

## Hyde Park Wine



## and Culinary Experiences

We are very excited about our latest development as your club now has its own a web site up and running. The advantages are priceless, as you now have the opportunity to read our wine newsletter directly on the website, be the first to find out about food and beverage promotions here at the club, see what is on the menu for the night and for the week, get the latest information special wine features. The development of our club's website will open a new dimension to you, by creating easier methods of paying your account on line, setting up a tee times, reserving paddle tennis courts, looking over the menu for the day, or you can just make a reservation online.

For the non-members on my wine email list you will be able to access our club's website. Portions of the club's website can be accessed by the public and this wine newsletter can be easily viewed for your pleasure.

In this issue, we will look towards spring and summer months and the wine that stands out when April showers bring May flowers and lighter wines. Pinot Grigio is the pick wine of this issue. Although not all Pinot Grigio's are the same in taste and style, I have recommendations of eight very nice Pinot Grigio's that you may enjoy. Since we're on the subject of Italian wines, I have a few red and white recommendations for you to try. Pairing wines and chocolate together is becoming very popular. I have a few ideas that you may want to explore. Have you been in the market trying to select some good but inexpensive wines? I have a few suggestions. Shafer is our featured red wine of the month and I have two recommendations. Also include in this issue are some nice wines for you home members questions and more on our Beringer Wine Maker's Dinner in May.

### **CHOCOLATE AND WINE PAIRED TOGETHER:**

Several years ago when someone said a nice chocolate tort would be nice with a bottle of Penfolds St. Henri Shiraz, many consumers would shake their head and say, I don't think so. Today Shiraz is a perfect wine to pair with a nice dark chocolate dessert. Why the change you ask. Educating the consumer on pairing food with different styles of wine is just as important as using the proper wine glass of a certain varietal of wine.

Dark chocolate best captures the berry fruit of red wine. The bittersweet taste of the chocolate enhances the wine coating your tongue, redefining the classic wine favors.

Champagne is also a great choice with chocolate. The perfect example of champagne and wine is if you were to take a bite into chocolate covered strawberry, peach, or even honeydew then sip a nice glass of champagne. Wow, the taste sensations are overwhelming. Porto and dessert wines blend nicely with a mild Belgian chocolate covered almond and hazelnuts with light fruits and mild soft cheese.

## **DESSERT WINES:**

“Too sweet, like drinking a cold glass of sugar water or a Mountain Dew, too sticky, sickening.” I hear comments like these often but really, a dessert wine paired with the right foods is magnificent. Granted, on its own, dessert wine is too sweet and really does not show the finesse it portrays. For example, drink a nice glass of Dolce with a milk chocolate dipped strawberry, soft cheese, a nice dried pear or fig and then one may say...nice. The reasonable pour is no more than two ounces, because dessert wines are loaded with sugar. More than two ounces is a waste, but less than two ounces is unforgivable.

A dessert wine needs to have several qualities to be drinkable. It must have style, showing nice peach, apricot, ripe apples, fig, orange or light citrus flavors. The wine must show some depth, yet cannot be too overwhelming with sweetness. Thus, Dolce is a great example of an outstanding dessert wine. Dolce is pricey, but the product itself is outstanding.

The same goes for nice Sauternes. Who would pay over \$200.00 a bottle for a 1999 Chateau d' Yquem? You would be very surprised. First of all, to purchase a great vintage bottle of D' Yquem would be priceless, as this Sauternes will hold for years. Recently, the 2002 Chateau d' Yquem was released and was rated 95 points out of 100 by the Wine Spectator and the Wine Advocate. The availability is limited and the turn-around price for this vintage in two years will certainly double. Again, the wine is medium sweet with lots of pretty pineapple and honey. Beautifully balanced and refined. Granted, this wine is not for everyone, but served with the proper dessert, this wine will impress your guests.

## **GREAT WINES AT FANTASTIC PRICES:**

I always look around to find some deals, yet quality always comes before price. Here are some recommendations that may fit your budget.

