

**Inside This Edition**

**Q & A's**

***Is it a dessert or after dinner drink?***

***Lighter wines for the summer months..***

***Do you still order Bailey's after dinner?***

***Red Wine of the month..***

*As we move into the dog days of summer lighter wines are in the offering in many restaurants clubs and even on sale at many wine shops in the area. I have a few suggestions off the beaten path. Have you noticed how sweet after dinner drinks have fallen out of favor this past year? What happen to Tia Maria, Irish Mist, Amaretto Di Saronno and others who have always been your favorite after dinner cocktail? I have a few member questions in my mailbox that need to be answered and I have a another award winning drink that I created a few months back that received third place in a recent drink contest. This drink can be used as a dessert for any party at your home. I will share my recipe with you.*

**IS IT A DESSERT OR AFTER DINNER DRINK?**

*A few months back I submitted a drink to the Strawberry Advisory Contest of California. I made the drink here several times before "Les's Strawberry Shortcake" but thought maybe it would be a good idea to enter the drink in this contest. To qualify for the contest I had to submit a drink that was non-alcoholic so I had to take out the alcoholic ingredients.*

*Two months later I received a letter from the Advisory Committee that my drink came in third place. Not bad and of course I received a small check for my effort. I would like to share this drink with you. The ingredients are simple, the drink is delicious and it could be served as a dessert.*

*First you need a blender and add the following:*

*Two scoops of vanilla Ice Cream*

*1 ½ ounce of Strawberry Vodka*

*½ ounce of Amaretto Di Saronno*

*1/8 ounce of Grenadine*

*Two strawberries without the green leaves or stem*

*Blend until thick*

*Pour into a wine glass, top with fresh whipped cream and garnish with a whole strawberry.*

*At this point you could consume the product. If you want to serve the drink as a dessert you would need to make them up about two hours before your party and place them in the freezer so they can get firm. Take them out of the freezer ten minutes after dinner is served. The Strawberry Shortcake is an awesome dessert or drink with a few calories but the presentation is one of the reasons I received a third place finish in the contest. Taste, ingredients and presentation were the grade points for the contest. Quite frankly the drink without alcohol doesn't do much but with that touch of Amaretto the concoction fits the bill. Give it a try and let me know how you liked it.*



### LIGHTER WINES FOR THE SUMMER MONTHS:

During the “dog days of summer” lighter food and beverage selections are good as the temperature and the humidity levels are on the rise. The same applies the wines. Lighter red and white wines are in demand and heavy red wines take the back seat until cool air arrives in the fall season.

Below are a few great selections of lighter wines that you should try. Since you like wines you need to step up and try something other than Chardonnay. Wines are about exploring and finding new and exciting taste for your liking.

*Estancia, Pinot Grigio California 2008*

Lively flavors of pink grapefruit, citrus and melon with a long bright green apple finish. Food pairing fish, tacos with guacamole and salsa. Retails for 11.99

*Estancia, Pinot Noir Pinnacles Ranches Monterey County 2007*

Ripe, and rich with hints of wild berry, raspberry, plum and blueberries with mineral and vanilla flavors. Retails for \$14.99

*Robert Mondavi, Fumé Blanc Napa Valley 2007*

This particular vintage received 91 points in the Wine Enthusiast. The wine is rich brimming with gooseberry, fig, green melon, and white pepper flavors. Excellent with fish, duck, chops, and pasta. Retails for 16.99

*Simi, Sonoma County Sauvignon Blanc 2008*

Nice citrus and lush tropical notes with longing zesty finish. The wine show some lime zest, green apple, and apricot with a lovely nose. Retails for 12.99

*Barrier Vin de Pays, Merlot France 2005*

Merlot? Yes this wonderful French Merlot is made with 100% Merlot not a blend and shows a classic style of cherries, blackberries and plum with hints of spice. Perfect with semi-soft cheeses and pizza. Retails for 11.99

*Martin Codex Albariño Spain 2007*

Wow! Albariño is hot and so is this particular producer wine. Crisp with nice apricot, grapefruit, and tropical fruit flavors with a tongue-tingling finish. Retails for 13.99

*Henry Fressy Cru Régnié, France Beaujolais 2007*

Beaujolais? Yes even Beaujolais is a nice light wine for the “dog days of summer.” This particular Beaujolais may be a little hard to find as there isn't many case produced but if you can find it the wine is medium-bodied showing red cherry, pomegranate and plum. The tannins are light but the finish keeps you coming back. This is a great wine with a burger. Retails for 11.99

*Nobilo, Pinot Grigio New Zealand 2008*

Nobilo has a hot selling Sauvignon Blanc here at the club but this Pinot Grigio is worth a look. Baked apple and pear aromas with hints of sweetness and spritz on finish. Great with Calamari. Retails for 11.99

*La Linda, Torrontes, Argentina 2008*

Fresh and floral with flavors of honeysuckle and mandarin oranges. Light to medium body with a nice citrus finish that is very likeable. This wine is a good Aperitif wine. Retails for 10.99

