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Volume 22

Number 10

©Vinesse Wine Club 2014

SKU 23680

# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## Unique Grapes and Wines of the Niagara Escarpment

The Wineries of Gold  
Country's Apple Hill

The Right Wines to  
Serve With Roasts

Krug Chef's Table at  
Restaurant Guy Savoy

Decew Falls  
near St. Catharines, Ontario

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Editor:  
**Robert Johnson**

Wine Steward:  
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## EDITOR'S JOURNAL

# Putting a Long-Held Wine Theory to the Test

By Robert Johnson

*I have heard it said many times, and it may well be your experience: Wine tastes best when it's consumed in its place of origin.*

Italian wines taste best in Italy. German wines taste best in Germany. American wines taste best in America. You get the idea.



As the theory goes, wine evolves in each place it's made based on the culinary preferences of the inhabitants. In Italy, for example, red wines are dominant, and many believe that's because so many Italian dishes involve either red meats or red sauces. Over time, grape growers and winemakers adjusted their production to create affinity on the dining room table.

Likewise, in Germany, where lighter fare such as schnitzel is a treasured dish, the wines tend to be lighter in style. You see far more schnitzel-complementary white wines there than red wines.

America? Well, a case could be made on either side of the contention, given the sheer number of wineries and the wide spectrum of regional cuisine.

in Oregon, where Pinot Noir is the star variety, you see a great many restaurants with Pinot-friendly salmon on their menus.

So, is this theory valid? Does wine taste better where it's made?

Well, I'm going to put the theory to the test this month. After about 20 years of saving up air miles, I have cashed them in and will be heading with my fiancée to Spain, Switzerland and Austria. In Barcelona, Engelberg and Vienna, we will drink local wines with local food, recommended by the restaurateurs. And we will take lots of notes so that I may share the results with you in the December issue of *The Grapevine*.

This is one "test" I can't wait to take.

That said, you do see a lot of Zinfandel grown in California's Central Coast appellation of Paso Robles, not far from the tri-tip capital of the world: Santa Maria. And



## California Is Zinfandel Country

**T**he August issue of *The Grapevine* featured four of California's top Zinfandel growing areas. Here are five more...

- **Mendocino and Lake Counties** — This is considered to be California's winegrowing frontier, filled with homesteads of many family wineries. Mendocino County's southern border is north of San Francisco, immediately north of Sonoma County. Lake County is located southeast of Mendocino County. Bordered by the Pacific Ocean on the west and covered in great part by the rugged Coastal Range, this is a warmer growing region than its northerly location would suggest.
- **Napa Valley** — This 40-mile long valley, which stretches in a northwesterly direction from the city of Napa in the south to Calistoga in the north, is considered one of the most diverse growing regions in California. More than 30 different soils have been identified, including soils of alluvial, volcanic and maritime origin, ranging from well-drained gravelly loams to moisture-retaining silty clay. Zinfandel vineyards are spread from well-drained, rich, red clay loam hillsides to gravelly benchlands on the valley floor.
- **Sierra Foothills** — Located east of Sacramento in the



foothills of the Sierra Nevada mountains, this region includes Amador, Calaveras, El Dorado, Mariposa, Nevada, Placer, Tuolumne and Yuba Counties. Some of the earliest documented Zinfandel vineyards were planted here between 1852 and 1869, and some still survive today.

- **Sonoma County** — The county lies north of San Francisco and is bordered on the west by the Pacific Ocean. It runs parallel to Napa Valley, separated from it by the Mayacamas range. Within the county, Dry Creek Valley is one of the state's most acclaimed Zin-growing areas.
- **Southern California** — This region is important historically, as it was once the center of California winemaking (missionaries planted their first vineyard at Mission San Diego in 1769). In the Cucamonga Valley, the warm climate and sandy soil is well suited to Zinfandel, but agricultural use of the land has given way in large part to urban development. To the south, the unique microclimate of Temecula is aided by its 1,500-foot elevation.

