

July/August Wine Picks (Continued)

- (5) **'02 Zenato Lugana San Benedetto** \$10.99. A favorite in the Veneto soon to be enjoyed at [your](#) choice of venue; 100% Trebbiano di Lugana. A floral bouquet with hints of orange blossom. Try it with trout or broiled salmon!
- (6) **'02 Porcupine Ridge Sauvignon Blanc South Africa** \$10.99. "Very clean light-weight and tasty. The nose has a lovely note of lychee along with citrus peel, fresh cut grass and a hint of basil that extends to the palate." Wine Enthusiast 87 pts.
- (7) **'01 Renwood Barbera Sierra Series** Reg. \$11.99; Sale \$10.99. Six wines we've mentioned but how about this California from California; earthy jammy with the spice of a classic Italian red. Finishes with sweet and spicy notes.
- (8) **'00/01 Fontaleoni Vernaccia di San Gimignano** \$11.99. Okay we mentioned one red — [back to crisp whites for the summer!](#) You'll find this on local restaurant wine list that specialize in pairing Mediterranean-style summer whites with their summer fares and seafood dishes.
- (9) **'01 Kaesler Old Vine Semillon Barossa Valley** \$12.99. If this wine was German you could assume that 'Kaesl' would be the name of the town and Kaesler would be the name of the wine — indeed not a sweet wine but a varietal often used to blend with drier Chardonnays or Sauvignon Blanc. [Trust me](#), you're in for a treat!
- (10) **'02 Cottesbrook Sauvignon Blanc Marlborough** \$11.99. You've guessed it! Tropical fruit some citrus and grapefruit but not overdone. Stainless steel fermentation means the focus is on the clean and crisp nature of this varietal wine. From Marlborough, New Zealand.
- (11) **'02 Dr. Von Bassermann-Jordan Deidesheimer Pradiesgarten Riesling Kabinett** \$16.99. An impressive Kabinett Riesling from one of the Mosel's better estates in 2002. Not all German wines are sweet — try this flavorful and palate-teasing Kabinett from the Pfalz.
- (12) **'01 Smith-Madrone Riesling Napa Valley** \$14.99. A Gold Medal winner in the California State Fair. Stuart Smith's wines shows his passion for great reds and whites. Check out this rendition of California's answer to great German Riesling!
- (13) **'01 Kris Pinot Grigio Delle Venezie** Reg. \$11.99; Sale \$10.99. 'Anything But Chardonnay' seems the trend these days but don't sacrifice uninteresting Pinot Grigio as an excuse to get away from Chardonnay; here's one that's true to the grape!
- (14) **'01 Liberty School Cabernet Sauvignon California** Reg. \$15.99; Sale \$14.99. Here's our first 2001 vintage Cabernet from the Caymus vineyard's favorite second-label. Just what you'd expect from a spectacular vintage California — integrated flavors with dense berry and red fruits; an amazing wine for \$\$\$.
- (15) **'99 Hess Select Cabernet Sauvignon California** \$12.99. Already known as a great under \$20 red wine, this California that's that much better at just over ten bucks a bottle! Like the previous mention there's plenty to enjoy from this favorite label from the North Coast.
- (16) **'99 Chateau Le Queyrouse Cotes de Blaye Bordeaux** \$15.99. This wine pick may be a carry-over from June but one taste and you'll realize that this full-bodied blend of Cabernet and Merlot typifies what you get from the outlying parts of the Cotes the Bordeaux—value!
- (17) **'00 Chateau Ste. Michelle Syrah Columbia Valley** Reg. \$13.99; Sale \$10.99. This Washington-State producer offers across the board price/quality wines. The '00 Syrah is no exception. If this is a sample of what Ste. Michelle is doing in the future it's certainly a good thing!
- (18) **'00 Chateau Le Bernet Graves Bordeaux** \$13.99. Looking for good wines from Bordeaux's outstanding 2000 vintage? If you don't want to wait 25 years before the wine is ready but still want to try a good-drinking wine right now than this is your wine — supple texture with round tannins and an elegant finish.
- (19) **'01 Norante Sangiovese Di Majo San Giorgio** \$8.99. "One of the world's greatest wine values," states Robert Parker, Jr. "Medium-bodied, fresh, exuberant, and purely made with a surprisingly loaded finish." 89 pts. WA.
- (20) **'01 Rabbit Ridge Westside Primitivo Paso Robles** \$12.99. A first for the pioneering California winery. Made without fining or filtering this wine is deeply-colored, rich and concentrated with notes of blackberry and raspberry. [Limited!](#)
- (21) **'01 Joan d'Anguera La Planella Montsant** \$13.99. This wine is blended exclusively for the U.S. market, and one sip of this medium-bodied red from Montsant and you'll know why!!
- (22) **'01 E. Guigal Cotes du Rhone Blanc** \$12.99. Certainly by now you know of the Cotes du Rhone Villages. Now just in time for summer is this wonderful and flavorful Rhone Valley white from perhaps the Rhone's most recognized producer. Try this blend of Marsanne, Roussanne and Viognier.
- (23) **'01 Veramonte Chardonnay Casablanca Valley** Reg. \$10.99; Sale \$8.99. A Wine Spectator 'Best Buy' — "Nice richness to this Chilean Chardonnay, with pear, nut and vanilla notes, and a creamy finish ... will make friends easily."
- (24) **'NV R.L. Buller 'Premium Fine' Muscat Rutherglen** \$13.99. Friends, hold on to your hats! Wine Advocate rates this dessert from Australia 97 pts. "One of the top discoveries of this year's tastings," says Parker; "This wine is nearly flawless." #143 WA. (375 ml)
- (25) **'01 Veramonte Merlot Maule Valley** Reg. \$10.99; Sale \$8.99. Another value play from Chile — here's a summer red offering ripe berry flavors with great mouth-feel. Hints of mocha and oak!