**RED WINE OF THE MONTH:**

***Before I close this issue of the wine newsletter let me recommend one more wine. I tried this wine in mid June and thought it was tasting very nicely. Soverain, Alexander Valley Merlot 2006. While I much rather prefer a nice Cabernet Sauvignon that has some backbone this recently released Merlot is exceptional. The blend is 89% Merlot 8% Cabernet Sauvignon and 3% Malbec. The wine shows a deep ruby color and offers classic aromas of ripe black plum, black current and blueberries with hints of violet and clove. Aged in American and European oak for 12 months this Merlot is very special and is worth buying a bottle to try. The retail price is only \$17.99.***

## DO YOU STILL ORDER BAILEYS AFTER DINNER?

If your answer is yes, you fall in the minority of Americans ordering after dinner drink cocktails. B&B, Drambuie, Amaretto Di Saronno, Grand Marnier and other top shelf after dinner drinks have fallen off radar in many dining establishments. Why? Many Americans are drinking more wine and less sweet cordials. The dining experience today is very different than what it was five years ago. The normal tone is a cocktail or two before dinner followed by wine with dinner and during the entire meal. To cap off the dinner one may stay with wine by the glass or change to a bottle of beer.

The focus now by the Diageo, Fortune Brands, Paramount Constellation and others is to lure consumers back towards their sweet enticing brands. Retail prices for these items have been on a decline in most states for the past year or two. This is not the case in Ohio as the State controls the prices. Yet Ohio is letting companies market their products with free glassware, beverage shakers, candles, miniature gift bottles and purchased discount coupons for future purchases of their product. Companies are marketing their products for the consumer to use at their home. This has proven to be an interesting concept that has increased sales 30% nationwide in the last six months.

Have sweet liquors sales dropped here at the club in recent years? Yes by as much as 30% maybe even more. Drambuie, Bailey's and Amaretto have always been an often called for drink after dinner but in recent years we sell very little in the way of any after dinner drinks. The focus of the membership is on wines by the glass, or by the bottle, call brands spirits and of course beer following the national average trend.

### **Questions and Answers:**

#### QUESTION FROM A MEMBER:

LES, WE ARE REALLY GETTING INTO ITALIAN WINES AND RECENTLY WE HAD AN ITALIAN WINE THAT HAD TREBBIANO BLENDED INTO IT? I GATHER THIS IS AN ITALIAN GRAPE?

*Trebbiano is originally from Italy and is an Italian white wine grape. The grape was grown back in the Roman days so it has been around since the fourteenth century. Trebbiano is also grown in France and Australia and is used for Cognac, Armagnac and is also used for white blends as well. Trebbiano can also stand alone, however you won't see too many vineyards producing this wine as a stand alone varietal. This grape does well in warm weather the yield is good, yet wines made with Trebbiano are meant to be consumed young.*

#### QUESTION FROM A NON - MEMBER:

LES WE LOVE RED BLENDS AND NOTICED IN RECENT YEARS SANGIOVESE IS BLENDED IN MANY RED WINES. WE PARTICULARLY DON'T LIKE SANGIOVESE ON IT'S OWN AS IT IS TOO HARSH.

*Linda, Sangiovese is an interesting grape varietal. Either you like it or you hate it but as a blending wine the varietal offers a great deal of options to the winemaker. Sangiovese is a fruit driven wine with some spice but after the aging process in the barrel the wine can turn a little tart. Many vineyards produce stand alone Sangiovese and yes they can be a little intense to consume. Italians love Sangioveses but some Americans find the wine too far over the top. Thus many winemakers blend Sangiovese in Meritage and red blends as the grape varietal offers more flavors and complexity.*

**QUESTION FROM A GUEST OF A MEMBER THAT WAS AT THE CLUB LAST MONTH:**

**LES, WE WERE AT HYDE PARK AS GUESTS A FEW WEEKS AGO AND HAD THE JOSEPH CARR CABERNET SAUVIGNON AND THE PINOT NOIR. BOTH WERE EXCELLENT WINES. LATER IN THE WEEK WE WENT TO OUR WINE SUPPLIER AND ORDERED A CASE OF EACH WINE BUT OUR GUY TOLD US THE JOSEPH CARR DOESN'T BOTTLE HIS JUICE. IS THIS CORRECT?**

*Mary Ann this is correct. Joseph Carr wines are grown in Napa Valley but he doesn't have a bottling facility at the present time. Currently he is sending his juice to two bottlers in the valley. It appears that Joseph Carr will have a bottling facility up and running by June of 2010. Currently his red wines are selling so fast he is beginning to have availability problems in parts of the United States. So far Ohio is fine as the product is well stocked in the warehouses here. I am currently trying to work a deal to have Joseph Carr come here to the club to entertain a wine dinner for the membership. If all goes well we may have something set up sometime in 2010.*

*Cheers*

If you have any questions or suggestions, please email me at [les@hydeparkcc.com](mailto:les@hydeparkcc.com)

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Note: Some of the information in this publication came directly from the following sources:

The Ohio Beverage Journal  
Cheers Magazine  
The wine Spectator  
The Wine Enthusiast  
Bartneder Magazine  
Market Watch  
The Wall Street Journal  
Wine World