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Volume 22

Number 9

©Vinesse Wine Club 2014

SKU 23474

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

**Exploring the
Cellar Doors
of the Barossa**

**A Visit to Dry
Creek Valley's
Bella Vineyards**

**The Secrets of
Bordeaux's St.-
Emilion Area**

**Football Is Back: Wine
Options for Your Salsa**

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EDITOR'S JOURNAL

Lessons Learned from a True Master of Wine

By Robert Johnson

For about 10 years, I had the privilege of serving as a wine steward at the National Orange Show Wine Competition in San Bernardino, Calif.

At that time, the competition was under the direction of Dr. James Crum, from whom I had taken a wine appreciation class at Cal State San Bernardino. After my first year as a steward, Jim asked me to help him set up the competition in future years.

I learned a great deal about wine from both roles — without ever taking a sip. Jim was an outstanding mentor, sharing his years of experience freely and enthusiastically.

Here are just three of the things I learned during those years...

1. Price matters. I enjoy finding a bargain like anyone else, but really good wine rarely can be found at an ultra-low price. Winemakers know when they've made something good, and they price it accordingly. Back in the 1990s, the threshold price was around \$12. Today, it's closer to \$20. In other words, if you pay at least \$20 for a bottle of wine, chances are good that it will be good.

2. It all begins with aroma. If a wine doesn't smell good, there is absolutely no chance that it will taste good. Opening hundreds of bottles of wine over a two-day period during the competition taught me to detect a



flawed wine quickly and seek out a fresh bottle. While it's true that some seemingly "off" odors will subside with swirling and time in the glass, there's no hope for a wine that is corked (and smelling of wet cardboard).

3. Every palate is different. Listening in on the discussions of tasting panel members was fascinating — and educational. Dr. Crum liked to have a wide spectrum of experience on a panel — always a winemaker, joined by some mix of restaurateurs, sommeliers and critics. Rarely was there unanimity among panel members, but when there was, the wine in question was considered either really good (gold medal worthy) or non-descript. It helped me understand that there is no right or wrong when it comes to wine enjoyment — only preferences. When you get to know your palate, you'll start to recognize what types of wine you like.



Easier to Sneeze Than Pronounce

Imagine if you were able to create a wine in a test tube. What characteristics would it have?

Hmm... Let's start with an aroma that's engagingly floral, perhaps with a hint of sweet spice and a note that would differentiate it from all other wines — let's go with lychee!

Flavor-wise, that spice impression should carry over to the palate, joined by some stone or citrus fruit flavors. And on the "sugar scale," we'd want to be able to make it bone dry, off-dry, semi-sweet or very sweet.

Beginning to sound like a mad scientist's impossible delusion? Well, no test tube is necessary; such a wine already exists. And the only reason you may not have heard of it is its impossible-to-pronounce name: Gewurztraminer.

So let's get that challenge out of the way immediately: guh-VERTS-truh-mee-ner. Or, if you prefer, just say, "guh-VERTS."

Rare, indeed, is a wine that can be made in so many styles. That's a wonderful thing, but it also can be a bit confusing because a bone-dry rendition is quite distinct from a super-sweet, dessert-style Gewurztraminer.

That said, the wide stylistic spectrum is accompanied by endless food-pairing possibilities — from spicy Asian fare with dry Gewurztraminer, to fruit-based desserts with sweet Gewurztraminer.

The variety's historic home is Germany's Pfalz region, but its modern hub is France's Alsace area, where the bottlings can be, to use a scientific term, mind-blowing.

The dry versions are crisp and clean, ideal for drinking with *wiener schnitzel*, spicy Asian dishes, or Tex-Mex fare.

The wines made in a sweet style are lush and honeyed, and deserve to be sipped and savored solo. They don't just go with dessert, they *are* dessert.

And those that split the difference — be they off-dry or semi-sweet — are absolutely perfect for the Thanksgiving table and its wide array of food flavors and textures.

