

January

2012

Upcoming Events

Wine of the Month Club Tasting - Friday, January 13th - 5-8pm open house style. Come get lucky and sample 3 of this month's wine selections paired with our gourmet cheeses and breads. Free to wine club members. \$12. for guests.

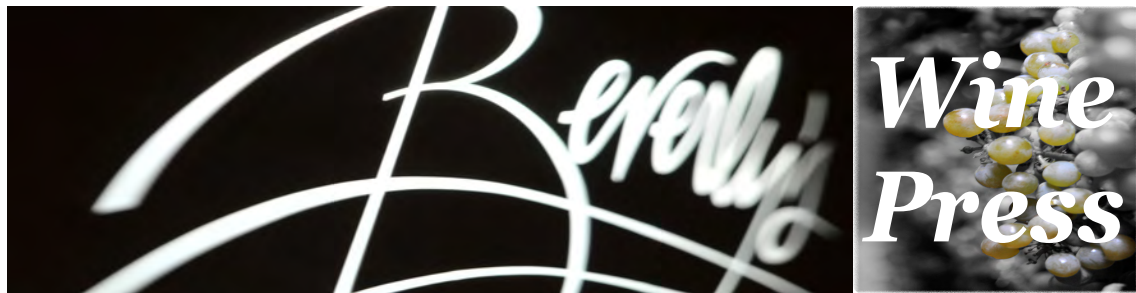
Wine and Food - The Basics of Tasting and Pairing. Includes 3 course Dinner, 8 wines, and take home notebook. Thursday, January 19th 6-9 PM \$100. includes tax and gratuity. Reservations required.

"Whose Wine Is It Anyway?" - Friday, January 27th from 6 to 8. Join us as we blind taste 10 wines in a game-show setting, talk about why wines taste the way they do, what labels do to our impression of wine and generally laugh a lot. Artisanal Cheeses will be provided, Appetizers are available also. Members \$20./Guests \$30. Reservations required.

February

2012

Wine of the Month Club Tasting - Friday, February 10th - 5-8pm open house style. Come get lucky and sample 3 of this month's wine selections paired with our gourmet cheeses and breads. Free to wine club members. \$12. for guests.



This I Believe About Wine

By Eric Cook

Wine is a drink. It may be a highly aromatic, various drink, but it is simply fermented grape juice. That grape juice can come in so many variations is a testament to the grape's singular transparency to the place and time and culture that produced it. The production of wine is older than recorded history and it was a discovery, not an invention. Wine happens whether we are there to shepherd the process or not; but it is immensely more tasty with the hand of man involved. The cultural influence of a wine's homeland has to include which foods it will accompany best. Wines of Burgundy, red and white, are produced just south of a little town named Dijon. Guess which food tastes good with Burgundy. Wines of the Green Coast of NW Spain have grown up along sea-food for centuries. Small wonder we don't use those wines for Prime Rib or Chateaubriand.

Wine is less complicated than the tax code and infinitely more delicious. Liking a wine says nothing of its quality, only of one's preference for it. Quality wine is made more slowly than bulk wine and while each have their place, slow wine will always be more expensive - and tasty. Similarly, "legs" in a wine glass say nothing of the wine's quality; they only indicate viscosity in relation to the



Vinerows follow the contour of land at the Estate Vineyard of Woodward Canyon in Walla Walla

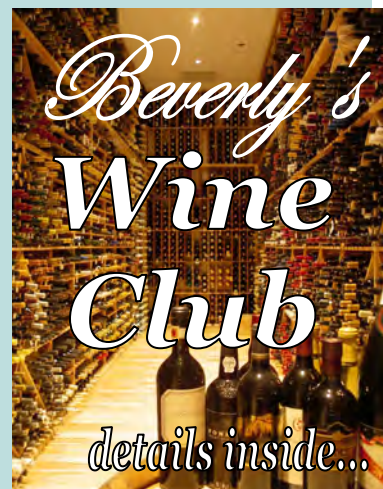
alcohol and temperature of the wine. Temperature is the single most affective factor on the growing, production, storing and serving of wine. Wine served too warm prickles the nose like a brandy would; wine stored too warm oxidizes quickly like any fruit would; wine fermented too warm will have volatilized all of its complex aromatics; wine grown in too hot a part of the world will make raisiny flavors like central Spain. Too cold and you have other problems. Wine is a beverage of moderation. The problem with the drunk and the teetotaler is not that they are mistaken, but that they make the same mistake. They think about wine as if it were a drug, but at the end of the day we know that wine is simply a drink - a delicious, aromatic, culturally reactive and sensitive drink.

