



VINTNER'S
CELLAR®

December 2015 Newsletter



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**VINTNER'S CELLAR WISHES YOU A HAPPY
HOLIDAY SEASON AND A PROSPEROUS NEW YEAR!**

STORE HOURS FOR THE HOLIDAYS:

DECEMBER 21, 22, 23 : OPEN 9:30AM—6PM

DECEMBER 24: OPEN 9:30AM—1PM

DECEMBER 25: CHRISTMAS DAY—CLOSED

DECEMBER 26, 27, 28: CLOSED

DECEMBER 29, 30: OPEN 9:30AM—6PM

DECEMBER 31: OPEN 9:30AM—1PM

JANUARY 1, 2, 3, 4: CLOSED

STORE WILL RE-OPEN ON TUESDAY JANUARY 5, 2016

******IMPORTANT NOTICE******

**THE STORE WILL CLOSE AT 12 PM
ON SATURDAY DECEMBER 5th, 2015 AS I
HAVE AN OUT-OF-TOWN FAMILY
CHRISTMAS TO ATTEND THIS WEEKEND.**



10% Off

CABERNET TRIO 23 LT STERILE MUST

A blend of all 3 Cabs: Sauvignon, Shiraz and Merlot. An intense blend of red color with purplish hues along with the fruity lush flavor of shiraz. Deep garnet hues, red fruits and herbaceous undertones of merlot rise from your glass. A robust, rich bouquets of warm berries. Fresh and mellow, this wine gives a delightful appeal on the palate.

Cabernet Trio Food Pairings

Cabernet Trio is the perfect accompaniment to grilled and roasted meats and vegetables, seafood and aged cheeses.

The perfect wine to be served with our vegetable tart recipe
o n p a g e 6 .



DID YOU KNOW?

Barolo is an Italian wine, one of many to claim the title “Wine of Kings, and King of Wines”. It is produced in Cuneo’s province, south-west of Alba, within the southern end of Piemonte. Barolo borrows its name from the small hamlet (population 760) that lies near the center of the wine’s growing zone. The zone itself is a more self-contained microcosm than most Barolo fans may realize. While wine in Italy is timeless, Barolo came about in the 1800’s when the Marchesa Giulietta Colbert Falletti started making wine out of Nebbiolo grapes. There are only about 3,000 acres of Nebbiolo under cultivation here...not quite as much vineyard land as in Margaux, a single Bordeaux commune.

Only vineyards in the hills with suitable slopes and orientations are considered adapted to production, and the terrains must be primarily clayey-calcareous in character. The wine is produced solely from the Nebbiolo grape variety. The Lampia, Michet and Rose types are authorized. It matures at the end of September for the most part. Nebbiolo thrives during prolonged summer seasons. The clusters are dark blue and grayish with the abundant wax that dresses the grapes.

Barolo wines are typically a deep red and can take on an unusual orange tinge with age. Their flavour is thick and complex. Barolo typically smells of tar, violets, and roses. But also fruit, licorice, and/or oaky. The initial nose of a Barolo is often that of the pine tree. When subjected to aging of at least five years, the wine can be labeled a Riserva. Barolo should be drunk at 60F and can age for 5-10 years.

For connoisseurs it is Italy’s most collected wine, for beginners it can be a difficult one to understand. In the past, all Barolos used to be very tannic & they took more than 10 years to soften up. Fermenting wine sat on the grape skins for at least three weeks, extracting huge amounts of tannins, then it was aged in large, wooden casks for years. In order to meet the international taste, which preferred fruitier, more accessible styles, the “modernists” cut fermentation times to a maximum of ten days and put the wine in new French barriques (small oak barrels). The results, said traditionalists, were wines that weren’t even recognizable as Barolo and tasted more of new oak than of wine.

DID YOU KNOW?

There are approximately 75 grapes in a cluster.

1 grape cluster will make approximately 1 glass of wine.

It will take 4 clusters of grapes to make 1 bottle of wine.

Growers can expect some 40 clusters from every vine.

1 vine can produce enough grapes for up to 10 bottles of wine.

It takes about 1,200 clusters of grapes to fill 1 barrel of wine.

