

Hyde Park Wine Experiences And Culinary Adventures

Fall is a great season to start gearing up for some full-bodied wines. Red Blends are currently hot right now. I have some nice offerings for you to consider. Several months ago, we had a Merryvale Wine Maker's Dinner here at the club, and many members and guests have inquired about the product line. I just received the new vintage list from Merryvale and I will share these special wines with you.

Also included in this issue will be some stellar and inexpensive wines to purchase for home. The hottest spirit, flavored Vodka, a new flavor for everyday of the month, and a ten-day wine adventure web site complements of Rick and Linda Sparrow.

MERRYVALE – METICULOUS, PASSIONATE WINEMAKING...

The Merryvale Vineyard was founded in 1983 with a strong, clear vision: to capture the essence of the region's noble vineyards in rich, complex, supple wines that rival the best in the world. If you never had the pleasure to taste any of the wine from Merryvale, do so. All the wines from this vineyard are something to behold, and they express everything one is looking for in a nice bottle of wine. Stephen Test's winemaking ability has an international reputation for producing only quality wines without compromise. If there is a bad year in Napa and the grapes are off Stephen Test will skip a production vintage as he only wants to produce wine from the finest harvested grapes.

Per your request, here are the Merryvale portfolio wines that are available at fine retail shops around the area:

Starmont

Starmont Sauvignon Blanc 2004 *Retails for \$17.99*

Starmont Merlot 2003 *Retails for \$26.99*

Starmont Chardonnay 2003 *Retail for \$19.99*

Starmont Cabernet Sauvignon 2002 *Retail for \$26.99*

Merryvale Reserve and Single Vineyard Wines

Merryvale Sauvignon Blanc, 2003 *Retails for Julian Vineyards \$24.99*

Merryvale Carneros Chardonnay 2001 *Retails for \$25.99*

Merryvale Carneros Pinot Noir 2003 *Retails for \$30.99*

Merryvale Napa Valley Cabernet Sauvignon 2001 *Retails for \$30.99*

Merryvale Antigua Dessert Wine *Retails for \$34.99 200 ML bottle*

Beckstoffer Vineyards

Merryvale Beckstoffer Merlot Las Amigas Vineyard Carneros 2001 *Retails for \$42.99*

Merryvale Beckstoffer Cabernet Sauvignon Vineyard X, Oakville 1999 *Retails for \$79.99*

Merryvale Cabernet Sauvignon 2001 Clone Six, Rutherford *Retails for \$90.99*

Prestige Wines

Merryvale Silhouette Chardonnay 2002 *Retails for \$49.99*

Merryvale Profile 2001 Napa Valley *Retails for \$189.99*

FLAVORED VODKA FACTS:

- Flavored vodka nationwide has become the fastest growing spirit for consumers between the ages of 21 to 46
- Currently there are over one hundred and fifty different flavors in stores across the country
- The most popular flavor dollar wise is lemon or citrus by the produces of Absolut and Ketel One
- The least popular is rye honey and wasabi infused by Nemiroff and Hanger One
- Top liquor producers have at least three flavored vodkas in their portfolio
- Lemon flavored vodka, orange, apple, and raspberry are the most popular ordered flavors in restaurants and bars
- The newest introduced flavor is Blueberry and Ruby Red (grapefruit flavored vodka) made by Absolut
- Generally speaking, flavored vodkas have lower alcohol content
- Flavored vodka is always good added to a Martini, mixes well with juice and sparkling soda and tonics
- Flavored vodka sales are driven by savvy marketing with eye appeal
- Brand leaders of all flavored vodka sold in America today are Absolut, Ketel One, and Stolichnaya

NEW LAW PASSED IN OHIO:

Have you gone to a restaurant and ordered a bottle of wine with your dinner but couldn't drink the entire bottle? A new Ohio Liquor Law beginning September 20th (Merlot to Go) permits the legal consumer to take an unfinished portion of a bottle of wine they have purchased home. The server or the manager of the establishment must "securely reseal" the bottle placing the cork firmly into the bottle. To avoid trouble with law enforcement, you the consumer must transport the re-sealed bottle in the trunk of your vehicle.

WINE DEAL OF THE MONTH:

Boutinot Wines Estates has a new Rhone, Grenache, and Syrah blend that is very yummy. Old Fart is a nice soft wine with robust fruit, light mocha and spice present on the long finish. *The wine is priced at \$9.99 retail.*

STELLAR SAUVIGNON BLANCS:

Appetizers, salads and soft cheese are excellent choices to serve with a nice glass of Sauvignon Blanc. Grapefruit and lemon are the main flavors found in Sauvignon Blanc. The wine sort of cleans the palate and drives you to a Chardonnay or nice red wine in time. Sauvignon Blanc works well with seafood, yet it is very nice with grilled meats and Asian foods. The wine is clean and balanced, usually showing peach, pear, subtle grapefruit or lemon peel. Listed below are a few very nice Sauvignon Blancs that are now available at your local wine merchant.

Duckhorn, Napa Valley Sauvignon Blanc 2004

Always elegant and rather, delicate but beautifully balanced with soft aromas of peach, apple, pear, and citrus. Works well with fresh oysters or grilled chicken. Retail for around \$29.99 a bottle.

