
Hyde Park Wine Experiences and Culinary Adventures

Have you ever been in a wine store and were overwhelmed with all the different wines that were on the shelf. Undecidedly, you hurried a purchase and later you find out the wines you selected did not meet your approval. This scenario happens all of the time.

Well, this email newsletter is going to help you change the way you purchased wines in the future. Every other month I will give you helpful hints on what wines to buy for your particular tasted. To top it all off Chef Mike is going to give you some great food ideas, recipes, food and wine parings, and an inside look how Mike purchases food items here at the club.

This email is going to be your personal window of opportunity on how to appreciate wine and food you buy at home or here at the club. We will also give you the first inside scoop on future wine promotions, upcoming food and beverage events, new wine releases, wine terminology, quality wines that are now available at your local wine merchant, gift ideas, and plenty more important information that you need to know when purchasing wine.

HOW I PURCHASE WINE FOR THE CLUB

Every week several wine distributors drop by the club and try to sell me high-end to every day wines. Some have the friendly price built in while others have hard to sell price points. I need to make the very difficult decision to select the wines that most of our members would prefer to consume.

The club provides me with several wine publications that I study every month. Then I gather more information on wines over the internet. When my sales reps call, I already know what wines I want to purchase and what price point I'm willing to pay.

Point Number 1. Never buy on indecision. Always research your wines and know what you want before you purchase it.

Here are two **FREE** information sources to help you learn more about wine and food.

www.winespectator.com

www.wine-searcher.com

NEW WINE RELEASES

Joseph Phelps has always produced good solid quality wines over the years. In late October, Phelps released four outstanding wines that are available at your local wine merchant. **Joseph Phelps, Backus Vineyard Cabernet Sauvignon 2000, Joseph Phelps, Estate Syrah, Ovation Chardonnay 2001, and the Joseph Phelps 2002 Viognier.**

Viognier is a wine varietal that many people are very unfamiliar, yet is starting to become very popular out on the west coast. Viognier is unlike any other white wine. Best described as full-bodied this wine has lovely notes of honeysuckle, and lime blossom, and richness on the palate that creates a long, oily texture. Viognier is usually aged in two-to three-years in old French oak and then the wine spends the rest of the time in stainless steel. The retail price of this particular bottle of wine is \$12.99

SAUVIGNON BLANC

Here are three outstanding Sauvignon Blanc's that are well worth a try. All three of these wines are loaded with zinging grapefruit, pear, lime and citrus flavors.

Sterling, Sauvignon Blanc 2001 Retails at \$10.99

Kenwood, Sauvignon Blanc 2001 Retails at \$10.99

Giesen, New Zealand Sauvignon 2002 retails at \$9.99 and is available here at the club by the glass or by the bottle.

MERLOT

Are you in the market for a very nice Merlot? Try these three favorites. All of these Merlots have good ageing potential. Best describe as big, fat and juicy Merlots with heavy French oak shadings nice chocolate and spicy flavors followed by dark jammy fruit.

Neyers, Napa Valley 2000 Retails at \$32.99 and is available here at the club.

Pine Ridge, Crimson Creek 1999 Retails at \$26.99 and is available here at the club

Beringer, Howell Mountain Merlot 1999 Retails for \$54.99

EASY DRINKING CHARDONNAYS AT AFFORDABLE PRICES

Sterling, Central Coast 2001 \$10.99 and available everyday by the glass or by the bottle here at the club.

Mark West, Alexander Valley 2001 Special Ohio Pricing \$12.99 and available everyday by the glass or by the bottle here at the club.

Toad Hollow, Napa Valley 2001 Retail price \$10.99

CHARDONNAYS WITH MORE ELEGANCE

Rudd, Russian River Valley Chardonnay 2000

Yes at one time you may have had a Rudd water heater. In California, Rudd Vineyard is very well respected and is know to produce some of the finest wines from Russian River.

This Chardonnay has a perfect blend of ripe apple, and pear, and peach flavors showing nice creamy butter and French oak. Stunning golden color with a long and impressive finish. Retails for \$52.95 per bottle and available here at the club.

****Special note; Buy this wine now! Cellaring time on this wine is from five to seven years if stored in proper conditions. Availabilities are very limited! This is the last year Rudd will produce this particular Chardonnay.***

Clos du Val, Napa Valley Chardonnay 2001 *Pretty tapestry of ripe pear, fig, peach and apricot flavors with shades of toasty oak and vanilla with a creamy texture. Retails at \$19.99*

QUESTION OF THE MONTH

Do all wines have sulfites?

