



Grapevine

September 2017

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Elegant and Ethereal Pinot Noir...in all its Guises



The village of Pommard, just south of Beaune.

Called the *heartbreak grape*, Pinot Noir's thin skin and tight clusters make it a challenge to grow because those clusters need ample sun to prevent rot, yet the thin skin makes it susceptible to drying out. With healthy growing conditions and skilled winemaking, it's a wine to make you fall in love. With origins in Burgundy, it's the region's oldest varietal, with documentation going back to Roman times. It's the sole grape in red Burgundy.

Its name is derived from the pinecone-shaped clusters it resembles (pinot) and its dark skin (noir). Also grown in Champagne, it is used either on its own or blended with Chardonnay and/or Pinot Meunier to make the king of sparkling wines. Though produced throughout the world, our focus is on Pinot Noir from France, California and Oregon.

The grape's naturally high acidity can be subdued or embraced, depending on how ripe the grapes are when picked and the winemaking techniques used. Ripeness is affected by temperature, hours of sunshine, soil

type and harvest date. New world Pinots tend to be higher in alcohol, with concentrated fruit, silken texture and darker hue than old world wines, which are typically leaner and earthier. It is food friendly, a match for everything from mushrooms and salmon to chicken and beef.

From eastern France amidst rolling hills dotted with white Charolais cattle and small villages comes the **2015 Domaine Bourgogne-Devaux Bourgogne Hautes-Côtes de Beaune**. Made by fourth generation vintner, Luc Bourgogne (coincidental name) from vines grown just north of the village of Pommard, it is a classic Burgundy not to be missed. Employing organic practices and doing nearly every step by hand, this barrel-aged Pinot is elegant and balanced. \$20.99

West of Burgundy and 125 miles south of Paris is Sancerre in the Loire Valley. The **2016 Pascal Jolivet Sancerre Rosé** is 100% Pinot Noir, grown using organic practices. Made with the saignée method and with native yeasts, it sees only stainless steel. The soft salmon color and subtle berry aromas are the perfect prelude to its delicate but interesting palate of herbs and strawberries, with a crisp, clean finish. \$16.99

Sandhi's 2014 Pinot Noir from the Santa Rita Hills in Santa Barbara County is vibrant and fresh. Cool ocean breezes protect the grapes from mildew, aiding the growth of healthy fruit which allows for minimal intervention in the cellar. Using only wild yeasts, it is whole cluster fermented, contributing to its complex aroma, flavor and texture. Unfiltered, it shows how good California Pinot Noir can be. \$18.99

In 1994, Adam and Dianna Lee, founded Siduri Wines, comprised of vineyards in Oregon and California. The **2014 Siduri Pinot Noir** from Oregon's Willamette Valley is made from grapes sourced from different vineyards in the region, resulting in a complex wine. Dark berry and currant flavors, with hints

of cherry, earth and tobacco are bolstered by barely there tannins and a lingering finish, putting its body and flavor profile somewhere between Pinots from Burgundy and California. **92 WE** \$16.99

Mumm Napa Brut Rosé sparkling wine from Napa Valley is an 80/20 blend of Pinot Noir and Chardonnay from individual vineyard lots throughout the region, made in the méthode champenoise style. Grapes are hand-harvested early in the morning and then fermented in stainless steel. Seeing 18 months' yeast aging to invite the complex bread dough flavors and creamy texture to develop, select lots are aged in French oak barrels to add a touch of spice. Coral pink, it has a palate of red fruit and a crisp, elegant finish. A lovely rendition of Pinot Noir's sparkling side. **90 WS** \$16.99

Heartbreak, be damned. Experience Pinot Noir's versatility, and allow yourself to fall in love. ♦

Incredible Savings!
15% off all Wine —
Every Bottle,
Every Day!!!

Did you know... *En tirage* is the French term for the period of time a sparkling wine has rested in the bottle in contact with the yeast sediment from the secondary fermentation.

Wine Tastings Fri, 4-7 & Sat, 2-5

Days not mentioned will feature New Arrivals!

Fri & Sat 9/1 & 9/2: Labor Day Barbeque Wines

Fri 9/8: September 2017 Staff Picks

Fri 9/15: Pinot Noir, Still and Sparkling: Wines from the article on page 1, plus a Chardonnay, just because.