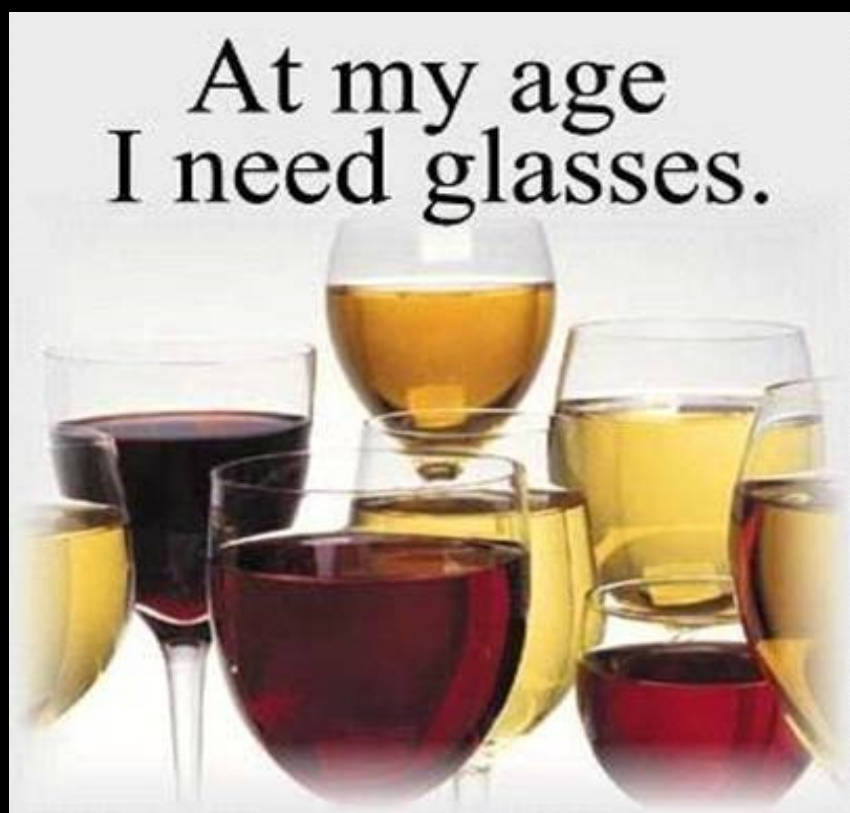
1 barrel is equal to 60 gallons.

60 gallons can fill around 25 cases.

1 acre of planted vines can produce 5 tons of grapes.

5 tons of grapes is enough to fill 332 cases of wine.

LAUGHS



LAUGHS



Roasted Vegetable Tart

Serve with a VC Cabernet Trio



1 medium eggplant (about 12 ounces), sliced 1/4 inch thick
2 medium Portobello mushrooms, caps only, sliced 1/4 inch thick
2 medium shallots, thinly sliced
1 medium red bell pepper, cut into 1/2-inch dice
1 medium zucchini, sliced crosswise 1/4 inch thick
2 tablespoons olive oil
Salt
Freshly ground pepper
4 ounces Roquefort or other blue cheese, crumbled
3 ounces cream cheese, softened
1 large egg
1 tablespoon freshly grated Parmesan cheese
2 prepared pie crusts, not in tins (15-ounce package)

Place racks in the upper and lower thirds of the oven and preheat to 450°. Line 2 baking sheets with foil.

In a large roasting pan, toss the eggplant, mushrooms, shallots, red bell pepper and zucchini with the olive oil and salt and pepper. Roast the vegetables for 12 to 14 minutes, stirring once or twice, until softened.

Using a handheld electric mixer, beat the Roquefort and cream cheese together until smooth. Add the egg and Parmesan; beat until blended.

Place 1 pie crust on each baking sheet, unfold and pinch together any tears. Divide the cheese mixture between the crusts and spread it out, leaving a 2-inch border of dough. Arrange the roasted vegetables on top. Fold the dough up to partially cover the filling, crimping to seal the edges. Bake for 20 to 25 minutes, or until golden, reversing the pans halfway through cooking. Serve the vegetable tarts warm.