From Starving Artists to Grand Crus

Service from our cellar to your home

Whether you spend a little or a lot on your bottles of wine, winter provides the season in which we all savor the full-bodied characters of a well-made or well-aged bottle. The inexpensive ones can age well, but they are not usually made to do so. To find one you like is a treat that most wine lovers dream of finding. A well-made bottle lives at the crossroads of climate, winemaker and

economy. Usually, the less expensive the bottle, the earlier it should be drunk, if only to squeeze every flavor out of its economically made charms. Yet, some bottles will reward cellaring as if they were expensive with their elegant textures and rewarding flavors. This month's Starving Artist selections are among these - consider adding them to your subscription...



Beverly's Wine Club: Categories of Membership

- 1. Starving Artist - \$20 or less Red, White or Both** These wines are selected with a price in mind and as such, they are the best wines under \$20. Period. Some from Europe, some from Australia, some from Idaho - but always, they are the best we have tasted and can sell under \$20. Usually, these are wineries we have just discovered and they won't remain in this price category very long.
- 2. Soirée Vin - \$25-\$50. Red, White or Both** Wine that can last you the night long. Often, wine this good only requires one bottle to make the entire evening memorable. These wines come from the best selling "price section" of our extensive wine list, and it contains wines that command attention. Look for more familiar names here from Walla Walla, Napa Valley and Piedmont as well as great discoveries from wherever we can source them.
- 3. La Mode - \$55-\$100. Red, White or Both** These wines hit the height of celebration. Often listed on restaurant wine lists above \$150., these wines are often from wineries recognized as being at the top of their game. In some cases, these are wines we have in our cellars and have had the benefit of a few years cellaring to bring out the best spectrum of flavor. This feature is incomparable to other wine clubs. Having access to older vintages may be the single best reason to choose at least one bottle from this category.
- 4. Premier Cru - \$110. to \$200. Red Only** These are red wines with a world-class pedigree. Often premier and grand cru appellation wines from Burgundy, well-known Barolo, aged Amarone, classified growth Bordeaux and cult-quality Napa offerings. These are wines for the serious collector and are necessarily limited in quantity.
- 5. Grand Cru - \$210 or more Red Only** Wines that top the chart of rarity, august reputation and price: Domaine de la Romanee-Conti, al Forno, Hill of Grace, Peter Michael, Quilceda Creek, Harlan, Colgin, Abreu and others round out these choices. There is no better way to add to a great collection of wines than by joining this category. These selections come from our cellars exclusively and have been carefully treated along the way.

A note to wine@cdaresort.com with your selection gets you started!!

Featured Tasting Note

*Every month we publish extensive tasting notes for our Wine Club members about the wine(s) they have purchased from us. This time around, we are highlighting our **Soirée Vin Red Selection**:*

Punto Final Malbec "Enamore" 2009 Mendoza, Argentina 54./40. club price

This is easily one of the best red discoveries for us of the last year. Malbec has taken most of the world by storm, everywhere but North Idaho it seems. We seem to have been immune to its charms and rather inconsistent character and vicissitudes of price from wine to wine. Some are light, some are tannic, some are expensive, most are not, some are perfume-y, some are not - but this one, a partnership with the Allegrini family of NE Italy winemaking fame, has made itself heard loud and clear; and we should listen more closely before it goes up in price. Crafted like a "passito" style wine from NE Italy, whole grape clusters are slightly air-dried before the crushing begins; the technique imparts this wonderful texture to the wine alongside a robust intensity of flavor; flavor, in this case, that Malbec achieves only rarely. The rustic woody character of the grape is gone and replaced by a brambly blackberry character with mild cedar and black pepper accents before the long finish that includes dry, candied cherry characters. The tannins and acids in this wine are mild, perhaps mild to the point of not aging beyond 2015. But nowhere in this wine are there impressions of raisin or fruitcake like you can get out of some wines made this way. Great with a number of cuisines from tomato-based pizzas to braised meats to hard cheeses.

Come taste some of these wines all month long as they are poured by the glass at Beverly's - and join us Friday, January 13th for our "Pick-up Party" from 5-6 with complimentary appetizers and tastes of 4 of these selections...



Collectible bottles in a beautiful atmosphere with great food. Thank you for making our years so successful. May your year overflow with blessings.

