

*Hyde Park Wine Experiences
And
Culinary Adventures
Issue 28*

Heading into the dog days of summer, everyone seems to look for a wine that takes the edge off. Something that's cool, clean and crisp. Chardonnay and Sauvignon Blanc just don't seem to cut it, but one wine does: Albariño. This trendy Spanish blend is now the hottest white wine in the world. Below, I will offer a few suggestions that may inspire you to try this one at home.

Also in this issue:

What is the hottest cocktail this summer?

Have fuel increases caused an increase in alcoholic beverages prices?

Riesling's growth in popularity.

Before we begin, let's first answer some member and non-member mail.

**QUESTION FROM A NON-MEMBER
LES, WE LOVE LAYERCAKE SHIRAZ BUT LATELY IT IS
GETTING HARD TO FIND AGAIN. WHAT'S UP?**

Layercake, a great priced Australian Shiraz, is indeed once again hard to find. The wine has been getting sensational press over the past two years and again, supply and demand is a factor. Australia has also been hit by a drought in the past 18 months and alcohol production in most of the country's wineries have been affected. This has caused grapes to be smaller and, therefore, less juice equals few bottles of wine produced. Larger Australian wineries like Penfolds, Lindemans, Greg Norman Rosemount, and Wolf Blass are not affected as much, as they pull juice from other regions wineries, but smaller wineries like Layercake are not as fortunate. Therefore, the wine is hard to find on store shelves.

Here at the club, we did buy into several cases of Layercake last October. It has been a hot seller but, soon, we will need to switch to another label. We found that Penfolds Thomas Hyland Shiraz from Australia is a great substitute. The price is slightly less but the juice is just as good. Give it a try and see what you think. Layercake may be available again to the consumer in early January 2009.

QUESTION FROM A NEW MEMBER

LES WE ALWAYS STORE OUR CASES OF WINE IN THE BACK OF OUR GARAGE AT HOME. IN JUNE WE HAD A PARTY AND NOTICED THAT THE CORKS WERE PULLED UP A LITTLE AND THE WINE TASTED TART. SHOULD WE PUT OUR WINE IN THE BASEMENT?

Oh my, never store wine in your garage! You may feel that the temperature in your garage is cool but if you leave the door open on a hot day, even for a short time, it is enough to cause your wine to go bad. If the cork in any bottle of wine moves up even slightly, and you notice wine seepage on the sides of the cork, then the bottle is most likely tainted.

If possible, always store your wines in a cool spot, like the basement. Never put your wines in the garage, laundry room, or next to the furnace. Find a spot where it's cool, dark and dry.

HOT SUMMER DRINK:

Health conscious consumers are always looking for low calorie cocktails that taste good but contain low sugar, salt, and artificial additives. This summer, more and more people have been tossing the tonic and going towards soda or seltzer water with their Vodka. Here at your club, we use seltzer water which has no salt and is a very healthy cocktail with or without alcohol.

The latest trendy drink concoction is the "Chip Shot," named last year by a bartender in Florida. The drink is made with 1 ½ ounces of your favorite Vodka, five ounce of soda or seltzer water over ice and finished with a squeeze of fresh lime. I prefer to put in a dash of Pama or cranberry juice for a slightly different taste, and it adds a nice color that way too. Either way, this drink has far less calories than something made with fruit juice, sprite, tonic or lemonade. Making the "Chip Shot" with seltzer water is better because seltzer contains no salt, like what is often found in Soda Water.

FUEL PRICES ARE GOING UP AND SO ARE ALCOHOLIC BEVERAGES:

As you know, fuel prices continue to rise, along with my blood pressure, while filling up at the pump. Like everything else, this has effected the price of consumer goods too. All alcoholic beverages have seen a major increase in the last several months. Yet, fuel prices are not the only thing affecting prices. Some imported beer prices have increased do to the inflating wheat and corn market and the valuation of the dollar. Imported wine prices are also increasing because of the dollar vs. the Euro.

There is also the shipping cost, which is being effected due to the higher fuel prices. Liquor prices have gone up steadily in the last four months because of this and some wholesales have added extra delivery charges to retailers to pay for fuel. All these little things are starting to add up to higher prices at the stores for the consumers.

Fortunately, here at the club, we have not increased the cost alcoholic beverage. I continue to very closely monitor the price that I am purchasing all beverage products. So far, our costs are in line and there really isn't a need to increase anything. If I can continue to buy on dips and in bulk, we should be able to maintain a reasonable beverage cost and give you, the member, the best value for your dollar.

THE DOG DAYS OF SUMMER:

Summer is here and it's time for some white wine drinking. Forget about Chardonnay and Sauvignon Blanc, the yin-and-yang of white wines, look for something more inspiring. Think Spain! Think Albariño! It's an aromatic and flavorful white wine from northwest Spain. Albariño is much like Viognier or a Rhone white wine. Its characteristic aromas are seen in ripe peaches, melon, citrus and hints of pineapple with a mineral and earthy note. The wine is mouthwatering as a chilled aperitif when served with seafood, notably with grilled fish, lobster and crab.

