



VINTNER'S
CELLAR®

October 2015 Newsletter

“Great is the
fortune of he who
possesses a good bottle,
a good book,
a good friend.”

Molière



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WINE OF THE MONTH

10% Off

GAMAY NOIR

Very fruity red with low tannin levels. Deeply colored with a distinct cherry bouquet and flavor. A subtle wine that exudes warmth, an excellent choice for stews or all on its own.

Comparable Wines: Bardolino, Pinot Noir, Valpolicella

Pairing: Soups and hearty stews

Available In: Gold Medallion, Supreme Sterile Juice

Gamay Noir Food Pairings

On the table, Gamay Noir is best with simple and delicious food preparations such as mild cheeses and light tomato-based sauces, chicken, squab, Cornish hen, and pork.



Decanting — the Basics

Decanting is an unfamiliar process with many wine lovers; however, by using the process for both youthful and aged red wines, their enjoyment can be increased dramatically.

Decanting has two definitions; the first is pouring a liquid from one vessel to another. In this case, tannic and closed red wines can be encouraged to become more aromatic and supple by inducing oxygen into the wine through the act of transfer. The larger surface area in the decanter also increases oxygen absorption with time. Simply open the bottle, splash the wine into a clean decanter and let it get some air to maximize its aroma and flavor.

The second definition of decanting is pertinent to old reds: slowly pouring the wine to another vessel to separate the wine from its sediment. Red wines will throw sediment based on their concentration and age. This sediment is composed of red color pigments (anthocyanins) and tannins (astringencies), the antioxidants that make red wines so healthy to drink. This sediment can be very drying and potentially bitter. Tartrate crystals, hard crystals of potassium hydrogen tartrate, become part of sediment and can also challenge the tasting experience. At a red wine's peak drinkability, separating the wine from these astringencies and crystals is very important to increasing the wine's enjoyment.

Unfiltered and intensely flavored or extracted reds can throw sediment after just a few years. Normally, most bottles would only need to be checked for sediment after about eight years from the vintage date. Due to gravity, sediment can be found as a deposit on the bottom of the bottle – collected on one side, assuming the bottle was stored on its side. The sediment may be seen when holding the bottle in its storage position in front of a light.

To separate the wine from its sediment, handle the bottle gently and keep it in its original storage position when moving it from the cellar. Using a decanting basket helps keep the bottle from shifting while the capsule is cut and the cork gently extracted. Pick up the bottle and slowly pour the wine into a clean decanter with a flashlight underneath the bottle near its neck (the bottle is between the light source and your eye so you can see any sediment). Stop pouring when the heavy cloud of sediment approaches the neck, before it would enter the decanter. The rest of the wine left in the bottle should be discarded; the loss should be minimal.

For crumbly corks, screened funnels can prevent the cork from entering the wine.

Decanting will increase your enjoyment of both youthful and red wines (it also works to open up some rich white wines, like fine white Burgundy). It does not introduce other flavors into the wine as a coffee filter would, and the largest amount of wine can be saved using this separation process. The best way to experience it is simply to try it.



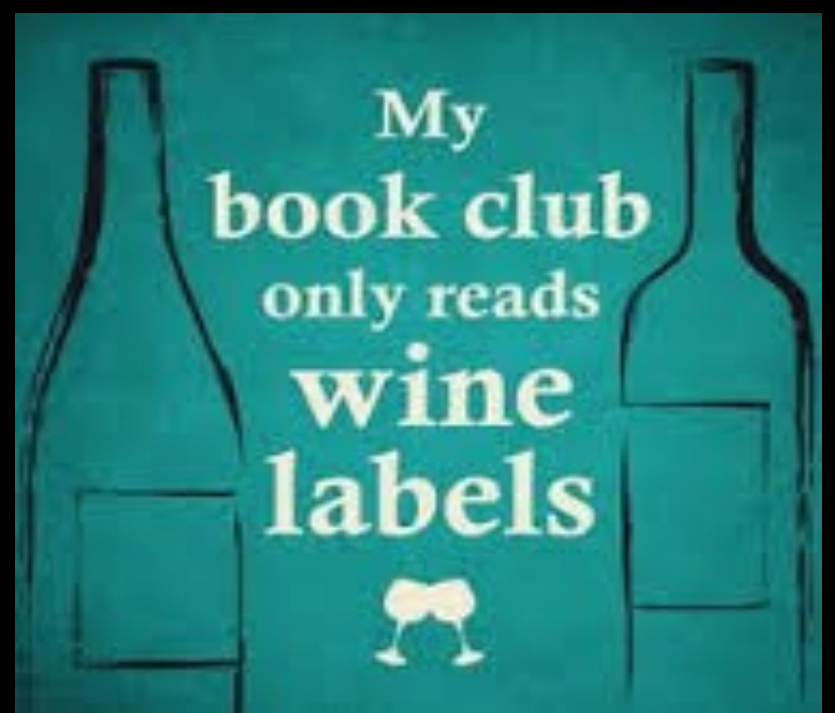
Congratulations

*Vintner's Cellar is proud to
welcome Cheryl & Rhett Butler as the newest
owners of Vintner's Cellar in Elora, Ontario*

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Lord, give me  
coffee to change  
the things I can  
change, and wine  
to accept the  
things I can't.



# *Roasted Chicken*

## *Serve with a Gamay Noir*



*1 roasting chicken, about 4 to 5 pounds*

*juice of 1/2 lemon*

*salt and pepper to taste*

*1 small onion, peeled and quartered*

*1 rib celery, cut in large chunks*

*few sprigs fresh parsley*

*4 tablespoons melted butter*

*3 tablespoons coarsely chopped fresh parsley*

*1/4 teaspoon dried rosemary, crumbled*

*1/2 teaspoon dried leaf thyme*

*Preheat oven to 350° F (180° C/Gas 4).*

*Rub inside of chicken with lemon juice; sprinkle with salt and pepper. Add the onion quarters, celery, and a few sprigs of parsley to chicken cavity.*

*Combine the melted butter with the chopped parsley, rosemary, and thyme. Brush some of the butter mixture over the chicken. Place chicken in a shallow roasting pan and roast at 350° for about 20 minutes per pound.*

*Baste with melted butter and herb mixture several times. Internal temperature should register at least 165° on a meat thermometer inserted into the meaty part of the thigh.*