
Hyde Park Wine Experiences And Culinary Adventures

Expanded Edition

It is hard to believe we are sending out the third issue of our new email newsletter. This is our “summer-expanded edition” jammed packed with more facts, wines, and valuable information.

WHITE WINE OF THE MONTH

In the first issue of this newsletter, I was talking about how California is starting to produce Pinot Grigio. Estancia Pinot Grigio will make you stop and take notice. It is simply the best California Pinot Grigio on the market according to the Wine Spectator. Estancia Pinot Grigio 2002 has just received the Wine Spectator’s second highest rating ever for a domestic Pinot Grigio Rated 89 and picking up a “Smart Buy” endorsement.

This wine is wonderfully intense, vibrant with a nice core of citrus, melon, grapefruit, and pippin flavors. Just a perfect wine for sunny afternoons. Retail price is *\$17.99 a bottle*

Pinot Grigio in general is a perfect wine for the spring and summer months. The past few months we have switched to Estancia Pinot Grigio. Starting in June we are offering Estancia Pinot Grigio by the glass or by the bottle until the end of August.

WHO HAS THE WORLD LARGEST WINE CELLAR AT SEA?

Canard’s new Queen Mary 2 can claim to be the world’s largest and longest passenger liner and they have the most extensive wine cellar afloat over 35,000 bottles of wine in two temperature-controlled rooms.

WARNING - FRENCH WINES TO GO UP IN PRICE

Are you looking to purchase French wines? You better do it now as prices are going to start to rise. As the U.S. dollar continues to slide prices on French wines are beginning to rise. Larger importers will try to hold prices as long as they can but in the end, French wines will be higher in price starting this summer.

INEXPENSIVE BUT GOOD

Wow, I tried a very good wine when I was out at the Las Vegas trade show in March that really caught my attention. Cline Red Truck 2002 is a red blend of Mourvedre, Syrah, Cabernet Sauvignon, Cabernet Franc, and Pinot Noir. This wine is now showing ripe and intense black cherry, strawberry, and plum flavors along with having some firm tannins and a lively structure. Impressive and very affordable and should be in your favorite wine merchant by June or July. The normal retail price is only **\$12.99** but look for a kickoff promotion on the wine during this period that should send the price downward to about **\$9.99** per bottle. The bottle is easy to spot as it has a red fire truck on the label.

UNDERSTANDING CALIFORNIA SYRAH

This is a unique wine that many consumers find hard to understand. This wine is best described as deep in color, focusing on black cherry, plum, strawberry, and rhubarb flavors. The texture is dark and concentrated yet wine has hints of chocolate, pine, tar, earth and tobacco.

Wow now that is a complex wine! A Syrah is an excellent food wine and holds up to spicy foods or big meaty entrées. When purchasing a good Syrah my recommendation is simple. The buyer should pay a slightly higher price to receive a quality wine. Stags Leap, Robert Pecota, Neyers, Pax, or Edna Valley Syrah are my examples of big dynamic styles that hold the key to a wine that one will appreciate.

Remember when you purchase a California Syrah buy a good quality bottle for a more memorable tasting experience.

INTERESTING FACTS

***There are only 5 ½ grams carbohydrates and 100 calories in a six-ounce glass of red wine and 7 ½ grams of carbohydrates and 120 calories in a six ounce of white wine.**

***Red wine may reduce damage from smoking according to the Alexandra University Hospital in Athens, Greece.**

A GOOD WHINE

QUESTION FROM A MEMBER

CAN MEMBERS PURCHASE WINES BY THE CASE AT THE CLUB TO BE CONSUMED AT HOME?

This is a good question, which has a very easy answer. Our club *does not* have a retail wine license. We can only sell wine for on premise consumption. We would love to sell cases of wine to members to take off property *but this is a violation of Ohio law.*

The Good News

The Club is carefully researching the possibilities of purchasing a retail wine license. The past few months we have been working on this project and we just recently found out we will be able to purchase a retail license. Before we move onto the next step, we need to make sure the membership would totally support the idea.

