

Hyde Park Wine Experiences And Culinary Adventures

Excellent newsletter, great information, superb job, well thought though, we greatly enjoyed reading it, I'm going to save every copy, what took so long, and masterful idea were just a few of the sixty responses that we receive after I sent out the first edition of the Hyde Park Wine Experiences and Culinary Adventures. We really appreciate all of your replies and yes, we did grant a couple of your requests. First, we added Evian Spring Water to the bars. This fine spring water is available in twelve-ounce glass bottles. We also added Taylor Flatgate 10 year old Tawny Porto.

By chance if you delete any of these newsletters by mistake let us know and we will send you another copy. If for some reason you cannot open the email let us know and we will mail you a copy. When you get a chance, buy yourself a three ring binder, print off a copy of the newsletters, and save it for a reference.

If you have, any comments, suggestions, or questions feel free to send us an email and we will respond back in a timely fashion.

WINES BEST FRIEND

Stemware is the single most important part of any wine experience. There is a big difference when tasting wine out of an ordinary heavy wine glass and a wine glass that is lightweight and sophisticated.

FACT: Thinner and lighter is better. **FACT:** The thinner and lighter the glass the better any alcoholic beverage taste. Red wine glasses are usually wider at the rim. The wider rim releases the aromas and lets the wine open up or breathe. White wines glasses are usually taller and are not as wide at the rim. While white wines do not need to breathe for any length of time, they should be swirled in the glass for a few seconds to bring out all of the distinctive flavors.

While there are several, different manufactures of wine glasses on the market today the most popular name that stands out is Riedel. Riedel is the oldest glass producer in the world and provides the wine consumer with over 100 different types of wine glasses. The Sommeliers Glass is a popular gourmet glass series made by Riedel as it offers the finest quality workmanship. These glasses are all hand blown and made by the same methods developed at the time of Christ birth.

For more information, please check Riedel web site at www.riedelcrystal.com

LETS GET DOWN TO BUSINESS

FRENCH WINES

As you know, in Bordeaux the 2000 vintages was the finest since 1961. These wines are now available at your local wine merchant however get ready for sticker shock. Château Margaux, Château Latour, Château Pétrus, and Château Lafite Rothschild are priced out

of sight. First growths are very expensive and range from four-hundred dollars and upward. It is always nice to own one of these great bottles of wine because they will only appreciate over time however; there are also great alternatives out there that are price reasonably and very approachable.

NOTE OF INTEREST; THESE WINE PRICES VARY FROM MONTH TO MONTH DUE TO SUPPLY AND DEMAND.

Château Palmer, Margaux 2000 Rated 97 by the Wine Spectator Retails at \$225.95.

Château Cos-D'Estournel, St-Estéphe 2000 Rated 96 by the Wine Spectator Retails at \$139.95

Château Lynch-Bages, Pomerol 2000 Rated 96 by the Wine Spectator Retails for \$189.95

Château Pichon-Longueville-Lalande, Pauillac 2000 Rated 92 by Robert Parker and Retails for \$179.95

Second Growths are sometimes better buys but as everything, you must know what to buy and what to pass by.

Here are a few good buys right now

Château Siran, Margaux 2000 Rated 92 by Robert Parker Retails at \$99.95

Château Pouget, Margaux 2000 Rated 87 by the Wine Spectator and Retails for \$49.95

Château Dauzau, Margaux 2000 Hard to find but I did see it at Wine World Rated 91 by the Wine Spectator and sells for about \$89.95 per bottle

MÉDOC

WINES TO STAY AWAY FROM

Château Greysac, 2000 Médoc priced at \$12.99

Château Loudenne 2000 Médoc, priced at \$14.99

Both of these wines lack depth and structure. Weak and watery with no defining qualities. For the price there, a far better wines on the market today. You should especially avoid purchasing these wines in any restaurant.

WINES TO BUY NOW

If you want to buy some Médoc these two wines would be the way to go at a very affordable price.

Château Potensac, Médoc 2000 Rated 88 and retails at \$39.95

Château Ramafort, Médoc 2000 Rated 91 and retails for \$39.95

Both of these wine are dark and rich in fruit with style and structure found in a good Médoc

DOWN UNDER

Australia continues to produce some very impressive varietals

Here are a few high-end Australian wines that you need to check out.

Two Hands Shiraz, Barossa Valley 2002 \$49.95 Rated 93 by Robert Parker

Penfolds, Shiraz Barossa Valley 2002 \$79.95 Rated 94 by Robert Parker

Yangarra Park, Shiraz 2001 McLaren Vale Appellation Series 2001 \$19.95 per bottle
Rated 91 by the Wine Spectator and the thirty-six best wine of the year.

