



## *Hyde Park Wine Experiences And Culinary Adventures*

A few years back, the movie “Sideways” really promoted the Pinot Noir business here in America and sales skyrocketed. In 2009, though, those sales leveled off substantially. Pinot Noir is a very hard grape to grow, which means bottles can often be costly.

Many Pinots’ are light in color, lacking solid fruit and balance. Now, I have a few great Pinot Noir suggestions that will rock your world. Also in this issue, we will look at a Chardonnay that has been getting great reviews along with a Sauvignon Blanc that is often given the cold shoulder.

### **PINOT NOIR:**



To really find a nice Pinot Noir, one must look outside the box. Now, I’m not saying you need to spend fifty bucks, but to find a nice Pinot Noir under \$8 is very rare. Here at the club, we serve **MacMurray Ranch 2007 Sonoma Pinot** and the retail cost is \$15.99. This is a great Pinot for that price. It’s well-balanced with plenty of black cherry, spice, and makes a fine impression.

New Zealand has also put their hands into the Pinot Noir market. **Kim Crawford**, primarily known for Sauvignon Blanc, produces a nice **Pinot Noir** which displays red currant and sweet black cherry fruit with a touch of smokiness on the palate. It’s great with stuffed roasted pork or grilled chicken. And retails for \$19.99 for the 2007 vintage.

Two other recommendations are **Hangtime 2007 from California and Castle Rock California Cuvee Pinot Noir 2008**. Both of these medium price wines explosive ripe cherry flavors, nice spice, and silky smooth tannins and **both retail for about \$16.99**.

On the higher end **Lockwood Block 7 Monterey 2007** Pinot is a killer bottle of wine for the price. This Central Coast Pinot has bright ruby red black cherry flavors, vanilla, and hints of spice that breadth across the palate. **This bottle retails for around \$20.00**.

**Hendry 2006 Napa Valley** produces a stellar bottle of Pinot Noir. I had the pleasure of meeting Mr. Hendry multiple times in the past few years and all of his wines are over the top. He only does small productions and his Pinot Noir is to die for. I would say this Pinot is more of a French style wine with a little earth and mineral taste yet the fruit jumps out creating a long and succulent finish. **Hendry Pinot Noir retails for about \$35.99**. This particular vintage received 91 points by the Cheers Magazine.

Another recommendation was just given 94 points and is exquisite. The **La Crema Anderson Valley Pinot Noir 2007** is a terroir-driven Pinot Noir. The wine has a spice box, tea leaf and blueberry notes throughout the nose. The palate is lush in back cherry, strawberry, and plum. **It retails for about \$35.99**.

My last recommendation comes from Oregon. As many of you know, Oregon is producing some fine wines, as the climate in the Willamette Valley is perfect for production. I recommend the **Shea Estate, Willamette Valley Pinot Noir 2007**. It's beautifully balanced with aromas of ripe red cherry, black raspberry, hibiscus, tea and exotic spices. The finish is long and complex. **The retail price for this bottle is around \$49.99 but what a find!** It's rated in the high 90s by most wine consumer publications. This is a limited production, a gem of a wine and works well with lamb, duck, roast beef, ribs and grilled meats.

## THREE NICE RECOMMENDATIONS:

Here are three very affordable recommendations that are available at your local retail store:



The new release of *Valley of the Moon Cuvée de Luna Chardonnay 2008* has received some decent reviews of late. This particular Chardonnay is from the Russian River Valley and is unoaked. The 2008 vintage brims with vibrant green apple, kiwi, lemon and nectarine aromas. This Chardonnay is bright on the palate and stays focused through the long and crisp finish. Only 1,500 cases were produced, so you best grab it before it goes away. *Retails for 24.99*



Next, *Kenwood Vineyards Red Table Wine 2007* is also very impressive. A nice blend of Red Zinfandel, Petite Syrah, Pinot Noir and Merlot gives this wine a robust flavor. It's nice ripe black cherry fruit along with plenty of spice of vanilla, white pepper and mint leaf show nicely on the long finish. *Retails for \$9.99*



Lastly, a little sparkling is on the radar. *Karma* is packaged like a water bottle yet the product inside is the real deal. The special glass bottle is designed to keep the sparkling colder longer. It offers a twist off cap and each bottle contains 1.5 glasses of sparkling wine. Karma is primarily made from the Chardonnay grape with a splash of Pinot Blanc. Not bad and the price retails for only *\$5.99 each*.

## ON THE TOP SHELF:



Now, for the spirit world, I have two new recommendations:

For years now, Kahlúa has been known to produce one of the finest coffee liquors. In recent years, they have come up with some new flavors, including vanilla and hazelnut. Not, they've come out with another idea that will be introduced for the winter season only: **Kahlúa Coffee Cream**. This is made with 100 percent Arabica coffee beans that are shade-grown in the Veracruz region of Mexico. The liqueur can be enjoyed neat, on the rocks or in coffee drinks. To be really creative, add in an ounce in a half and blend with some vanilla ice cream. Delicious! *Retails for about \$18.99 for a 750 ml bottle.*

Another flavored Vodka? Why not! Absolut has introduced another bottle to their repertoire called **Absolut Boston**. This is a black tea and elderflower Vodka. The bottle design features the left-field wall of Boston's Fenway Park and serves as an homage to one of the city's most iconic monuments and sports fanaticism. Absolut will donate \$50,000 from sales to the Charles River Conservancy, which is dedicated to the renewal of parklands along the Boston's riverbanks. Absolut Boston will *retail for around \$22.99 for a 750 ml bottle* when (or if) it makes it to Cincinnati.