Yes all wines have sulfites some more than most. Sulfites are a naturally occurring condition that nature uses to prevent microbial growth. Some Winemakers induce more sulfites in their process to make their wines last longer and it also adds more complex flavors to the wine.

FACT= Sulfites can cause serious headaches and red blotches to the skin

FACT= Chardonnay is loaded with sulfites

FACT= Pinot Grigio, Sauvignon Blanc, and Riesling have less sulfites.

WINE TERMINOLOGY

Here are a few wine terms that salespeople use when describing wines

ATTACK: The first impression of the wine in your mouth. It should “strike” positively if not necessarily with force. Without attack the wine is feeble or too bland.

ATTRACTIVE: Means you like it.

BIG: Concerns with whole flavor including the alcohol content. Plenty of ripe fruit.

CHARMING: Implies lightness and the possibility of a sweetness in the taste.

CRISP: A pronounced but pleasing acidity; fresh fruit and a clean taste.

DEPTH/DEEP When tasting a bottle of wine the fruit lingers in your mouth for time as the flavors begin to develop. This is called depth. Deep is the color of the wine. Example this Cabernet is deep in color meaning the fruit is dark red.

EASY TO DRINK A term applied to light white wines. Soft fruit flavors little tannin soft and mellow. The alcohol content will usually be around 11.5% and 13%

A NEW AND POPULAR WINE

Recently we had a Cellar Wine Tasting here at the Club and one of the most popular wines on the table that night was **Norton Malbec from Argentina**. Malbec is used in the blending process of popular red wines like Meritage, Sangiovese, and some Cabernets.

Malbec is a soft wine plush in ripe dark fruit. Black cherry, figs, plum, and strawberry with hints of chocolate and spice. Winemakers use Malbec to soften their wines. Malbec is starting to become a big hit with many younger adults as the wine contains less sulfites, and is easy to drink. Malbec is known to be soft and silky because of the concentration of fruit flavors.

Norton Malbec was recently rated 90 by the Wine Enthusiast and retails at \$11.99 Norton Malbec is available by the bottle here at the club.

PLANNED TRIP

Last month I won the Jim Beam National Drink Contest which included a trip to Las Vegas to the National Nightclub and Bar Show. I plan to take an extended stay and return to Napa Valley for a few days and visit a few wineries that I have

found to be very intriguing over the years. In my travels to Napa Valley I am concentrating on finding some hard to find vintage wines to purchase. Then I will have them send the wines to our wholesaler in Cincinnati to keep everything legitimate. I will keep you update on the rare finds in the next issue of this newsletter

PURCHASING EXPENSIVE WINES AT SAM'S CLUB COULD BE A MISTAKE

When buying quality wines I always found it is so much better to purchase wines from a well-respected wine merchant. Why, independent wine stores turn their wines and have them stored at proper temperature. Sam's Club and Costco tend to buy their wines by the palates. Who knows how the wines were handled and where they were stored. Then they display the wines in their stores under bright light for fourteen hours a day. Remember - **Never compromise the quality of your purchase by trying to save a few bucks. Wine storage is a key to wine buying.** For every day wines, Sam's Club and Costco are good choices however **always purchase high-end wines from a good wine merchant that you know and trust and never from warehouse clubs.**

CALIFORNIA PINOT GRIGIO????

Recently I tasted a Montevina Pinot Grigio 2002 from California. I still think Pinot Grigio from Italy is far better but this wine was interesting. Montevina was slightly sweet with juicy pear peach and apricot favors. Worth a try at *\$10.99 Retail*

SNEAK PREVIEW OF A COMING BEVERAGE EVENTS AT YOUR CLUB

Make sure you mark down this date on your calendar **Friday April 23rd** we are going to have our **first COURVOISIER COGNAC TASTING** featuring
Remy Martin VSOP
Remy Martin 1738
Remy Martin XO

**** Special note we originally advertise a Courvoisier Tasting in the Newsletter however we decided to give the members a better Cognac at the same friendly price.**

THE PRICE IS ONLY \$29.95 (+ +) PER PERSON AND INCLUDES APPETIZERS. GUESTS ARE WELCOME AND COUPLES ARE ALWAYS ENCOURAGED TO ATTEND.

