The Canyon's western edge, home to beautiful Havasupai Falls and the town of Supai, also is accessible via roads on the Hualapai Indian Reservation.

At 18 miles wide and more than a mile deep, the Grand Canyon can be an overwhelming sight. To help visitors navigate the canyon, it is divided into two primary areas that each offers a distinct and unique experience and vantage point — the aforementioned South and North Rims.

Due to its proximity to Flagstaff and Williams, the South Rim is the Grand Canyon's most popular destination.

Home to park headquarters, Grand Canyon Village features the park's largest collection of services, including hotels and lodges, restaurants, a general store, laundry and shower facilities, a bank with an ATM and an automotive service station.

Grand Canyon Village has a number of parking areas surrounding its various viewpoints, but summer days and weekends are crowded. It's wise to skip the parking-space race and instead take the park's free shuttle buses, which operate in multiple loops.

While high elevation and heavy snow keep the North Rim closed during the winter months, this less-traveled area — far away from the crowds of Grand Canyon Village — is a remote, relaxing place to enjoy the beauty of the canyon in relative solitude.

Usually accessible from mid-May to mid-October, the North Rim offers visitors a campground, general store and camper facilities. It's also home to the historic and rustic Grand Canyon Lodge. Additional campgrounds,



## TOURING TIPS

lodging options and stores are available in Jacob Lake, around 45 miles north, outside the entrance to the park.

For many years, some considered the Grand Canyon to be the only real reason to visit Arizona. That never has been true, and now, with the addition of dozens of quality-focused wineries, it's more false than ever.

Although wine has been produced in Arizona since the 1700s by the Spanish missionaries, Arizona's modern wine era began in 1973 in



Sonoita at the southern end of the state. There now are 45 licensed and bonded wineries throughout Arizona.

Arizona's high desert produces a climate similar to Mendoza, Argentina — hot daytime temperatures cooling off at night, the perfect recipe for



Jerome, Arizona

a happy grape. Most of Arizona's vineyards can be found between 4,200 and 5,200 feet in northern Arizona's Verde Valley, in Sonoita and Elgin in southern Arizona, and in the greater Willcox region of Cochise County in southeastern Arizona.

The Arizona Wine website ([www.arizonawine.org](http://www.arizonawine.org)) provides detailed maps of all three "wine trails," making it easy to plan a day trip or even a more extensive journey.

But what if you have time to visit only one winery on your way from the airport to the Grand Canyon (or vice versa)? Built on the side of Cleopatra Hill between Prescott and Sedona, Jerome Winery features more than 30 uniquely handcrafted, individually distinct wines. There's bound to be something you'll like.

Like many vintners, John McLoughlin apprenticed with numerous winemakers in the United States and Europe, picking up bits and pieces from each as he developed his own philosophy and style. And by tending the vines of Jerome Winery himself, he's able to express that style in each and every bottling, from Chardonnay to Cabernet Sauvignon, from Pinot Grigio to Zinfandel, and from Muscat to Port-style dessert wines.

You can learn more about the winery

— which houses a well-stocked gift shop — at [www.jeromewinery.com](http://www.jeromewinery.com).

Jerome has been called "America's most vertical city," as well as "the largest ghost town in America." It formerly was a copper mining camp, growing from a settlement of tents to a roaring community. Four disastrous fires destroyed large sections of the town during its early history, resulting in the incorporation of the City of Jerome in 1899.

Founded in 1876, Jerome was once the fourth largest city in the Arizona Territory. The population peaked at 15,000 in the 1920s. The Depression of the 1930s slowed the mining operation, and the claim went to Phelps Dodge, who holds it to this day.

World War II brought increased demand for copper, but after the war, demand slowed. Dependent on the



Jerome Winery

copper market, Phelps Dodge Mine closed in 1953.

The remaining 50 to 100 hardy souls then began to promote the town as a historic ghost town. In 1967, Jerome was designated a National Historic District by the federal government. Today, it's thriving again — not as a mining town, but as a tourist and artist community with a population of about 450... the perfect place for a winery.

Not to mention another great reason to visit Arizona, which this year is celebrating its centennial. For information on the array of special events and projects that have been planned to mark the occasion, go to [www.az100years.org](http://www.az100years.org).

# VINESSE

## Hot LIST

**1 Hot Denver Wine Bar.** You're in Denver. You're snowed in. Or not. For a special treat, head to Corridor 44, a Champagne bar offering 20 selections by the glass and six times as many by the bottle. Flights are available — a fun way to complement a three-course "meal," beginning with caviar, moving on to oysters and then, for dessert, a chocolate truffle... or three.