Fri 9/22: First Day of Fall Wines

Fri 9/29: Spanish Wines

Weeknight Coq au Vin

Adapted from Food Network

2 T vegetable oil
8 slices bacon, cut crosswise into ¼" strips
8 chicken thighs, trimmed of skin and fat
1 cup all-purpose flour
Kosher salt and freshly ground pepper
1 large onion, thinly sliced
4 oz medium white mushrooms, halved
1 cup dry red wine
2 T chopped fresh thyme
2 T finely chopped fresh parsley



1. Heat oil in a large covered casserole over medium-high. Add bacon and cook, stirring, until fat renders, 5 minutes. Transfer to a small bowl.
2. Meanwhile, season the flour with 1/2 tsp salt and some pepper in a large bowl. Add the chicken and turn to coat completely.
3. Shake excess flour from chicken and brown in the casserole, about 4 minutes per side. Remove to a plate and pour off all but 2 Tbsp fat from the casserole. Add the onion and mushrooms and cook, stirring, until the onions are soft, about 3 minutes. Pour in the wine, increase the heat to high and boil, stirring to pick up browned bits on the bottom, until reduced by half. Return the chicken to the casserole, add the thyme and reduce heat to medium. Sprinkle half of the bacon into the pot, cover and cook until the chicken is tender, about 30 minutes.
4. Remove the chicken and sauce to a serving plate or platter. Garnish with parsley and remaining bacon and serve with your favorite Pinot Noir.

News & Events

From Sunflowers to September Sunsets and School Buses: Transition Time



It has come back around, that melancholy feeling of bidding so-long to summer. With the advent of shorter days, cooler nights and school buses, we must simplify and make room for school work and soccer games.

Pinot Noir is an ideal way to reacquaint with reds, if you have forgone them in favor of summer whites and rosés. Check out the **article on page one**, which introduces a few Pinots and showcases this lovely grape's versatility. Our streamlined recipe for **Weeknight Coq au Vin** still leaves you time to cook around soccer and homework. Then gear up for a **special Bourbon tasting in honor of National Bourbon Heritage Month**. In the meantime, kick off September with an **Autumn Bourbon Cider Cocktail**.

Autumn Bourbon Cider Cocktail

Adapted from Martha Stewart

In celebration of **National Bourbon Heritage Month** and the start of autumn.

3/4 cup apple cider
1/3 cup Hudson Baby Bourbon
2 T freshly squeezed lemon juice
2 (2 1/2"-long) thin slices fresh ginger
2 thin slices Macintosh apple, for garnish

Instructions:

Fill a cocktail shaker with ice. Add cider, bourbon, lemon juice, and ginger; shake to combine. Strain into two Old Fashioned glasses and garnish with apple slices. *Hello, September.*



September 2017 Staff Wine Picks

Sheila: NV Mionetto Extra Dry Sparkling Rosé (Valdobbiadene) \$11.99 (reg \$13.99) Red grapes are softly pressed and left to macerate to achieve that sunset peach-colored hue. Aromas of pomegranates, black currants and roses perfume the glass, followed by a palate of red berries and a clean finish. *Grilled prawns

Joe: 2013 Liberty School Merlot (Central Coast) \$13.59 (reg \$15.99) Bright blackberry and blueberry aromas alongside lavender and clove. On the palate, dark fruit, cherries, sweet vanilla and toasted oak. It's firm yet velvety tannins are balanced by mouthwatering acidity and a long, silky finish. *Roasted free range chicken with thyme

Max: 2014 Giacomo Mori Chianti (Tuscany) \$13.59 (reg \$15.99) 92 AG Made from 95/5 Sangiovese and Canaiolo, fermented in stainless steel and aged for 10-12 months in Slavonian oak, then 3-6 more in bottle, this Chianti is bright, focused and dense with notes of sweet red cherries, rose petals and baking spices. *Tagliatelle Bolognese

Ian: 2015 Pietro di Campo 'Silenzio' Barbera (Piemonte) \$8.99 (reg \$10.99) Made from Nebbiolo, it is soft yet full-bodied and structured, thanks to some bottle aging. *Gnocchi with tomato sauce and mushrooms

Bill: 2014 Mas de Gourgonnier Rouge (Les Baux de Provence) \$11.99 (reg \$13.99) 90 WS Made with organically grown grapes, this 35/18/23/24 blend of Grenache, Syrah, Cabernet Sauvignon and Carignan has aromas of lavender and thyme, with flavors of plums, black cherries and tobacco, and a round finish. *Grilled T-bone steak