

Club wine Steward

April 2019 Edition

As we move to warmer weather at least we are hopeful, lighter still and sparkling wines are in the offering. These would be Pinot Noir, Sauvignon Blanc, Pinot Grigio, Moscato, Rose, Red Blends, or White Burgundy. I will have several suggestions as Easter is quickly approaching. You most likely will have a house full of friends and family over for the Easter weekend and now is the time to stock up on some lovely wines. All wines marked with a * in front of the wine recommendations will be on sale this month.

One wine that hasn't been mention very much in the last several newsletter letters is the red wine varietal Zinfandel. This is a wine that doesn't get much interest as it should basically because not many novice wine consumers never tasted the wine before. This is rather understandable yet today you will get a little more perspective about this very nice wine and why you should give it a try. So, let's begin to explore some wines that may fit your palate!

14 HANDS WASHINGTON STATE

One of the great value Washington wineries, 14 Hands has impressed with their latest releases. Originally started in 2005, 14 Hands wines were first only available in restaurants. That soon changed when demand for the wines increased. 14 Hands has risen to national prominence as it is currently among the top 10 premium wine brands in the U.S. These wines are extremely easy to find at nearly all grocery stores, as well as wine shop locally.

*14 Hands Riesling \$9.99 not sweet as some Riesling can be finishes dry and is a good cocktail or food wine

*14 Hands Pinot Grigio \$9.99 Loaded with nice tropical fruit and green apple delicious!

*14 Hands Moscato \$9.99 A nice sparkling perfect for any occasion



*14 Hands Red Blend \$9.99 As red wines go this one is easy to drink shows nice red berry fruit some hints of dark chocolate and espresso on the finish.

* 14 Hands Sauvignon Blanc \$9.99 Nice peach nectar and tropical fruit instead of that grapefruit you get on New Zealand wines. Very nice everyday white wine

*14 Hands Sparkling Brut \$15.99 This wine begins with aromatics of baking spices, kumquat and sourdough bread. The palate has wonderful poise and minerality with flavors of poached pear, Pizazz apple and minerals. This shows beautifully right now.

*14 Hands Hot to Trott Red Blend \$9.99 This impressive wine begins with aromatics of red cherry, cola, bittersweet chocolate and stewed strawberry. This has impressive structure with red berry flavors, light tannins and black plum.

ZINFANDEL

This impressive wine begins with aromatics of red cherry, cola, bittersweet chocolate and stewed strawberry. This has impressive structure with red berry flavors, light tannins and black plum. So, with a good Zinfandel you get a power punch of solid red wine with plenty of flavors and nice spice. When you pour an ounce of Zinfandel in a wine glass and hold it to your nose you can pick up the ripe dark fruit flavors. On the first sip you can pick up black or white cracked pepper, hints of milk chocolate, or black licorice. Zinfandel is a fantastic food wine as it doesn't overpower meats or even blacked seafood. It works well with any food group and even works very well with chocolate dessert or cheesecake with berries, spice cake or even a fruit pie.

Zinfandel, meaning the red-wine, is known for its rich, dark color scheme, medium to high tannin levels, and higher alcohol content (14-17% ABV). The featured flavors of Zinfandel include raspberry, blackberry, cherry, plums, raisins, spice, and black pepper all wrapped around various intensities of oak. Red Zinfandels have a lighter body than other red wines like Cabernet Sauvignon and Merlot. The high tannins make it bolder than a Pinot Noir, which makes it a perfect introduction to red wines. White Zinfandel is made from the same red Zinfandel grape. The grape skins are quickly removed after they are crushed, so there is significantly less contact time with the heavily pigmented red grape skin. This results in a pink or rose-colored wine, instead of the deep red hue found in Zinfandel.

Below are some inexpensive to expensive Red Zins that are highly recommended!

7 Deadly Zins \$13.99

7 Deadly Zin Red 7 \$13.99

Carnivor, Zinfandel 2015 \$10.99

Estancia, Paso Robles Zinfandel 2016 \$15.99 Highly Recommend as the fruit content in this wine is outstanding

Federalist, 1776 Zinfandel Aged in a few months in Bourbon Barrels \$22.99

Ghost Pines, Zinfandel 2016 \$17.99

Kenwood, "Jack London" Zinfandel \$19.99

Grgich Hills, Napa Zinfandel \$52.99

Trig Point, "Railyard" \$20.99 Bold red fruit aromatics of cherry and raspberry with sage and licorice accents. The classic strawberry and briary flavors carry through to blueberry, walnut, black pepper, and dried-leaf characters in the soft finish



WINES TO HAVE AROUND THE HOUSE FOR EASTER AND APRIL



- *Kings Ridge Merlot Oregon \$9.99
- Antech Emotions Rose Sparkling France \$18.99
- Achaval Ferrer Cabernet Franc Argentina \$20.99
- *Clarendelle Medoc Bordeaux France 2014 A wine with a little more depth but great with food \$13.99
- *Bancott Pinot Noir New Zealand \$9.99
- *Apothic Brew \$15.99 A new Red Blend from Apothic this year is tasting very nice!
- *Apothic Inferno \$14.99 A great before dinner or dinner red wine that works well with most any food group!
- Cakebread Napa Valley Sauvignon Blanc \$34.99
- *Cuvaision Carneros Chardonnay \$24.99 Save Eight Dollars a bottle
- Jodot Pouilly Fuisse White Burgundy France \$29.99 Highly recommend!
- *Bread and Butter Cabernet Sauvignon \$14.99 California
- *Frei Brothers Russian River Chardonnay \$17.99 Layers of cream and oak lovely! Plus save six dollars a bottle!
- *Groth Sauvignon Blanc Napa Valley \$23.99
- *Hayes Ranch Pinot Grigio \$8.99 Easy to drink crowd pleaser!
- *Belposto Pinot Grigio Italy \$16.99
- *Alchemist Oregon Pinot Noir \$29.99

DEAL OF THE MONTH

Concha Marques Chile 2016 Chardonnay Save \$15.00 a bottle. Deal! \$19.99 a bottle
Robert Parker Review of this wine: Light yellow in color. Combining richness with elegance and vibrancy this ripe, delicious wine serves up tasty white pear, mineral notes, and toasty hazelnut. Deeply concentrated with a silky texture and layers of pears and ripe figs and mineral flavors with a long and vibrant finish. Pair with fish and shellfish in butter, cheese, or cream sauces; white meats such as rabbit, turkey, pork, or game birds; light dishes based on legumes or grains; mild curries based on coconut milk; ravioli, lasagna, and polenta with white sauce.

BRING ON THE ROSE AND CHARDONNAY'S

That is what you will be looking for come the May edition. Light and fun wines for the warmer summer season!