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# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## *The Thanksgiving Issue*

**Vinous Reasons  
to Be Thankful**

**Turkey: Not the  
Only 'Butter Ball'**

**Bird Alternatives and  
Wine Pairing Partners**

**The Best Glasses and  
How to Clean Them**

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## EDITOR'S JOURNAL

# Vinous Reasons to Be Thankful

By Robert Johnson

*All too often, in my ever so humble opinion, we lose sight of the meaning behind the holidays we celebrate.*

Veterans Day and Memorial Day, for example, should be about more than backyard barbecues and three-day weekends. Depending on your beliefs, Easter should

be about more than the Easter Bunny and a Halloween-like haul of candy.

And Thanksgiving should be about more than four-day weekends and all-you-can-eat feasts.

Of course, what sets Thanksgiving apart from those other holidays is the expectation of that food free-for-all and the opportunity it provides to do some creative wine pairing. For that, I am eternally grateful, and to show our gratitude, we've included some pairing suggestions in this issue's "Cellarmaster" and "Food and Wine Pairings" departments.

But back to the real reason for the November holiday: thankfulness. This year, I am thankful for:

- The opportunity to travel to Europe this fall and experience the unique wines of three different countries — Spain, Switzerland and Austria. In next month's *Grapevine*, I'll share my thoughts on whether wines taste



better when consumed in their place of origin. And in our Vinesse Today blog, I'll share some of the adventures I experienced with the wines of those countries.

- A fiancée who was more than willing to share those experiences with me, even though she has always preferred sweet wines exclusively. Michelle, thanks for being such a good sport, and opening your mind (and taste buds) to new wine experiences.

- A family that ensures no opened bottle of wine goes to waste. When my fiancée isn't around, my son-in-law, Kelly, finishes off any unfinished bottles — even if that means making a Cabernet Sauvignon spritzer. And while my daughter, Tawny, still thinks that all wine smells "winey," she did enjoy a few bottles of sparkling Moscato this year. Yes, I still have hope for her.

- The opportunity to work for a wine company like Vinesse. Writing about wine really isn't work, but please don't tell that to Vinesse founder and President Lawrence Dutra!



## The Chardonnay Style for Turkey Day

**T**here are several varieties of wine that are immediately identifiable when you swirl, sniff and taste them.

Chardonnay is not among them. More than any other “major” variety, Chardonnay assumes the personality of the winemaker.

During the 1980s, California Chardonnay became known for its rich, buttery and oak-tinged style. It was a style that drew big numbers and rave reviews from influential wine critics, so it made good business sense for Golden State vintners to follow the herd.

Those California “butter bombs” were quite distinct from their French counterparts. White Burgundy, as Chardonnay was and is known there, has long had a more demure persona, defined by traits that have been described as “mineraly” and “steely.” If California Chardonnay was Robin Williams, White Burgundy was Clint Eastwood.

In recent years, the “California style” of Chardonnay has evolved. Far fewer winemakers are embracing the “butter bomb” style (achieved through a process known as malolactic fermentation), and the majority are emulating the French style or one that falls somewhere in between.



This has transformed the majority of California Chardonnay bottlings from rich sipping wines into ones that are more balanced and food friendly.

Once each year, however, there is a place for those rich, buttery Chardonnays that used to be so ubiquitous in the United States: Thanksgiving Day. If, that is, you have the traditional turkey feast with all the trimmings.

Turkey. Stuffing. Mashed potatoes with creamy gravy. Rolls slathered with melting butter. Those are the ingredients of a meal that cries out for “traditional” California Chardonnay. The aromas, textures and flavors mesh like an orchestra whose musicians have been playing together for years — a symphony for the senses.

With meals that aren’t as rich — rotisserie chicken, halibut, pork chops — the “lighter,” more fruitful style of Chardonnay is an ideal pairing partner. But on “Turkey Day,” it’s the perfect time to give thanks for those rich renditions made famous by California vintners of the 1980s.