In addition to Alsace, outstanding Gewurztraminer is made in California — particularly in Sonoma County and along the Central Coast — and in Washington's Columbia Valley.

Although it may be easier to sneeze than pronounce, Gewurztraminer is a wine variety well worth trying.



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Zinfandel and Rhone Varieties Star at Bella

The year was 1999. President Bill Clinton defended himself against impeachment charges, “Shakespeare in Love” won the best movie Oscar, John F. Kennedy Jr. died in a plane crash off the coast of Martha’s Vineyard, and Lance Armstrong won the Tour de France for the first time.

Meanwhile, along an off-the-beaten-path road in Sonoma County’s Dry Creek Valley, the husband-and-wife team of Scott and Lynn Adams were establishing Bella Vineyards and Wine Caves, and crafting their first three limited-production, vineyard-designate wines.

The founding of Bella Vineyards was the culmination of a process that began in 1995 when Scott and Lynn, in partnership with Scott’s family, acquired the prized Lily Hill Estate. Featuring hillside Zinfandel vines planted in 1915, as well as a small winery, this spectacular property became the cornerstone of the Bella vineyard program.

Over the next two years, the program grew to include the mature Upper Weiss clone vines of Belle Canyon Vineyard, also in Dry Creek Valley, and the Syrah and heritage Zinfandel vines (planted in 1905) of Big River Ranch in the Alexander Valley.

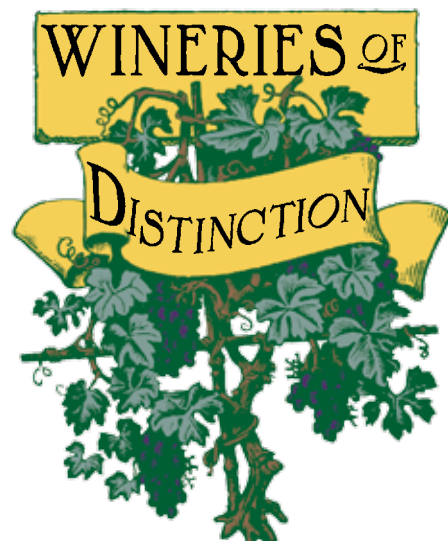
While selecting this exceptional trio of properties, Scott and Lynn immersed themselves in the world of viticulture. With Scott overseeing the vineyards, the Adamses sold their house in San Francisco and moved to Belle Canyon. There, they tended the vines and learned the art of winegrowing from their renowned vineyard manager, John Clendenen. The couple also took classes in winemaking, viticulture and marketing.

In 1999, Scott and Lynn invited acclaimed winemaker Mike Dashe to their home at Belle Canyon, where they laid out their small-lot, vineyard-focused vision for Bella Vineyards. Impressed by their passion and commitment, Dashe joined the Bella



team as consulting winemaker, with Lynn and Scott working at his side to produce Bella’s premier vintage.

With a young daughter, Julia Belle (after whom the winery was named), and another on the way (Lilia Rose, the namesake for the estate vineyard), a baby pouch quickly became one of the most essential pieces of winery





Bella Vineyards and Wine Caves

Bella's estate properties offer seven different Zinfandel clones, five Syrah selections and four Grenache, with numerous combinations of vineyard block,

equipment for Scott and Lynn.

As their daughters have grown up, so has Bella Vineyards. Over the past decade, Bella has earned a reputation for creating wines of exceptional quality that balance rich, vineyard-inspired character with poise and elegance.

Building on the success of its Vineyard Series, which spotlights small-lot Zinfandel and Rhone-varietal bottlings from highly regarded, single vineyards, Bella unveiled its Dry Creek Zinfandel — the flagship wine for the appellation-focused blends of the Hillside Series — in 2001. That same vintage, the Bella team crafted the first wine in its Special Varietals series: a late harvest Zinfandel.