303-893-0044

**2 Hot "Movie Night" Pick.** You've decided to stay in. You're going to open a bottle of wine, nosh on some snacks from the local deli, and watch a movie. But which movie? If you want that wine to taste even better — particularly if it's a Pinot Noir — there's only one choice: "Sideways." Then sit back, relax, and enjoy the views of California's Central Coast wine country, including stops at Kalyra Winery, Foxen Vineyards and Sanford Winery.

**3 Hot Siena Destination.** *Castello delle Quattro Torra* (the castle with four towers) has been in the Guerrini family since the middle of the 19th century. In 2003, Nicola and Katerina Guerrini transformed it into a bed-and-breakfast. Now, visitors to Italy's Siena area, after a long day of wine tasting, can sleep in a castle and soak in views of the property's olive groves and vineyard.

[www.quattrotorra.it](http://www.quattrotorra.it)



**E**arthy. A term used to describe wines possessing aromas and/or flavors that are reminiscent of soil, earth, herbs, etc. Most commonly a trait of “Old World” wines.

**F**orward. The first impression one experiences when tasting a wine. A common expression is “fruit forward,” meaning that the fruit qualities of the wine overshadow any earthy or oak-derived qualities.

**G**lycerine. A complex alcohol that gives wine its “thickness” or viscosity.

**H**ot. Describes a mild burning sensation in the mouth, not uncommon in wines that are perhaps a bit too high in alcohol content. “Hot” wines typically are not well balanced.

**I**nniskillin. A Canadian winery that specializes in dessert-style wines that are crafted from grapes grown in Ontario and British Columbia.

## VINESSE STYLE

### HONG KONG’S EXCELSIOR HOTEL

*Hong Kong is among the culinary capitals of Asia, helping to fuel a wine boom in China that could end up being unparalleled.*

One of the stylish destinations in Hong Kong is The Excelsior. It’s the largest hotel on the island, and in addition to a steady lineup of live entertainment, it offers an impressive portfolio of restaurants and bars featuring both Chinese and international cuisine.

Some Chinese fare can be challenging to pair with wine, so it’s no surprise that the Yee Tung Heen restaurant on the property’s second floor is home not to a wine bar, but rather to a tea counter. There, guests may choose from a wide selection of premium teas brought in from all over China.

As for the restaurant’s menu, it perfectly illustrates Executive Chef Ho Wah’s sophisticated techniques in crafting authentic Cantonese cuisine, featuring the best of seasonal specialties. And locals will tell you that Chef Ho’s lunchtime dim sum creations are not to be missed.

Little wonder that Yee Tung Heen received several accolades in the “Best of the Best Culinary Awards” organized by the Hong Kong Tourism Board.

Once you’ve savored the superior “local” cuisine, make time for another meal at Cammino, where you can enjoy excellent wines paired with authentic Italian fare. The setting is classy, with dark wood paneling and warm furnishings.

For those seeking the “wow” factor, head to the top of The Excelsior, where ToTT’s and Roof Terrace — 34 floors up — offer indoor and outdoor (weather permitting) dining, and a menu designed for discerning gourmands.

With the impressive menu, well-selected wine list, live music and awe-inspiring views of Victoria Harbor, ToTT’s and Roof Terrace offer a stylish culinary experience that’s tough to beat.

Info: [www.mandarinoriental.com](http://www.mandarinoriental.com)

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## APPELLATION SHOWCASE



### Salta, Argentina

***In the Mendoza winegrowing region of Argentina, the vineyards of Tupungato and Vista Flores sit some 1,200 meters above sea level.***

Yet they seem like they're in Death Valley when compared to the vineyards of Altura Maxima, three hours northwest of Cafayate in the Salta region. There, Bodegas Colome's grapevines at El Arenal sit at a staggering height of 3,111 meters. (For the metrically challenged, 3,000 meters equates with 9,840 feet.) You will not find a commercial vineyard at a higher elevation anywhere in the world.

Salta is in extreme northern Argentina, along the border with Bolivia. Indeed, "extreme" also could be used to describe the winemaking, which takes place not only at the highest altitudes, but also among the lowest latitudes.

The terrain, obviously, is mountainous, and just getting to Salta can be a somewhat harrowing experience. But for those who don't mind white-knuckle rides, the reward — amazing scenery that has been described as "otherworldly" — is well worth it.

And the scenery is just part of the reward. The wines of Salta are equally amazing, noted for their clean profile, fresh fruit flavors and engaging personalities — all thanks, of course, to the wonderful

winegrapes that ripen to perfection in the region's myriad microclimates.