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# ALBET I NOYA: A LEADER IN NATURAL WINEMAKING



*“Natural wine” has been the hot topic of the new millennium in the world of wine, and at the forefront of that movement in Spain is Albet i Noya.*

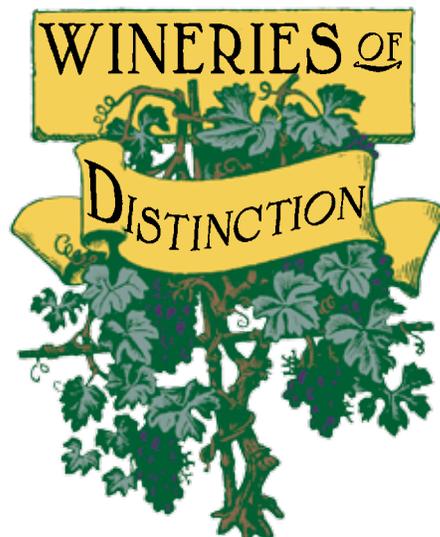
While the origins of viticulture at Can Vendrell go back to the Middle Ages, it was not until 1903 that the Albet family established itself at the estate. Joan Albet i Rovirosa came to Can Vendrell to oversee the replanting of the estate after the phylloxera plague that gripped the wine world, including the vineyards of Spain. This process involved planting American rootstock and grafting the desired variety onto that rootstock. After replanting the vineyards, he stayed on as manager of the 210-hectare estate, of which 90 hectares were devoted to grapevines.

It was the fourth and current generation, Josep Maria Albet i Noya, that introduced organic farming methods to the vineyards. Josep Maria took over the management of the estate after his father's death in 1972, and at the end of the seventies started producing his first organic wines. With the success of his first wine produced specifically for the Danish market, the entire estate was gradually moved over to organic farming.

In 1998, an ambitious project was

undertaken to test seven ancient grape varieties, from the point of view of vineyard management as well as winemaking potential.

The grape varieties have been recovered from old and abandoned vineyards, including one found on the Albet i Noya's estate. The search for old varieties has been so successful that the family is now planning a second phase of the project with seven more varieties.





“We believe some of these varieties date from before the phylloxera plague,” a family spokesperson says. “When phylloxera hit Europe’s vineyards, the price of grapes and wine in the Penedès went sky high. As a result, a lot of the less productive varieties were abandoned in favor of higher yielding ones.

“In the Penedès, we believe there were some 30 varieties more than are currently cultivated. We now know that often these lower yielding plants produce more concentrated fruit, so these could be excellent candidates for winemaking.”

Once the seven varieties (four whites and three reds) were selected, 500 vines of each were grafted — 250 with vigorous rootstock (Richter 110) and the other half with a less vigorous strain (41-B). The idea was to pick and vinify each strain separately.

The wines are being made in a small cellar, specifically designed for micro-vinifications with 500-liter tanks, and all the technological advances of Albet i Noya’s main cellar. With feedback from other winemakers and critics, and its own internal data, it’s decided which varieties have the potential to be planted more extensively to produce wine on a commercial scale.

It’s a project that has attracted the attention of grape growers and winemakers worldwide.

Of the 145 hectares that Albet i Noya controls, 80.5 are given over exclusively to the cultivation of vines. The estate vines cover the western slopes of the Ordal mountain range known as “Costers d’Ordal,” following the curves of the terrain in stepped terraces or on slopes exposed to the midday sun.

As in all good wine-growing land, the soil in Can Vendrell has low organic content, with a variable content of clay and sand on a bed of calcareous stone — a permeable base with good moisture retention.

The white varieties grown are Chardonnay, Macabeu, Xarello, Parellada, Moscatell, Viognier, Sauvignon Blanc, Riesling, Garnatxa Blanca and four experimental varieties. The red varieties are Cabernet Sauvignon, Tempranillo, Merlot, Syrah, Garnacha, Pinot Noir and six experimental varieties.