Rafferty's Rules, (Robert Whale) Angels Share 2000 Shiraz Rated 90 by Robert Parker and retails for \$14.99

Omrah, Western Australia 2001 Shiraz Rated 90 by Robert Parker Retails for \$13.99

Oliver's Taranga, McLaren Vale 2001 Shiraz Rated 92 by Robert Parker Wine of the year in Australia. I have tasted this one recently and I must say it is a very impressive Shiraz. Complex aromatics, opulently styled. Retails for \$45.99

RECENT QUESTIONS BY THE MEMBERSHIP

QUESTION; IS THERE A DIFFERENCE BETWEEN SHIRAZ, COTE DU RHÔNE, AND SYRAH?

Yes and no. Yes, all of these wines come from three different areas of the world, yet this wine comes from the same grape varietal, Coat du Rhône.

In Australia, the wine is referred to as Shiraz; Australia induces more dark fruit into the wine, which make the wines more complex and inky. In France, the Shiraz is known as Coat du Rhône. The wines are easy to drink and should be consumed in one to two years. In the United States Coat du Rhône and Shiraz is normally called Syrah.

California Syrah is much like the Australian Shiraz dark in color with induced fruit however; most American producers add vanilla, mocha, and spice to their Syrah.

Remember in the last email newsletter I was talking about Malbec. Malbec is a common additive to Syrah and Shiraz. Malbac tends to make these varietals softer.

QUESTION; WHAT IS THE DIFERENCE BETWEEN SAUVIGNON BLANC AND FUMÉ BLANC?

*Sauvignon Blanc and Fumé Blanc are pretty much the same yet there is a significant difference in the taste. Sauvignon Blanc is more on the grassier side in the nose with grapefruit, lemon, citrus, and pear flavors. Fumé Blanc is aged two months longer in French oak barrels and tends to be slightly darker in color. Fumé Blanc is much more elegant in taste with forward mineral, ripe apple, tangerine, and melon flavors. **FACT:** Sauvignon Blanc has less sulfites than Chardonnay.*

QUESTION; IS THERE A DIFFERENCE BETWEEN PINOT GRIS AND PINOT GRIGIO?

*Yes and no. Again, like Coat du Rhone, Pinot Gris and Pinot Grigio are the same grape varitail only from a different country. Pinot Grigio is produced in Italy however; California has been experimenting with the grape and is now producing Pinot Grigio. The is only one difference between Pinot Gris and Pinot Grigio is **Wood**. Pinot Gris is aged in wood*

barrels for four to six months and spends the rest of the fermentation process in stainless steel vats.

Both wines are light in color with soft green apple, melon, and creamy has a dry creamy texture. They are excellent food wines as they hold up well to spicy foods and even a good steak. Both Pinot Grigio and Pinot Gris are popular wines to drink in the early spring and summer months.

Here are a few very good Pinot Grigio's that you need to try and they are easy to find.

Kris, Pinot Grigio Italy 2002 Light and zesty with forward grapefruit melon and peach flavors. Rated 88 by Robert Parker Retails for \$11.99. **Available by the glass or by the bottle here at the club.**

Zimmer, Pinot Grigio Italy 2002 Rated 89 by the Wine Enthusiast. Retails for \$11.99 Soft and gentle with creamy peach, spicy green apple, and melon flavors

King Estates, Pinot Gris Oregon 2001 Rated 88 by the Wine Spectator. Retails for \$13.99 A fruit bomb of green apple, fig, ripe pear, and melon flavors. Creamy and fresh.

QUESTION; CAN AN INDIVIDUAL BRING A BOTTLE OF WINE FROM HOME AND HAVE IT SERVED IN A PUBLIC OR PRIVATE DINNING ESTABLISHMENT IN OHIO?

The answer is NO. This is a violation of Ohio Liquor Law 4301.62. The permit holder is in violation of an enforced law that can result in a withdraw of the establishments Liquor License if there are repeated documented violations. In Kentucky, Indiana, and several other states it is permissible to bring a bottle of wine into a dinning establishment. These restaurants usually charge a corkage fee. In Ohio, this practice is against the law however, there are several dinning areas around town that will charge you a corkage fee. These establishments are in fact in violation of a law that has been on the books for nearly 100 years.

WINE TERMINOLOGY

EASY This term means the wine doesn't need maturing and drinks smooth and pleasant.

ELEGANT. This is a professional taster's favorite term. The wine is lush in fruit with stunning qualities and beauty.

FAT This is a term defining flavor and texture that fills your mouth without aggression.

FINISH. Another professional term meaning how many seconds the wine lingers in your mouth. The longer the finish the better the wine.

FIRM Flavor that strikes the palate fairly hard with high acid and tannins. Firm always means positive.

FLESH. This term refers to mostly red wines. Robust forward dark fruit. Here are some examples of FLESH back cherry, strawberry, fig, blackberry, and plum fruits. When you hold the wine glass up to the light the wine is has a dark color from all the dark opulent fruit.