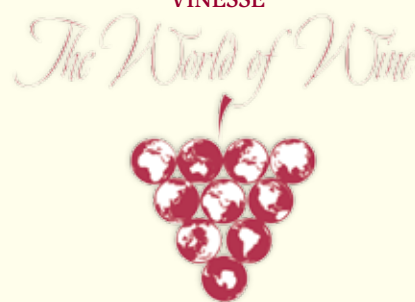
It begins with the soil, which is amazingly similar to that found in Mendoza: sandy topsoil over a clay base. Then there's the rainfall: very limited, which serves to protect the vines from damage. Still, there's abundant water to nourish the vines, arriving in the form of melted snow from the even higher elevations.

Vines produce the highest-quality grapes when they receive plenty of sunshine and warmth by day, then are allowed to cool down and rest by night. In Salta, it's not uncommon for temperatures to reach 100 degrees during the summer months, then drop back to as low as 55 after the sun goes down.

Add it all up, and you have an environment that is welcoming to a wide array of winegrapes, from Argentina's acclaimed Malbec and Torrontes, to "international" varieties such as Cabernet Sauvignon, Chardonnay and Merlot.

Now, more than a decade into the 21st century, it's safe to say that winemaking in the Salta region of Argentina has reached new heights — figuratively and literally.

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**Q** My wife and I are just getting into wine, and we love being members of your club. On New Year's Eve, a question came up. We've learned that it's a good idea to swirl a wine in the glass to help "release" the aromas. But does the same hold true for Champagne? At the party we attended, we saw some people swirling and some not.

**A** Great question! The short answer is no; there's no need to swirl sparkling wine once it has been poured into your flute. The bubbles released after the bottle was uncorked take the place of swirling, effectively delivering the wine's aromas right to your nose. (Yes, it's still okay... and advisable... to "sniff" the wine, even if you're ticklish.) The longer answer is that some Champagne makers are now suggesting that you use a "regular" wine glass instead of a flute, and that when the Champagne is poured into such a glass, swirling is fine. For more on that, visit our Vinesse TODAY website at <http://blog.vinesse.com>, and check out the "Wine in the Glass" archives.

**S**ay it ain't so, Margaux! One of the world's most famous wine estates, Chateau Margaux in the Bordeaux region of France, says it has been experimenting with alternative closures — alternatives to traditional corks — for its "second label" wine known as Pavilion Rouge. Thus far, the winery has not been pleased with synthetic corks, but has had success with screwcaps. If testing continues to reap positive results, screwcaps could be in Margaux's future — which, contrary to the short poem at the beginning of this item, would not be a bad thing. After all, wouldn't you rather have a good bottle of wine with a screwcap than a wine damaged or even ruined by a leaky cork?

**“** The wines I made in the past were picked riper, but they didn't evolve well over time. That got to me. **”**



— Wells Guthrie, vintner for Copain in California's Sonoma County, quoted in *Sunset* magazine regarding his style of winemaking that now stresses lower alcohol and higher acidity levels.

**S**ome book stores greet customers with big signs that read, "Please, no food or beverages." Not so at Battery Park Book Exchange & Champagne Bar in Asheville, N.C. There, customers may choose from a wine list with 200 selections, then browse the aisles that are stacked high with more than 60,000 used books. Battery Park is open until 11 p.m. daily. Info: 828-252-0020.

**R**ichard and Thekla Sanford have founded multiple successful winegrowing enterprises over the past 30 years. After separating from Sanford Winery in 2005 over differences in business philosophy, they founded Alma Rosa Winery & Vineyards. There, they once again are crafting high-quality wines while simultaneously embracing organic farming, sustainable agriculture methods, and environmentally-friendly commerce. The Sanfords presently are farming more than 100 certified organic vineyards in the Sta. Rita Hills appellation of California's Central Coast.



Number of bubbles contained in a bottle of Champagne — that is, until the bottle is opened. Then, the number of bubbles is estimated to be approximately 56 million.





## FOOD & WINE PAIRINGS



### ST. PATRICK'S DAY FARE

**G**reen beer is not your only beverage option when St. Patrick's Day rolls around later this month. And, no, the alternative we're about to suggest is not a Shamrock Shake. It's wine.

That said, some of the food associated with St. Patrick's Day can be somewhat challenging to pair with wine. That's why we're here — to keep those Irish eyes smiling on March 17 with some inspired pairing ideas...