VALENTINES DAY

One of the most important days of the year is only five days away and we have something special planned for you here your club. Chef Mike has some exceptional entrees for the evening which includes a free glass a wine plus I am mixing up a batch of my Award Winning Black Knight Apple Cider for you to try absolutely **Free. Make your reseverations today!**

******BIG BAR PROMOTION FRIDAY FEBRUARY 27TH******

Back by popular demand Guest Bartender Night Friday February 27th. All the action begins at 7:00 and lasts till 1:00 A.M.

Just take a peek at this motley crew.

Mrs. Betty Murphy and her daughter Joy Deardorff

Mr. and Mrs. Hughes

Mr. and Mrs. John Ruppert

Dr. and Mrs. Crafton

Watch your fellow member bartenders spill drinks or sorry pour drinks, entertain fellow members, and duck flying objects.

This night will be a hoot. Make plans now to join us for some great entertainment at YOUR Club!

DON'T FORGET

THE 14TH ANNUAL CINCINNATI WINE FESTIVAL

BEGINNING ON FRIDAY MARCH 5TH AT THE CONVENTION CENTER

TIME 6:30 – 9:30

\$60.00 PER PERSON. FOR MORE INFORMATION CALL 513 723 9463

ARE YOU PLANNING AT TRIP TO CALIFORNIA IN LATE APRIL

CHECK OUT THE 28TH ANNUAL MONTEREY WINE FESTIVAL APRIL 29 – MAY 1ST

Enjoy some of the of the finest newly released wines from California, Oregon, Washington State, Australia, and New Zealand plus talk one on one to winemakers and wine owners from all over the world.

IF INTERESTED I HAVE A SPECIAL DEAL PACKAGE WITH INCLUDES HOTEL AT THE MONTEREY MARRIOTT AND TICKETS FOR THE ENTIRE EVENT.

FEATURED WINES BY THE GLASS AT THE CLUB FOR FEBRUARY

Lave Cap, El Dorado County Chardonnay Rated 90 by the Wine Enthusiast

Perry Creek, El Dorado County Cabernet Sauvignon. Rated 90 by the Wine Enthusiast Retail price is around \$22.95

Nested in the foothills Sierra Nevada Mountain Range both of these excellent wines see ample amounts of sun and rain with perfect growing conditions.

DO YOU HAVE SOMETHING TO SAY?

Let us know how you like this new email newsletter. If you would like to share any questions, concerns, or ideas we will gladly respond back to you in prompt fashion.

Cheers

*Les P. Hemingway
Bar Manager/Security Director*

Chef Mike's Corner

MARKET NEWS

Good news on the price of beef. Tenderloin prices are going down at a good rate of speed. Once at the \$30.00 plus a pound, other prime cuts of meat are returning to previous more reasonable price levels.

Fresh fish is looking pretty good. This year the ice fishing up north in Michigan will take place and this is good news for those of you who live that Walleye. Maine is still pulling Flounder and Sand Dabs fresh from the waters. The west coast fish markets are struggling due in part to some of the environmental issues that have come about. Most of these fish are staying in California.

In late March or April I will travel to Florida to try to put together several relationships with two very strong and competent fisheries. One is "Raffield Fisheries." One is primarily a shrimp producer and the other specializes in freshly caught fresh Gulf fish. In doing this we will have direct connections to the freshest product and we will be able to cut out the "middle man" and pass the savings and fresher products on to the members.

We will keep you up to date as we make these improvements and would like to encourage you to call and request your favorite seafood's.

FUTURE NEWS

Regional Dinners

We started a project called "Regional Thursdays" last month and it has been a huge hit with the membership. We will continue to travel the world and bring you the best of the most authentic foods from around the globe. If you would like to create your own private food travel group, contact Marcus or me and we will set the times and places for your own private gourmet entertainment.

FOOD IDEAS WITH LES' SUGGESTED WINES

Pan seared diver scallops with apple – vanilla cream

I would go with either the Giesen Sauvignon Blanc 2002 or the Sterling Central Coast Chardonnay with this dish

Medallions of beef with red wine reduction, porcinis, and a "point Reyes" bleu cheese crusts.

I would suggest the Pine Ridge Crimson Creek Merlot 1999

If anyone would like our recipes for entertaining at home please call for further details.

Best regards

Michael Starkey, CEC
Executive Chef