The Can Vendrell cellar was built in 1925 and houses the principal vinification processes. The Xapallà cellar next door was finished in August 2004 and houses the temperature-controlled warehouse, the barrel hall and a new bottling plant. The new gravity-based l’Era cellar was opened in 2010 to produce the estate’s top wines separately.

As defined in Spain, organic winemaking requires estates to maintain a level of hygiene far superior to that of a conventional cellar. By working only with grapes in optimum sanitary conditions, Albet i Noya is able to work largely without using SO<sub>2</sub>. Natural yeasts from the Albet i Noya vineyards, selected from the Xarello variety, are utilized.

The fermenting vats have an inert gas system (a mix of nitrogen and CO<sub>2</sub>) to prevent potential alterations in the wine. Again, the emphasis is on prevention rather than cure; as the wine cannot be chemically corrected, the hygiene of the cellar is key to avoiding disappointments.

It all adds up to great-tasting wines made naturally — something you’d expect from Spain’s leader in natural wines and experimental vineyards.

## Winery 4-1-1

### Albet i Noya

Can Vendrell  
ES-08739 Sant Pau d’Ordal  
Subirats  
Catalunya (Spain)

To arrange a visit, email:  
[visita@albetinoya.cat](mailto:visita@albetinoya.cat)

## Four Seasons



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## Sonoma Valley: The Ideal Wine Country Destination



**T**he birthplace of the California's commercial wine industry in the 1850s, Sonoma Valley now covers 14,000 acres of vineyards, accented by more than 50 wineries and tasting rooms.

Within its pretty patchwork of farms and some 13,000 additional acres of open parkland, Sonoma Valley is also home to many of the county's best recreational and dining destinations, detailed here by Sonoma County Tourism.

First, fuel up for a day of tasting with breakfast at the cult-favorite El Molino Central. The small, white stucco, teal-trimmed eatery makes its mark with organic heirloom corn kernels hand-ground on a stone wheel for tortillas and tamales, and excellent chilaquiles made even better with a side of refried Rancho Gordo heritage beans.

If you're looking for a pampered way to get around, the Sonoma Valley Wine Trolley awaits with a chauffeured tour in a vintage 1890s San Francisco cable car. This hand-built replica of an authentic trolley operates as a private charter vehicle that can handle groups of up to 28 passengers on six-hour field trips to top wineries.

Or, venture out on your own, starting with a don't-miss classic.

Founded in 1857, Buena Vista Winery is the oldest commercial winery in California, complete with caves that are actual historical landmarks. The aging tombs have recently been renovated for modern safety measures, but remain elegantly dark and mysterious.

Deerfield Ranch is another gem, featuring more than 23,000 square feet of wine caves, cut in the shape of a wine glass. Tucked behind Redwood portal doors sit hundreds of barrels, leading to the Grand Room furnished in overstuffed couches and chairs. Comfortable seating is a good idea, considering tasting flights can include up to 20 wines.

Next, catch your breath beneath the shade trees in the eight-acre Sonoma Plaza — the largest such plaza in California — and tour the surrounding National Historic Landmark adobe buildings designed in 1834 by the Mexican Governor Mariano Vallejo.

A stop at the Sonoma Valley Museum of Art is recommended, too, to discover the largest visual arts

organization in the San Francisco North Bay region.

Lunch is calling now, and The Girl & the Fig on the Square is a delight for seasonal plates like duck egg ravioli with spring mushrooms, onion crema, green garlic, spring peas and baby carrots sprinkled in smoked paprika.

You're in a perfect location, too, for shopping at numerous boutiques. There are dozens of great salons, galleries and stores all around the Square.