- **With Irish Stew** — Hearty dishes call for hearty wines. And a very hearty wine that's also extremely food-friendly is Barolo from Italy. A less expensive choice would be Chateauneuf-du-Pape from France, particularly one with Grenache as the dominant variety of the blend. For an Aussie take on "CDP," opt for a "GSM," which is short for Grenache, Syrah and Mourvedre. Even though it's made from basically the same grapes as Chateauneuf-du-Pape, expect the Down Under version to be more fruit-forward in style.

- **With Corned Beef and Cabbage** — The tricky part of pairing wine with this most traditional Irish dish is the cabbage. It really doesn't match well with any wine, except perhaps a Blanc de Blanc bubbly. So, when drinking wine with this dish, we suggest isolating the cabbage and eating it between bites of corned beef, rather than with the

corned beef. Then you can enjoy the corned beef with wine, and the pairing options are numerous: Syrah from California's Central Coast, a Syrah-based blend from France's northern Rhone, Dolcetto from the Piedmont region of Italy, or a restrained (not too high in alcohol) Zinfandel from California. A "fall-back" option for corned beef — and almost any dish, for that matter — is the aforementioned Blanc de Blanc. Why? Because of its neutral flavors. It's a rare wine that can provide refreshment and pleasure with little concern over food-flavor affinity.

- **With Fish and Chips** — Here's a much easier Irish staple for pairing with wine. The fish itself is fairly neutral in flavor, which means the tangy tartar sauce needs to be considered. To tame the tang, opt for a wine with ample acid. Good choices are Sauvignon Blanc from California; dry Riesling from Germany, Austria or Washington; Torrontes from Argentina, or Viognier from France's Rhone Valley.

Go ahead and have a green beer with your St. Patrick's Day lunch, but when dinnertime rolls around, don't forget the wine.

## Light & Sweet

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- 2 bottles of delicious light-and-sweet wines
- Detailed Tasting Notes for each featured wine

### WINE COLOR MIX:

Mostly White; Occasionally Blush/Pink or Sparkling

### FREQUENCY:

Approximately Every Other Month

### PRICE:

Only \$15–\$17 average per bottle plus shipping

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### GLAZED CORNED BEEF

Having a big group over for St. Patrick's Day? This recipe yields about 12 servings, and because there's no cabbage, it pairs with a wide array of red wines, particularly Syrah and Syrah- or Grenache-based blends.

#### Ingredients

- 1 corned beef brisket (3-lbs.), trimmed
- 1 medium onion, sliced
- 1 celery rib, sliced
- 1/4 cup butter
- 1 cup packed brown sugar
- 2/3 cup ketchup
- 1/3 cup white vinegar
- 2 tablespoons prepared mustard
- 2 teaspoons prepared horseradish

#### Preparation

1. Place corned beef and contents of seasoning packet (typically provided with the corned beef) in a Dutch oven, and cover with water. Add onion and celery. Bring to a boil.
2. Reduce heat. Cover and simmer for two-and-a-half hours, or until meat is tender. Drain and discard liquid and vegetables. Place beef on a rack in a shallow roasting pan, and set aside.
3. In a saucepan, melt butter over medium heat. Stir in the remaining ingredients. Cook and stir until sugar is dissolved.
4. Brush over beef. Then bake, uncovered, at 350 degrees for 25 minutes.
5. Let stand for about 10 minutes before slicing.

### IRISH CREAM BROWNIES

Don't forget dessert on St. Patrick's Day! This recipe yields two dozen tasty morsels.

#### Ingredients

- 20-oz. package brownie mix
- 1/2 cup plus 2 tablespoons (kept separate) Irish Cream liqueur
- 1/2 cup vegetable oil
- 2 eggs
- 2 teaspoons milk
- 1 teaspoon brewed coffee
- 1/2 cup butter, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract

#### Preparation

1. Preheat oven to 350 degrees. Grease a 9x13-inch baking pan.
2. Stir together the brownie mix, the 1/2 cup Irish Cream liqueur, vegetable oil and eggs. Spread in the prepared pan.
3. Bake until the top is dry and the edges have started to pull away from the sides of the pan (about 30 minutes). Remove from oven and cool on a wire rack.
4. Place the milk, 2 tablespoons Irish Cream liqueur and coffee in a small, microwave-safe bowl. Microwave on high until the mixture boils. Set aside to cool completely.
5. Beat the butter and confectioners' sugar with an electric mixer in a bowl until smooth. Add vanilla extract and the cooled Irish Cream mixture, and beat well.
6. Spread evenly over the cooled brownies, then slice and serve.

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