

# VINTNER'S CELLAR NEWSLETTER

June, 2015



## UPCOMING INDUSTRY TRADE SHOWS, FESTIVALS AND EVENTS:

Gourmet Food and Wine Expo, November 19—22, 2015

Metro Toronto Convention Centre, Toronto, Ontario

## GRAPEVINE

### GRAPE PROFILE: PINOT GRIS/GRIGIO

Pinot Gris—often known by its Italian name, Pinot Grigio—is one of the best known mutations of Pinot Noir. In fact the leaves are identical to Pinot Noir and the berries look very similar until late ripening.

Pinot Gris was traditionally from the Burgundy region of France where it was often grown alongside Pinot Noir grapes and was used to add softness and acidity to the region's red wines. Pinot Gris also grows in parts of the Loire region of France, where it is known as Malvoisie and is also a popular planting in Alsace. Elsewhere in the world it is widely grown in Italy as Pinot Grigio, mostly in the northeast part of the country, especially in Friuli, but can be found in Emilia-Romagna and Alto Adige. It is also planted all over the world, including countries such as Argentina, Australia, Canada, Chile, Germany, New Zealand, South Africa and the U.S.

The grapes ripen to anything from a grey-blue to a brown pink colour and can make a wide variety of styles—from light bodied Italian Pinot Grigio to full bodied Oregon State Pinot Gris, as well as sweeter styles.

## WINE OF THE MONTH— JUNE, 2015:

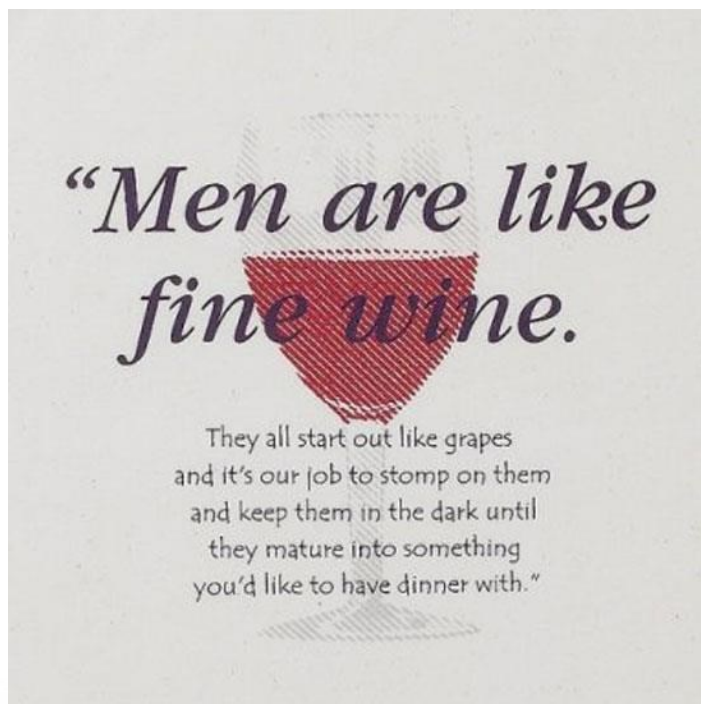
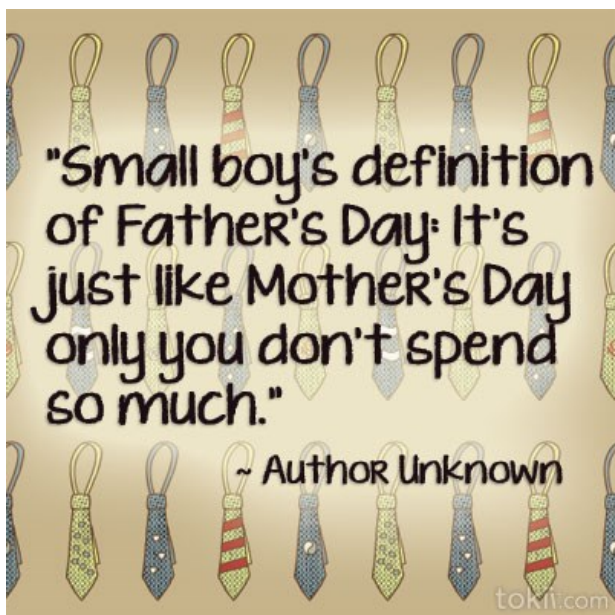
**Barbera 23 Lt. Sterile Must**

Recognized for its intensity of color and good structure of tannin and acid, it presents nuances of gooseberries and a smoky, peppery bouquet and is often added to a blend to liven it up. Smooth on the palate this wine ages well and mellows with time.