All three series of wines share the same labor-intensive, layer-by-layer approach that is integral to achieving Bella's signature complexity and texture elements.

Throughout the evolution of the winery's portfolio, the Bella team has remained dedicated to enhancing quality at every stage of the process. In the vineyards, of which Scott and Lynn acquired sole ownership in 2001, they have nurtured the cherished old-vine blocks, while meticulously replanting other sections to more ideally suited varieties.

As part of these replanting efforts, the Bella team placed great emphasis on diversity and excellence through their choice of clonal material, which included such notable selections as the Alban and two Tablas Creek (A and C) clones for Grenache, the Florence (of Rockpile fame) clone of Zinfandel, as well as Bella's own old-vine heirloom clones. In total,

clonal material, vine age and soil type.

In keeping with their focus on Zinfandel and Rhone grapes, Scott and Lynn sold Belle Canyon (a vineyard primarily planted to Cabernet Sauvignon) in 2002, though they still work with a special two-acre block of the vineyard, which continues to be farmed for Bella by Clendenen.

In the winery, which in 2002 was expanded to include Bella's spectacular wine caves, Scott, Lynn and Mike were joined by Bella's gifted full-time winemaker, Joe Healy, who oversees all day-to-day winemaker operations.

Together, this talented team has helped earn the small-production, family-operated winery a cult-like following of Zinfandel and Rhone-varietal enthusiasts, who seek out Bella's limited wines and flock to its special events. More than 95 percent of Bella's wines are sold direct to consumer.

As a result of this thoughtful, personal approach, Bella has achieved quiet success and a passionate word-of-mouth following, even though its wines can be difficult to find in the general market.

Winery 4-1-1

Bella Vineyards and Wine Caves

9711 West Dry Creek Rd.
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866-572-3552

*Open daily, 11 a.m.-4:30 p.m.
Tasting fee: \$10. "Chef's Bites" available
on weekends to accompany wines.*



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SAMPLING BAROSSA VALLEY'S FOOD AND WINE TRADITIONS

The Barossa Valley is a major wine-producing region and tourist destination of South Australia, some 37 miles northeast of Adelaide. Barossa Valley Way is the main road through the valley, connecting the main towns of Nuriootpa, Tanunda, Rowland Flat and Lyndoch.

Barossa food weaves Old World culinary traditions with seasonality and Australian practicality into a mouth-watering tapestry. Sewn by many hands since its beginnings, the valley is a glorious abstract of color bound by a framework of devotion and hard work.

Although the earliest land owners were English with large holdings in the Barossa Ranges, it was German-speaking settlers, devout Lutherans, who had the most significant impact on the flavors of Barossa food. They arrived with only a few possessions, but carried a wealth of culinary traditions in their bags.

They were hard-working folk who cleared land for farming and built their homes with wood ovens and smokehouses. They planted orchards, vegetable gardens and vineyards, grazed animals and felled trees to fuel their stoves. Virtually every home had fruit trees, vines and a vegetable garden.

Driven by the need to preserve the

bounty of the land and a stoic belief in the waste-not, want-not principle, they smoked meats and dried fruit, fermented and pickled vegetables, made cheese and fermented grapes to make wine. Treasured family recipes, handed down from generation to generation, tell this story again and again, and preserve a foundational food imperative: Nothing is wasted at Barossa tables.

The Barossa townships were established early. Butchers opened their doors and the aroma of their smokehouses full of ham, bacon and mettwurst drew customers. Bakeries offered traditional Streuselkuchen, honey biscuits and freshly baked bread. The culinary threads were deftly passed from farmhouse kitchens to village butchers and bakers.

The custom of socializing with family and friends at the dining table, on food grown, prepared and served at home in a generous spirit, is deeply rooted in the Barossa's culture. Accordingly, it was no accident that

the *Barossa Cookery Book*, thought to be the first regional cookbook in Australia, was chosen to raise funds for the war effort in 1917. It is still in print today. So deep-seated was the practice of home entertaining that the first restaurants in the region did not open their doors until the 1970s.