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***From estate-grown to estate-bottled, Forchini Vineyards & Winery is a small, family owned and operated winery committed to making distinctive wines from historic vineyards in the Dry Creek and Russian River Valley appellations of Sonoma County.***

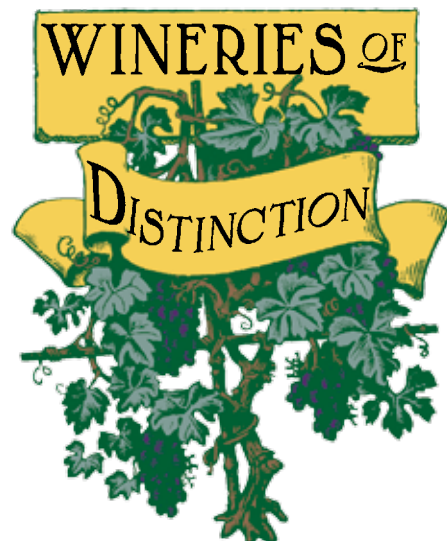
Having been grape growers in Sonoma County since 1971, the dream of creating wines from their own vineyards finally became a reality for the Forchini family in 1996. That year, in a small barrel room, 425 cases of wine were produced. Annual production today is limited to 3,000 cases of wine, which are consistent medal winners in major wine competitions.

“You will taste the love of the land and grape in every bottle of Forchini wine,” a family spokesperson says.

Dedication to the environment is a top concern at Forchini. Sustainable vineyard practices that minimize pesticide usage are employed in all of the family’s vineyards, and composting of winery pomace has been a tradition for decades. Solar power is generated for winery buildings and vineyard pumps, while goats and sheep are pastured in the vineyards during winter for cover crop control and soil rejuvenation.

Owners Jim and Anita Forchini first came to Sonoma County in 1963 from Southern California, where Jim had been working as a mechanical engineer, writing contracts and executing procurements for NASA spacecraft programs.

From 1963-1976, he worked in Sonoma County, performing product development for two major





*Jim & Anita, Forchini, Owners*

manufacturing companies. It was during this period that he gradually developed an interest in viticulture — the result of his Italian heritage, being exposed to the surrounding vineyards, and making wine with friends.

With this growing interest, in 1971, Jim and Anita invested in a 24-acre ranch in the Russian River Valley, which had a mix of old grapevines and prunes. They soon became immersed in the renaissance of the Sonoma County wine industry, which was upgrading from generic vineyards and prune orchards to premium varietal winegrapes.

After acquiring an additional 20-acre vineyard property in Dry Creek Valley in 1973, Jim was approaching a career crossroads. Torn among the demands of private industry, a growing family of three children, and operating two vineyards, he decided to make a career change in 1976. He became a full-time winegrower, with the dream of one day building a small winery.

The family traded up to acquire 67 acres in Dry Creek, maintained its 24 acres in the Russian River Valley, and devoted extensive time and effort in replanting both vineyards to premium varietal grapes, while preserving some of the older Zinfandel vines.

In 1996, the time was right to build the long-desired winery. Jim took several courses at U.C. Davis and did extensive self study. The family's first year production of 425 cases of estate Dry Creek Zinfandel won a gold medal in the West Coast Wine Competition, and the winery was on the map.

Over the next four years, production increased to 3,000 cases, a level at which it remains today. Forchini Vineyards & Winery now produces six

estate-grown and bottled wines.

The Chardonnay is crafted from grapes grown in the Russian River Terrace vineyard, located near the river. This site provides a cool climate with late-breaking summer fog that promotes extended hang time for optimum balance in grape sugar/acid ratios.

“Papa Nonno” is a unique blend of varietal grapes fermented together with a small amount of heirloom whites to produce a dry, fruity wine in a style similar to the Chianti wines of Tuscany.

“BeauSierra” is a Bordeaux-style red table wine made from multiple varieties.

“Old Vine” Zinfandel is produced from 100-year-old, non-irrigated, head-pruned vines grown in the family's Dry Creek Bench Vineyard. These stubby, gnarled vines are a living testament to their endurance, resulting from the unique combination of an old clone grafted to St. George rootstock.

Cabernet Sauvignon is grown on the elevated eastern bench land of the valley, and is hand picked to ensure quality.

And Pinot Noir is produced from the Russian River Terrace vineyard, where the microclimate is ideal for this early-ripening varietal.

In an ever-more-corporate wine world, Forchini Vineyards & Winery remains family owned and operated. Jim is the winemaker, Anita handles the office, son Andrew is the vineyard manager, and other family members help out part-time. It's a real American success story.

