

# Hyde Park Wine Experiences and Culinary Adventures

The dog days of August are upon us and with the heat and humidity on the increase lighter wines should be on your menu. I have a few suggestions that will entice your interest. “Merlot to Go” is a new law Ohio has passed for the wine consumer. Here at your club the members have been using this law to their benefit. Learn how you too can benefit from this new law. Lava Cap Chardonnay and Rombauer Chardonnay are two difficult wines to find around town. Will they be available soon? Bordeaux can be expensive, or is this myth? Is flavored vodka higher in proof? Plus, we have one member question and a few suggestions on some nice wines for you to try at home.

## **BORDEAUX:**

When one hears, “Bordeaux,” eyes and wallets can light up. Bordeaux can be expensive. However; there are many smart buys are out there today. Vintages, production, availability, exchange rates, and wine consumer ratings contribute to the price of Bordeaux. First growths are expensive depending on the vintage, but smart wine buyers look at the second growth for value wines. Here are a few of my recommendations:

*Chateau Cantermerle, Medoc 2000 Ohio retail \$39.99*  
*Chateau Calon Segur, St. Estephe 2000 Ohio retail \$64.99*  
*Chateau Beaulieu, Bordeaux 2002 Ohio retail \$15.99*  
*Chateau Lafite Rothschild, Paullac 2004 Ohio retail \$49.99*  
*Chateau Smith Haut Lafite, Pessac 2004 Ohio retail \$45.99*  
*Chateau Crox Beaucaillou, St. Julien 2005 Ohio retail \$34.99*  
*Chateau Bonalque, Pomerol 2005 Ohio retail \$29.99*  
*Chateau Clark, Medoc 2005 Ohio retail \$26.99*  
*Chateau Eoucyre, Graves 2000 Ohio retail \$14.99*  
*Chateau Frombrauge, St. Emilion 2003 Ohio retail \$32.99*

## **FLAVORED VODKA:**

The popularity of flavored vodka is growing and making a big splash in the spirit businesses. People think the proof of flavored vodka is the same as regular vodka. However, look closely at the label. Flavored vodka has less alcohol due to the process used to produce the product. For example, some flavored brands are 80 proof while others are only 70 proof.

Who has the best-flavored vodka? Easily, Finlandia has the finest flavored Vodka, all natural made with the finest water on the earth. The latest edition to the Finlandia portfolio is their Grapefruit Fusion. Compare the tastes between Finlandia and Absolut Ruby Red. By far the Finlandia has the finer, fresh taste of grapefruit.

## **VODKA... THE LATEST IMPORT:**

If you have been around the club's bars lately, the newest vodka that we have been promoting is Imperia, Russia's number one luxury vodka. What's so special about this vodka? Imperia is made from Winter Wheat using soft glacial water, distilled eight times through a quartz filtered process making it velvety smooth and silky.

Impurities in vodka can cause hangovers or other ill effects. The more distilled a vodka, the least likely one will have a hangover. Give Imperia a try and see what you think.

## **WINES FROM ARGENTINA: VALUE AND CONSISTENCY:**

Wine consumers are always looking for quality wines at affordable prices. Chili has some nice wines at inexpensive prices but Argentina continues to produce some great quality wines at attractive prices. Here are some nice recommendations that are on the lighter variety for the summer months.

*Melipal, Malbec 2006 Ohio retail \$19.99*

*Blason Del Valle, Tempranillo 2004 Ohio retail \$8.99*

*Antigua Cava, Cabernet Sauvignon 2004 Ohio retail \$8.99*

*Altos, Las Hormigas Malbec 2006 Ohio retail \$8.99*

*Alamos, Malbec 2005 Ohio retail \$9.99*

*Alamos, Chardonnay 2006 Ohio retail \$9.99*

*Luigi Bosca, Extra Dry Brut N/V Champagne Ohio retail \$9.99*

## WHITE WINE OF THE MONTH:

*Kim Crawford, Sauvignon Blanc New Zealand 2006 Ohio retail \$14.99*

*Here is a beauty of a Sauvignon Blanc. Kim Crawford Winery is known for the production of nice white wines. Their Sauvignon Blanc is a perfect example of how a great Sauvignon should taste. The grapes are selected from several low yielding vineyards in Wairau, Bancott and Waihoepai.*

- ? *Tasting notes: Color is pale straw with touches of green.*
- ? *Aroma: Classic Sauvignon characters of cut grass and tropical fruits on the nose.*
- ? *Palate: Unfolds with flavors of passion fruit, gooseberry, subtle grapefruit with exceptional mouth feel and good texture.*
- ? *Food Match: Ideally suited to asparagus, oysters, shrimp, and summer salads.*
- ? *Cellar: A wine to drink now but will last up to five years stored properly.*

## WARNING... .WHERE DID ALL THE WINE GO?

If you have been out and about looking for Rombauer Chardonnay forget it. The winery has been sold out for months. If you find Rombauer Chardonnay at your favorite wine store you better get as much as you can because the new vintage release will not be until late October. This means it will not be available in Ohio until mid November. Rombauer Chardonnay is a hot wine especially after it was rated in the high 90s by several wine publications. The supply was limited and the demand was strong this year. My sales representative informed me months ago to buy in and I did. We just sold our last bottle of Rombauer Chardonnay in the first week in June after I purchased two cases in April.