I-O-W-A — (Continued from p. 1)

All three Iowa winegrowers enjoy success in growing Marechal Foch, Cynthiana, Vidal and Norton grapes. Most of these varieties represent hybrids not viniferas — that is varietal wines like Cabernet Sauvignon and Merlot. Regardless of the types of wines produced Iowa winemakers are striving to achieve a 'regional identity' where someday Iowa wine-growing regions can be recognized as producing some of the best Frontenac or Edelweiss in the world. These are lofty goals but winemakers seem bent on working to achieve that level of success. Through various workshops and seminars sponsored by the Iowa Grape Growers Association more established wineries like Paul Tabor's Tabor Home Vineyards and Ron Mark's Summerset have been instrumental in making these programs a great success. As they say though the proof is in the pudding or in this case the wine glass!

An Iowa Importer: 'Wine Adventures'

Steve Gaucher has been importing wine for about five years now. His home base is in West Des Moines. You may have run across his wines in our stores or perhaps at a Hy-Vee Food Store. When Steve's wines first appeared in stores other than wine stores I wondered whether this was one-shot attempt to get broad distribution through a large grocery chain? "Surely, these wines won't be around much longer," I told myself. "After all, how could you ship a bunch of wine to numerous outlets across Iowa and Nebraska and expect part-time high school kids to be explaining the virtues of a wonderful blend of syrah, grenache and mourvedre from the Languedoc, or tell anyone why this viognier vin de pays d'oc

is such a wonderful wine and terrific with summer foods?" I asked again. Years later, Steve's wines have not only survived the chain-store dilemma but have also gained respect on our store shelves. A plethora of wines from the Rhone to Provence has showed that Steve's wines are for real. Of course favorable write-ups in *Food & Wine Magazine* among other wine-oriented publications such as the *Wine Advocate* doesn't hurt either. Recent discoveries from Wine Adventures include: '98 **Domaine De La Citadelle Cuvée du Gouverneur**; '99 **Ch. Le Queyroux Cotes De Blaye Bordeaux**; '00 **Domaine De La Citadelle Cuvée Le Chatainier**; and the '01 **Domaine De La Tour Boisee Merlot**.

Summer 2003 — Premier Tasting Events

A Night of 'Adventure' with Steve Gaucher of Wine Adventures at 1438 Tulip Tree Lane in Glen Oaks

Join your fearless wine merchant and local wine importer Steve Gaucher on **Saturday, July 19th from 6 to 8:30 p.m. for a night of fun and "heavy hors d'oeuvres."** Eight wines will be poured including four French and Italian wines evenly split between reds and whites. Steve has recently added a line of Italian wines to his portfolio and you will be the first to try them! Space is limited so don't delay.