Groth, California Sauvignon Blanc 2005

This wine displays a rich, creamy vanilla texture with lots of buttered oak from the barrel exposure. Works wonderfully with oysters in the half shell, grilled pork or marinated chicken. Retail for around \$19.99 a bottle.

Stag's Leap, Wine Cellars California Sauvignon Blanc 2005

Intense, crisp, and dry, but delivers a beautiful balance of grapefruit and passion fruit flavors with a lovely finish. Highly recommended and retails for around \$19.99 a bottle.

Adler Fels, Sonoma Sauvignon Blanc 2004

The purest expression of a varietal character from the region; crisp citrus, hints of tropical fruit and intense aromas of fresh herbs. Impeccable balance and a long refined finish. Retail for \$14.99

WINE OF THE MONTH:

L'Aventure, Estate Paso Robles Cuvée 2003

This is a wonderful inky/purple-tinged blend of Cabernet Sauvignon, Syrah and Petit Verdot. The wine exhibits a restrained/reticent bouquet. Lovely aromas of camphor, cassis, truffles, and vanilla emerge from this full-bodied, powerful seductive blend. Will cellar for fifteen years and recently rated 94 points by The Wine Advocate. Retail price \$77.99

POMEGRANATE:

Pomegranate is the hottest fruit to hit the beverage market in years. This fruit can easily be used in mixed drinks, salads, desserts, and drizzled on entrée items. There have been plenty of liquors flavored with Pomegranate, but the latest entry is Pama an all-natural fruit infused liqueur. A deep crimson color with a semi sweet yet tart finish, this Pama is by far the finest product on the market that offers the real Pomegranate fruit with a nice hint of alcohol. Here are a few ideas for you to try at home with Pama:

Pama Cooler

1/1/2 ounces of your favorite Vodka
1/2 ounce of Pama
cream
6 ounces of club soda
Splash of cranberry juice
Garnish with a slice of lime

Pama Royal

1 ounce of Pama Liqueur
2 scoops of vanilla ice

Blend until thick
Pour into pretty glass
Garnish with a mint leaf

Pama Passion Martini

In a shaker glass pour in the following over ice
1/12 ounce of your favorite Vodka

1/4 ounce of Pama Liqueur
1/4 ounce of Strawberry Pucker
Shake for a few seconds
Strain into a nice chilled Martini glass
Garnish with a strawberry

Hot to Trot

6 ounces of Hot Apple Cider
1 /12 ounce of Pama

Cinnamon stick 2 cloves
Shot of Cointreau
Pour into a coffee mug
Enjoy!

Red Blends:

The market is saturated with red blends, and trying to find the best red blend to intermingle with a nice entrée is rather difficult to research. Again, it all depends on your taste, but I prefer a heavier blend with more body, some tannin, and rich forward fruit. Many blends are light, showing simple fruit traits, but add nothing to the finish. A blend needs to stand up to hardy meats and sauces.

The winemaker usually adds hints of mocha, licorice, vanilla, or spice to their blends to give the wine more demission and complexity. Blends can consist of Pete Verdot, Syrah, Cabernet Sauvignon, Grenache, Cabernet Franc, Tempranillo, and Merlot blended into the wine. Some blends can have five different grapes and others only two. It all depends on what the winemaker wants to accomplish with the blend. Prices can be all over the board. Some blends in retail stores run around \$9.99 a bottle, while other bends can be as much as sixty or more dollars a bottle. The label...who is the producer of the wine, usually determines set retail pricing, press, rating, and of course, availability or production of the wine play are major part of the pricing structure. Listed below are a few good buys on Red Blend readily available at your local wine merchant.

Spelletich Cellars, Bull Dog Red Napa Valley 2003 Retails for \$27.99

Hedges, Three Vineyard Red Washington State 2000 Rated 92 Wine Spectator
Retails for \$19.99

Guenoc, Langtry Napa Valley 2001 Retails for \$24.99

Jest, Red Table Wine California 2004 Retails for \$9.99

Scarpantioni, School Block Blend McLaren Vale 2004 Retails for \$14.99

Hare's Chase, Barossa Red Blend Australia 2004 Retails for \$16.99

Pillar Box Red, Padthaway Australia 2005 90 point Wine Enthusiast Retails for
\$9.99 (Highly recommended!)

A WINE ADVENTURE TO REMEMBER:

Linda and Rick Sparrow were kind enough to send over a web link outlining their ten-day adventure to the wine country in April of this year. Rick and Linda had dinner with Mr. and Mrs. Linz at the club a few months back and brought their manuscript of their wine trip which included pictures of the wineries, owners, wine makers and a few other miscellaneous items. In addition, Linda shared in her writings all the many wines they tasted and gave tasting notes on these wines along with prices. I had the opportunity to read their journal. I must say it is very informative and a well-written adventure, focused on wineries from Lodi, Sonoma, Mendocino, and Napa Valley.

Linda and Rick want to share their adventures with you by going to this web link www.fordors.com/forums/threadselect I had a hard time trying to locate the article, but if you type in REVISED WINE TRIP in (SEARCH) top left side, the article will come right up.