That evening, stay at Sonoma Creek Inn, a darling, reasonably priced 16-room hideaway. Many of the recently updated, colorfully



## TOURING TIPS



*Buena Vista Winery*

## More Info

**El Molino Central**  
11 Central Avenue  
Boyes Hot Springs

**Sonoma Valley Wine Trolley**  
707-938-2600

**Buena Vista Winery**  
18000 Old Winery Road  
Sonoma  
800-926-1266

**Deerfield Ranch**  
10200 Sonoma Highway  
Kenwood  
707-833-5215

**Sonoma Valley Museum of Art**  
551 Broadway  
Sonoma  
707-939-7862

**The Girl & the Fig**  
110 W. Spain Street  
Sonoma

**Sonoma Creek Inn**  
239 Boyes Blvd.  
Sonoma

**Landmark Winery**  
101 Adobe Canyon Road  
Sonoma

**The Fairmont Sonoma Mission  
Inn & Spa**  
100 Boyes Blvd.  
Sonoma

decorated rooms have private outdoor patios or porches, and the hosts offer complimentary tasting passes at area wineries. Plus, they've partnered with Goodtime Touring Company for a 20% discount off bicycle rentals.

Or, you may want to stay directly in a vineyard. The private guest cottage at Landmark Winery in Kenwood tucks directly against the grapevines, with one bedroom, full kitchen, a sunny sitting room, bath and laundry facilities.

For even more luxury, The Fairmont Sonoma Mission Inn & Spa is an historic, mission-style property originally opened in 1840. It evolved into a health retreat for wealthy guests in the 1920s, and is now top-of-the-line contemporary, thanks to a recent resort-wide renovation that includes the entire lobby, heritage guest rooms, meeting rooms and landscaping.

Whichever lodging you choose, dinner at the AAA Four Diamond Award Santé restaurant at the Sonoma Mission Inn is a worthy indulgence. The upscale California cuisine eatery was completely revamped last spring for a chic, modern dining room and a new Santé Terrace overlooking the fire pit and the signature geothermal mineral pool.

The chef's tasting menu spans four courses, while the wine list features more than 500 Sonoma and Napa wines.

# VINESSE

## Hot LIST

**1 Hot Russian River Valley Getaway.** Looking for a place to unwind and re-connect with your significant other? The Applewood Inn, located in the heart of Sonoma County's Russian River Valley, is just the place. Secluded and romantic, it's a peaceful refuge with a unique spa, a Michelin-starred restaurant and a well-curated wine list.  
[www.applewoodinn.com](http://www.applewoodinn.com)

**2 Hot Healdsburg Wine Bar.** Not every wine bar in Sonoma County specializes in Sonoma County wines. For Exhibit A, we offer Bergamot Alley, where (in-season) soccer games can be enjoyed with bottlings from Spain and France. "We're just trying to have a little fun," says co-owner (with Sarah Johnson) Kevin Wardell of the eclectic lineup of entertainment, which also has included movie screenings on Monday nights, bluegrass music, and a disco night on Valentine's Day. Of the non-California wine list, Wardell says the idea is not to insult his home winegrowing region, but to celebrate the differences.  
[www.bergamotalley.com](http://www.bergamotalley.com)

**3 Hot Wine Country Race.** The Marathon du Beaujolais is a race like no other: It includes nine stations along the route where runners can stop and sample wines. The 2014 edition is set for November 22, and will be preceded by a carb-building pasta party.  
[www.marathondubeaujolais.org](http://www.marathondubeaujolais.org)



**I**ce Wine. An ultra-rich, super sweet dessert wine made from the intense liquid of naturally frozen grapes. The tradition of making ice wine is rooted in Austria and Germany (known there as “eiswein”).

**J**ug Wine. American term for inexpensive, ordinary wines sold in large jug bottles.

**K**osher Wine. Made according to Jewish dietary laws and certified by rabbinical authorities.

**L**eather. Aroma of old leather club chairs, typically associated with older red wines.

**M**agnum. An oversized bottle that holds 1.5 liters (the equivalent of two standard-sized bottles).

**N**on-Vintage. A wine made from grapes grown in more than one vintage, enabling the vintner to maintain a house style — most common with Champagne.