Please reserve your place by calling 327-9191. Cost is \$10 per person which may be redeemed toward purchase that night.

Taste the '02 Riesling from the Mosel and Beyond — Tues., July 22nd at our 3500 Ingersoll Store;

and Thurs., July 24th from 6 to 8 p.m. at 1300 50th Street in W.D.M.

Yes, the 2002 Riesling from Germany have arrived. Join us a taste the first arrival of the '02 vintage from Germany's premier wine region — the Mosel-Saar-Ruwer. This is a free event and additional show only savings will be available on full and half-case purchases of German wine only! Two opportunities to taste what's hot right now in German Riesling!

Open That Bottle Night Continues at 1300 50th Street Store in W.D.M.

Join us for OTBN III Thursday, August 7th at 7:00 p.m. A good time was had by all at the July OTBN II! You say you missed us on Thurs., July 3rd for OTBNII? Well, there's always more good wine to be enjoyed! So don't fret and join us on

Thurs., August 7th and let's open that bottle-up! We encourage that you bring a bottle of wine; it doesn't have to be fancy just something different. Glass charge is \$15.00 unless of course you bring with you a bottle of wine!

Ridge Vineyards Special Summer Sale On—'00 Coast Range Zinfandel, '00 Sonoma Station Zinfandel, '01 Paso Robles Zinfandel and '01 Lytton Springs Zinfandel

Please go to our website for updated pricing on these wines from Ridge. Here's a quick overview: '00 Coast Range (\$19.99); '00 Sonoma Station (21.99); '01 Paso Robles (\$29.99); and '01 Lytton Springs (\$32.99). Please contact Ben at 327-9191 if you are interested in mixing a full/half-case quantities for and additional savings!!

INGERSOLL WINE & SPIRITS' HOT SUMMER SALE!!!

3500 Ingersoll Avenue
Des Moines, IA 50312
(515) 255-3191

1300 50th Street
West Des Moines, IA 50266
(515) 327-9191

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Sake Revisited: Shaken Not Stirred, Chilled Not Warmed

Sake used to mean serving a rice wine in a Japanese or Asian-style carafe with two small ceramic shot-size serving glasses. Often sake was served warm by either heating the sake over the stove or slightly nuking it in the microwave. Suddenly in today's world the traditional drink of Japan is being served up in a martini glass mixed with such modern concoctions as the Bloody Mary Sake or the Sake Martini. Don't leave out the Sake Cosmopolitan! During college on a summer visit to Seoul, South Korea my colleagues introduced me to the Korean version of a Sake Bomb which is essentially dropping a shot of Soju into a pint of OB or Hite Beer. After one or two of these concoctions one could not tell whether he was in Seoul, Tokyo or Winterset, Iowa. Of course as with wine Sake should be consumed in moderation and certainly food plays a large part. With summer coming upon

us it's easy to think of a crisp sauvignon blanc or an Alsatian-style Riesling or Gewurztra-

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miner to serve with your favorite Asian dish. Sake because of its natural character as brewed versus distilled adds to enhance the flavors of fresh foods. Think of trying Sake chilled not warmed. Interestingly, most of the available Sake in our market is not from Asia or Japan but Oregon or California. **Hakusan** located in Napa Valley, produces a racy ver-

sion of this wine that goes well not only with Sushi or Sashimi but any lemon-grass or spicy Thai or curry dishes. For traditionalists yearning for true Sake from Japan, I would recommend the **Hakutsuru** that can be served either warm or chilled. Finally, Japan's **Gekkeikan** offers a 'Cap-Ace' in a 180 ml that comes with its own serving cup attached right onto the bottle. Talk about convenience! Sake can be enjoyed right out of the bottle and would you believe straight into your Riedel tasting glass? And if you're wondering, **Riedel** (the Wine Glass Company) offers a Sake version of their best-selling Riedel Vinum Series. So if you're planning on broadening your palate this summer enjoy the flavor of Sake. It may be known as a 'rice wine' but more properly should be identified as a beverage made from premium short-grain rice that is fermented and then brewed more like a beer — not a wine!
