

GRAPEVINE WINE & SPIRITS'

FALL 2010

drinks®

THE MAGAZINE OF FINE WINE, SPIRITS, AND LIVING

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5 SPIRIT-INFUSED FALL
FOOD RECIPES

MANAGERS' SELECTIONS



John Fields

Brandborg "Bench Lands" Umqua Valley Pinot Noir 2007



Finally a Pinot Noir has arrived that is unique in its flavors while still exhibiting all the qualities of good Pinot—and at a good price. The smoky flavor layers in cherries, plums, vanilla, and a neat spice to the finish characteristic of a nice Burgundy. The fruit takes

a backseat to the earth, smoke, and complex layers of mushroom and spice, which is what sets this apart. I think many wine drinkers are tired of drinking fruity Pinots that are void of character. You'll be hearing a good deal more about this winery, I can assure you! Enjoy. **\$19.99**

Bell Cellars Syrah Canterbury Vineyard 2006



I think I've found what should be the next exciting varietal, Syrah. Not big, inky, high-alcohol Shiraz from Australia, I'm talking about good ol' California Syrah. While they're the same grape variety, our domestic version is more elegant. It can be dark and earthy

or "jammy" depending on where it's grown. This example from the Sierra foothills is awesome. Lots of spice, pepper, and supple tannins; great with full-flavored meats, especially wild game. Robert Parker 89 points. **\$29.99**



Dan Dixon

Sequoia Grove Cabernet 2006



The Sequoia Grove Cabernet is the quintessential Napa Valley wine. The grapes come from some of the most well known areas in Napa Valley and it reflects that fact tremendously. It starts with heavy aromas of oak and blackberry. On the palate

it is full bodied and tannic but still has good fruit. Dark berry flavors and a nuance of eucalyptus finishes dry with a touch of acidity. This wine was great with dark chocolate! **\$39.99**

Louis Latour Virè Classè 2006



The Virè Classè by Latour embodies what I have come to love about Burgundian Chardonnay. It is complex and food friendly. It has a bit less acidity than other Burgundian Chards I've tried but that doesn't take away from its charm. Its

aroma has a nice floral quality that is tempered by a bit of citrus. On the palate it has herbal nuances with a bit of honey. It has been through 100% malolactic fermentation which gives it a soft, round finish. This wine would be good with roasted fowl or just as good with a friendly conversation. *Salud!* **\$16.99**



Dawn Candelore

Golan Heights Moscato 2008



This is the first Israeli wine to be made in the style of Moscato d' Asti. The Golan Heights vineyards are located in Galilee, widely regarded as the best appellation in Israel. I was pleasantly surprised by this! It's a light, sparkling white that has an aromatic nose of

fresh melons and light traces of citrus and tropical fruits through the finish. It's naturally low in alcohol making it refreshing and easy to drink. It's sweet enough to enjoy as an apéritif or with fresh berry pie. This is by far my favorite Moscato in our store! Keep it in mind for your next dinner party this season. **\$14.99**

Terre del Barolo Barbera d'Alba 2008



Barbera d'Alba is made in the area of Alba, which generates the best Barbera crop in addition to Nebbiolo d' Alba and Dolcetto d' Alba. Of these, Barbera is considered the finest of the three varieties. Barbera is an odd varietal. It has a lot of pigmentation and very high acidity, but

lacks tannin in its skins and seeds. This wine is dark but crisp and refreshing. It's not mouth-drying like most reds! The prominent flavors are berry and spice. **\$13.99**



David Hanes

Mas de Gourgonnier 2007



This red wine is from the Les Baux de Provence appellation in the Provence region of southeastern France. These are blends made with several indigenous grapes and typical Rhône varieties (Syrah, Mourvèdre, Grenache). You'll catch basil,

dried cranberries, cloves, and leather on the nose. There isn't much fruit happening here. The flavors follow suit. It's medium bodied with good acidity, and enough tart fruit to balance things out. The wine is dry and dusty on the finish. A great red with steak. **\$24.99**

Von Schleinitz Spätlese



Riesling is well known in the states for being an inexpensive, sweet wine option. This breaks that mold. Von Schleinitz produces many standout wines, several of which are on our shelves. This Riesling, harvested later in the season, hence the "spätlese" designation,

is a great balance of sweetness and acidity. You still get sugar and cooked green apple scents and flavors, but they are combined with an oily, rich mouthfeel and clean finish. There's a good bit of residual sugar in the long finish, but it is not cloying. Perfect for your fall dinner parties and Thanksgiving fare. **\$21.99**

STAFF SELECTIONS

(L-R): Christine Larkin, Jared Myers, Rich Stevens, Jake Myers, Becky Baird, and Zeb Barron.