## Winery 4-1-1

### Forchini Vineyards & Winery

5141 Dry Creek Rd.  
Healdsburg, CA 95448  
707-431-8886

*Open Friday through Sunday,  
11 a.m.-4:30 p.m., and by appointment.  
Tasting fee: \$10.*

## Four Seasons



### WINES THAT MATCH THE SEASON

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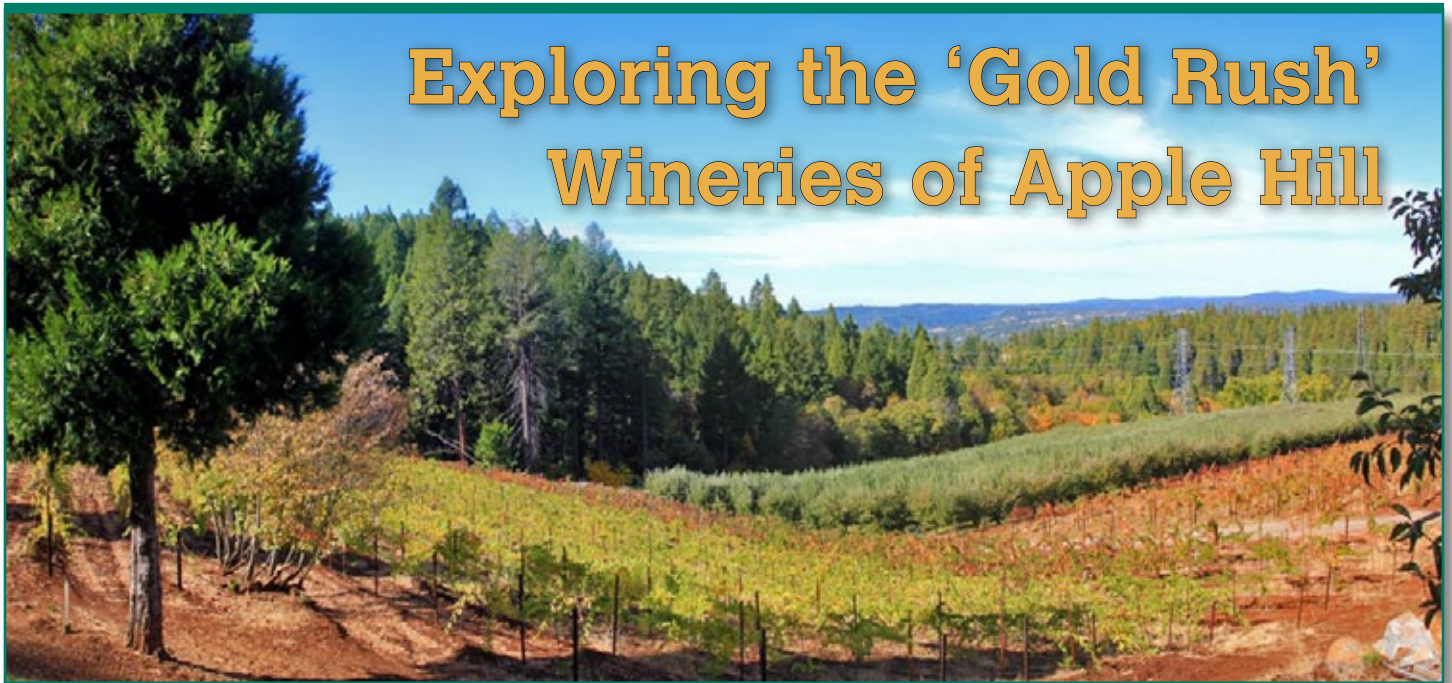
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## Exploring the ‘Gold Rush’ Wineries of Apple Hill

***T***he Gravenstein, Jonathon and Gala apples are in. As September morphs into October, Golden Delicious, McIntosh and Paula Reds are reaching full ripeness. As October days start to get cooler, Mutsu, Empire and Red Gold apples are picked. And as November nears, it’s time to bring in the Honey Crisp, Pippin, Winesap, Granny Smith, Fuji, Pink Lady and Arkansas Blacks.

It’s apple harvest time in the California Gold Country area known as Apple Hill — home not only to apple orchards, but also acclaimed bake shops, Christmas tree farms and wineries.

In 1951, Floyd Bolster decided to retire in a Gold Rush community called Camino. He bought a ranch that had 10 acres of apple trees and dreamed of working his land and reaping the rewards of the life of a farmer.

