

## **Event Calendar for July 2010**

2-4 **SANGRIAS**: Red, White and Rosé

### **9-11 Summer in Alsace!**

No, really, don't be afraid of those tall, skinny bottles. I know they look foreign and frighten you, but once you relax and take a few tastes, you will see how GREAT they are for summer quaffing. All white from Sparkling Chardonnay to the spicy, fruity Gewurztraminer that tastes nothing like the cheap, sweet, stickey, cheap versions so often experienced when you first start drinking wine. You will be delighted!

### **16-18 Italian Varietals NOT from Italy**

Last week was all whites, this week it is almost all reds (we will end with a lovely dessert white called Muscat Canelli). Of course a Sangiovese grown in Italy will taste different than that same grape grown in Lake County, or Horse Heaven Hills, but then, why NOT? The Sangio, and Barbera are delightful, made from two varietals that are seen fairly often. But the Aglianico grape I have never seen outside of Italy. Best known as the grape that grows in the volcanic soils of Mr. Vesruvius, and dating back 3000 years, the Rosa d'Oro version really tastes Italian. Great fruit, and acidity that cries out for Pasta with a Boar sauce, or short ribs. There will be some Italian sausage and cheese to help you appreciate these wonderful wines.

23-25 **Summer Look at Spanish Varietals.** Tim Brennan of A&B Imports and I have chosen a great selection of Spanish wines that start with a gorgeous Cava with three unusual grape varieties from Penedes, the center of the Cava production in Spain, then two whites one for everyday, the other an Albarino for under \$20 – amazing; then two reds, one for the family BBQ, and the other for that special dinner for two-and you won't have to tell your honey what a deal you got!

**30-8/1 TERRA NOBLE – RESERVE WINES FROM CHILE.** The wines produced by Terra Noble are from selected vineyards in various regions of Chile best suited to each varietal. Through practices of strict canopy management, the yields are kept low to extract the best aromas and flavor concentration. Likewise the use of manual harvesting helps preserve the quality of the grapes, resulting in the finest of production.

We will be featuring their Reserva and Gran Reserva Wines, especially the Gran Reserva Carménère This is the winner of the Gold Medal at the recent International Wine Challenge in London as well the trophy for the Best Red Wine from Chile, as well as the best Carménère in the world. This is the biggest and best blind tasting in the world with over 10,000 entries. It is the first time that one single Chilean wine has ever received all three of the highest recognitions. Pretty amazing, and it is the best Carménère I have ever tasted. I hope that you enjoy them as well. I am very proud to feature them here this weekend.