



# THE EDUCATED GRAPE

Your Personal Guide to Wine Appreciation

## Weekly Wine Musings

*Sharing Wine Experiences &  
Lasting Impressions*

May 4, 2020; Issue 4

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*A Wine for the Season like None Other...Rose!*

**The Impression:** One wine trend that has really had staying power is the emergence of dry Rose from around the world. While Provence in France sets the standard for pale, dry, intensely flavored examples, there are wonderful Roses being produced around the world. For me, **Roses represent Spring wine and food enjoyment more than any other wine.** Last week, I had [2019 SAMsARA Rose](#) from Santa Barbara County, a region most known for amazing Pinot Noir and Chardonnay. **It was refreshing, exhibiting great acidity and tart strawberry and raspberry aroma and flavors.** Hello Spring wine appreciation!

**Facts:** This wine is a unique a blend of 50% Grenache and 50% Mourvedre Both grape varietals are southern Rhone Varietals, each possessing very specific and complimentary characteristics. **The Grenache provides the tart red fruit and spice while the Mourvedre contributes more color and depth of flavor.**

**Ideal food pairing:** I paired this lovely wine with **Tofu Spring Rolls**. I seared the tofu on a cast iron skillet and added in fresh carrots, cabbage, cucumbers, chives, avocado wrapped in rice paper. Delicious!



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### *Tension? Trust Me, this is the Good Kind*

**The Impression:** Tension is not a word or descriptor that most people associate with wine appreciation. When it comes to great Riesling, **tension is absolutely appropriate; the tension between the acid and the sweetness.** Think about what makes a great lemonade...the push and pull of tart and sweet with neither one overpowering the other. I opened a [2017 Maximin Grunhaus Abtsberg Spatlese Riesling from Mosel in Germany](#), and shared a glass with my family. This wine just danced on our palates combining tart green apple, ginger spice and a touch of sweetness framed with searing acidity. A very memorable tasting experience!

**Facts:** The key aspect to remember here is the wine's **Pradikat**, Spatlese. In Germany, under the QmP designation, there are 6 distinct Pradikats, with Kabinett being the driest and Eiswein being the sweetest. **Spatlese** or "late harvest" is a German wine term for a wine from fully ripe grapes and the lightest of the late harvest wines.

**Ideal Food Pairing:** Spicy foods are perfect, mainly shellfish dishes. Grilled Spicy Shrimp and Pan Seared Scallops.



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### *Spain's Versatility...White & Red*

**The Impression:** Having just hosted a virtual wine class featuring Spain's key wine regions, I was again reminded how the wines from this great country are quite versatile and food friendly. Largely known for the broader and fuller style red wines from Rioja and Ribera del Duero, there are several other regions producing wines that can be quite nuanced and elegant. Last week, I had [2016 Nisia "Las Suertes" Verdejo](#) from Rueda (white) and [2018](#)

[Alvaro Palacios Petalos](#) from Bierzo (red) as a side by side at dinner and both were wonderful! **We often try to identify one wine with a certain dish. With this experience, both were equally memorable!**

**Facts:** Verdejo is a white grape varietal that texturally is between Sauvignon Blanc and Chardonnay; medium bodied with nice acid, intensity and concentration of fruit. **Mencia** is a red grape varietal that draws some flavor similarities to Pinot Noir and Syrah; medium bodied, a touch of spice, tart fruit and a savory characteristic that keeps drawing you back for another taste.

**Ideal Food Pairing:** We had a Spanish inspired Bowl of Black Beans and Rice, Broiled Tilapia, Sauteed Kale, Chives and Summer Vegetables. **A lot of unique flavors and textures...just like the wines!**



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

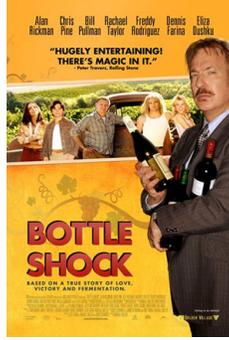
I am always inspired to see the many interesting wines that you enjoy and share on social media platforms. Share your weekly wine musings on *The Educated Grape* [facebook page](#) under the *Weekly Wine Musings* thread and bring our wine and food community closer together.



## Tip of the Week...

### A "Bottle Shock" that will make you Happy

As most of us are still observing shelter in place directives, we have hopefully caught up on our favorite Netflix shows house projects that have been put off. On your next "movie night", may I recommend an entertaining wine themed movie that is based on a true story; *"Bottle Shock"*. It was a 2008 comedy-drama film based on the 1976 wine competition, the "Judgment of Paris", when California wine defeated French wine in a blind tasting with top sommeliers, merchants and vintners. The cast is wonderful and the depiction of the events as well as trials and tribulations that led Chateau Montelena to participate and ultimately winning. This event was a catalyst in changing the course of wine in California.



## Did You Know... There are Two Reasons to Decant

I am sometimes guilty of neglecting to use my decanter more than I should. A great majority of wine we drink are younger vintages, say 2015 and younger. While we may use really nice glassware that aids in the enjoyment, decanting can often elevate the wine that we pour in the glass.



There are two reasons to decant wines;

1. Aerate a young wine, mainly reds, that are rich in tannin. This releases the aromas and softens the tannins.
2. Separate the wine from the sediment in an older wine. A rule of thumb I use is 10 years and older.

Earlier this week, I opened a bottle of [2010 Delectus Merlot](#) from Knights Valley in Napa Valley. I have long touted that they produce Napa's finest Merlot and time in bottle only reassured my feeling. With 10 years a bottle age, this wine was lovely! It still had great fruit intensity but the benefits of time in bottle delivered beautiful aromas and tertiary flavors such as cedar, tobacco and spice along with black currant and blackberries. As you see in the picture below, I poured what was left in the decanter into my glass to illustrate the remaining sediment. This wine actually still had another 2-4 years of ideal drinking.





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Don't Miss Out on the Limited Time *"Founding Member"* Launch and **Two Membership Opportunities** to fit your interests (available until May 6)

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Now**



## The Educated Grape Upcoming Live Virtual Wine Classes...

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

[More information](#)

[Register now](#)

Thursday, May 14 at 7pm EST:  
*"Why is Cab King?"*

[More information](#)

[Register now](#)

Thursday, May 21 at 7pm EST:  
*"Exploring Tuscany...Italy's Wine  
Paradise"*

[More information](#)

[Register now](#)

Thursday, May 28 at 7pm EST:  
*"Laurel Glen Vineyards  
Masterclass with Bettina Sichel-  
Partner/General Manager"*

[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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