



## A Closer Look at Cabernet Franc

Often misunderstood or ignored, Cabernet Franc is a grape worth getting to know. Of French origin—namely Bordeaux and Loire Valley—it is planted throughout the world.

From Saumur in the Loire Valley, the **2014 Château de la Durandière Vieilles Vignes Cuvée Azenor**

**Rouge** is made from sustainably produced vines, at least 40 years old. Saumur is a medieval town dotted with châteaux in the western part of the Loire Valley, between the Loire and Thouet Rivers. Owner Antoine Bodet brings together tradition and modern techniques, gauging vineyard practices according to what will produce the best wine. An elegant deep violet color, with aromatic notes of red and black fruits and supple tannins, this is a fine expression of the Cabernet Franc grape. \$16.49

Also from the Loire Valley's Touraine region is the **2015 Philippe Alliet Chinon Rouge**. The organically farmed vineyard is owned and run by father and son Philippe and Pierre Alliet, respected winemakers who achieve stunning results with their commitment to scrupulous vineyard management—low yields and pruning vegetation to



Majestic chateau and surrounding vineyard in the Loire Valley

encourage optimal ripening, for instance. Destemmed grapes are vinified and aged in cement tanks, producing a complex, round wine with excellent fruit and spice. **91 WS & Ranked 92/ Top 100-2016** \$17.99

Moving west across the Atlantic—much like Hermann Wiemer, who emigrated from Germany in the 1960s—the **2016 Hermann J. Wiemer Cabernet Franc** from Seneca Lake is fantastic. The long, brisk autumns in upstate New York's, gravelly soils and pristine growing conditions together produce wines of integrity. Aged for eight months in seasoned French oak, it has ripe black cherry and berry flavors, with savory earth notes and firm tannins. **90 WE** \$23.99

The **2017 Sheldrake Point Dry Rosé** from Cayuga Lake in the Finger Lakes comes from a unique mesoclimate. Sheldrake

Point sits on the western shore of Cayuga Lake on a site with well drained glacier soils that jut out to the beach, edging water with a depth of 400 feet. Thanks to the deep water that heats and cools more slowly than the surrounding land, the growing season is more than two weeks longer than nearby areas. Growing wine grapes since 1997 and using sustainable practices, the grapes are crushed, de-stemmed and soaked overnight to achieve the perfect aromas, flavors and soft hue. A summery wine, pale pink in color with notes of raspberries, cherries and strawberries, it is perfect for light fare and warm days. **90 WE/W&S** \$17.99

Moving further west, this time to California, experience another side to Cab Franc's sunny disposition. Typically a cool climate grape, **Michael David's 2015 Inkblot Cabernet Franc**

from Lodi shows the warmth and sun-loving side that shines and stuns with an intense blue-black hue, reminiscent of its name. Sustainably produced, grapes for this wine come from a 25-year-old vineyard on the west side of Lodi. While dense and dark, it retains the telltale qualities of the grape, displaying medium body and flavors of black plum, bell pepper and herbs. \$30.99

Often blended, Cabernet Franc is becoming recognized for its ability to stand on its own, delighting with its structure and leaner flavors, as in France. A natural for most dishes you're likely to find in a French bistro—roast chicken, quiche, simple beef preparations—or dishes with some measure of acidity and spice, Cabernet Franc is a quiet, vinous gemstone, more than worthy of inclusion at your dinner table. ♦

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**Did you know...** Cabernet Franc and Sauvignon Blanc are the parent grapes to Cabernet Sauvignon. Cab Franc is also said to be an ancestor to other Bordeaux varietals — Merlot, Carmenère and Malbec.