Here are some awesome Albariño's that you may enjoy:

Martin Codax, 2006 Retails for \$12.99 Rated 89 points by the Wine Spectator
Don Olagario, 2006 Retails for \$19.99 Rated 90 points by Wine Enthusiast
Terras Gauda Albariño "O" Rosal, 2006 Retails for \$19.99
Lagar de la Figuera, 2005 Retails for \$13.99

SOME SUMMER RIESLING THAT ARE PERFECT FOR ENTERTAINING:

Retail prices include as well as food suggestions.

Beringer, Founders Estate Riesling California 2006

Pretty floral nose with bring fruit and a clean finish. Works well with chicken dishes and summer salads. *Retails for \$9.99*

Pacific Rim, Riesling Columbia Valley Washington State 2006

This dry Riesling is showing nice ripe peach, apricot, and fig flavors. Shows well with pork dishes and Chinese foods. *Retails for \$7.99*

Hogue Cellars, Riesling Genesis Washington State 2006

This Riesling is more elegant than the above with note of ripe pear, green apples and peaches. The palate shows more minerals and grass but the finish is dry yet soft. Perfect with Cajun shrimp, clams, oysters, and blacken seafood. *Retails for \$12.99*

SPECIAL BEVERAGE EVENTS THAT YOU NEED TO KNOW ABOUT:

WINE CLUB:

We have some new changes for the Bacchanalia Wine Club that you need to check out:

As you know, we have an exclusive wine club here at Hyde Park. What do you receive as a member?

- Five wine tastings during the course of the year.
- Two sit down wine maker's dinners.
- Guest speakers for some of the events.
- Hot and cold appetizers which are served for every wine tasting.
- No membership dues are required.
- You can win a trip to a winery in California and receive a private wine tasting at a selected winery.
- You have a 48-hour cancellation policy whereas, if you cannot attend a event, you have that time to cancel or you will be charged.
- All wine club events goes towards your yearly minimum five tasting and two dinners.
- Cost per wine tasting is around \$60 per person.
- Dinners are \$130 per person.

Our 08/09 season is ready to begin in October. The Bacchanalia Wine Club welcomes you to be a new member. Whether you're a novice wine fan or expert drinker, this is a great opportunity to meet new members, increase your knowledge about wines and have an enjoyable night at your club.

If you want to bring a guest (s), no problem, we welcome all guests. If you drink wine and your spouse doesn't, no problem, as we have many singles in the group.

Most events are held during the weekdays. No wine events are scheduled in the months of December, February, March, and April, as most of our members are away enjoying the warm weather.

Want to become a member? Give me a call at 513-871-3111, extension 16, or email me les@hydeparkcc.com and I will get back to you in a timely manner.

INTERNATIONAL WINE MAKER'S DINNER

We are in the early stages of planning our October Wine Makers Dinner, scheduled for Wednesday, October 15th, beginning at 6:30 p.m. in the Terrace Room. Dave Bertoli, Assistant Vice President/Director of National Accounts for Frederick Wildman and Sons, a national importer of fine wines, will be our host for the evening. Dave is extremely knowledgeable about wines and will be a delight to have here at the club. Chef Paul is still in the early stages for menu planning, however, we do have the wines selected for the evening:

The Reception Wine

Hugel et Fils Gentil Riesling/Gewürztraminer 2006

This is a dry white wine from Alsace showing pretty ripe pear, peach and nectar flavors.

First Course Wine

Pascal Jolivet Attitude Sauvignon Blanc 2006

A lovely wine from the Loire Valley in France. Delicate nuances of lime, grapefruit, green apple and kiwi are present with a soft and fresh finish.

Second Course Wine

Nicolas Potel Bourgogne Rouge 'Cuvée Gérard Potel' 2006

This awesome French Pinot Noir is layered with plum, fresh strawberries, and black cherry jam. Good depth on the palate and a classic structure and balance.

Main Course

Broquel Malbec Mendoza 2006

Layered with deep red-violet color and ruby hues showing blackberry jam and blueberries with a vanilla bean, milk chocolate, and a smoke backbone on the long finish. The tannins on this wine from Argentina are lively on the finish making you come back for more.

The Dessert Wine is still undecided but we are leaning towards the **Hugel et Fils Gentil Riesling**.

Dave Bertoli will also be hosting our first Bacchanalia Wine Club dinner in November. We are very excited about both dinners, as they will show several high end wines along with two different food menus.

The final menu and the price for the October Wine Maker's Dinner will be available in the September "Hyde Parker." Guests are always welcome and dress is country club casual.

As you see, we have a few things on the stove for the next few months. If you're interested in becoming a member in the wine club, let me know in a timely fashion.

Take care and drink well

Les Hemingway
Bar Manager

Note: Some of the information that appears in this wine newsletter was taken from these publications.

Quarterly Review of Wines

Market Watch

The Wine Spectator

The Wine Advocate

Ohio Tavern News
Bartender Magazine
Top Shelf Magazine