Six years later, Bolster died, and his son Gene left his job in Southern California to go to the ranch and complete his father’s dream.

In 1964, Gene Bolster, along with Dick Bethell, the county’s pomology specialist and farm advisor; Ed Delfino, the county’s agricultural commissioner; and Bob Tuck, a retired army officer, united to form the Apple Hill Growers Association. This is the association’s 50th year and Apple Hill continues to attract people from all over the world.

“There were about 16 ranchers back then,” said Bolster. “We usually

gathered at Bob Tuck’s house at the end of the day and talked about how awful farming was. We’d had an awful pear blight and we had to do something to survive. Our major crop was pears.”

To this day, a few of the old pear orchards are still around.

“An orchard can produce for 50 years if it is taken care of,” said Bolster. But the pear blight took production from 52,000 tons in 1958 to 8,435 in 1965. A few of the ranchers had some apples planted, but pears had been the primary crop. It was time for a change.

Bolster and Delfino set out to discover a way to help the ranchers keep their farms and make the rich soil of Camino productive again. In 1962, they visited Oak Glen in Southern California.

“They had a successful marketing program, so we got a copy of their bylaws and improved on them,” Delfino said.

Armed with this information, they returned to Camino, gathered the local ranchers together and formed the

growers’ association called Apple Hill.

“We faced competition from Washington state apples,” Bethell said, “but the growers in Camino had to do something.”

Bolster noted that the apples on the hill don’t have “that long shape,” like the Washington apples. “They have longer days than we do, but we have an ideal growing season, with a long chilling season. In other words, the trees stay dormant longer. So while a Washington apple may look great, our



## TOURING TIPS

apples have better flavor.”

The local winery owners are equally proud of their products. In fact, Apple Hill is also home to pioneers and innovators in winemaking. You'll find family-run

wineries working at nature's pace, making small lots of wines from an intriguing variety of grapes.

Wineries that call Apple Hill home include:

- **Boeger Winery** — A friendly, knowledgeable tasting room staff, divine outdoor areas for picnics, a beautiful visitor center and gift shop, and a venerable cellar are highlights of this historic estate.
- **Fenton Herriott Vineyards** — A family owned and operated winery that began producing wines in 2003. Among the unusual bottlings are a Ruby Syrah Port and a White Port.
- **Lava Cap Winery** — The Jones family planted its first vines in 1981 and opened the winery in 1986 on a special site in the heart of the Sierra Foothills. The family of geologists specifically selected this location for its prime volcanic soil that is particularly well suited to growing fine wine grapes. They named their new business after this unique “lava cap.”
- **Madroña Vineyards** — A pioneer in high-elevation winemaking, Madroña makes exceptional wines that



powerfully express the exquisite nature of its diverse hillside vineyards. Each of its wines is unique, telling its own story of grape variety, terroir and vintage.

- **ParaVi Vineyards** — This family-owned boutique

winery specializes in big, bold red wines. On the estate, expansive lawns are available for a friendly game of bocce ball.

- **Wofford Acres** — After years of making wine for others, Paul Wofford founded his own winery in Camino, and continues to win gold medals vintage after vintage. In the past, you may have experienced his deft touch in the cellars of Clos du Val, Zaca Mesa, Martin Ray and/or Bargetto.
- **Grace Patriot** — The estate grapes of Grace Vineyards and the winery are on an historic piece of property that originally was the Irving Ranch. Established in 1890, the ranch was ideally situated along the Pony Express route, and the Irving family was one of the founding members of Apple Hill. The integrity of the property's history has been preserved, and today's vineyards surround the original Irving barn and ranch house.

A day spent among Apple Hill wineries is a day you'll discover that quality craftsmanship in California Gold Country isn't restricted to baked goods.

# VINESSE

## Hot LIST

**1 Hot Mediterranean Café in Orange County, Calif.** Locals who truly care about you would never suggest driving on the 91 freeway, one of the most congested thoroughfares in Southern California. But it's worth the hassle to get to Rosine's Mediterranean Café in Anaheim Hills, where tabbouleh, bulgar pilaf, hummus and rotisserie chicken are accompanied by a world-class wine-by-the-glass list and a bottle list that includes Lebanon's Chateau Musar.