Lava Cap Chardonnay is another hot wine. If you can find it, load up because it too is becoming hard to find. I purchased a pallet for the club in May and still have several cases left in the basement. This was a wise choice on my part as the distributor has been out for weeks. The next vintage will be out in mid October and should be available here in Cincinnati by November.

I had a quick discussion with Mr. Rombauer at the Cincinnati Wine Festival and he informed me the demand for their Cabernet and Chardonnay is increasing every year. The winery is opening another area of property and have grapes planted in this area, so the supply should keep up with demand with the new vintage.

## QUESTION FROM A MEMBER: LES, CAN YOU EXPLAIN THE NEW LAW MERLOT TO GO LAW TO ME ONE MORE TIME?

The “Merlot to Go” law was passed several months ago by the Ohio Liquor Commission. It is a fantastic law for consumers who cannot finish an entire bottle of wine at an establishment. The law states that the consumer can have the wine recorked and sealed tightly, and the establishment needs to place a tag on the wine which is provided by the State of Ohio and put in a special bag so you can take it home. The idea around this new law is to provide the wine consumer with the option. If you feel you had too much to drink and cannot finish the bottle of wine opened at the table, ask the server/wine steward to take it away and have it sealed so you can take the unused portion of the wine home for later consumption.

Many members have already have used this new law and I would suspect it may become very popular in the fall and winter months as bottle sales increase.

## EXPERIENCE NAPA VALLEY IN EVERY BOTTLE:

One wine we have been featuring by the glass at the club the last year has been Oberon Cabernet Sauvignon. Oberon produces over 200,000 cases of Cabernet every year. To maintain this production level Oberon sources grapes from other Napa Valley wineries, including Stags Leap, Tokalon, Rutherford, Oakville, and Atlas Peak. The results are spectacular as Oberon Cabernet Sauvignon offers a fine product at a reasonable price. Here is a description of the wine taken from tasting notes from the winery, “Lush ripe blueberries, black cherry, and chocolate flavors with toasted oak showing on the long finish.”

Highly recommended and the Ohio *retail is only \$18.99 a bottle.*

## RED WINES OF THE MONTH:

Shiraz is a hot selling varietal, and hands-down the best Shiraz comes from Australia. All the vineyards in Australia that produces Shiraz are fighting for your business but one winery that stands out above the rest is Layer Cake. Layer Cake is a small winery that produces only Shiraz (four in particular). Layer Cake Barossa Vineyard Shiraz is their flagship production. However, after *The Wine Enthusiast* and other wine publications gave it a rating of 90 points and above, the availability of the wine is now allocated until the next vintage (2006) arrives in late November. If you can still find the wine buy it. It retails for around \$14.99 a bottle. The description of the wine by *The Wine Enthusiast* states the wine is “creamy in

texture and filled with blueberries, spice and everything nice, ending with hints of milk chocolate and coffee bean.”

As the Layer Cake Shiraz becomes extinct from wines shelves, Jayson Woodbridge, a visionary of the Pure Love Winery and producer of Layer Cake, has taken on three other ventures. Layer Cake is meant for the everyday Shiraz consumer. However, moving up in the tasting style Barossa Jack 2005 is a grand Shiraz that has everything you want in its tasting profile. Deep ruby red color which is translucent, the wine thrives on raspberry fruit, cassis, loganberry, dark chocolate and sweet spices. The Maverick Barossa 2005 Shiraz is an upscale to the other two and aged in oak for twelve months, giving the wine more backbone. Finally Jayson Woodbridge put the finishing touches on his portfolio with Desert Eagle Barossa Shiraz 2005. Aged for twelve months in oak, this wine is meant for the more sophisticated wine consumer. This Shiraz shows lively tannins on the long and complex finish yet has a soft and fruit filled center of black cherry, blueberries, and strawberry with hints of mocha and spice.

All of Jayson Woodbridge’s Pure Love Shiraz *is line priced at \$14.99 a bottle.* Such a deal for some tasty wines!

