



THE EDUCATED GRAPE

— Your Personal Guide to Wine Appreciation —

Weekly Wine Musings

Sharing Wine Experiences & Lasting Impressions

April 19, 2020; Issue 3

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Savory Wine & Food Pairing

The Impression: *Savory? Not an impression that may be front of mind but when it happens, you know it. A savory wine excites the palate and keeps you wanting more. When paired with a savory food, you taste so much more nuance than you typically would with a more fruit driven wine. Call it a wake up call to your palate.*

Facts: *The wine, **Domaine de Bonserine Cote Rotie La Vialliere 2011**, is as savory as its gets for wine. Why? Syrah from a cool climate like Cote Rotie possesses a white pepper, olive and smoked meat flavor and aroma that dances on your palate.*

Ideal food pairing. *When pairing wine and food, you can **contrast** or **compliment** the wine and food. **This was a clear compliment!** The savory quality of the Cote Rotie paired with the smoky, spicy intensity of the Virginia ham was intense and kept me wanting more.*



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The Greatest Apertif...Ever!

The Impression: *While wine is my main passion and love, I really appreciate a well made craft cocktail, especially before dinner; an apertif. There is nothing like a **Negroni**, no matter the season. **The tension of the bitter of the Campari and sweetness of the sweet vermouth, and complimented with the intensity of a great gin is perfect!** It stimulates the palate for what is next to come which is what you want from an apertif.*

Facts: *My preference is Campari, Carpano Antica Sweet Vermouth and Hendricks Gin. One ounce each with a half orange slice over a large cube or a few regular ice cubes is a game changer. You can change it up depending on the season. Dolin Sweet Vermouth is lighter and spicier so I often use it in the warmer Spring and Summer months. For a **great Spring variation**, try Carpano Bianco over ice with a splash of soda and a slice of orange. Very refreshing!*



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A Perfect Quarantine Wine...over an intense Foosball Match, Board Game or Favorite Television Show

The Impression: *As you read my musings each week, you see that I am always thinking about wine and food and how they enhance each other, **Sometimes, a wine is so expressive and flavorful, it can be best enjoyed over an activity.** In this stay at home time we are all living in, we are enjoying wine in many ways and during different activities. I often refer to some really expressive red wines as "**Netflix**" wines...meaning they are so pleasant and flavorful, stand on their own and are ideal for enjoying while watching a great movie. This wine was definitely one of those wines, **Onx Reckoning***

2016 from Paso Robles.

Facts: *This very small production wine from a great producer in Paso Robles is a blend of Syrah, Malbec, Grenache, Mourvedre, Petit Sirah and Viognier. Well made, balanced and reflective of the warm climate and ideal growing conditions for these Rhone varietals.*

Why it worked: *it is an expressive Southern Rhone style blend, with a rare combination of fruit concentration, intensity, spice and integrated soft tannin. These attributes lend themselves to a wine that is pleasurable and delicious anytime.*



Tip of the Week...

Three wine glasses are all you need.

We invest our time and resources purchasing interesting and delicious wines. If you are not drinking your wines out of a quality wine glass, you will never get to appreciate your wines greatest potential. [Riedel](#), the highly acclaimed crystal glass company, and my personal favorite glass, actually makes a wine glass for every type of grape varietal.

In the end, all you really need are three wine glasses (yes, crystal):

- *Riesling glass for aromatic white varietals such as Riesling, Sauvignon Blanc, Pinot Gris, Torrontes, Gruner Veltliner, Assyrtiko, Muscadet etc.*
- *Burgundy glass for Chardonnay, Pinot Noir, Gamay and sparkling wine (yes, sparkling wine)*
- *Bordeaux glass for Cabernet, Merlot, Malbec, Syrah, Zinfandel, Nebbiolo, Sangiovese and red blends.*





Share your Favorite Wine and Food Experience that made a Lasting Impression

I am always inspired to see the many interesting wines that you enjoy and share on social media platforms. Share your weekly wine musings on *The Educated Grape* [facebook page](#) under the *Weekly Wine Musings* thread and bring our wine and food community closer together.



What's Trending in Wine...

Virtual Tastings

While we are observing the stay at home orders during this Covid-19 pandemic, we are presented with many opportunities to participate in virtual tastings and classes. Take advantage of these opportunities to learn about different wineries and trends, I myself have enjoyed hosting and taking part in presentations from several wineries and hearing from the winemakers and vineyard managers. There are many different approaches that have something for every wine appreciator so be sure to explore. Check out your favorite wineries to see if they are offering virtual tastings. One of my favorites virtual series has been [Lingua Franca](#) Winery from Willamette Valley as they feature an informative webinar series.



The Educated Grape Upcoming Live Virtual Wine Classes...

Thursday, April 23 at 7pm EST:
*Two World Class Regions, One
Amazing Varietal -Pinot Noir*

[More information](#)

[Register now:](#)

Thursday, April 30 at 7pm EST:
*"Exploring Spain...its Values and
Collectables"*

[More information](#)

[Register now](#)

Thursday, May 7 at 7pm EST:
*"Spring Wine Enjoyment in One
Region...Loire Valley"*

[More information](#)

[Register now](#)

Previous Virtual Wine Class
*"Great Tastes of Spring...Assyrtiko
& Gamay"* a free class that aired on
Facebook Live on Thursday, April 9



[Register Now](#)



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