Here are the advantages

- We would sell wine at the Ohio State Minimum.
- You can purchase the wines that you like to drink.
- We cannot allow any cash transactions for wines; however, everything will be automatically added to your member account at the time of the sale.
- Convenience. You order the wines you want and then you can simply pick them up the next time you visit your club.
- You will receive case discounts on a multiple case orders.
- You will receive pre order listing on wines on wines that will not be available for six months. This way you will have the wines quicker and receive a discount on buying wines before they arrive in wine shops. Example the new 2001 Bordeaux or the 2001 Italian Wines. These particular wines that are sold at your local wine merchant are usually gone by the time you get there. Here you can reserve these wines months ahead of time for you own cellar.
- Anytime the wholesaler has a special buy on cases of wine you will be notified right away.
- We would be the only country club to have their own retail wine license in the tri state area.
- I can give you the inside information on what wines to buy and what wines to stay away from.

Here are the disadvantages

- The members must purchase wines by the case only and not just one or two bottles.
- Wine purchases will not count towards your food and beverage minimum.

The Bottom Line

- Everybody wins. The wine distributor, the sales representative, the members, and the club.
- The member gets what they like to drink at a fair price.
- It is a convenient way for our membership to purchase wines.
- The club does not tie any of their money up in wine inventories.
- Addition money is made by the club to pay for day-to-day expenses.

We really want to make this option part of the clubs amenities. As you can see, there are so many advantages for the club to purchase a wine retail license yet before we move on to the next step we need to make sure you the membership would support such an idea.

We would like to hear from you. What do you think? Would you purchase wine from the club if we were to obtain a Retail Wine License? To make this dream become reality we need total member support.

Please send your responses to

- wwall@hydeparkcc.com
- les@hydeparkcc.com
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WINE BUYING TIME

CHAMPAGNE OF THE MONTH

Veuve Clicquot Ponsardin, NV Brut Yellow Label Reims, France

Medium bodied and creamy with a sophisticated nose of toast, wheat, bread dough, ripe pear and granny apple flavors. Recommended dish Smoked Shrimp. *Retails at \$54.95*

WINES DEALS

Sanford, Central Coast Sauvignon Blanc 2001

Crisp and clean with floral citrus mineral and peach flavors. Recommend dish Shellfish or whitefish with Asian seasonings. *Retails for \$10.99 a bottle*

Clos du Bois, Sonoma County Chardonnay 2002

Soft, floral, with papaya apricot, and peach flavors. Easy drinking and goes well with Chicken teriyaki. *Price at \$10.99 retail*

Yellow Tail, "The Reserve" Australia Chardonnay 2002

Medium to full-bodied with ripe citrus, melon and tropical flavors. *A great wine with Grilled Salmon and retails for about \$10.99*

Hendry, Blocks 19&20 Dijon Clones Napa Valley Chardonnay 2001
Creamy and elegant with pear, toasted wheat, grapefruit zest, butterscotch, and Brazil nut. Serve with Panfried whitefish such as John Dory. *Retails for \$19.99*

CHARDONNAY OF THE MONTH

Grgich Hills, Napa Valley Chardonnay 2001
Full-bodied and aromatic with great acidity. Sees fourteen months of French oak sparked with gleaming tropical fruit, pineapple, mango, and lemon flavors. This is an excellent Chardonnay with a serving suggestion of Crab Cakes, Oysters, or Veal medallions with cream sauce. *Retails for \$24.95 a bottle*

MORE WINE DEALS

Kenwood, Jack London Vineyard Sonoma Zinfandel 2001
Rich ripe dark red fruit and lively layers of spice and chocolate. Goes well with Pork Roast. *\$16.99 retail.*

Deakin Estate, Australia Merlot 2001
Medium texture with sweet dark fruit and floral notes of Bing cherry, black berry and mocha. A nice dish with this wine is a Veal Chop with sun-dried tomatoes. *Retails for \$9.99*

BEST VALUE WINE OF THE MONTH

Wente Reserve Vineyards, Central Coast Merlot 2001
Plum, vanilla and black cherry with a medium finish and nice tannins. This is a good wine with a steak, stuffed meat or poultry. *Retails at 21.99 Now available here at the club by the glass and by the bottle!*