[www.rosines.com](http://www.rosines.com)

**2 Hot Sonoma Valley Trattoria.** You may feel as if you've been transported to Italy when you visit Della Santina's in Sonoma, Calif. There, authentic Italian dishes, including a to-die-for Gnocchi, are complemented by an inspired wine list that eschews the same-old, same-old. Next door, Enoteca Della Santina features a “wine wall” with more than 250 bottles from both local and global producers.

[www.dellasantinas.com](http://www.dellasantinas.com)

**3 Hot Wine Country Film Festival.** The bucolic Napa Valley may be the last place you'd expect to encounter a Hollywood-style red-carpet premiere. But during the Napa Valley Film Festival, such events are numerous, accompanied by Q&A sessions with filmmakers, celebrity tributes, culinary demonstrations, parties and, of course, wine tastings. The 2014 edition of the festival is scheduled for Nov. 12-16.

[www.napavalleyfilmfest.org](http://www.napavalleyfilmfest.org)

### For Further Information

#### Boeger Winery

[www.boegerwinery.com](http://www.boegerwinery.com)

#### Fenton Herriott Vineyards

[www.fentonherriott.com](http://www.fentonherriott.com)

#### Lava Cap Winery

[www.lavacap.com](http://www.lavacap.com)

#### Madroña Vineyards

<http://madronavineyards.com>

#### ParaVi Vineyards

<http://www.paravi.com>

#### Wofford Acres

[www.wavwines.com](http://www.wavwines.com)

#### Grace Patriot

<http://gracepatriotwines.com>

#### Apple Hill Wineries

[www.applehillwineries.com](http://www.applehillwineries.com)



*This month, we devote this department to sparkling wine.*

**C**ava. Spanish term for sparkling wine, adopted in 1970 to differentiate it from French Champagne. Until then, the term used was Champaña.

**D**osage. The final addition of wine (often including a sugar syrup to mitigate high acidity) to top up a bottle of Champagne.

**E**spumoso. Spanish word for sparkling, although “Cava” is used on labels of exported sparkling wine.

**F**izziness. Describes a sparkling wine’s trait of bubbling when uncorked.

**G**ardet. Champagne house founded in the late 19th century, which today melds tradition and modernity in its cellar.

**H**enriot. Champagne house, based in Reims, which celebrated its 200th birthday in 2008.

## VINESSE STYLE

# KRUG CHEF’S TABLE AT GUY SAVOY

**A**claimed French chef Guy Savoy and Krug Champagne have joined forces to offer an epicurean adventure: the Krug Chef’s Table at the Michelin-starred Restaurant Guy Savoy, located inside Caesars Palace in Las Vegas.

Designed for lovers of fine wine and cuisine, the six-seat Chef’s Table affords guests an intimate view of the kitchen while enjoying a tasting menu curated to pair perfectly with Krug’s prestige cuveé Champagnes.



Guy Savoy

The menu features up to 13 courses based on the best ingredients of the day and season. A representative menu includes a concassé of oysters with seaweed and lemon granité; gingerling potato rocks with caviar and smoked sabayon; sesame seed and tarragon-crusting Japanese Wagyu; as well as Guy Savoy classics, including his signature Artichoke and Black Truffle Soup.

Eliciting flavor combinations in perfect harmony, the Guy Savoy and Krug teams have bookended the experience with courses paired

with Krug Grande Cuveé and Krug Rosé.

Diners at the Krug Chef’s Table enjoy an interactive journey in the company of Savoy and Olivier Krug, sixth-generation Maison

director of Krug, as the two culinary visionaries lead guests through the experience and define their dedication to fine craftsmanship and quality via a customized iPad application. Bringing the kitchen even closer to the table, the application offers guests an up-close view of Restaurant Guy Savoy’s stellar team of chefs at work by way of a live video feed of the menu creation from start to finish.

The Krug Chef’s Table is available for two to six guests. For more information and reservations, call 702-731-7286.



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## APPELLATION SHOWCASE



### Niagara Escarpment

**W**hat has been called the “ancient backbone of North America,” the Niagara Escarpment is a prominent rock ridge that spans nearly 1,000 miles in an arc across the Great Lakes region.

The Niagara Escarpment runs from eastern Wisconsin to the Upper Peninsula of Michigan, and through southern Ontario to western New York State, where Niagara Falls cascades over it, giving the escarpment its name.