The Tanunda Show, now more than 100 years old, adopted a distinctly regional flavor, with competitions



TOURING TIPS

for the best dill cucumbers, pickled onions, Rote Grütze and Streuselkuchen taking pride of place in the show hall. The entry forms read like a roll call of the early settlers — Andretzke, Lehmann, Gramp, Rothe — equally divided between men and women. With judges clad in white coats and a strict scoring system, these were (and continue to be) fiercely contested categories.

There's no better example of Barossa traditions than its food. The influence of the self-sufficient and hard-working settlers is still strong in Barossa butcheries, bakeries, restaurants and homes. Preserving, smoking and baking are still a part of everyday life, and the results include smoked mettwurst, lachschinken, traditional breads, bienenstich and streuselkuchen, dill cucumbers, pickled onions, olives and olive oil, egg noodles, and a variety of chutneys, pickles and preserves.

The Barossa now is world-famous for its amazing wine culture, but this is matched by a rich food heritage and passion. When you visit, you're sure to become a fan of more than just the wine.

Maggie Beer's Farm Shop, on the outskirts of Nuriootpa, offers tastings, sales and limited-edition seasonal produce. Customers can browse locally produced regional goods, purchase one of Maggie's signed books, have a light lunch or simply sit back and take in the view. There also are daily cooking demonstrations.

The Barossa Farmer's Market has become a Saturday morning

institution. It's open from 7.30 to 11.30 a.m., and you can taste and buy the best the Barossa has to offer. More than 50 stalls provide meats, bread, cheese, fresh fruit and vegetables, oils, preserves and local specialties.

The Barossa Valley Cheese Company in Angaston is an award-winning manufacturer of artisan cheeses. Company founder and head cheesemaker Victoria McClurg and her team are always seeking innovative ideas and refining traditional methods in cheese making.

For a unique dining experience, check out the Hentley Farm restaurant, located in a renovated stable on the grounds of Hentley Farm Wines. Daring flavors are presented in multi-course "discovery menus," with or without wine pairings, and no meal is complete without popping a few wine marshmallows.

Chateau Tanunda, established in 1890, is one of Australia's most beautiful winery estates. Located in the heart of Tanunda, it's home to grand buildings, manicured gardens, croquet lawns and a heritage-listed cellar door (Aussie-speak for tasting room) and winemaking facility. Take a tour of the estate, enjoy a cheese platter and a game of croquet, and taste a broad range of internationally acclaimed wines.

Once you've visited Chateau Tanunda, you'll want to explore other Barossa cellar doors. Because all are welcoming and offer unique cuvees, the challenge will be deciding which ones.

VINESSE

Hot LIST

1 Hot Orange County Winery.

Located just steps from historic Mission San Juan Capistrano and the local Amtrak/Metrolink station, Rancho Capistrano Winery offers a wide range of bottlings, from bone dry to ultra sweet. Winemaker Collin Mitzenbacher brings in "raw materials" (grape skins, juice, must) from growing regions around the world and ferments them into easy-to-like wines with fanciful names such as "Las Vaqueras," "The Duke," "Prancer" and "Waltzing Matilda." A unique "Mexican Coffee" wine combines Tempranillo, decaf Mexican coffee beans and cinnamon stick. Open daily at 11 a.m.

www.ranchocapistranowinery.com

2 Hot Wine Festival.

It's promoted as Southern California's largest wine and food festival, and the 2014 edition is scheduled for November 17-23. It's the San Diego Bay Wine & Food Festival, and details are available online now.

www.sandiegowineclassic.com

3 Hot Newport Beach Wine List.

There may be no better restaurant in Southern California for a romantic meal — especially at sunset — than 21 Oceanfront in Newport Beach. With stunning views of the historic Newport Pier, an array of seafood entrees and a well-selected wine list featuring more than 300 choices, 21 Oceanfront is reminiscent of a private supper club. A perfect choice for special occasion dining.