CONTINUED WINE DEALS

Chateau Souverain, Alexander Valley Merlot 2001
Soft and juicy with dark fresh blackberry, Bing cherries, coffee and dill. Warm and supple of the long and lasting finish. Great food wine and goes very well with Rigatoni Bolognese, Duck Breast, or Herb-stuffed Quail. *Retails for \$13.99 a bottle*

Jacob's Creek, "Reserve South" Australia Cabernet Sauvignon 2001
Well balance with a smooth and lasting texture. Ripe cassis and dark berry fruit with nice French oak and zippy tannins. Excellent with Roasted Pork or Scaloppine di vitello. *Great price for only \$10.99*

CABERNET SAUVIGNON OF THE MONTH

Rutherford Ranch, Stagecoach-Krupp Vineyard, Limited Release Reserve Napa Valley 1999

Intense and elegant with silky smooth dark back cherry, plum, and strawberry fruit followed by black pepper, tar, and mocha. The finish is warm and seductive with firm tannins. Excellent with Beef Tenderloin, Grilled Steaks or Lamb Chops. *Retails for \$26.99 and worth every penny.*

PORTO OF THE MONTH

Cockburn's Special Reserve Portugal NV

Bright acidity with stewed plum, raisin, and boysenberry. Hot on the finish. Great with Pecan Pie. *\$12.99 a bottle*

DEALING WITH A TOAD

CHECK OUT THESE NEW RELEASES FROM TOAD HOLLOW

Erik's of the Red Syrah 2002 from Toad Hollow (hard to find in Cincinnati)

Cacophony Zinfandel 2002 from Toad Hollow

Eyes of a Toad Reserve Pinot Noir Rosé 2003

All price between \$9.99 to \$14.99 retail

Good wines nicely priced ready to be consumed now.

For more information go to www.toadhollow.com

WINES FOR THE COLLECTOR

JARVIS gives a great deal of thought to aging wines, first in the barrel and then in the bottle. Barrel aging is essential at first, but if left in the barrel too long the wine loses its natural flavor.

JARVIS red wines improve dramatically for the first several years of bottle aging. The first three years they age their bottles in caves before they release their wines to the market place.

Chardonnays reach their maximum potential after two or three years of bottle aging so JARVIS recommends you should always drink the Chardonnay while it is at its peak and try not to lose track of in tin your cellar for long periods of time.

These JARVIS wines can only be found in fine wine shops. They are some of the finest wines that can be enjoyed today or cellar for years to come

JARVIS, Reserve Cabernet Sauvignon 1996 Rated 94 Robert Parker retails for *\$149.99* per bottle.

JARVIS, Library Cabernet Sauvignon 1997 Rated 91 by Robert Parker retails for *\$114.99*

JARVIS, Merlot 1999 rated 90 by Robert Parker retails for *\$26.99*

JARVIS, Chardonnay 2000 Rated 90 by Robert Parker retails for *\$39.99* retail

JARVIS, Finch Hollow Chardonnay 2000 Rated 91 by Robert Parker retails for *59.99*

JARVIS, Chardonnay Reserve 2000 Unfined, Unfiltered Rated 90 by Robert Parker and retails for *\$65.99*

For more information about JARVIS of Napa Valley, please go to www.jarviswines.com

QUESTION OF THE MONTH FROM ONE OF OUR READERS.

I love Chardonnay but I cannot taste all the tropical fruit flavors and oak in the wine. How do I do that?

There is one SIMPLE WAY to really taste all the fruit flavors in a nice bottle of wine. First, drink wine wines between 55 and 60 degrees. FACT THE COLDER THE WINE THE LESS FLAVORS YOU WILL BE ABLE TO TASTE.

To really taste all the flavors in a white wine put a slight chill on the wine. Open the bottle and let it sit for about five minutes so the wine can open up. Pour the wine in your wine glass and swirl it around for a few seconds. This releases the identifying flavors. Now put about an ounce of wine in your mouth and let it sit on the back of your tongue for a few seconds. At this point before you swallow, you can taste the fruit dancing in your mouth and hence you can identify all the characteristics of the wine.

For example, let's say you are tasting a bottle of Mark West Chardonnay. The first flavor you will be able to taste is the green apple, and then you may be able to pick up the pear and peach flavors in the wine. When you swallow the wine, you will be able to taste the lingering aftertaste of soft French oak and creamy butter.