The New York portion is home to a unique winegrowing region. It’s the warmest area in that state due to its proximity to the Great Lakes and the Escarpment itself, which traps warm air currents from Lake Ontario.

The dolomitic limestone soil of the Escarpment and the gravel silts near the lakeshore, along with the moderate climate, are ideal for growing grapes and a wide variety of fruit. The Niagara Escarpment was officially recognized as an American Viticultural Area in 2005, and the larger “Greater Niagara” region is one of the fastest growing wine regions in New York.

So, what exactly is an escarpment? It’s the steep cliff edge of a cuesta, which is formed from slightly tilted layers of rocks. The steep cliff face forms when crumbly rocks, such as shale, are eroded from beneath erosion-resistant rocks like limestone or dolomite, which then break off to make the cliff face.

The rocks of the Niagara Cuesta were tilted when the Earth’s crust sagged, forming a bowl-shaped depression beneath Michigan. The Niagara Escarpment is the exposed, up-tilted, outer edge of this feature.

Many different types of wine are made on both sides of the Canadian border. On the American side, Pinot Noir, Cabernet Sauvignon, Syrah and Riesling — along with a handful of hybrids — dominate tasting room wine lists. On the Canadian side, “ice wines” — sweet elixirs crafted from last-of-the-harvest grapes — have gained worldwide recognition among sweet-toothed wine lovers.

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**Q** We know that there are many opportunities to hear live music in California wine country during the summer. But we're planning a visit next spring, and were wondering if you know about any concerts planned then.



**A** Although artists have not been announced as this issue of *The Grapevine* was being finalized, we just heard about an event that sounds like it's going to be a winner. It's called Yountville Live, and it's scheduled for next March 19-22 in the Napa Valley town of Yountville. Here's how it's described by event organizers: "Yountville Live is the ultimate, luxury getaway event, featuring exclusive performances from some of today's hottest recording artists, exquisite foods from world-class restaurants and award-winning chefs, and a unique variety of some of Napa Valley's most celebrated wineries. This super-luxe weekend is the perfect combination of premium entertainment and epicurean experiences with all of the luxury and sophistication that the Napa Valley has to offer, for guests who appreciate the art of living well through discovery and exploration." You can get more information here: <http://yountville.com/events/yountville-live>

“Making wine is like having children; you love them all, but boy, are they different.”



— Bunny Finkelstein, co-owner of Judd's Hill Winery, located on Napa Valley's Silverado Trail

**I**n episode 9 of Food Forward TV, "Quest for Water," proprietor Tim Thornhill takes viewers on a tour of California's Parducci Wine Cellars. Where waste water once flowed freely from Parducci's drains, Thornhill has designed and implemented a system of reclaiming and treating the waste water efficiently, so it can be re-used for irrigation. It's an important part of the winery's conservation and sustainability efforts. Here's a link to a trailer for the program: <https://www.youtube.com/watch?v=XORAKnIBdK8>



366,973

Number of acres devoted to winegrape vineyards in Australia, as of 2012. (Source: *The Australian and New Zealand Wine Industry Directory*.)



**L**ooking for a different wine-touring experience? One of our favorite wineries in Sonoma County, Gundlach-Bundschu, takes visitors on estate tours on a vehicle called a Pinzgauer, which may fall into the ATV category (we're really not sure!). You can view another picture of the vehicle and learn more about the winery's tour program here: <http://www.gunbun.com/tours>

**Y**ou probably don't think of Iran as "wine country." But it was within that country's borders that evidence of the world's oldest wine (made from grapes) was recovered. The find took place in Iran's Zagros Mountains.



## FOOD & WINE PAIRINGS



### *Roasted Foods*

**A**s summer morphs into autumn, many of us find ourselves grilling less and roasting more. After all, grilling is a (mostly) outdoor activity, whereas roasting is a (mostly) indoor endeavor.

Roasting, unlike other cooking methods, allows the fat in the food to drip away, which means that in addition to producing attractive-looking and delicious dishes, it can be an effective tool when dieting. The method is similar to baking, but typically is done at higher temperatures.

Basically, roasting uses dry heat to cook the food, via an open flame, oven or other heat source. The food is placed on a rack, in a roasting pan or, for even application of heat, it may be rotated on a spit or rotisserie. Oven roasting ensures that all sides are cooked evenly because the hot air circulates around the meat.