WINE DEALS AND STEALS

Delicato, Shiraz 2002 Best wine of the year from Wine News Magazine. Received 85 points from Robert Parker Received 87 points from the Wine Spectator. Retail for \$7.99

Clay Station Shiraz 2002 Best Buy Wine Spectator 86 points Described as gooey blackberry and toasty vanilla aromas followed by cherry, chocolate and coffee flavors. Retail for \$14.99

Oxford Landing Shiraz 2001 Robert Parker rated this wine 87 and it retails for the Deal of the Month price of \$6.99. Described and juicy dark soft fruit with spice and light oak finish.

Liberty School Central Coast Chardonnay 2001 Nice peach and pear fruit followed by creamy butter and hints of oak. Retail for \$14.99

Westside Claret Paso Robles 2001 Deep, soft, and supple with layers of blueberry, black cherry, fig and plum fruit. \$19.99 **Excellent food wine!**

TIP OF THE MONTH

Going to the grocery store can be a very rewarding experience especially if you study the wine shelves. When one buys milk at the store the old stuff with the old dates is always out in front and the new milk is always in the back. I have notice in some grocery stores wines are in the opposite place on the shelf. Newer vintages are in the front and the old vintages are in the back. This can be a wine buyers dream come true. Just today, I was in the Mariemont Kroger's and was looking at red wines. I saw a 1997 Kenwood Jack London Cabernet Sauvignon a very nice bottle of wine was behind the 1999 Kenwood Jack London. The 1997 is a fantastic bottle of wine while the 1999 is just ok. Then I looked at the price. The 1997 if found would be priced well over 70 bucks retail and the 1999 had a price on the shelf for only \$49.99 Then I looked at a *Pine Ridge Cabernet Sauvignon*. The 1996 was in the back and three newer vintages were in the front. This particular vintage is only available at the winery at a price well over 70 bucks a bottle but at this particular Kroger's store, they had it priced at only 32 bucks.

As you can see, it pays to pay attention to wines at the grocery store.

WINE OF THE MONTH

Check out this lovely bottle of Cabernet at your local wine merchant. Silver Oak Cellars, Napa Valley Cabernet Sauvignon 1999

Vintage Description: In 1999, low yields, a cold spring, a cool early summer and a warm September combined to produce beautifully balance wines.

Tasting Notes: This deep rich Cabernet Sauvignon with garnet color and concentrated nose of cocoa, cassis syrup, coffee, and black licorice is extremely full-bodied on the palate and has an incredibly long finish of vanilla and smoky oak. Retails at around \$69.00 per bottle and is available here at the club.

UPCOMING EVENTS

We are planning a lovely Wine Makers Dinner on Friday July 9th featuring the wines of J. Lohr Vineyard. Special guest speaker's Greg Johnson and Craig Miller will provide all the commentary on these excellent wines plus Chef Mike Starkey is putting together an excellent menu that will complement the wines featured. All the festivities begin at 7:00 in the Terrace Room with a nice wine reception followed by an elegant sit down dinner. Guests are welcome and dress is country club casual.

Mike will be bringing in some very nice door prizes and the *cost to you is only \$69.95 per person*. Wine Makers Dinners sell out quickly here at the club so I would advise you to make your reservations as soon as possible.

We have a very special wine dinner planned for Wednesday September 22nd as we have Robert Pecota owner and well-known California Wine Maker. Pecota Winery is a boutique winery located in Caustoga, California and produces some outstanding wine and red wines. Why Wednesday? Mr. Pecota will be in town for only a few days that particular week. Robert asked me "if we wanted to feature his wines for a wine dinner" and I told him "we would be delighted."

We are in early talks with the fine people of Jack Daniels Distillery, as they want to put on a Bourbon Tasting for the members of our club. We are still trying to find a workable date but right now, it looks to be on a Friday night in October. We will keep you advised when we get all the details finalized.

Look for your next issue to appear on your computer Wednesday, June 9th. Until then take care and have a nice weekend.

Les Hemingway
Bar Manager

NEWS FROM THE KITCHEN

As we move forward into the season of spring, many food items make it to the market. The first and freshest of the White Asparagus, Morel Mushrooms, and Ramps will be arriving soon. The Ramps are wild French leeks; they have a sweet onion flavor with a hint of garlic. Also available will be the Fiddle Head Ferns. Some contacts we have made are saying that the Maui Sweet Ferns will be available as well from Hawaii. These Ferns are the Pacific's version of Fiddlehead Ferns.

We are also following the waters of the world for the freshest and the unique seafood available. These items paired together work well with not only white wines, but also worth red wines. When you get your e-mails from Warren in regards to the specials feel free to call Les, or I to see what works best with the foods.

We look forward to all the offerings that will be available for your dining pleasures here at the club, and remember that we will be expanding the core menus for lunch and dinner as well as the sushi menu.

**Bon Appetite
Michael Starkey C.E.C.**