



## Grand Vines Update

August 30, 2011

No. 79

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### Greetings, Wine Lover -

Hard to believe that it's almost time for school to start, the State Fair only has a week left and we've actually started to see some fall colors on a tree or two. Amazing how quickly the summer has flown by - and we're just now getting some great summertime temperatures. And these warm temperatures are great for the wine grapes, so let's keep 'em coming!

There wasn't a professional wine competition this year at the Fair, so we can't fill our September tasting list with Fair award winners. We will, however, have a Northwest focus of our wines in September with many award winners from various competitions. Be sure to check out the tasting list on our [website](#) after Wednesday of this week.

Speaking of Wednesday, we're celebrating the first-ever International Tempranillo Day in the shop on August 31, as the focus of our Wine Tasting Wednesday. Read more about it [below](#).

We're continuing with our monthly [Wine Exploration Series](#) in September, with the focus being Burgundian varietals. It will be a great event you won't want to miss, so mark Saturday, September 17 on your calendar for this great experience. You can also check out the topics for [future series events](#) as well.

**Please note** that we will be closed September 3 - 5 for the Labor Day weekend. If you need wine for that last barbecue of summer, be sure to come in on Friday, September 2 - we'll be open until 10 p.m.

And finally - special congratulations to Amy, our daytime/Friday night employee

who had her wedding this past Saturday. Best wishes to her - be sure to add your congratulations when you see her back in the shop next week.

Let us be your personal wine shopper. If we don't have it, we'll find it for you.

Cheers!

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## Wednesday Wine Tasting



Join us each  
Wednesday for free  
wine tasting from 5 - 8  
p.m.

**August 31**  
Tempranillo wines to  
celebrate International  
Tempranillo Day

**September 7**  
First Wednesday

[Join Our Mailing List](#)

## Wine Exploration Series Burgundian Varietals



**Saturday, September 17**  
3 - 5 p.m.

\$35 per person  
Class size limited - call now to reserve your space  
(503-399-9463)

The Burgundy region in eastern France has been producing wine since at least the second century AD, so its history is long and rich. The most famous wines that are produced here, commonly referred to as "Burgundies" are made from Pinot Noir grapes for red wine and Chardonnay for white wines. There are other grape varietals grown here as well, including Gamay and Aligote.

During our Burgundy Wine Exploration Series class, we'll taste a variety of wines from Burgundy, along with food pairings that compliment the different characteristics of the wines.

Fee includes wines, food pairings to complement the wines and souvenir Riedel wine glass. Receive a 20% discount on wine purchases on the day of the event.

## International Tempranillo Day

Join us from 5 - 8 p.m. on Wednesday, August 31 as we celebrate the first International Tempranillo Day for our free Wednesday Wine Tasting. What is this grape and why are we celebrating it?



Tempranillo (temp - rah - KNEE - o) is a variety of black grape widely grown to make full-bodied red wines in its native Spain. It is the main grape used in Rioja, and is often referred to as Spain's "noble grape". Its name is the diminutive of the Spanish temprano ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. In the last 100 years it has been planted in the United States (and Oregon!) Mexico, New Zealand, South America, South Africa, Australia, Turkey and Canada.

Tempranillo wines can be consumed young, but the most expensive ones are aged for several years in oak barrels. The wines are ruby red in color, with aromas and flavors of berries, plum, tobacco, vanilla, leather and herb. (from Wikipedia)

So join us as we taste Tempranillo wines from Spain and the Pacific Northwest.

## September Tasting List

We're still working out the details of our September tasting list, so check back with our [website](#) after this Wednesday. We promise - it will be worthwhile!



## Wines of The Week

Here are some of the wines we're pouring in the shop this month. Come in and sample them by the taste, glass or bottle! Only a few days left until the selection changes!

2009 Chardonnay

Lange Estate Winery and Vineyards - Dundee, OR

\$13 per bottle

By utilizing stainless steel during fermentation,

our winemakers achieve a Chardonnay that allows fruit and terroir to define the wine. The 2009 Willamette Valley Chardonnay is ripe with varietal character, showing notes of clover flower, Asian pear, and white peach, with undertones of flinty minerality. Voluptuous flavors of pear tart, apricot preserve, ripe honeydew, almond, and anise round out the palate. We encourage you to grill up your favorite fish, sauté some seasonal vegetables, and churn a batch of chevre ice cream to pair with this food-friendly, crowd-pleasing, eminently gulpable Chardonnay! (From Lange web site)

**2008 Pinot Noir - Bench Lands**  
Brandborg Winery and Vineyards - Elkton, OR  
\$20 per bottle

This wine is a lovely brilliant garnet color. The aromas and bouquet show a complex mix of strawberry fruit, mushrooms, earth and sweet oak. The mouthfeel is round and full, tannin is well integrated into the whole impression. (From Brandborg web site)

**2009 Meritage**  
Lyeth Estate - St. Helena, CA  
\$17 per bottle

A blend of the classic Bordeaux varietals: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Complex flavors of bing cherry and spice dominate the palate and are combined with hints of blackberry and a slight earthy component. This blend of flavors exhibits a good balance between acids and tannins that end with very smooth finish. Excellent when served with rich and robust foods, such as bold cheeses and game. (From Lyeth website)

## Live Music

Never a cover charge!  
Check out our [online calendar](#) for the latest updates.

**Tuesday, August 30**  
Bill Hughes on guitar  
5:30 - 7:00 p.m.

**Friday, September 2**  
Bill Hughes Trio



7 - 10 p.m.

**Tuesday, September 6**

Bill Hughes on guitar  
5:30 - 7:00 p.m.

**Wednesday, September 7**

First Wednesday  
Gail Gage Jazz  
5 - 8 p.m.

**Friday, September 9**

Blue Gardenia Jazz  
7 - 10 p.m.

**Tuesday, September 13**

Bill Hughes on guitar  
5:30 - 7:00 p.m.

**Friday, September 16**

Gail Gage Jazz  
7 - 10 p.m.

## Art in the Shop

In September, Grand Vines will be showing the photography of [Diane Beals](#). Her photos will focus on children and families.

## Grand Vines

Let us be your personal wine shopper. If we don't have it, we'll find it for you!

### Grand Vines

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Salem, Oregon 97301  
503-399-WINE (9463)

[Grand Vines on the web](#)  
[findmywine@grandvines.com](mailto:findmywine@grandvines.com)

M - Th 11 a.m. - 8 p.m.

Fri 11 a.m. - 10 p.m.

Sat Noon - 8 p.m.

Sunday Closed