## CHAMPAGNE SALES DOWN, SPARKLING WINE SALES UP:

As the economy has been struggling for the past few years, Champagne sales nationwide have really been hurting. The valuation of the dollar against the Euro continues

to be depressed and, in turn, it causes the prices of French Champagne to climb year after year.

Now, looking at Sparkling wines domestically, they have really excelled in recent years in terms of taste, quality and pricing. For instance, **Mumm California** is a great sparkling wine and is half the price of Mumm French Champagne. **Domain Chandon** also shows great quality and taste, along with good value. **Domain Ste Michelle Brut Sparkling** from Washington State is very nice and affordable for the consumer.

In conclusion, French wine prices are forecasted to climb in 2010, so domestic sparkling wine sales should continue to do very well.

Here is just an example of Ohio retail pricing of Sparkling and Champagne's:

*Mumm, French \$54.99*  
*Mumm, California \$23.99*  
*Domain Ste Michelle, Washington State \$15.99*  
*Piper Heidsieck, Brut N/V (Non Vintage) \$41.99*  
*Piper Sonoma, Brut \$18.99*  
*Louis Roederer, Alexander Valley Brut \$24.99*  
*Gloria Ferrer, Sonoma Brut \$20.99*



## DID YOU KNOW?

French Champagne sales are down, yet a little known wine grape is starting to really put the grip of death on the French.

As the recession deepens, wine consumers have begun to tightening their belts, opting to not spend money of popular French brands like Dom Perignon and Veuve Clicquot. Instead, **Prosecco**, an Italian grape, has taken off the USA wine market as sales have increased 60 to 70 percent in 2009 compared to 2008. Slightly sweeter than Brut Champagne, many restaurants, clubs, and bars are substitute sparkling wines for Prosecco. It is a perfect mix with several stylish cocktails.

Prosecco Recommendations:

*Caposaldo, Prosecco Italy Retails for \$19.99*  
*IL Conte, Prosecco Italy Retails for \$11.99*  
*Alice, Prosecco Alice Extra Dry Retails for \$19.99*



## SAUVIGNON BLANC THE OTHER WHITE WINE:

During the change of seasons, consumers have different preferences for wines. Generally speaking, during the spring and summer months, Sauvignon Blanc sales pick up.

Consumers have really taken a liking to Sauvignon Blanc in recent years, especially as New Zealand has become part of the **Sauvignon Blanc** market. Now, California Sauvignon's are mostly driven by tropical fruit, lemon zest and have a grassy nose. Sauvignon Blanc for New Zealand, however, are driven by ripe grapefruit, melon, peach and pear flavors. The majority of the wine consumers love the added grapefruit and sales of Sauvignon Blanc from New Zealand have increased 53percent over the last three years.

Here are a few solid New Zealand recommendations:



*Nobilo Sauvignon Blanc Marlborough Retails for \$13.99*

*Whitehaven Sauvignon Blanc Marlborough Retails for \$22.99*

*Kim Crawford Marlborough Retails for \$19.99*

*Brancott Reserve Sauvignon Blanc Retails for \$12.99*

*Silver Birch Marlborough Retails for \$12.99*

## MORE SPECIAL BAR PROMOTIONS:



First off, we have a **beer tasting** coming on Friday night March 26<sup>th</sup>. Alex Shebar is collecting the details and they will be sent out shortly.

The tasting will be from 6:30 to 8 p.m. in the Center Lounge or Ballroom, depending on reservations. Stagnaro Distributing will be hosting the event. There will be some appetizers that will go very nicely with the beer being offered. The Old Main Bar will also be opened in case you or your guests care for another kind of liquid libations.

Now, the specific beers being served are still being determined. Mostly likely they will be draught products. Guests are welcome, reservations are encouraged, dress is casual, and the price will be around \$27.99 per person. If you plan on staying for dinner, please make you reservations in a timely manner, as Friday nights can be very busy.

Next, we will be having a **Patrón Tequila Tasting** on Saturday April 17th. Bill Bunch from The Patrón Spirits Company will be hosting this affair. Bill has been with Patrón for several years and is the regional sales manager for Patron. The tasting will be done classroom style as Bill will walk you through the tasting profile of each of these classic Tequilas: Patrón Silver, Patrón Anejo, and Patrón Reposado.

Everyone will receive a complimentary Patron Perfect Margarita and a gift from the Patron Company. Patron will also be raffling off a golf bag at the end of the event. This special promotion begins at 6:30 p.m. and will end at 8 p.m. Guests are encourage to attend, dress is casual, appetizers will be included and the price is only \$25.99.

Patron requests that we have at least forty confirmed reservations by the end of February for us to hold this event. Please make your reservations in a timely manner by calling the club at 513-871-7374 or by calling Les at extension 16.

Then April 30<sup>th</sup>, we have our second in a series of **Trivia Nights**. All the information will be in the April Hyde Parker.

Finally, this last event is still several months away. We are trying to have Fred Noe of the Small Batch Bourbons from Jim Beam to come by in on a Friday night in October for exclusive **Bourbon Tasting** here at your club.

Fred represents Bookers, Bakers, Basil Haydens and Knob Creek Single Barrel Bourbons. Of course, this is still way back on the burner but Bourbon tastings over the years have been very successful at this club. All of these single barrel bourbons are available at the Ross Bar and have sold well over the years. Jim Beam has been our well bourbon for the past 28 years. Mr. Noe travels the world and it would be an honor to have him at the club telling stories and tasting his bourbon. More details will follow in the months ahead.

I hope you can attend one or all of these special bar events.

**Take care,  
Les Hemingway**

Special note: Some of the information in my article was taken from the following publications:

The Ohio Tavern News  
Cheers Magazine  
Market Watch Magazine  
The Wine Enthusiast  
The Wine Spectator  
The Wall Street Journal  
The Wine Journal  
Sante Magazine  
Restaurant News