www.21oceanfront.com

For Further Information

Maggie Beer's Farm Shop

<http://www.maggibeer.com.au/visit-us>

Barossa Valley Cellar Doors

<http://us.southernaustralia.com/food-and-wine/wine-regions-barossa-valley.aspx>

Barossa Farmer's Market

<http://barossafarmersmarket.com.au/>

Barossa Valley Cheese Company

<http://www.barossacheese.com.au>

Hentley Farm Restaurant

<http://www.hentleyfarm.com.au/home/the-restaurant.html>

Chateau Tanunda

<http://www.chateautanunda.com/>



Whitehall Lane. An award-winning winery in the heart of Napa Valley, owned by the Leonardini family. The estate was founded in 1979.

X Winery. California winery that grew out of an MBA business plan hatched by Reed Renaudin at Cal Poly San Luis Obispo. Vinesse has featured numerous X Winery bottlings through the years.

Yield. The amount of grapes, usually measured in tons, harvested in a given year — by state, region, appellation, estate or vineyard.

Zweigelt. The most widely planted red winegrape in Austria, known for its mild peppery character.

Appellation. French term for a geographically designated wine area or region.

Barolo. An important Italian wine made from Piedmont-grown Nebbiolo grapes.

VINESSE STYLE



If you're a wine diva or if there's a wine diva in your life, a Birmingham Wine Purse is a must-have accessory.

We came across the purses pictured here during a recent visit to a winery in Michigan, and it turns out that the purses shown are just two of many available on the Primeware website (www.primewareinc.com).

There are plaid designs in various colors, a zebra design, various designs in fur felt, croc(odile) designs in various colors, a leopard design and dozens more.

According to the website, the bottom of each tote is "footed in chrome" so that it will sit gracefully. And while the purses were designed (and shaped) with wine bottles in mind, they also can be used for all-

purpose purses or totes.

Primeware also offers other products with wine in mind — wine-and-cheese totes in various configurations, wine clutches, single-bottle wine socks (decorated as snowmen, cats, reindeer, etc.), and various other types of totes.

There even are unique picnic basket designs resembling hat boxes, decorated with wine themes such as grapes or images from the world of French winemaking.

As one member of the Vinesse tasting panel noted after viewing the various purses and totes, "If you're going to carry around a bottle of wine, you may as well do it in style."

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APPELLATION SHOWCASE

Saint-Emilion



S*aint-Emilion is the winegrowing area of Bordeaux preferred by wine lovers who like to drink wine rather than cellar it.*

That's because the wines of Saint-Emilion (pronounced san-tay-mee-lee-yawn) are more fruit-driven and less tannic than the wines produced on Bordeaux's Left Bank, so they attain maturity more quickly. Rich, refined and savory, they sometimes are referred to as the "Burgundies of Bordeaux."

The appellation is in France's Dordogne Valley and encompasses a total of nine villages. The vineyard area covers some 13,600 acres, the vines planted in mainly sand and clay soils. There are more than 900 producers of Saint-Emilion wine, which accounts for the variety of styles and flavor combinations in the wines.

The vintners specialize in Merlot-based cuvees, since that variety accounts for about 60 percent of the plantings. Cabernet Franc is the next most planted varietal (around 30 percent), followed by Cabernet Sauvignon and just a few rows devoted to Malbec.

Because of its size, Saint-Emilion produces more wine than

the Lustrac, Moulis, St. Estephe, Pauillac, St. Julien and Margaux areas combined. Merlot is widely planted on the plateaus overlooking the Dordogne River, and the village of Saint-Emilion — considered the prettiest of Bordeaux's wine-focused communities — is perched atop steep limestone slopes.