**Mirassou, Monterey County 2005 Chardonnay *Retails for \$10.99***

**Ecco Domani, Pinot Grigio Italy 2004 *Retails for \$11.99***

**Rancho Zabacco, Dancing Bull California Zinfandel 2004 *Retails for \$12.99***

**Red Bicyclette, French Rose 2005 *Retails for \$10.99***

**Napa Valley Vineyards Merlot 2005 *Retails for \$14.99***

**Da Vinci Chianti Riserva 2004 *Retails for \$20.99***

Marcelina, Cabernet Sauvignon Napa Valley 2004 *Retails for \$19.99*

## PICK WINES OF THE MONTH:

Shafer Vineyards produces some of the finest hand crafted red wines in Napa Valley since 1978. Their wines are consistent year after year although the availability of the wines below are limited, but at the same time, they are priceless. Their red wines are dark with rich and elegant flavors of with nice oak and long finishes. Here are a few awesome wines that can be consumed now or could stand a few months of cellaring.

### Relentless, Napa Valley Syrah 2003

Beautiful dark red black cherry, plum, and blackberry fruit with hints of vanilla, tar, and mocha. This is a field blend of Syrah with old vine Petite Sirah. Currently it is showing very well with big bright tannins and a long breathtaking finish. *Retails for \$65.99.*

### Firebreak, Napa Valle Meritage 2003

A lovely combination of juicy cranberries, ripe cherries, and strawberry jam, this wine will win you over year after year. Hints of black licorice, French oak, vanilla bean, and silky milk chocolate show nicely on the long and seductive finished. *Retails for \$44.99*

## THE SOPHISTICATED PINOT GRIGIO:

Pinot Grigio is one of the hottest white wines around the world. Pinot Grigio is widely marketed appealing to the female wine connoisseur.

The wine comes from Italy and the grapes are picked early to protect the acid levels of the wine. Usually pale, straw or light copper in color Pinot Grigio shows nice acidity, along with any of the following fruit flavors; green apple, peach flavors, ripe pear, melba toast, melon or even tropical fruit. Pinot Grigio is meant to be consumed young, usually within two to three years. Pinot Grigio works well with seafood, pasta, grilled meats, and wild game.

Are all Pinot Grigio's the same? No, Pinot Grigio is just like any other varietal of wine. All Pinot Grigio's are different in style and character. You can find a Pinot Grigio for \$9.99 a bottle or even maybe less, but to really appreciate this wine, you may need to dig deep into your pockets to find one that appeals to the educated palate. Some of the less expensive Pinot Grigio's lack the elegance and exquisite flavors usually found in the more expensive Pinot's. Listed below are eight Pinot Grigio's that are over the top in quality. All of them are from the 2005 vintage, all rated in the high 80s to the low 90s in most wine publications. All of these wines are hand crafted and well balanced

Banfi Estate, 2004 *Retails for \$18.99*

Lungarotti, 2004 *Retails for 16.99*

Maso Caidrco, 2004 *Retails for \$20.99*

Auto Adige, H. Lun 2004 *Retails for \$19.99*

Schiopetto, 2004 *Retails for \$39.99*

La Cadalora, 2004 *Retails for \$14.99*  
Polencic, 2004 *Retails for \$15.99*  
San Valentino, 2004 *Retails for \$12.99*

### **QUESTIONS FROM A MEMBER:**

**Les, we recently moved into a home here in Hyde Park and my husband wants to build a wine cellar. Where could we go to have custom wine racks made that look very attractive and would hold over 500 bottles of wine?**

There is one company here in Cincinnati that I would highly recommend. Cincinnati Wine Innovations, located on Eastern Avenue has built many wine cellars in the for area clubs, restaurants and homes in the area. National known, Cincinnati Wine Innovations sales representative will gladly come to your home, assess the area where your wine cellar should be built, recommend light suggestions, and make recommendations on what kind of rack would work best for your cellar. If you want to visit there website and get a better idea about the company and what they can do for you go to [www.cincinnatiwineinnovations.com](http://www.cincinnatiwineinnovations.com) or you may call them in the Cincinnati area at 513 321 3733 or toll free at 1 800 229 9813.

Another company I would recommend is International Wine Accessories. They can design any wine cellar to your specifications. You can look up there website by going to [www.iwawine.com](http://www.iwawine.com) or call them at 1 800 527 4072.