Christine Larkin

Becky Baird

Zeb Barron



Mettler Epicenter Old Vine Zinfandel 2007

Enormous. There really is no better way to describe this wonderful bottle of wine. This heavily extracted, juicy Zinfandel is so dark in the glass that it almost appears black. Allowing it to breathe for a little while will only make it bigger and juicier. It will stand up very well to richer cuts of steak as well as spicy barbecue. You will taste chocolate, espresso, and dark berries on the palate.

This wine is decadent and marvelous, and not subtle in the least. **\$19.99**



Au Bon Climat Pinot Noir 2008

An exquisite wine to try this fall. Hailing from Santa Barbara, this has a delightful, earthy bouquet that made me recall the cool smell of fall leaves, while still retaining scents of raspberry and darker fruits. I was surprised to find that it was a little fuller-bodied than most Pinot Noirs, and not so surprised that after 15 minutes of oxidation, it was completely different. It was well-balanced with good acidity that would

pair well with turkey, ham, or might even bring out the juiciness of homemade cranberry sauce. The fairly quick finish will whet your appetite for more. **\$21.99**



Molly Dooker The Boxer Shiraz 2008

For the last several years, Molly Dooker has consistently put out some of the best wines Australia has to offer. The Boxer Shiraz definitely doesn't disappoint. Inky plumb, almost black in the glass. There's nothing subtle about this wine. Dark fruits on the nose with a hint of tobacco with more of the same on the tongue. The finish is velvety, long, and spicy. Wow your friends at the next party or save it

for a crisp night alone. With a pedigree that hasn't fallen below 90 points since 2005, The Boxer is a must-have this fall. **\$26.99**

Christine Larkin

Brad Myers

Jared Myers



Shooting Star Zinfandel Mendocino 2007

This soft, almost delicate Zinfandel from Steele is perfect for sipping or enjoying with a spicy-sauced meal. The wine is aged in oak barrels for only 8 months in order to preserve as much of the fruitiness of the grapes as possible. It is much lighter than an old-vine Zinfandel. The soft tannins and gentle acidity make this wine a perfect introduction to Zinfandel for those who have never tried

it. Raspberry on the nose and plum on the palate make this a great choice for a chocolate dessert. **\$12.99**



Eberle Vineyard Selection Cabernet Sauvignon 2006

Are you ready for some *football*?! My favorite time of the year is fall and one of my favorite wine picks is Eberle Cabernet Sauvignon. For \$19.99, this wine is a beautiful blend of four Paso Robles vineyards, with an abundance of wild berry flavors, sweet toasted oak, and bright juicy tannins. It is simply delicious and will go with many fall dishes, as well as *football* games. My wife and I plan to visit this

great growing region, Paso Robles, on our next visit to California. Go Titans! **\$19.99**



Morse Code Padthaway Shiraz 2008

On the nose, this Shiraz had hints of juicy dark fruit like blackberries and plums. The oak came through as well but was very subtle. On the palate it started with rich, berry fruit. Mid palate was jammy and finished soft and round. This Australian Shiraz will be great on a cool fall night. Enjoy! (14% alcohol.) **\$9.99**

Which Brew's for You?

Keep in mind the top—and bottom—differences to find your frothy favorite.

Judging by the vast selection of beers, who'd guess that there are really only two main types—ale and lager? The main difference between these two is the way they are fermented. From there, brewers work their magic to create as many styles as there are bubbles in a bottle.

The ale category uses yeast that ferments at the “top” of the fermentation vessel, and typically at higher temperatures (60–75°F) than lager yeast, which makes for a quicker fermentation period of seven to eight days, or even less. Since top-fermenting yeast works well in warmer temps but is unable to ferment some of the sugars, the beer is fruitier and sweeter. Ales tend to be heavier bodied, have more alcohol, and a darker hue than lagers, plus are sometimes cloudy and have a slightly yeasty character. Ale yeast lends flowery

and fruity aromas such as apple, pear, pineapple, grass, hay, plum, and prune. Often associated with Britain, Ireland, and Scotland, there are many varieties in a wide range of colors, flavors, and strengths including: Belgian Ale, Brown Ale, English-style Pale Ale, India Pale Ale (IPA), American Wheat, English Bitter, Porter, Red Ale, Stout and more.

