



Your Source of Wine for Every Occasion

## Notes From The Cellar "NFTC" Newsletter

May 13, 2009

 Forward to a Friend

### Summer is coming -Rose' me baby!

Every year we feature a nice fresh Rose that we can quaff over the summer. Some of the wines we have featured over the years have become victims of their own popularity. Roses from Bandol & Provance that we previously recommended have doubled and tripled in prices -ouch. I understand why this happened -after all, a good Rose is one of the most versatile and enjoyable wines for summer -all reasons for its increasing popularity in North America. Yes, the word is out beyond the traditional large consumption in the Mediterranean countries, and the Wine industry is trying to take advantage by raising prices on the most popular names. And don't get me going on American Rose -some are priced at \$40+ that's just insane!

But you need not worry. I am here to help. I will let you in on a little secret; My wife Susan loves Rose, but not just any rose -no spoofed up sweet or watery junk -only the finest. Don't even mention "white Zin" we are talking real wine here. So, I try to stay on my toes and only bring home the best. And to all you macho guys out there who may be worried about being seen drinking something pink, LOL. Let me tell you it's no big deal - there is no shame in my game, Sure, I appreciate a cold brew on a hot afternoon, but once you start dishing up some nice appetizers on the deck, I will gladly switch to a nice refreshing and tasty Rose myself. So yes, at all opportunities, I make it a point to taste all available samples; always in search of the one to call "the House Rose" for the season, be it your house or ours.

#### So what is it I look for:

**Color**, -this is easy -as most roses have gorgeous hues -that's why they usually come in a clear bottle (after all you should enjoy them young so no need for dark glass to protect them)

**Aromas**, -Give me fresh scents of flowers and ripe fruit but keep it light and breezy you don't want anything too heavy.

**Flavors**, Fresh crisp mouth watering and tasty -this is where it gets more tricky -you want to find that nice balance: think of the palate weight of a food friendly white wine but infuse some red fruit flavors into the mix. When done right the wine will have good extraction yet will stay light.

**Finish**, just because we are drinking something easy going doesn't mean it should be simple - give me some nice flavors and good acidity to cleanse the palate and invite another sip. It should be dry but not too tart or bitter.

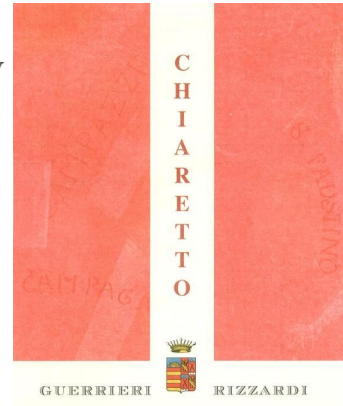
**Price**, keep it low -this should be fun. Make it painless so we can share lots of it without having to mortgage the dog.

Today's wine comes from the Veneto Area in Northern Italy. I have had this wine at multiple tastings and it always struck some very fine notes. Several weeks ago I was offered a great close out deal on remaining inventory at one of my distributors. The cost easily took care of the price considerations. When the mercury hit 85 yesterday I remembered -it's time to move -before it's all gone. You should move too -stock up on a case or 2 now -so you won't have to worry about running to the local wine store before a big BBQ party only to pick some mediocre selection at a higher price.

### **\$\$\$ Today's Wine Deal \$\$\$**

**GUERRIERI - RIZZARDI Chiaretto Classico - Rose' 2007 \$12 /bot. ( compare to \$16) or buy by the case at \$130 -that's only \$10.83/ bot.!**

**History:** Guerrieri Rizzardi, is no Johnny come lately...a result of the union between two ancient Venetian wine producers: the Count Guerrieri and the Count Rizzardi, who acquired vineyards in Negrar, Pojega back in 1678. The Guerrieri Rizzardi main winery is based in Bardolino, housed in an ancient manor that has belonged to the Guerrieri family since 1450. A new generation of wine makers came on board in 2000 -large capital investment, new wine making techniques -resulted in some new wines still largely undiscovered, thus, the wines are below the radar and the price even at full pop is a steal.



**Methodology:** All the grapes are grown from estate vineyards! These vineyards, influenced by the micro-climate created by Italy's largest body of water, Lake Garda, is ideal for growing high quality grapes. Guerrieri Rizzardi has long been a champion of native, indigenous grapes and Corvina make up 70% of the blend of this wine along with Rondinella, (yes these are the grapes that form the back bone to the famous Amarone wines) Sangiovese, Molinara and Negrara are also blended in. The grapes are naturally farmed and harvested. The desired rosé colour is drawn from the red grape skins after 12-18 hours of fermentation in neutral stainless steel tanks. We are talking quality all the way.

**The result:** From the winery notes: "Fresh, prickly and bright. Deep salmon hue, bountiful spice and floral notes elevate the pleasure on the eyes, nose and tongue. Aromas of strawberry and mint with a ripe, juicy mouth of cherries, lemon zest and pistachio. Incredibly luscious with nicely balanced alcohol and acidity, with a refreshingly tart finish. Truly an Italian summer sunset in a glass!

**Food matches:** Serve well chilled, great with Italian appetizers such as prosciutto with melon or antipasta starters. Mediterranean foods and salads are a natural match. This wine can also be served with rice or pasta salads, white meats, crustaceans and seafoods. Also excellent with Asian fare, Middle eastern food and even mildly spiced Indian curry dishes. Yet it is also perfect before the meal on its own.

To avoid disappointment please order now while we can get it at this fabulous price. The wine will be available for pick up next week. Enjoy.

### **Events:**

**The Denver Public Library 34th Annual Used Book Sale Fri-Sun Jun 12-14th**

Not wine or food but a great event non the less. Get the skinny at :

[Book Sale](#)

**Thanks for all your support and referrals.**

**Tell your friends, share the wine, & spread the good vibe. Cheers!**

*Paul David*, Chief Fermented Grape Taster.

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