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Your Source of Wine for Every Occasion

Notes From The Cellar "NFTC" Newsletter
August 12, 2009



Central Coast wines from Bob Lidquist and Qupe- to enjoy now

Bob Lindquist is in town this week. Owner and wine maker of Qupe, and overall nice guy, he has gathered many fans over the years. Considered one of the original Rhone Rangers, Bob has been sharing wine making facilities with Jim Clendened from Au Bon Climat in the Central Coast. It has been several years since I have seen him and I caught up with Bob and some of his wines on Monday evening. True to form his wines remind me of a line from Jimmy Buffet song "quietly making noise" There is no big screaming fruit -more of a subtle expression of the grapes, elegant, is a good description, yet the substance is there. The key to these kind of wines is to let them age in bottle for several years -they take on an added complexity and soft mouth feel that can turn them into very enjoyable drinking experiences. Yet it is hard for a winery to sit on bottles until they are ready to drink -bills have to be paid, and room made in the warehouse. We are fortunate, as some of the wines tasted Monday had a bit more age on them, and from those I chose my favorite 2 of the evening: A red and a white to offer here. These are directly from the winery not some bottles that were collecting dust on someones shelf.

As an added bonus, the prices we got are very refreshing -downright cheap for the quality in bottle. These are selections from the winery mid price range, but with the added bottle time, you can now get pretty darn close to the high end experience without shelling out big \$. You see, at Qupe they embrace organic and even some Biodynamic farming principles -which in many other places result in much higher wine prices. If you are searching for some nice wines to drink over the remainder of the summer and into fall, you have just found the right ones. Enjoy.

\$\$\$ Today's Wine Deal \$\$\$

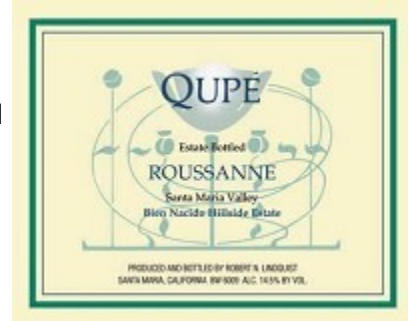
QUPE Bien Nacido Roussanne 2006

\$39/bottle,

or save more, only \$37/-with our cash discount

A classic southern Rhone grape varietal which is the back bone of most white Chateuneufs. Roussanne has found a good home in the soil & climatic conditions of the Central Coast. This is a grape that in it's native land shows very well young with fresh exotic tropical aromatics and a nice palate weight. Often it is also blended with another Rhone grape the Marsanne. After several years, these wines can go through an strange shut down, adolescence phase which can last 10 years or more, only to re-emerge as a much heavier rather nutty slightly oxidative but extremely complex wine. Because of these qualities, well made white Rhone wines can be rather expensive which limits their popularity. Almost unknown in the US- I am not sure if the American versions are as age worthy-I somehow always drink mine relatively young. One thing for sure -when well made; these wines in addition to the great aromatics, can have a great substance to them. We are talking some serious mouth feel here -this is more towards the weight of a serious Chard. but with a completely different character and I find it much more food friendly than most new world Chardonnay. If you are a die hard Red wine drinker -this could be a White you may find appealing.

There is a nice balance in the the 06 Bien Nacido, with the right amount of acidity to make it match a great variety of foods. I kept going back to this bottle, it was just great with grilled salmon, summer veggies and of course cheeses. As a side note -I like to drink Roussane a little warmer than most white wines -it brings out the best of it, and makes it such a great summer sipper. Serve at 62-65 degrees for maximum enjoyment.



QUPE Bien Nacido "Hillside" Syrah 2005

\$40/bottle,

or save more, only \$38/-with our cash discount



This wine is 100% Syrah from the Z block at Bien Nacido vineyard. Z block is the original custom hillside block at Bien Nacido, planted exclusively for growing cool climate Syrah - southwest facing slope to get plenty of sun and poor soil that drains well and stresses the vines. The extra few years in bottle make this a perfect wine to enjoy with a great variety of food. Nice combination of dark red and black small berry fruit with a lovely blanket of spice- it tasted just fine with a big juicy cheeseburger on Monday evening.

Events:

Cherry Creek North Food & Wine: August 21-23 This is an inaugural event brought to you by the same folks who organize the CC art festival, Many top restaurants are participating and with the slow economy it's important they put their best foot forward.

There are plenty of events from Free Cooking demos to wine and food tastings -sounds like this could be great -I will be away that weekend entertaining out of town guests in the Mountains. If you make it, let me know how it was.

[cherry creek north food & wine](#)

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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Please note that you must be at least 21 years old to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.