Extensive vineyard plantings also are found between the village and the Dordogne River, home to alluvial soils mixed with a sprinkling of gravel.

Historically, the wines of Saint-Emilion have been better values than the wines of the Left Bank. That's still true for the most part, but in recent years, the rise of "garagistes" — makers of deeply concentrated wines in extremely small quantities — has created a new level of pricing not seen in the appellation before.

Those wines also possess another non-Saint-Emilion characteristic: They typically need to be aged for several years before they're enjoyable to drink.



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Vinesse created the Élevant Society to meet members' demands for super-premium wines.

While virtually all members of the original American Cellars Wine Club were very satisfied with their monthly selections, some wanted more, and they were willing to pay for it.

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- Detailed Tasting Notes for each featured wine

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Approximately Monthly

PRICE:

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Q I've heard the term "Super Tuscan" used a lot, but I've never seen those words on a wine label. What exactly is a Super Tuscan?

A In the 1970s, a new generation of Italian winemakers — seeing the simple Chianti wines of their fathers derided by critics and the public alike — took a leap of faith. They decided to craft ultra-premium wines, and to do so, they had to break a lot of long-established Italian winemaking rules. Rather than blending a certain amount of white wine with their Sangiovese, which had been the tradition, they began making 100% varietal bottlings of Sangiovese, 100% varietal bottlings of Cabernet Sauvignon, and blends of the two varieties. They also aged their cuvees in barriques, rather than giant casks, so that the wood could lend additional complexity. Interestingly, because Italian wine laws had no designation for such wines, the government told vintners to label them simply as "*vini da tavola*" — table wines. It was the wine media that tasted the wines, liked them a lot, and dubbed them "Super Tuscans."



“Wine is a living liquid containing no preservatives. Its life cycle comprises youth, maturity, old age and death. When not treated with reasonable respect, it will sicken and die.”



— Julia Child

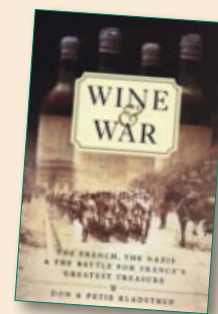
Markham Vineyards' view of wine growing has always been to respect the land and fruit while working diligently to make both better. The only difference now is that the objective has a name: sustainability. The use of cover crops and alternate row cultivation to limit tractor and fossil fuel emissions, while still encouraging beneficial insect and plant growth, are methods that Markham has embraced for decades. Sustainability starts in the field and focuses on environmentally beneficial land management practices. At the winery, the focus on sustainability continues in a more complex way. Water conservation remains key in efforts to be good stewards of the historic property; all winery wastewater is reclaimed. Markham supports local California suppliers that provide packaging materials such as glass, labels and bottle capsules. Partnering with a local recycling center allows the winery to reduce its landfill impact by recycling all packaging materials. Even Markham's grape pomace is recycled locally, and the winery purchases it back in the form of compost for its vineyards.

MARKHAM
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720

The number of bottles — the equivalent of 60 cases — that can be produced from a ton of grapes. That's an average figure, by the way, as grapes of different sizes produce different amounts of juice.

Summer may be coming to an end, but you still have time for some good summer reading. Although it was published in 2002, *Wine and War* remains one of the best wine-focused tales ever told. As *Library Journal* noted, the book recounts “the dangerous and daring exploits of those who fought to keep France’s greatest treasure out of the hands of the Nazis. Whether they were fobbing off inferior wines on the Germans, hiding precious vintages behind hastily constructed walls, sabotaging shipments being sent out of France, or even sneaking people out of the country in wine barrels, the French proved to be remarkably versatile when it came to protecting their beloved wine.” The book is still available through Amazon.com.



FOOD & WINE PAIRINGS



Salsa

Are you ready for some football? 'Tis the season... which means it's also time for chips and salsa.