## VINESSE STYLE

# THANKSGIVING WINE GLASSES

**T**hanksgiving may seem like the day to bring out your finest stemware, and that’s certainly an option.

But keep in mind that the typical Turkey Day table is covered not only with plates, but also serving dishes. There’s not much room to maneuver, and it’s easy to accidentally knock over glasses — especially if each person has at least two glasses in front of them, which we highly recommend.

If you’d like to combine style with sturdiness, consider wine glasses from Simon Pearce in Quechee, Vermont. You’d be hard-pressed to find another piece of stemware that possesses the aesthetic appeal and serving versatility of that company’s Essex collection.

Distinguished by its generous bowl, substantial stem and sturdy base, the Essex is the ideal vessel for water or wine.

It’s also good to know that Simon Pearce takes wine seriously. At its

acclaimed restaurant in Vermont, established in 1983, a terrace dining room overlooking the falls stands open in the summer and is glass-enclosed during winter. The

restaurant is acclaimed as one of Vermont’s finest, drawing *Gourmet* magazine’s highest rating from food critic Peter S. Jennison.

House specialties include homemade breads and soups, fresh salads, seafood, horseradish-crusted cod and an award-winning wine list.

From November through April, wine dinners are featured. The 2014-15 season kicks off on November 14 with “The Wines of Germany.”

To learn more about the restaurant and the wine dinner series, visit [www.simonpearce.com](http://www.simonpearce.com). For more information on the glassware, go to <http://www.gearys.com/essex-wine-glass.html>.



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## APPELLATION SHOWCASE



***The Wachau Valley is a UNESCO world heritage site and region of natural beauty, and lies in the Danube Valley between the Austrian towns of Melk and Krems.***

The varieties Grüner Veltliner and Riesling prevail on 1,350 hectares, partly on very steep-inclined terraces. The best vineyard sites produce some of the best white wine in the world, often with decades of aging potential.

In the mid-1980s, a select group of innovative producers in the Wachau created their own “grading” system, called the Vinea Wachau, through which dry white wines are divided into three categories, based on their natural alcohol content by volume.

Aromatic, light-bodied wines up to 11.5% are called “Steinfeder,” named after the tall, feather-like grass, *stipa pennata*. The most common category is the “Federspiel,” with 11.5% to 12.5% alcohol by volume. The later-harvest, rich, powerful, dry wines carry the term “Smaragd.”

The crystalline rock soils of the Wachau produce outstanding Rieslings. During the Ice Age vegetation, cover was poor and prevailing winds carried drifting sand that settled in the east-facing crystalline hillsides. This is where great, opulent and expressive Grüner Veltliner is cultivated.

The extremely diverse geological terrain, coupled with the construction of terraces in the best aspects, and the cultivation of vines on the steep inclines by the Bavarian monasteries during the Middle Ages, has resulted in a spectacular and unique Wachau landscape.

The climate also plays a vital role, and two major climatic influences, the western Atlantic and the eastern Pannonian, interlock with each other. Furthermore, each single vineyard has its own microclimate, depending of its incline, exposure to the sun, soil terrain, as well as factors such as the dry stone walls and cliffsides that absorb the sun’s heat during the day.

The effects of the hot, dry summer and the harsh winter are evened out by the influence of the Danube River, and cool evening breezes from the more northerly Waldviertel region increase the diurnal effect of day and night temperatures during the important months prior to the harvest. It is thanks to this subtle factor that the fine and precise aromatics of grapes can develop.

