



Your Source of Wine for Every Occasion

## Notes From The Cellar "NFTC" Newsletter

November 11, 2009

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### **Wine for Thanksgiving and the holidays**

It's Veterans day and while it doesn't have much to do directly with wine I know that without the sacrifices and service of our Veterans, life as we experience it would be very different - So this evening I will raise my glass in their honor. Recognizing and giving Thanks also brings thoughts of Thanksgiving. Yes it's coming on fast. For many this is the official start of holiday season. If you are looking for wine ideas for the big day I have attached an article I wrote last year at the end of the newsletter with some general thoughts.

I have had numerous new wines arrive over the past few weeks with more showing up daily. Now is a great time to get in touch and line up some goodies for the holidays. From easy drinking holiday party wines to unique ones for those special occasion. Remember friends don't let friends purchase mediocre wines at the liquor store -please pass along this newsletter and our contact info. so we can make sure that by the time you visit your friends you will be greeted with something decent to drink. If you need us for a wine tasting or to cater a party please act now.

On to today's wines; -we have 2 German Rieslings -both are incredible food wines some of my personal favorites to match Thanksgiving turkey. These are also amazing wines to pair with oriental or slightly spicy cuisine, be it Thai, Vietnamese, Indian food -you get the picture. We order many of these wines based on Direct Import orders but I always try and have something in stock for this time of year . If you haven't tried A good German Riesling you are missing out on some of the worlds most complex wines for some of the lowest prices. There are hundreds of choices in the market place and I literally taste dozens of them - we pair it down to a select few we recommend. You really can't go wrong with todays selections:

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

## SCHMITGES Riesling Kabinett Vom Roten Schiefer 2008 from the Mosel region

**\$23.50/bottle, or \$22-/bottle- with our cash discount** (checks are ok)

This is a classic style Kabinett which is more towards the dry end of the spectrum, there is only a whiff of sweetness from the ripe fruit. Well balanced, there is a nice tension here between the fresh lemon zest & rind, and the rich flavors and complexity. Good acidity make it food friendly without the tartness that can dominate the truly dry style German wines.

The name Vom Roten Schiefer literally means from red slate in German. With general warming climatic conditions in the area's vineyards, a cooler site was sourced by the winery to ensure a nice complex wine. In 2008 Conditions were perfect for this wine and Scmitges hit a home run -this was one of my favorite wines from several of the trade tastings in the Spring and I am extremely happy that it is finally here. The price is downright a pittance for the quality -While the latest vintage has not been rated yet, Scmitges has received many a high rating for previous incarnations- a very well recognized and respected producer -this was one of the most impressive samples I have ever tasted from them. Not to be missed, especially if you prefer things on the dryer style.



## SPREITZER Reising Kabinett Osterichler Lenchen 2007 from the Rheingau region

**\$23.50/bottle, or \$22-/bottle- with our cash discount** (checks are ok)



Here we have another well known producer from the Rheingau region known for the richness and tropical fruit you often find in the wines. This is a delicious party wine and it never sticks around for long after a bottle is opened. Our local distributor got a great deal on this highly rated wine and we are passing the savings -the reviews below speak for themselves:

**90 points Wine Spectator:** "Fragrant, with floral, herb and stone aromas teaming up with peach and citrus flavors. Though generous, this has a bright structure, with a fine, chalklike finish. Best from 2009 through 2022." (11/08)

**90 points Stephen Tanzer's International Wine Cellar, Jan/Feb 09:** "(\$26) Subtle aromas of bosc pear and lemon zest. On the palate, juicy apricot fruit shows a hint of sweetness and an attractive salty note. In a well-balanced, easy-drinking style."

For all you die hards, I will have some Red wine on NFTC next time, but you don't need to deprive yourself -just contact me to scoop some.

### **Thanksgiving- what should I drink**

I have written about wines for Thanksgiving many times. Lately I have been bombarded with retailer's suggestions for the "perfect " wine to match to Turkey Yada Yada .....Let's face it: a Turkey is a pretty bland bird: Yes a nice Riesling like those above are a good safe bet for a white, and a delicate Pinot Noir for a red. But they may not work for everyone. Let's think about it in a different way -akin to Tofu or any other bland food, the bird will absorb the flavors around it - so really the way it is prepared, and the choice of side dishes, which most times have a much more distinct flavor-are the better items to concentrate on when choosing your wines. Same goes for the sauce or type of gravy if it's highly flavorful.

Another noticeable trend is more diversified food, meals that where more than just the gobbler is featured. More prevalent in large gatherings, where more folks bring a side dish, or dinners that may be based on ethnic origins. (I fondly remember some fine holiday meals cooked by a friend who's family was from Calabria in Southern Italy where the Turkey was neglected by many a guest, in favor of the much more savory baked Sardines and other flavorful goodies).

No need to be confused, lets go back to our golden rule: Drink what you like- if you are invited to someone's place don't stress, just bring along a bottle of something you would enjoy drinking and sharing and everything will work out.

If you are hosting the festivities the choice of wine will depend on the type and size of crowd you are dealing with, as well as the depth of your cellar and how much you will want to spend. A variety may be the way to go, especially for a diverse crowd. Why not take a look at the cellar or your existing wine stash -there may be some wines in there that are best consumed when young and fresh- a perfect opportunity to consume them before they get forgotten during the winter. Since on Thanksgiving many a meal start earlier in the afternoon, I find it a good opportunity to polish off the remaining bottles of Rose and those crisp lighter style whites that may be left over from summer - they go great with most appetizers, before bringing out the bigger wines we tend to consume with a bigger dish. Of course a nice Sparkling wine -Champagne or dry Prosecco seem to put everyone into that nice festive mood.

Still not sure -well that's what I am here for -give me a ring and I will be happy to put together a nice mix case for you and your friends at any price range. I know we can always find something special for any occasion. Happy Holidays.

### **Events :**

5TH ANNUAL **DENVER INTERNATIONAL WINE FESTIVAL** NOVEMBER 12 & 13, 2009

Special 20% Discount for WINEPAIRINGS NFTC readers: Coupon code: **wp9**

Mayor John Hickenlooper has officially proclaimed the week of the DIWF as "Denver Wine Week".

The DIWF showcases wineries from around the globe, Colorado's master chefs, artisan producers and fine art. The discount is good for:

The Taste of Elegance Chef's Food and Wine Competition on Thursday November 12.

The Grand Tasting of International Wine & Food on Friday November 13, 2009 showcasing more than 400 International wines from 18 countries! **For info and orders visit:** [:DIWF](#)

Tip-when you check out their web site pay attention to some of the special wine dinners hosted at a few of the area's restaurants.

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**Beaujolais & Beyond Festival:** on Thursday, November 19,2009 The Rocky Mountain Chapter of the **French American Chamber of Commerce** features one of their best parties of the year

-this annual event open to the public is always a lot of fun details:[Beaujolais & Beyond](#)

**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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"Notes From The Cellar " or NFTC in the subject line is our free e-letter sent periodically when items of interest may be available. If you got this e-mail chances are that you or someone you know expressed an interest in being on our list.. Our Email list is strictly in house. we do not share it, or sell it what-so-ever.

All orders are sold and shipped by a licensed Colorado wine retailer. Title passes to you, the buyer, in Colorado.

The buyer is solely responsible for the shipment of wine. We make no representations concerning your legal right to ship or receive wine into any state outside Colorado or any country outside the United States. By placing any wine order with us, you authorize **WINEPAIRINGS** to act on your behalf to engage a common carrier to deliver your order to your selected destination.

**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.**

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