Many people would add a third item to that “list,” making it chips, salsa... and beer. However, beer need not be your only adult beverage choice to accompany this spicy treat. You have options. *Wine* options.

The challenge presented by salsa, not to mention Mexican and Southwestern cooking in general, is its intense flavor, typically the result of using chiles and cilantro in the preparation.

Chiles, in particular, can play havoc with one's taste buds and, by extension, the wine-pairing possibilities.

“We are the only species on Earth that seems to enjoy the pain response caused by capsaicin, the active ingredient in chiles,” writes Barb Stuckey in her book, *Taste What You're Missing* (Simon and Schuster, \$26).

Stuckey cites research involving rats, conducted by Paul Bozin. What he discovered was that rats could build up a tolerance for spicy food but, if given a choice, would opt for bland over spicy. Many humans, on the other hand, seem to seek out heat in their food —

the hotter the better. And this is resulting in hotter salsas than in the past.

Sparkling wine, given its high acidity that refreshes the mouth, is a go-to choice for spicy food in general. But when it comes to salsa, three other types of wine also can work well: other high-acid wines, those that have a touch of sweetness and are quite “fruity,” and wines with plush, jammy textures.

Among high-acid wines, Sauvignon Blanc, particularly when aged in stainless steel tanks as opposed to oak barrels, makes a solid salsa companion. The variety's herbal flavors also mesh well with the flavor of many chiles.

Among slightly sweet — typically referred to as “off-dry” or “semi-sweet” — wines, look for California or Texas renditions of Chenin Blanc or Riesling.

And when it comes to plush, jammy wines, nothing beats California Zinfandel — red Zin, that is, not the ultra sweet blush wine known as White Zinfandel. The bigger and bolder the Zin, the better, as its big berry flavors seem to dance with a salsa's chile spice.

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 COLOR MIX:

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ONION AND GRUYERE TARTS

Cabernet Sauvignon is a hearty wine that calls for an equally hearty food companion. This is such a dish.

Ingredients

- 1 yellow onion, peeled and sliced ¼-inch thick
- 10-inch pre-baked tart shell
- 1/2 cup Gruyere cheese, grated
- 1 heaping tablespoon smoked onions (from above), chopped
- 4 whole large eggs
- 1 cup milk
- 1 cup whipping cream
- Pinch of kosher salt
- Pinch of fresh ground black pepper

Preparation

1. Using a home-style smoker, place the onion slices on the smoker rack and smoke the onions for 2 hours.
2. Wrap the smoked onions in aluminum foil and bake in a 350-degree oven for 45 minutes, or until the onion slices are tender.
3. Chop the onions and refrigerate.
4. When ready to prepare dish, preheat oven to 350 degrees.
5. Whisk together the eggs, milk and cream. Season to taste with the salt and pepper. Add the smoked onions.
6. Spread the cheese evenly on the bottom of the tart shell, and pour the custard mix over the cheese.
7. Bake for 20 to 25 minutes, or until golden brown and the tart filling has puffed up some.

SHRIMP AND AVOCADO TACOS

This easy-to-prepare recipe yields 12 tacos (that's about 6 servings, depending on your appetites), and this dish pairs nicely with Arneis, Pinot Grigio or Chablis (Chardonnay).

Ingredients

- 3 limes
- 1 cup chopped seeded tomato
- 1 avocado, diced and peeled
- 1/2 cup chopped fresh cilantro
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 garlic cloves, minced
- 1-lb. cooked peeled medium shrimp
- 12 (6-inch) corn tortillas

Preparation

1. Finely grate rind from limes to measure 1 tablespoon, then juice limes to measure 1/4 cup. Place rind and juice in a large bowl.
2. Add tomato and remaining ingredients except tortillas, and toss well to combine.
3. Cover and chill for 15 minutes, stirring occasionally.
4. Heat tortillas according to package directions.
5. Spoon about 1/2 cup shrimp mixture down center of each tortilla, and fold in half. Serve immediately.

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