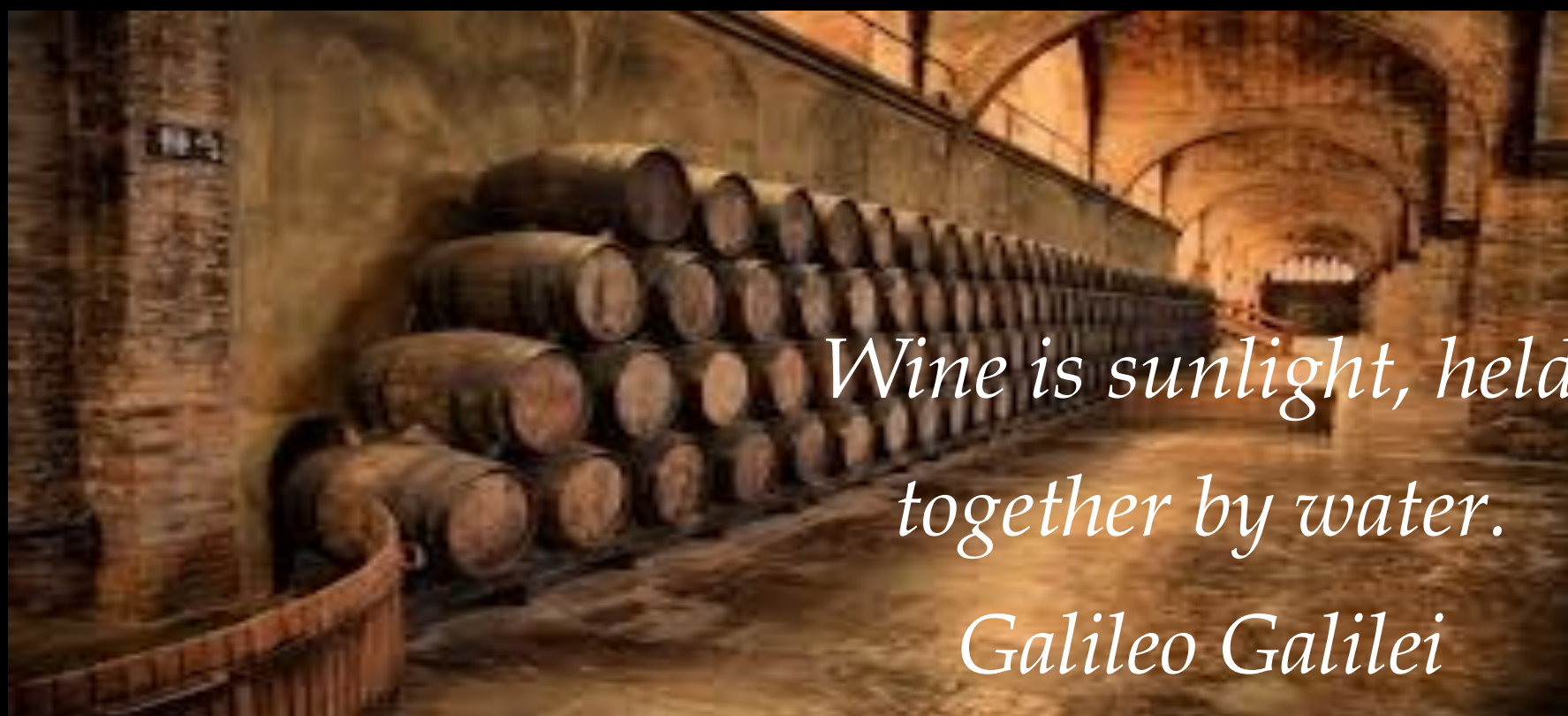




VINTNER'S
CELLAR®

September 2015 Newsletter



*Wine is sunlight, held
together by water.*

Galileo Galilei

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Spaghetti alla Carbonara



10% Off

TREBBIANO 23LT STERILE JUICE

Light amber in color, with reflections bordering on golden. It has fruity character with good acidity. Fresh and exuberant, with good alcohol level. Lively and fresh, this wine is suited for many occasions.

Comparable Wines: Soave

Pairings: Serve with chicken and fish

Available In: Supreme Sterile Juice Only

Trebbiano Food Pairings

On the table, Trebbiano is best with simple food preparations such as poached white fish with a squeeze of lemon, or pastas and risottos with minimal ingredients. Trebbiano is at its best with the classic antipasti and pastas of the Roman trattoria, including baccalà, frutti di mare, bruschetta, spaghetti alla carbonara, bucatini all'amatriciana, and fettuccini alfredo.



WINE SERVING TEMPERATURES

WHITE WINE SERVING TEMPERATURES

Most people serve white wine straight from their refrigerator, which is usually kept around 35F. That is a great temperature for lettuce, but not for most wines. Even relatively simple white wines like Chenin Blanc, Sauvignon Blanc and Vino Verde have their flavours minimized by over chilling.