Lager is a “bottom” fermented brew made using a different species of yeast that tolerates cold temperatures well and takes much longer to ferment than ales—anywhere from one to three months. Lagers are brewed at around 34°F and are often further stored at a cool temperature to mature. (In German, *lagern* means “to store.”) The result of the cold fermentation is a lighter, crisper, and smoother beer that is maltier and less hoppy than ales. Lager yeast produces fewer by-product characters than ale yeast, which allows for other flavors to come through. Types include traditional German bock, doppelbock, pilsner; American lite lager, standard, dry, cream ale/lager, and dark; Vienna, and Oktoberfest, among others.

You could say that drinking beer is an almost spiritual experience. Bavarian monks invented lager some 500 years ago when they found they could produce a clearer brew by storing it during the summer in wooden casks in cold underground caves. Belgian monks began crafting hearty ales in the Middle Ages, and today the country produces a variety of styles.

Much discussion centers around food and wine pairing, but what about food and beer pairing? Beer pairs very nicely with not only the proverbial burger or brat, but a nice Brie or Camembert goes quite well with a pale ale, pilsner, or fruit beer. Cheddar, Swiss, Edam, Gruyère,

and Jarlsberg also pair nicely with these brews. The spicy flavors of barbecued food works well with pilsner, and just as a white wine is a good choice with most fish, so too is a hoppy pilsner. And what about that burger or brat? German weizens or Hefeweizen are, of course, an excellent choice. Bock's sweetness with a touch of bitterness makes it a good match for foods that have a lot of flavor. Try roasted or grilled game or pork. Earthy Camembert or nutty Fontina or Gruyère cheese match well, and Eisbock makes a good match with sharp cheese such as blue or cheddar. Bock is also a classic accompaniment with German fare such as sausages and sauerbraten. Oktoberfest beer styles pair well with chicken, pork, or spicy foods, and, of course, the traditional sauerkraut and wurst. Serve ales with salami and lightly smoked sausages. Brown ales are a good match with pork or beef and good in recipes that call for beer. The more robust Trappist and abbey varieties work nicely with roast game and steaks. ▣

GRAPEVINE RECOMMENDS

La Chouffe Belgian Golden Ale (750ml)
La Chouffe is an unfiltered blonde beer, which is re-fermented in the bottle as well as in the keg. It is pleasantly fruity, spiced with coriander, and has a light hop taste. **\$11.99**

Ayinger Weizen Bock (500ml) Ayinger offers the flavors of the wheat harvest, fresh-baked bread, maybe even—somehow—the sunshine of a fall afternoon. The finish is tropical fruit, cloves, and banana. **\$4.99**

Ichtegems Flemish Red Ale (750ml)
This red ale is malty with sweet cherry on the front, which fades to a tart, sour aftertaste that is closer to wine than beer. **\$9.99**



OFF THE BEATEN PATH

Wine managers Dan Dixon and David Hanes dish on lamb and wines that make great matches.



Dan Dixon

I love to cook. I always prefer to make something myself than to get it at a restaurant. However, when I make the occasional trip to an eatery, I always look for something off the beaten path. I usually steer away from chicken, pasta, or beef. These are simple items to be made at home and are generally overpriced since they are inexpensive for the restaurant to make. No, I typically look for the duck, rabbit, monkfish, or my favorite—lamb. Unfortunately, lamb is somewhat scarce on many restaurant menus though it is quite often the most flavorful red meat that a restaurant can offer. I love the tender gaminess of lamb and it is exquisite with a variety of wines. It can be great with a Burgundian Pinot Noir, a Spanish Tempranillo, or the inimitable Châteauneuf-du-Pape.

For this issue, we decided to focus

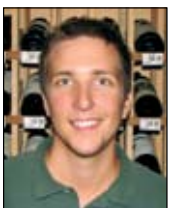
on lamb. That's it. No side dishes, no dessert, just lamb. We wanted to see how it paired with wines that were as different as, well, the continents from whence they came. We chose a Côtes du Rhône, the Domaine Grand Veneur Les Champavins, and Villiera Pinotage from South Africa.

First the lamb. I took eight **lamb chops** that had been graciously given to me and marinated them in a mixture of 1 tablespoon each of whole grain mustard, minced garlic, and Worcestershire sauce. I then threw in about 3 tablespoons of red wine vinegar and a ¼ cup olive oil. I let the chops sit in the marinade for about 8 hours and then grilled them on a hot grill for about 5 minutes per side, for medium-rare. I let the meat rest for about 10 minutes before we plated them and tried the wines.