### **QUESTION FROM A READER:**

**Les, we were at a very popular restaurant last month entertaining friends and ordered a bottle of Far Niente 2002 Cabernet Sauvignon. As you know this was a very expensive bottle of wine. The wine steward came over presented the bottle to me and opened it giving me the first taste. At first, I thought is was perfect. After he poured the bottle around the table, we started to drink the wine. We finished the first bottle and then ordered a second. The second bottle tasted so much better than the first. My wife who does not drink much red wine still had some of the first red wine in her glass. I tasted it later one and I felt the first bottle might have been slightly corked. Can a bottle of wine be slightly corked?**

Yes Bruce, a wine could be slightly corked. The wine steward should have spotted this when he opened the first bottle of wine. Many times, I try the first sip on any bottle over five years old to make sure the wine is not corked or tainted. As soon as one pulls the cork out of the bottle (if one is paying attention) and the wine has a musty smell, then that bottle is corked. Chances are the first wine you tried may have been a tad off, not necessary corked. Sometimes just a small

amount of air leaks into the bottle causing the wine to break down and oxidize. The fruit of the wine may taste bitter and the nose of the wine may not have the full bouquet that one may expect. If you ever feel the bottle or glass of wine you ordered is not right in taste or in the nose, please notify the server and make another selection from the wine list. Never drink a corked bottle or tainted bottle of wine.

## **TYPO ERROR:**

I did notice along with a few other readers that I mentioned in the February issue of the wine newsletter that Tequila has been around for 9000 years. Where that number came from is unknown. The truth of the matter, Tequila is about 457 years old.

## **REVISITING ITALIAN WINES:**

Italian is a wine that has never sold very well here at the club. At one time we had over seven different Italian wines on our wine list and three Italian wines by the glass and today we only have one Italian wine by the glass and on the wine list and that being Kris Pinot Grigio. Why are consumers drinking less Italian wines? I have asked this question numerous of times over the years and the standard answer is always the same. More and more wine consumers are focusing in Spanish, wines from Chili, and of course California and Oregon especially Pinot Noir. Yet Italy has plenty to offer in quality and varietals.

Recently I had Frank Zappasodi visit the club. Frank operates his own wine importing company here in town. All of Frank's wines are imported from Montepulciano Italy. Frank and his son made a nice presentation on some of the wines he imports on a snowy cold winery afternoon in February. I only tasted a few of his reds and white wines, yet all of them were of excellent quality and very approachable. Sometimes Italian wines are too dry, rather harsh or maybe not the style one is accustomed to drinking. The red and the white wines I tried were all blends and all showed well.

I was very impressed with the wines Frank Zappasodi bought for me to sample and to show him I appreciated his offering I am showcasing two of his wines here at the club for the membership.

- ? Naviccho is a blend of Chardonnay and Pecorino that shows scents of citrus fruit, balance, and elegance with hints of spice on the finish.
- ? Marinus is a blend of Sangiovese and Montepulciano. This wine is very opulent with black-currant, raspberry, black cherry, mocha, and a very velvety finish.

These are two highly recommended wines and they will be available by the glass and by the bottle during the months of April and May.

**I have a few reminders for everyone as time is getting closer for our Spring Wine Makers dinner hosted by Beringer Wines. We have begun to receive some reservations for this outstanding event, but I wanted to talk this wine event up a little more today. This dinner is like no other wine dinner we have ever had at the club. Why is it so unique? The event is in three stages. First, we have a twenty minute wine reception with passed appetizers, followed by a sit down profile tasting class. This session will be short, but very informative, giving you a better insight on how and what to look for when tasting wines. Lastly, there is the magnificent sit down wine dinner with elegant food and wines that will enlighten your evening.**

**Below is all the information you will need on the wine dinner. If you have any questions feel free to give me a call here at the club or send me an email and I will respond back in a timely manner.**

**Also included in this email reminder is the idea I had to establish an [exclusive Wine Club for the membership](#). You may have seen the advertisement in the newsletter and on the website. The food and beverage management team feel this idea will fly, but we need to get at least ten to twenty members signed up.**

**Please read the information below the Beringer Wine Makers Dinner advertisement and let me know what you think. I would like to get everyone interested in joining the wine club, to sign up by the end of June, so we can begin to work on all the details, tasting and dinners.**

## **BERINGER WINE MAKER'S DINNER:**

**Mark Tuesday night May, 22<sup>nd</sup> on your calendar as we will be having an exciting evening with the wines of Beringer. We selected some very nice varietals for this lovely dinner and we even added Food and Wine Profile Class.**