Of course, all Chardonnays have different personalities. Some have tropical fruit, nectar, tangerine, melon, and even honeysuckle flavors. When you purchase a bottle of white wine look at the description of the shelf talker. Here you will be able to read the winemakers notes or the reviews and descriptions it received in wine magazines.

WINE IS FUN

Everybody has his or hers likes and dislikes when it comes to buying wine. What you like others may hate yet this is what makes wine buying so interesting. Some people like heavy French oak Chardonnay with plenty of butter and cream. Yet other people like soft and easy to drink Chardonnays.

Bottom line, drink what you like and do not get too overwhelmed by all the terminology and wine snobs of the world. Wine is a fun and enjoyable experience!

ANOTHER GOOD QUESTION FROM ONE OF OUR READERS “CAN A BOTTLE OF WHITE WINE GO BAD IF LEAVE IT IN THE CAR ON A HOT DAY.”

YES. The one thing you do not ever want to do is leave any bottle of wine in a hot car for long periods of time. Here is what happens. First, the cork expands and wine will seep out. Sometime the cork actually starts to work itself out of a bottle thus air gets into the bottle and destroys the wine. Next, the wine is shocked and it will never taste the same. Red and White wines will actually break down and will turn bitter.

QUESTION FROM A BOARD MEMBER.

MY WIFE AND I WERE HAVING DINNER IN A NICE RESTAURANT LAST MONTH AND WE HAD AN EXPENSIVE BOTTLE OF CHATEAUNEAF du PAPE. THE WINE TASTED MOLDY AND THE CAPTAIN SAY THE WINE WAS CORKED AND SERVED US A NEW BOTTLE AT NO CHARGE.” “WHAT EXACTLY DOES CORKED MEAN?”

In the wine business, the general fact stands that that one out of every 160 bottles of wine are corked. As you know, wineries are having a harder time finding quality corks. Some have gone to the plastic, synthetic, or wax cork while others have started to use the screw top.

The reason why wines become corked is because air seeps down the sides of the cork and enters the bottle thus turning the wine. The wine oxidizes and turns sour picking up the cork smell. Thus, the wine tastes like the cork. This is what we mean by “Corked.”

No matter how expensive or inexpensive a bottle is, this common problem can occur.

This scenario occurs when wines are cellared for long periods of time. The Cellar Master must turn the wines every so often to make sure the corks do not sit in the same position for any length of time. When wines sit in the same spot for long periods of

time the cork becomes dry and cracked. Air then seeps into the bottle thus you have a corked bottle.

Even a bottle of wine you just purchased from your wine merchant can be corked. Sometimes the way the wine has been shipped or stored can be a problem but many times the cork itself is the problem.

The new process of the screw can eliminates this situation, however if the cap is not on tight at the winery or the seal becomes cracked or damaged during shipping then the wine will again oxidize thus you can have a bad bottle of wine. The term used for screw cap bottles that leaks or let air into the bottle is “tainted.”

GOOD POINT DO NOT EVER DRINK A BOTTLE OF WINE THAT TASTES CORKED, OR TAINTED. ALSO NEVER, COOK WITH A WINE THAT HAS BEEN CORKED OR TAINTED.

LOOK ► WINE ALERT

As you may already know, we have been selling the daylights out of Lava Cap Reserve Chardonnay the past several months. Members love it. However, as all good things go there is always a supply in demand problem. The winery is out of Lava Cap Chardonnay and therefore so is the supplier. We have just enough to carry us through the first few weeks of June and then we will be out as well.

Therefore, we need to make a change until the new vintage of Lava Cap Chardonnay returns. Reports indicate the wine will not be until the end of July or the mid part of August.

Starting the second week of June, we will be offering Wente Reserve Rivi Ranch Chardonnay a premium wine by the glass or by the bottle. Wente has the same characteristics as Lava Cap. Rich apple and pear fruit flavors followed by a nice shade of French oak and creamy butter.