WINE MAKER'S DINNERS TWO MONTHS IN A ROW:

I've really gone out on a limb this time trying to sell-out two wine dinners in two months in a row, yet the popularity of these events is growing leaps and bounds. Several months back I went to a wine tasting at the Heidelberg Distributing Company wine room downtown and had the opportunity to taste the wines from the Grateful Palate. There was not one I did not like so I made note of this and told my sales person I wanted to entertain a wine dinner with the Grateful Palate at the club.

Sure enough, a few months later Dan Philips importer for the company, showed up with some of his wines and we stated to plan this lovely event for Wednesday night October 11th.

You only have two days to make your reservations for this outstanding dinner. Our host Dan Philips will be in town for this event. Chef Paul has developed a lovely dinner menu that will pair nicely with the wines we've selected. *The price is only \$69.99 per person*, guests are welcome, and prizes will be included. Below you will find the menu and the wines for the event.

Reception begins at 7:00 p.m.

Bon-Bon Rose 2006

International Cheese Display

*Toasted Brioche with goat cheese mousse, honey and pink pepper
Grilled Eel Roulade
Strawberry Duck and balsamic skewers*

Dinner served promptly 7:40 p.m.

First Course

Holly Verdelho 2004 (White Wine)

Lobster En'gelle'

Lobster Salad with vanilla aioli, pineapple, quince jelly and mint

Entrée

Killibinbin, Blend Langhorne Creek 2003 (Red Wine)

Spiced Roasted Squab

*Served with Rutabega puree, braised brussel sprouts and a chocolate foie gras
game sauce*

Dessert

Peringa, Individual Vineyard Shiraz 2003 (Red Wine)

Hazelnut Saboyan

With assorted berries, chocolate macaroons and pistachio biscotti

Thursday night, November 16,th Shawn Purcell from Gallo-Sonoma will be in town to host our second wine maker's dinner. We selected some unique wines from the Gallo-Sonoma portfolio in late August, and Chef Paul has designed a beautiful menu that will complement these nice wines. *The price is only \$72.99 per person.*

Reception begins at 7:00 p.m.

McWilliams South Eastern Australia Riesling 2005

International cheese display

Miniature Pear Brulee

Toasted brioche, smoked salmon rilette

Dinner served promptly at 7:40 p.m.

First Course

MacMurry Russian River Valley Pinot Noir 2005

Prime Beef Carpaccio

With frisee, black truffle and parmesan

Entrée

Da Vinci Chianti Classico 2003

Potato Encrusted Lamb

With butternut squash gnocchi, braised broccoli rabe and sweet pepper compote

Dessert

Bridlewood Reserve Viognier 2004

Profiteroles

With pistachio and honey ice cream and chocolate drizzle

Encore Wine

Louis M Martini Napa Valley Cabernet Sauvignon 2004

Please make your reservations in a timely manner for both of these events, as they will sellout quickly. Guest are always welcome; dress is country club casual.

SINGLE MALT SCOTCH TASTING THURSDAY NIGHT JANUARY 11TH

We just booked a MCCALLAN-Highland Park Single Malt Scotch Tasting for the second Thursday in January. The event will begin at 7:00 in the Old Main Bar.

We are in the early stages of planning this event however, here are some of the details we agreed on this past week.

Members and their guests will be sampling the following:

The MACALLAN 12 year old Sherry Oak

The MACALLAN 10 year old Fine Oak

Highland Park 12 year old

Famous Grouse Reserve 12 year old.

The price will be around \$32.99 per person. Guests are welcome, dress is casual, reservations are requested. Seating limited to thirty people. We will have an Ambassador from either MACALLAN or Highland Park hosting this event.

THE FINAL WORD:

I received 145 answers to the wine question in the last issue of the wine newsletter, but nobody had the correct answer. Gallo was one of the answers and Wolf Blass was the other correct answer. Many readers responded with only Gallo, however I did have a Beringer wine listed in with the rest of the wines in that section. Beringer winery is owned by Wolf Blass from Australia.

We are starting to gear up for the beverage events in the months ahead. Guest Bartender Night will begin on Friday night December 29,th with a repeat performance by THE STEAMERS BOWLING TEAM. Last year The Steamers wanted to break the all-time beverage sales for this event but they “ran out of steam” at the end of the night. This year John Ruppert. says the “Steamers are going to rock the house.” Diz and Carol Brown and the rest of the Brown family will be on center stage Friday night January 5th. This is always a fun night. Then on Friday night January 26, the Rohde family will be behind the bar. You know this is going to be a big night.

Friday night, January 19,th is our annual Cellar Wine Tasting in the Ballroom. The price on this event will be posted in the December newsletter.

Take care, and try new wines every week.

Les Hemingway

Some of the information printed in this newsletter came from the following publications:

**Cheers Magazine
The Ohio Tavern News
The Wine Enthusiast
The Wine Spectator
Nightclub and Bar Magazine
Market Watch
Santé Magazine
Beverage Trends Magazine
The Ohio Beverage Journal
Top Shelf Magazine**