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**FREQUENCY:**

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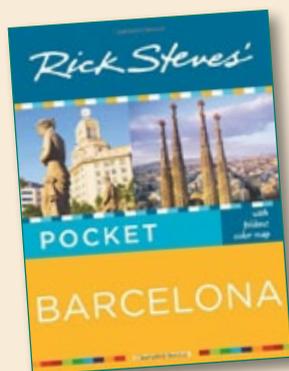
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**Q** We're planning a trip to Spain, and hope to visit several tapas bars while in Barcelona. Only one problem: It has been a long time since I took Spanish in school. Are there any "key words" you could give us that will help in ordering food wines to go with the tapas?



**A** Nobody has more expertise in dealing with European language barriers than Rick Steves, the PBS travel host and travel guidebook author. The challenge in Barcelona is that you'll encounter two languages: Spanish and Catalan. From *Rick Steves' Barcelona*, we've selected a few terms that should help. In each case, we begin with the Spanish terminology, followed by Catalan in parentheses. Wine — vino (vi). Red — rojo (negre). White — blanco (blanc). Dry — seco (sec). Sweet — dulce (dolc). Full-bodied — mucho cuerpo (molt cos). A glass of nicely aged, quality wine — un crianza (un crianca). There is one type of wine drink in Barcelona for which the languages converge. Whether in Spanish or Catalan, a red wine with lemonade (similar to Sangria) is referred to as tinto de verano.

“Firefly is a bar that’s five minutes from our house. As soon as we walk in, they get out the wine glasses. There was a time in the nineties in Nashville when everyone was drinking Stoli and tonics, but no more for me.”



— *Alt.-country icon Lucinda Williams, quoted in Details magazine*

**S**ustainability has been an important theme in agriculture for many years. Now, the Austrian Winegrowers' Association is making available to the Austrian wine sector an online tool which, for the time being, can be used by winemakers for self-assessment. This winter, certification also will be possible. The online tool was presented for the first time last summer on the Austrian National Viticulture Day.

Notes Josef Glatt, Managing Director of the AWA: “Other countries have been very active with sustainability for years

already. Austria is predestined to work actively on sustainability, especially because of its work with soil and plant protection.” Together with experts and in several stages, quality objectives for a range of processes (production of grapes, production of wine, vineyards, social and economic) were defined and measures were developed for sustainable implementation.

**AUSTRIAN WINE** 



One of the great challenges in planning for Thanksgiving is determining how many bottles of wine you'll need for the big feast. *Food and Wine* magazine suggests this equation for coming up with the right number: Number of Guests times Number of Hours Planned for Dinner divided by 5.

**W**ine glasses need tender, loving care — and you're going to need a lot of tenderness following the Thanksgiving feast. That said, cleaning a wine-stained glass the morning after is a snap; simply soak



it in hot water with a denture-cleaning tablet. No stains to deal with? Place a soft sponge on a wooden stick (the kind you'd normally use when making “bobs”) and gently swirl it around the inside of the glass. Use a lint-free towel for drying.

## FOOD & WINE PAIRINGS

### *The Turkey Day Feast*



**T**he Thanksgiving feast has been called the most difficult food-and-wine pairing meal of the year.

In a way, that's true. But if you look at it in another way, the exact opposite is the case.

What you first need to decide is what kind of meal it's going to be — formal, served in multiple courses, or casual, served buffet or family style.

If you take the formal approach, the wine pairing is a snap; you simply match the wine to the course being served, following the guidelines outlined here each month.

But formal isn't as much fun — or manageable — as casual. The price you pay for fun, however, is a more challenging wine pairing situation.

That said, we always enjoy a challenge, so let's take the casual approach. This involves a two-part pairing process.

First, you need a wine that matches nicely with the main course, whether it's turkey, ham or (less traditional but yummy) lamb. Second, you need a few wines that will mesh with all the other flavors on the table, from sweet potatoes to cranberry sauce, and from green bean casserole to maple-glazed carrots.

First things first. Here are wine pairing ideas for main course dishes:

- **With turkey** — A rich, buttery Chardonnay (see "Cellarmaster" in this issue), Pinot Blanc, Pinot Grigio or, if you prefer red wine, Pinot Noir.