Côtes du Rhône has always been a classic go-to wine for pairing with lamb and the Les Champavins was no exception. The wine brought forth the subtle gamy flavor of the lamb that I

love so much. It was also acidic enough to cut through the oiliness of the meat. Finally, the lamb actually seemed accentuated by the dryness of the wine.

The Pinotage was a great choice on David's part. They complemented each other beautifully. When the wine and meat were on the palate at the same time, they became one complex mouthful of food and wine. The smokiness of the wine worked well with the grilled meat. It was even more palate cleansing than the Rhône, which was a more acidic wine. The lamb simply absorbed the wine and they both disappeared in a puff of smoke. Outstanding!



David Hanes

The change up for this edition was a lot of fun. Choosing two different wines to pair with the same meal is a great way to get an idea of the versatility of different varieties and regions. Since lamb was on the menu, we decided to get a Rhône red to try first. We chose **Domain Grand Veneur Le Champanvins 2007**. This wine could use some time in the bottle to age and was much better after we let it open up for half an hour or so. We found black olives on the nose along with a musty, oiled leather smell that dominates so

many great French reds. The wine was light in body and quite acidic with a slightly oaked flavor that followed heavier flavors of earth and tart berries. The finish is quick and moderately dry, and the acidity in the wine was the perfect complement to the fat in the lamb chops. (\$21.99)

The second bottle we chose was **Villiera Pinotage 2005**. Pinotage is a hybrid grape from South Africa; a cross between Pinot Noir and Cinsaut. This wine is known for its gamy and, oftentimes, latex flavors. The Band-aid like qualities to many Pinotages can be very off putting, but Villiera has done a great job taming the undesirable flavors and enhancing the great qualities that

can come from this varietal. Its aromas include BBQ sauce, smoky earth, and petrol. South African wines all have a similar "grit" to their flavors that give them these distinct smells that usually come through as you taste the wines as well. Sweet tobacco was another dominant flavor and the wine seemed to begin with raisin-like qualities and finished with tart dried cranberry notes. This Pinotage is full bodied, and while it was drier and heavier than the Rhône red, it still had a soft, clean finish. The gaminess of the meat and wine stood out as the two were paired together. (\$14.99)

Both of these reds are great food wines with stand-alone qualities. Great buys for sure! Enjoy. ▀

THE GRAPEVINE BEER COMMITTEE

Enjoy these handpicked selections that are perfect for the season.

—Josh Mulholland, Jake Myers, Zeb Barron, and Kevin Dougherty



HARVIESTOUN OLA DUBH SPECIAL RESERVE 16

As you pour this ale, you can almost see its complexity. Its depth is equal to its deep, oily blackness. On the nose, I get beef jerky, honey, molasses, and chocolate-covered cherries. Intense smoke on the front, hints of Scotch mid-palate, and tobacco on the finish. This is one of the most interesting and satisfying beers I've had in a long time. **\$9.99 / 12OZ**



STONE 14TH ANNIVERSARY IMPERIAL IPA

For the last decade, beer enthusiasts have excitedly anticipated the annual release of Stone's unique Anniversary ales. This year provides a little twist. Going back to its roots while making ale, the guys from Stone took a trip across the pond to discover the origins of the India Pale Ale (IPA). The 14th Anniversary Imperial IPA was the result. Using all English ingredients, along with some California gusto, this brew is a monster! Notes of orange peel and citrus on the nose give way to a fresh spicy aroma. The palate is dry, dry, dry! Pepper and bitter hops with intermittent hints of malty sweetness. The finish has a lingering bitterness that is reminiscent of taking a bite out of a whole grapefruit. For those of you who haven't yet taken the plunge into high gravity beers be warned! This is not the beer for you. Start somewhere else and work your way up to a behemoth like this one. But for you hop crazed maniacs out there pick this one up before it's gone. It is sure to soothe your inner beast. **\$6.99 / 1 PINT 6OZ**

BROOKLYN BREWERY IPA

The bitterness of this beer comes from the distinctive bite of the American hops used in the blend and jumps right out at you, but there's a fully developed malt backbone to balance it out. It's somewhat mellow, and has a smooth, refined flavor. This IPA is a perfect example of the style, and would be fantastic with a spicy meal. Pair this with your next Indian or Thai meal. **\$9.99 / 6PK**



BREW DOG PARADOX

Get these beers while they're around as supplies are VERY limited! **\$10.99 EACH / 12OZ**

GLEN GRANT: The Brew Dog beers are all simply excellent. The Glen Grant smells of dried tobacco, tea leaves, and raisins. The flavors, however, are dry and smoky with more tobacco and tea. It finishes long, since I like to get my money's worth, and you definitely feel the extra alcohol and strong black coffee notes. This is no wimpy brew! (10% alcohol)

MCCALLAN: This is quite a unique beer that smells of matchsticks and fresh cut wood. I love the smoky sweetness on the palate that ends in a long, dry finish with some sweet, medicinal notes. Certainly not your normal beginner's beer! (10% alc.)