## **WINE EVENT! ITALIAN WINE MAKERS DINNER:**

Chef Paul and I have started to work on our next wine maker’s dinner which will be held on Wednesday September 19<sup>th</sup> beginning at 7:00 p.m. in the Terrace Room. We wanted to do something a little different this time and decided on an Italian dinner with some nice wines from a small Italian vineyard IL Conte Villa Parndone. The Marino De Angelis family has deep roots among the history of winegrowing in the Marche, a land of old traditions with products that are attracting more attention on old world wine making.

Emmanuel De Angelis, the wine maker, produces small amounts of Montepulciano, Sangiovese, Merlot, Cabernet Sauvignon, Chardonnay, Malvasia, Pecorino, and Trebbiano from vines that have been in the their vineyards for many years. Emmanuel blends many of the varietals together to create some of the outstanding wines that are easy to drink and have exceptional quality.

Frank Zappasodi and Joe Zappasodi, a father and son wine importer here in Cincinnati, has begun to import the wines from the De Angelis Winery. In June Chef Paul and I sat down one afternoon and tasted a few wines with Joe Zappasodi and we were very impressed. Chef Paul has created a nice Italian menu that will complement the wines we chose for this prestigious wine maker’s dinner. Below is the menu and the wines featured:

**Italian Wine Reception 7:00 p.m.**

**Il Conte Aurato 2005 (White Wine)**  
**Parmesan Cup with Roasted Eggplant Pureé**  
**Pancetta Crisp with Cantaloupe Mousse**  
**Mission Fig tart with Gorgonzola**  
**Marinated Artichoke cups with black truffle Duck Paté**

**Sit down dinner begins promptly at 7:30 p.m.**

**1<sup>st</sup> Course**

**Il Conte Villa Pradone Navicchio 2005 (White Wine)**  
**Olive Oil Poached Halibut Cheek**  
**Atlantic Halibut Cheek poached in extra virgin oil then served with Lobster reduction,**  
**Saffron emulsion and Dried Fruit Gremolata**

**2<sup>nd</sup> Course**

**Il Conte Donello 2004 (Red Wine)**  
**Butternut Squash Tagliatelle with Mushrooms**  
**Homemade Butternut Squash Tagliatelle topped with a Mushroom Ragout, Pecorino**  
**Romano, and Toasted Hazelnuts**

**Third Course**

**Il Conte Villa Pradone Zipolo 2004 (Red Wine)**  
**Roasted Veal Tenderloin and Crispy Sweet Bread**  
**Roasted Veal Tenderloin set atop Crispy Sweet Bread Medallions with a red wine and**  
**tomato reduction, garlic and preserved Lemon braised Spinach.**

**4<sup>th</sup> Course**

**Il Conte Spumante N/V (Sparkling)**  
**Peach Crème Bruleé, Cheese tart and Berries**  
**Peach Crème Bruleé with fresh ginger, a sweet and savory goat cheese tart and macerated**  
**fresh with a Almond Saboyan**

This is an award-winning menu that Chef Paul has created and the wines are very nice as well. The menu just barely made with club newsletter however, the price did not. The price is \$76.99 per person, guests are welcome and dress is country club casual.

**AN EVENING WITH BILL SAMUELS OF MAKERS MARK:**

If you enjoy Bourbon then you will not want to miss this event. Bill Samuels will be making a rare repeat appearance here at Hyde Park Friday, October 26<sup>th</sup>  
Here is what is on the agenda for the evening.

? OPEN BAR FROM 6:30 P.M. 7:15 P.M. ON ANY MAKERS MARK COCKTAIL.

- ? **EVERYONE RECEIVES A FREE BOTTLE OF MAKERS MARK SIGNED BY BILL SAMUELS**
- ? **PLENTY OF HOT AND COLD APPETIZERS, SOME SEASONED WITH MAKERS MARK BOURBON**
- ? **BILL SAMUELS WILL GIVE A THIRTY-MINUTE PRESENTATION ABOUT THE HISTORY OF MAKERS MARK.**

**This is a grand opportunity to talk one on one with one of the most high profile individuals in the Bourbon industry. World known and a very down to earth, Bill Samuels is a great individual to meet!**

**Join us for an evening of fun and laughs. Guests are welcome, dress is casual and the price is only \$28.99 per person**

**Take care**

**Les Hemingway  
Bar Manager**

**Some of the information in the newsletter was taken from the following publications.**

**Cheers  
Top Shelf  
The Ohio Beverage Journal  
The Wine Spectator  
The Wine Advocate  
Market Watch  
The Wine Enthusiast  
Food and Arts Magazine  
Bartender Magazine  
The Wine Advisor**