While die hard wine snobs get very specific about their exact wine serving temperatures, 45F is a good basic temperature for white wines. What does this mean for the relationship you have with your refrigerator? Think of it as a tool for the short term chilling of a wine you may want to drink in the next day or so. You never want to use your fridge for long term storage of any wine. In a fridge, the temperature of a bottle of wine will lower 4F every 10 minutes and warms up to about the same rate. So a good rule of thumb is to remove a fully chilled bottle of white wine from the fridge at least a 1/2 hour before you want to drink it. Alternately, if you have a bottle at room temperature, putting it in a freezer for a 1/2 hour period will work just as well.

As a cool wine begins to warm, it will exude aromas. These aromas are the first important factor to enjoying a wine (after all, 80% of tasting occurs in the nose). The next time you pull a bottle of wine directly from the fridge, experiment by pouring a glass and smelling its aromas. Then put that glass back into the fridge and keep it there, comparing its aromas with the bottle that will be slowly brought up to 45F. Experiments like this will illustrate how much temperature affects wine.

RED WINE SERVING TEMPERATURES

Worse than drinking a wine too cold, is drinking wine too warm. After all, as soon as you take a too cold wine out of the fridge, it will automatically start warming up! The idea that red wine is served at room temperature is an old one whose genesis was before the advent of central heating.

So back then the room temperature was usually around 55-60F. Today, however, we all bask in our houses closer to 70F. So the first important thing to do is discard that myth (unless you live in a cold house). The problem with serving a red wine above 65F is that as the wine gets warmer, all of the imperfections of the wine will come out. So if possible, keep the red wine in the cellar until just before serving or pop it in the fridge for 15-20 minutes before serving.

This is important in restaurants too! The first thing to do when the waiter presents to you the wine that you ordered is to put your hand on the bottle and “take its temperature”. It should feel slightly cool, but not cold. If not, ask him/her to put it in an ice bucket for 10-15 minutes. It is very common for restaurants to serve their red wine at a temperature that is too warm and it can happen about 30% of the time. This is usually because the wine is stored near the kitchen, which is hot.

What if you have over chilled your red wine? Don’t worry, roll the glass around and warm it in your hands, all the while smelling its bouquet and sensing how it opens. All these are important tricks to enjoying wine. Because it is easy to warm wines, and they will warm on their own, once poured, its always better to have a wine that is slightly too cold, than too warm.

BASIC SERVING TEMPERATURES

In general, the following are the basic serving temperatures for various wine styles:

- ♦ *Red wines and “Big, Full Bodied” red wines (Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel, Syrah): 55-63F*
- ♦ *“Lesser-Bodied” red wines, Rose and Full Bodied White Wines (Beaujolais, Chardonnay, Viognier, Riesling): 46-55F*
- ♦ *Less complex White Wines (Vino Verde, Sauvignon Blanc, Chenin Blanc, Dessert Wines): 43-50F*
- ♦ *Champagne & Ice Wine: 43-46F*



“Wine is one of the most civilized things in the world and one of the most natural things in the world that has been brought to the greatest perfection.”

- Ernest Hemingway

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New Wine for Seniors.....

California Vintners in the Napa Valley area, which produce Pinot Grigio, Pinot Noir & Pinot Blanc have acts as an anti-diuretic. It is of trips older people make to marketed as:



developed a new hybrid grape that expected to help reduce the number the bathroom. The new wine will be

***Pino More***

LAUGHout loud  
follow your HEART  
ENJOY the little things

NOVINOPHOBIA

The fear of running  
out of wine.



I JUST SAVED A BUNCH OF MONEY  
ON MY CAR INSURANCE...

...BY SWITCHING TO **WINE**  
AND NEVER LEAVING MY HOUSE!





# *Spaghetti alla Carbonara*

## *Serve with A Trebbiano Wine*



*1 Tbsp. olive oil or unsalted butter*  
*1/2 pound pancetta or thick cut bacon, diced*  
*1-2 garlic cloves, minced, about 1 teaspoon (optional)*  
*3-4 whole eggs*  
*1 cup grated parmesan or pecorino cheese*  
*1 pound spaghetti pasta (or bucatini or fettuccine)*  
*Salt and black pepper to taste*

*Put a large pot of salted water on to boil (1 Tbsp. salt for every 2 quarts of water.)*

*While the water is coming to a boil, heat the olive oil in a large sauté pan over medium heat. Add the bacon or pancetta and cook slowly until crispy. Add the garlic (if using) and cook another minute, then turn off the heat and put the pancetta and garlic into a large bowl.*

*In a small bowl, beat the eggs and mix in about half of the cheese.*

*Once the water has reached a rolling boil, add the pasta, and cook, uncovered, at a rolling boil. When the pasta is al dente (still a little firm, not mushy), use tongs to move it to the bowl with the bacon and garlic. Move the pasta from the pot to the bowl quickly, as you want the pasta to be hot. It's the heat of the pasta that will heat the eggs sufficiently to create a creamy sauce.*

*Toss everything to combine, then add the beaten eggs with cheese and toss quickly to combine once more. Add salt to taste.*

*Serve at once with the rest of the parmesan and freshly ground black pepper.*

*If you want, sprinkle with a little fresh chopped parsley.*