## Wine Tastings Friday, 4-7 & Saturday, 2-5

*Days not mentioned will feature New Arrivals.*

**Fri 7/6:** Summer Sizzlers to Keep Cool

**Fri 7/13:** July Staff Picks...it's your lucky day

**Fri 7/20:** Winning Wines to Kick off the First Day of Saratoga Track Season

**Sat 7/21:** Easygoing Wines for National Hammock and Hotdog Month

**Fri 7/27:** Wines from Page 1 of the July Newsletter

**Fri 8/3:** Picnic and Barbecue Wines...in honor of National Watermelon Day

### Pork Tenderloin Mignons with Dijon Cream Sauce

*Adapted from New York Times*

1 boneless pork tenderloin, about 1 pound  
Salt and freshly ground black pepper  
4 Tbsp butter, extra virgin olive oil, or a combination  
¼ cup cream  
1 Tbsp Dijon mustard (or Calvados, if preferred)  
Chopped fresh parsley leaves for garnish, optional

Sprinkle meat with salt and pepper. Put a large skillet over medium-high heat, inside or outside on grill; a minute later add 2 Tbsp butter and/or oil. When butter foam subsides or oil dimples, add meat (curve it into skillet if necessary). Brown it well on all sides, for a total of 4 to 6 minutes. Turn off heat, remove meat from pan, and let it sit on a board. When skillet has cooled a bit, proceed.

Cut meat into inch-thick slices. Once again turn heat to medium-high, add remaining butter and/or oil and, when it's hot, add pork slices to pan. Brown on each side, about 2 or 3 minutes each. Turn heat to low and remove meat to a warm platter.

Add 1/2 cup water to pan, turn heat to high, and cook, stirring and scraping, for a minute. Lower heat slightly, add cream and cook until slightly thickened. Stir in mustard or Calvados, then taste and adjust seasoning. Plate with sauce spooned on top, garnished, if you like, with parsley. Serve with Sheila's staff pick, below.



### Aperol Spritz

Dry sparkling rosé and lemon seltzer complement the tart, citrusy flavor of Aperol and make for a beautifully vibrant cocktail.

4 oz Aperol  
6 oz dry sparkling rosé  
Healthy Splash of lemon seltzer  
2 lemon wheels

Pour Aperol and rosé into a chilled shaker, stir and pour into two rocks glasses filled with ice. Top off each with soda, stir gently to combine, add lemon wheels and sip to the dog days of summer.



## July 2018 Staff Wine Picks

**Sheila:** **NV Moutard Brut Rosé Champagne** (Champagne) **\$32.99** (reg \$44.99) **92 WS** Made from 100% Pinot Noir and aged three years on the lees prior to bottling, it has rich floral and fruity aromas and excellent minerality.

\*Grilled pork tenderloin mignons with Dijon cream, see above

**Ian:** **2016 Leo Steen Chenin Blanc** (Dry Creek Valley) **\$13.59** (reg \$15.99) **90 AG** Grapes from the Saini Farm Vineyard were dry-farmed, fermented in stainless steel tanks and aged for 3-4 months in neutral barrels with 20-25% malolactic completion. With its dry minerality, this is a sleek and elegant wine. \*Pan seared scallops with citrus butter

**Brian:** **2012 Laely Cabernet Sauvignon** (Napa Valley) **\$25.49** (reg \$29.99) Blended with 10% Petit Verdot, the grapes are sourced from among Napa's finest AVAs: Howell Mountain, Rutherford, Atlas Peak and Oakville. Cassis flavors with restrained oak and supple tannins. \*Grilled New York strip steak and sautéed mushrooms

**Ted:** **2017 Prà Otto Soave Classico** (Veneto) **\$14.49** (reg \$16.99) Garganega grapes from organically farmed vines 30-60 years old are aged on the lees in fermented and then aged in stainless steel tanks for six months. The volcanic soil given an underpinning of minerality. \*Fish and chips

**Bill:** **NV Casal Garcia Vinho Verde** (Portugal) **\$8.49** (reg \$9.99) Made from native Portuguese varieties Trajadura, Loureiro, Arinto and Azal, controlled fermentation preserves the clean acidity and citrusy, fruit-forward profile.

\*Sushi and seaweed salad

**Erika:** **2016 Plungerhead Old Vine Zinfandel** (Lodi) **\$10.99** (reg \$12.99) Zinfandel-based, it is blended with 20% Petite Sirah, Merlot, Malbec and Petit Verdot and aged in American oak. Medium-bodied, it has notes of red cherries, raspberries, caramel and toasted coconut. \*Baked beans and skillet cornbread, ribs optional