- **With ham** — Beaujolais Nouveau (the first wine of the vintage from France, made with Gamay grapes), a fruit-forward California Zinfandel, or sparkling wine.

- **With lamb** — Syrah (a.k.a. Shiraz in Australia and some other locales), Cabernet Sauvignon, or Italian Barolo.

Secondly, we need some wines that taste good with all of those side dishes. Here, it's not a matter of selecting a specific wine for a specific dish, but rather a range of wines for all of the dishes.

That means wines that are either slightly sweet or at least have a good deal of fruitfulness in their flavor spectrum.

Among those we've found that work particularly well are Riesling, Gewurztraminer, Chenin Blanc and, among reds, Gamay or Australian Shiraz.

There are dozens of flavors among the dishes on a typical Turkey Day plate. You need at least a few different wines to satisfy the various palates partaking of those dishes.

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## MASHED POTATOES WITH ROASTED GARLIC

Want to add a little sizzle to your Thanksgiving mashed potatoes? Try this recipe, which yields about 8 servings, and pour a glass of fruit-forward Zinfandel or Merlot to sip with each bite during the meal.

### Ingredients

- 1 pound whole garlic heads
- 1/2 cup pure olive oil
- Gray sea salt and freshly ground pepper
- 2 pounds Yukon Gold potatoes
- 3 sticks unsalted butter, at room temperature
- 1 tablespoon garlic paste
- 1 1/2 cups heavy cream, or more to taste
- Sea salt, preferably gray sea salt, and freshly ground black pepper
- 1/2 to 2/3 cup extra-virgin olive oil

### Preparation

1. Start with the roasted garlic, and preheat the oven to 350 degrees F.
2. Peel the outermost layers of skin off the heads of garlic. Cut off the top one-third of the heads to open the cloves.
3. Heat olive oil in a large oven-safe saute pan over medium heat. Add garlic, cut sides up, and saute for about 10 minutes. Season with salt and pepper.
4. Transfer pan to oven and roast for 15 minutes. Remove from heat and let cool.
5. Pop garlic cloves from their skins and place cloves in a blender, along with any olive oil left in the pan. Puree until smooth, with a paste-like consistency.
6. Cube the potatoes. Place in a large saucepan with salted cold water, and place in the refrigerator overnight.
7. The next day, add some more salt and bring to a boil over high heat. Cook until tender (about 10 minutes).
8. Drain well, place potato cubes in a food mill, and grind to remove skins.
9. Heat 1 tablespoon of the butter in a large saucepan over

medium heat until the butter stops foaming and turns light brown.

10. Add garlic paste and cook quickly.
11. Add the cream, then season to taste with salt and pepper, and bring to a boil.
12. Reduce the heat to low and fold in potatoes with a wooded spoon or large whisk.
13. Add the remaining butter by tablespoons, stirring after each addition.
14. Stir in the extra-virgin olive oil. Season with salt and pepper to taste, and serve.

## BUTTERNUT SQUASH SOUP

Kick off the big Thanksgiving meal with this hearty soup, which matches beautifully with rich, buttery Chardonnay — the same wine you may want to serve with the turkey main course. This recipe yields 6 servings.

### Ingredients

- A 2- or 3-lb. butternut squash, peeled and seeded
- 2 tablespoons unsalted butter
- 1 medium onion, chopped
- 6 cups chicken stock
- Nutmeg
- Salt
- Freshly ground black pepper

### Preparation

1. Cut squash into 1-inch chunks.
2. In a large pot, melt butter. Add onion and cook until translucent (about 8 minutes).
3. Add squash and stock. Bring to a simmer and cook until squash is tender (about 15 to 20 minutes).
4. Remove squash chunks with a slotted spoon, place in a blender, and puree.
5. Return blended squash to pot. Stir and season with nutmeg, salt and pepper.

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