Sweetness: 0

Body: 4

Oak: 2

**UNCORK THE HUMOUR!**

*A father is  
a man who puts photos  
in his wallet where his  
money used to be.*



Give Dad a gift  
he'll really enjoy

## TANNIN BASICS

Tannins are chemical compounds called polyphenols that are found in the skins, seeds and stems of grapes. They are found in larger amounts in red wines as red wines get their colour from fermenting on the skins while white wines are separated from the skins immediately following crush and press. Some red grapes tend to have more tannins in them than others as they have thicker skins (Cabernet, Syrah, Zinfandel, Nebbiolo). Tannins are also found in wood—such as oak barrels used for wine aging—and some of the tannin in wine comes from barrel aging. In winemaking, tannins are useful for a couple of reasons. First, they provide the wine with structure, especially in red wines where they are essentially the backbone. When a wine has the right balance of acid and tannin (higher tannin/lower acid or vice versa) they compliment each other. Tannins also have antioxidant qualities, which makes them natural preservatives in wine. This not only protects the wine from oxidation, it also allows tannin molecules to interact with the colour compounds (anthocyanins) in grape skins to provide colour stability. As the wine ages, tannin concentration decreases and precipitates (falls out of suspension) while bonding with some of the proteins in the wine. This process is useful because you can use tannins to your advantage during fining to precipitate protein and avoid the risk of the wine turning cloudy because of protein haze. Tannins have no smell, and no distinct taste other than tasting “bitter”. However, tannin can make your mouth pucker and feel dry, especially when it is present in excessive amounts. If you’re not sure what tannins taste like, steep a cup of regular black tea for 20 or 30 minutes and taste it without adding sugar or milk. The resulting tea should be very tannic, (bitter and dry).

## LET’S WINE AND DINE

### FUSILLI WITH CARMELIZED SPRING ONIONS AND WHITE WINE

#### Ingredients:

- 1/2 cup panko (Japanese breadcrumbs)
- 3 tablespoons olive oil, divided
- 2 teaspoons minced garlic, divided
- 1/2 teaspoon kosher salt, divided
- 2 cups thinly sliced spring onions (about 1 pound)
- 1/2 cup of dry white wine
- 1/4 cup fat-free, lower-sodium chicken broth
- 8 ounces uncooked fusilli (short twisted spaghetti)
- 1 tablespoon kosher salt
- 1/4 teaspoon freshly ground black pepper



Preheat oven to 375°. Combine panko, 1 tablespoon oil, 1 teaspoon garlic, and a dash of salt in a small bowl. Spread panko mixture in a single layer on a baking sheet. Bake at 375° for 6 minutes or until golden brown, stirring after 3 minutes. Cool. Heat a large skillet over medium-low heat. Add remaining 2 tablespoons oil to pan, swirling to coat. Add onions to pan; cook 20 minutes or until golden brown, stirring occasionally. Add remaining 1 teaspoon garlic and wine. Increase heat to medium-high; cook 1 minute. Add broth; cook until liquid is reduced to 1/2 cup (about 4 minutes). Cook pasta in boiling water with 1 tablespoon kosher salt according to package directions, omitting additional fat. Drain. Add pasta, remaining salt, and pepper to onion mixture; toss gently. Place about 1 cup pasta in each of 4 shallow bowls; sprinkle each serving with 2 tablespoons panko mixture.

## WHAT A PAIR!

Fontina and Barolo, Barbaresco, Nebbiolo



## UPDATE ON STORE RELOCATION



LANSDOWNE & THE PARKWAY COMMERCIAL DEVELOPMENT  
WILCOX ARCHITECTS INC.

This is an Architectural rendition of the finished building after the renovation has been completed. Vintner's Cellar will be located in the unit 3 doors from the left front corner. Again a reminder that this move is transparent to you, the Customer. A lot of time and effort is happening behind the scenes to ensure that there is no business interruption. More to come...

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OWN  
*Quality Wines*  
VINTNER'S CELLAR