SPEYSIDE: The Speyside is again such a unique brew and even shows many new attributes that the other Brew Dog line doesn't have. I smell coffee, but with a wet, slate odor that disappears on the palate. It tastes of light fruit and creamy hot chocolate that ends in a short finish and notes of coffee beans. (10% alc.)



SAMUEL ADAMS LONGSHOT

For those amateur brewers out there, here is a chance to taste some of the better and unique home brew recipes out there. Sam Adams, through a contest to home brewers, has bottled a selection from their contest winners. It's called the Longshot, and consists of two beers from three different home brewers. Sam Adams made the beer with them using their original recipes. **\$12.99 / 6PK**

JEREMY WHITE LEMON PEPPER SAISON: This beer is slightly sweet, but smells of yeast and citrus. I also detected some white pepper mid-palate as well. This one should appeal more to the masses as it has a short, crisp finish and is not overly heavy. (6.4% alc.)

MICHAEL ROBINSON OLD BEN ALE: This selection is heavy malted and smells of roasted almonds. The flavors that dominate on the palate are definitely walnuts, roasted almonds, and a little apricot. This one also finished dry and quite abruptly making it a bit more refreshing than you might think given its weight. (9% alc.)

BEN MILLER MILE HIGH BARLEY WINE ALE: Ok, I'll go ahead and admit that this is by far my favorite of the three. It smells like pine sap/trees, and fresh pineapple. It's quite full in body and carries a caramel maltiness with notes of orange and lemon. It has a long finish that just doesn't stop. I had it with a roast and veggies and thought it a perfect match! Enjoy! (9.8% alc.)



JOSH'S PICKS

Raide a glass and sip some spirited sweet tea, aged tequila, or smooth bourbon.

—Manager Josh Mulholland



WILLETT POT STILL RESERVE 8-10YR. SINGLE BARREL

The aroma of this great value is soft with hints of light cinnamon and oak. It's really smooth with notes of black pepper, vanilla, and roasted corn. The long finish with sweet corn and black pepper sets this one apart as it ends up being quite dry! The Willett family came here from Europe, where they had distilled brandy since the early 1600s. They helped build and run bourbon distilleries in Kentucky until in the early 1900s when they opened their own. This is a fun bourbon and a great value! 94 proof.

\$32.99 750ML / \$66.99 1.75L



CORZO REPOSADO TEQUILA 100% AGAVE

For our tequila aficionados, the Corzo Reposado is definitely a must-try. Aged in small white oak barrels, this very elegant sipping tequila is wonderfully complex. On the nose, vanilla abounds along with floral notes and a bit of toast. A sip of this brings citrus, fruit, oak, honey, and a fantastic warming honey and fruit finish. So many tequilas deliver a good burn, but a well-made product such as this warms with flavor and spices. This will certainly be a new staple on my bar—that is, if I decide to share it.

\$52.99 750ML



FIREFLY SWEET TEA VODKA

The year 2008 saw the emergence of something huge for two South Carolina partners. The world's first sweet tea vodka was created when they combined tea grown only five miles from their small distillery with vodka. One year later, they've created a new category in flavored vodkas, and have recently introduced new flavors including peach, raspberry, mint, and lemon. There's no better way than to quench your thirst than with a sweet tea cocktail!

And, of course, a southern one at that!

\$18.99 750ML / \$28.99 1.75L

There are also some newcomers to the new sweet tea vodka craze:

SWEET CAROLINA is a less expensive option for **\$22.99 1.75L**, and

JEREMIAH WEED SWEET TEA VODKA has the fullest tea flavor of them

all at **\$16.99 750ML**. I still like going with the original Firefly brand,

though, as it seems to have the best balance and flavor. Tea time anyone?



BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY

The new hand-selected Buffalo Trace Barrel is bottled and in the store. The Grapevine staff has unanimously picked a barrel sample of multiple bourbon barrels that we felt was the best bang for the buck! Come give it a try!

\$19.99 750ML / \$46.99 1.75L