**To begin we will have a very nice wine reception will passed wines and appetizers, then, Jim Diana the Beringer mid West Regional Manager will conduct a brief and informal classroom profile style tasting. Jim will have a nice presentation with four wines that you will taste. The class will give you a better insight on the true understanding of how to enjoy wines. This presentation will last around twenty minutes and then dinner will be served promptly at 7:45 p.m. Guests are welcome and the price is \$76.99 per person. Save your table by calling by making your reservations today.**

**Here is the order of the tasting and dinner including the menu for the evening.**

**Beringer Welcome Reception will begin at 6:45 p.m.  
Chef du jour passed appetizers  
Gabbiano, Italy Pinot Grigio**

Food and Wine Profile Class begins promptly at 7:15 p.m.

Dinner will be served promptly at 7:45 p.m.

#### First Course

Turbot with Risotto, Fava Beans, Morels, and Fiddlehead Ferns  
Beringer, Alluvium Knights Valley White Meritage

#### Intermezzo

Fennel and Star Anise Sorbet  
Wolfblass, Australia Brut Méthode Champenoise

#### Entrée

##### Duo of Roulades

Lamb tenderloin, stuffed with root vegetables, then wrapped in a spinach and crispy potato shell. King Salmon stuffed with King Crab and Enoki mushrooms in a light filet crust, served with a duo of sauces, roasted salsify and Rainbow Chard  
St. Jean, Pinot Noir Sonoma County

#### Dessert

##### Chocolate Sampler

A Chocolate Hazelnut crème brulee, a selection of artisanal hand made truffles and chocolate blini with mascarpone mocha filling.  
Wolf Blass, Australia Presidents Cabernet Sauvignon  
Summer is right around the corner. I for one can hardly wait. Take care.

## WINE CLUB IDEA:

The last several months I have been kicking around the idea of forming a exclusive wine club for a small group of members of the country club. Since Hyde Park doesn't have a retail wine license, we have some drawbacks when it comes to selling the wines directly to the membership at retail. Some other area clubs can sell at retail, thus wine clubs for those clubs are very unique.

So, I went back to the drawing board trying to figure a way to have a membership wine club, yet keeping costs for food and beverage inline with budget.

Here is the idea I came up with:

This is an inclusive price. The annual yearly fee of \$560.00 for a single membership and for a couple the annual membership fee would be \$1120.00  
The total payment fee will be due by September 30<sup>th</sup> 2007

All members of the wine club will receive the following benefits:

- ? Six premium wine tasting spread out over the course of the year. The tasting will be in the months October, January, February, April, June and August.
- ? Two Wine Makers Dinners. The first dinner would take place in the month of November and the other in the month of May
- ? A wine newsletter four times a year
- ? A gift for every wine member of the wine club will be provided
- ? The Wine Club will be limited to twenty members the first year.

### **Questions:**

#### **What happens if we cannot make a date for either a tasting or a dinner?**

No problem, you can invite another couple to the event, for example, a client, relative, friends or another member.

#### **Is food included in the wine tasting events?**

Yes, every wine tasting will have a different theme. Chef Paul will design food items to work with the wines selected for the event.

#### **Can we bring guests to these events and wine makers dinners?**

Yes, we always encourage you to invite guests to any club event.

#### **What is the payment schedule?**

We prefer to have the money paid up front. A one time shot.

#### **If we would move out of town, can we get our money back?**

Yes, if you move out of town and decide to cancel your wine club membership you will be refunded some or part of the money you paid. The refund applied will be for the future events you did not attend.

#### **Where does the membership fee money go?**

The money for the membership fee will go in a special checking account. Every event we will pull a set amount of money out of the account to cover the costs of food and beverage, taxes and gratuity.

#### **How do we sign up?**

Hold on, I will be sending out a letter explaining all the details within the next month or two. Then if you want to join, just send me an email or give me a call at the club and your name will be placed on the list. When we have twenty members's you will then receive a letter with the payment plan.

If your interested send me an email at [les@hydeparkcc.com](mailto:les@hydeparkcc.com) or give me a call at 513 871 3111 ext 16. If you want to get hold of me in a hurry call 678 2170.

Thank you for your time and have a wonderful weekend

Les Hemingway  
Bar Manager  
Hyde Park Golf and Country Club