When cooking large cuts of meat, turkeys or whole chickens, cooking at a low temperature — 200 to 325 degrees — is suggested. This is known as slow roasting.

Cooking at high temperatures is beneficial if the cut is small enough to be finished cooking before the juices escape.

And then there's the combination method, which involves a low temperature for most of the cooking, and high heat at either the beginning or the end. This provides a golden

brown color, texture and crust while retaining more of the moisture than when only a high temperature is used.

Because roasting tends to deepen the flavors of food, the best wine pairing partners tend to be deeply flavored varieties.

With beef and pork dishes, Cabernet Sauvignon is the go-to choice. If you prefer a slightly less tannic wine, opt for Sangiovese.

With the holidays coming up, turkey will start appearing on tables more often, perhaps in place of chicken. With either, the increased savory quality of the poultry calls for wine with savory characteristics — Syrah or Pinot Noir. A rich, buttery Chardonnay also is an excellent choice.

With fish dishes, we often recommend Sauvignon Blanc to complement the strong flavors of the food. But roasting tends to mellow out the “fishiness,” which means that Pinot Grigio (a.k.a. Pinot Gris) or a dry Riesling can be poured.

When it comes to wine pairing, it's wise to pay attention not only to the flavors of the food, but also the preparation utilized.

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### PRICE:

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## SEARED SCALLOPS

This tantalizing dish pairs nicely with Sauvignon Blanc, Viognier or Torrontes. This recipe yields 4 servings.

### Ingredients

- 3/4 cup uncooked orzo
- 2 tablespoons chopped fresh parsley, divided
- 2 tablespoons chopped fresh chives, divided
- 2 teaspoons extra-virgin olive oil
- 1/8 teaspoon kosher salt
- 1 1/2 lbs. large sea scallops
- 3/8 teaspoon kosher salt, divided
- 3/8 teaspoon black pepper, divided
- Cooking spray
- 1/3 cup Sauvignon Blanc, Viognier or Torrontes
- 1 tablespoon chopped shallots
- 1 tablespoon white wine vinegar
- 3 tablespoons chilled butter, cubed
- 1 teaspoon chopped fresh thyme

### Preparation

1. Prepare orzo according to package directions, omitting salt and fat. Drain. Return to pan. Stir in 1 tablespoon parsley, 1 tablespoon chives, olive oil, and 1/8 teaspoon salt. Keep warm.
2. Heat a large cast-iron skillet over medium-high heat. Sprinkle scallops evenly with 1/4 teaspoon salt and 1/4 teaspoon pepper. Coat scallops with cooking spray. Add scallops to pan; cook 3 minutes on each side or until browned. Remove from pan and keep warm.
3. Combine wine, shallots and vinegar in a saucepan; bring to a boil. Cook 5 minutes, or until liquid reduces to 1 tablespoon. Reduce heat to low. Add butter cubes, 1 at a time, whisking after each addition until butter is fully incorporated.
4. Stir in 1 tablespoon parsley, 1 tablespoon chives, 1 teaspoon thyme, 1/8 teaspoon salt, and 1/8 teaspoon pepper.
5. Serve scallops with sauce and orzo.

## PORK LOIN ROAST

This recipe makes 15-18 servings, and the perfect wine companion for this dish would be either Cabernet Sauvignon or Sangiovese.

### Ingredients

- 2 teaspoons garlic salt
- 2 teaspoons garlic-pepper blend
- 2 teaspoons lemon-pepper seasoning
- 1 boneless rolled pork loin roast (about 5 pounds)

### For the Basting Sauce:

- 3 cups water
- 2 tablespoons lemon juice
- 1 1/2 teaspoons dried minced onion
- 1/2 teaspoon garlic salt
- 1/2 teaspoon garlic-pepper blend
- 1/2 teaspoon lemon-pepper seasoning
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon grated lemon peel

### Preparation

1. Combine the garlic salt, garlic-pepper and lemon-pepper. Rub over roast.
2. Place on a rack in a shallow roasting pan. Bake, uncovered, at 325 degrees for 90 minutes to 2 hours, or until a thermometer reads 145 degrees.
3. Meanwhile, in a large saucepan, combine the basting sauce ingredients.
4. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes.
5. Brush over roast occasionally while baking.
6. Let roast stand 10 minutes before slicing.

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