LOOK ► ANOTHER WINE ALERT

McGuigan Shiraz has been our house pour Shiraz for over a year now. Two weeks ago, I was informed that the importer is making changes in the Ohio market. Therefore, McGuigan wines will no longer be available. We have enough to carry us through the first part of July and then we will temporarily change to Hamilton Shiraz. This premium wine sells for well over 20 bucks a bottle at many retail wine shops however; I received a special one-time deal from the wholesaler. Thus, the price of the wine by the glass and by the bottle will remain the same until we switch to our new Shiraz.

Sometime in the month of August, we will be offering Deen, De Bortoli Vat 8 Shiraz 2002. Deen is the largest single family owned and operated winery in Australia selling over 5 million cases of their varietal wines annually.

This particular Shiraz is more sophisticated compared to the McGuigan Shiraz. Described a deep purple layers of black cherry, plum and ripe strawberry, with hints of mocha, black pepper and vanilla. Even though this is a far better Shiraz than McGuigan the price will remain the same by the glass and by the bottle.

LOOK ► UPCOMING BEVERAGE EVENTS

WINE MAKERS DINNER

Friday July 9th we are having our Summer Wine Makers Dinner featuring the wines from J. Lohr Winery. We have two special guest speakers for this event plus several door prizes. Below is the menu for this evening affair created by Chef Mike.

All the festivities begin at 7:00 P.M. with a lovely wine reception followed by a spectacular sit down dinner at 7:40 P.M.

Guests are always welcome to attend and dress is country club casual. The price will be \$69.95 per person. Wine events here at the club sellout quickly, so please make your reservation promptly.

J. Lohr Wine Makers Dinner

Welcome Reception

J. Lohr Estates, Riverstone Arroyo Seco Chardonnay 2001

The Menu

Quail Apple and Brie Salad with Toasted Candied Pecans

J. Lohr Estates, Wildflower Arroyo Seco, Valdiguié 2002

Entrée

Savory Crusted Sea Bass with Vanilla Citrus Scallops

J. Lohr Estate, Arroyo Vista Unfiltered Chardonnay 2001

Dessert

Bose Pear and Dried Cherry Strudel with

Tamarind Infused Anglaise Sauce

J. Lohr Estates, Bay Mist Monterey County White Riesling 2002

WINE MAKERS DINNER

Join us for a night a lovely wines and outstanding food as we are planning an evening with Robert Pecota owner and winemaker of Robert Pecota Winery. We are planning a Wine Maker's Dinner on Wednesday September 22nd. We are still in the early planning stages and more details will follow in the August newsletter.

BOURBON TASTING

Come join us on Friday September 10th at 7:00 in the Old Main Bar for our first ever Jack Daniel's Tasting. Plenty of very nice door prizes will be included along with heavy appetizers. We will be tasting Jack Daniels, Woodford Reserve, and Jack Daniel's Single Barrel and Old Forester. More details will be available in the August edition of this newsletter and the July edition of the clubs newsletter.

Have a great and safe summer
Les P. Hemingway
Bar Manager

THE CHEF'S CORNER

As we move through the summer months you will see more and more unusual items that are being grown, and sourced throughout the country. We have six acres of Heirloom tomatoes being grown for us in Huron Ohio, as well as baby lettuces for our salads.

As you know we have put several relationships together with fisherman in Hawaii, as well as west and east coast companies. One item that has been featured is the Japanese oyster. Brought over from Japan and cultivated for us and other white tablecloth restaurants in the country. Several farms in the mid west are raising cattle on strict diets, with no steroids. These farms are small in size and do not compete with typical cattle farms, but rather put their emphasis on the quality of their products. The two farms we have used are both in Oregon, the first is a place called "Painted Hills", and the others a certified "Kobe" beef farm raising "Waygu" Kobe beef. Typically, you would pay \$50.00 for a Kobe beefsteak but here at your club we try to keep our pricing at the max of \$26.95.

As you, all have seen in your grocery bills the price of goods in general is on the rise. We will continue to try and pass our saving onto you and your family, and at the same time bring you unique, high quality items for you dining pleasure. If you should need anything in the way of food, and or specialty items and are not able to find them in the store, please feel free to call me at the club and if I can source them I will get that hard to find product for you. We always look forward to serving you and your family here at the club.

*Michael Starkey
Executive Chef CEC*