Starving Artist Selections

- 718 Frisk Riesling “Prickly” 2011, Australia 26./16.
- 4652 Viñedos Del Quorum “Crápula” 2008, Spain 34./18.

Soiree Vin Selections

- 804 Tre Donne Arneis 2008 Piedmont, Italy 39./24.
- 529 Punto Final Malbec “Enamore” 2009 Mendoza, Argentina 54./40.

(see tasting note, previous page)

La Mode Selections

- 805 Pahlmeyer Chardonnay 2008, Napa 90./70.
- 615 Duckhorn Merlot “Howell Mountain” 2003, Napa 140./99.

Premier Cru Selection

- 1838 Dominus 2006, Napa 220./180.

Grand Cru Selection

- 4080 Bruno Giacosa Barolo “Falleto di Serralunga” 2004, Piedmont 452./300.

Selections in RED are Open to taste at



this month!

Melt In Your Mouth Braised Short Ribs

- as many 8oz. Boneless Short Ribs as your biggest pan will hold...
- 2oz. Shallot, diced
- 2 oz. garlic, chopped
- 2 cups red wine
- 1 tbl. Fresh Thyme
- 2 cups Beef Stock
- 2 tbl. Beef Base
- 1. season ribs with salt and pepper.
- 2. sear ribs in your big pan on all 4 sides.
- 3. add shallots and garlic and sauté for 1 minute.
- 4. add wine, stock and base.
- 5. cover tightly with foil and cook at 300 for 4 hours.
- 6. carefully remove liquid to a small saucepan.
- 7. skim fat and boil.
- 8. combine 1/2 cup cold water with 2 tbl. Cornstarch and mix smooth.
- 9. Slowly whisk mixture into cooking juices until slightly thickened.
- 10. Adjust seasoning to make a sauce.
- 11. Serve over Mashed Potatoes or Roasted Winter Root Vegetables for a fine, hearty dose of comfort food.

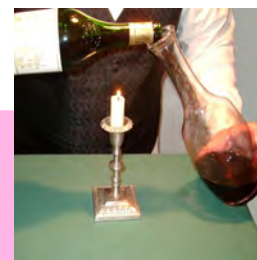
Tempranillo, Malbec, Napa Merlot and authentic Barolo are all made to heighten the heights of slow-cooked beef.

Santé!

Decanters and Aerators

As long as we have been putting wines in bottles for long-term storage or shipping (about 200 years, reliably) the wines have been reacting in a predictable way. They have been “reducing” in chemistry terms to get more brown in color, throw sediment that was once dissolved in the wine as color and various other compounds. **Decanting the wine allows us to do 3 things:** raise the temperature of the cellar-temperature bottle so it tastes more, pour carefully to leave any sediment in the bottle—away from a taster’s glass, and 3, it helps expose the wine to air and begin it’s process of oxidizing. (some oxidation has proven tasty). Ironi-

cally, these are the same 3 reasons we will not decant a wine: the wine is already at its proper temperature, there is no sediment to separate and/or the wine may be so fresh it would not appreciably benefit or so old it might send it over the edge of drinkability too quickly. Now popular, aerators, of which the most popular is the Vinturi, have taken the introduction of air up to a new level of quick. It’s critics say too quickly and that it prevents the wine from showing all its charms. But like it or not, it has legion fans, hopefully, who have not thrown out their decanters.



Decanting old wine does a few things at the same time.

JANUARY 2012

It is memory that allows us to gather roses in January. - Unknown

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13 Monthly Pick Up Party!	14
15	16	17	18	19 Basics of Food and Wine	20	21
22	23	24	25	26	27 Whose Wine Is It Anyway? Blind Tasting Game	28
29	30	31				

Make any reservations at 800-688-4142



Some people can tell you where this grapevine grows simply by how its wine tastes...

Wine Press

Whose Wine Is It Anyway?

If you've heard stories of those who can discern the upbringing of people based on their accent ala "My Fair Lady", you may be interested in this month's wine event! Following that very example, we will pour all attendees a total of 10 wine tastes while we sip and chat about the impressions wine offers without so much as a label in our way to



prejudice our opinion. From color to smell to taste to finish, we cover "Old World" flavors, "New World" flavors, oak barrel flavors, grape variety flavors and "finishing" flavors. As fun as it all is, it's really just a cover to get to taste wines while we sharpen our collective

palate and have a good time!

Please make reservations as we are limited to 20 seats this first time around...

**Friday Night
January 27th
6:30-8:00**

10 wines

\$20 members

\$30 public

**cheeses and bread included
appetizers available**