

May 27, 2010

# The Sommelier Says....

Hello and welcome to the newsletter for <http://www.wine-sommelier.com/>

You can also follow me on my blogspot at:  
<http://sommeliersays.blogspot.com/>

And my [Facebook Wine-Sommelier.com](#) page now!

## **Not Lost.... Still here ☺**

Hey there fans, I have had a number of emails and calls lately wondering what happened to my newsletter and me! Well I am alive and well and very busy doing my day job and some other wine things right now. My day job (NASA) has been keeping me traveling back and forth to Boulder Colorado a few times a month and that really keeps me from getting too involved with wineries and wine bars.. as right now the government job is the one that pays the bills (unless someone out there wants to hire a full time Sommelier??).

The wine events I have been doing are a side of my business that a few of you might not know about, at-home wine parties. All you need to do is invite 10 of your wine friends over to your home and have each couple bring a bottle of wine in a paper bag. I will take care of the rest!

This will be a fun and educational evening where you and your friends will learn wine-tasting techniques used by the pros as well as some fun wine facts along the way.

During this 2-hour event, Wine-Sommelier.Com will supply the wine glasses and all of the wine tasting materials. This tasting event is limited to 12 people. It is suggested that the host of the wine tasting event supply appetizers as well.

If this sounds like fun to you, drop me a note and we can work it out and have some fun tasting wines!

I have some things in the works at local wineries and locations and soon I will be back out there in the public eye doing more exciting wine events.

## **Memorial Day weekend.... It is going to be 85 degrees.... Sounds like Summertime Wine Time!**

Sit back... relax... take a deep breath... my first choice for the Summertime is...

**Rosé:** After gaining great momentum elsewhere (less so in the US), the oft-dissed pink wine has made the covers of recent Wine Spectator and Wine Enthusiast magazines. Ah, respect. Made from every grape imaginable, today's rosés often have surprising complexity to go with summery crispness. *(Try Fiddleheads, Pink Fiddle- this Pinot Noir Rosé is a beautiful in color and taste, also very nice is Cantara's Cellars Syrah Rosé)*

**Vinho verde:** A bit of effervescence helps make this light-bodied Portuguese wine (usually white; the red version rarely gets here) a natural for patio sipping. The lower alcohol content and citrusy notes are especially nice on scorching midsummer afternoons. *(Check out your local wine shop or BevMo and look at their selections, the nice thing as these wines are usually under \$15 a bottle!)*

**Chenin Blanc:** U.S. renditions of this dry white used to be largely plonk but have improved markedly. There also is no shortage of nifty versions from France's Loire and Languedoc regions, South Africa (where it's called Steen) and Argentina (as pinot blanco). *(Herzog Cellars has a very nice Chenin Blanc for only \$8, I do suggest this wine to be added to your Summer Wine list!)*

**Torrontes:** Speaking of Argentina, this native grape of the South American nation provides quality at several price points. Its floral, peachy qualities mask a wine of surprising depth that matches up well with most grilled dishes, especially spicy ones. *(I had a 2009 Crios de Susana Balbo Torrontes from BevMo a few weeks ago, and it a very nice balance between fruit and acidity)*

**Pinot Noir:** Doing a mixed grill, especially surf-and-turf? Here's your ideal wine for pairing with everything from salmon to steak to lamb chops. The more acidic versions from Oregon and Burgundy tend to be a bit more food-friendly than the California fruit bombs. *(Anything from the Santa Rita Hills, or try something from the Willamette Valley in Oregon!)*

More of my favorite sipping wines for summer are California **Viognier**, rich and ripe fruit similar to Torrontes with fresh exotic floral notes and the heady aroma of a richly blooming garden at night. **Rieslings** and of course the easy pick is **Sauvignon Blanc**. *(Check out Magnavino to try their new vintages of Viognier and Sauvignon Blanc, I had a bottle of the Sauvignon Blanc a few weeks ago, it was refreshing and delicious!)*

Upcoming Events:

**Every Monday Night- Herzog Cellars**, Monday Night Sampler Evenings  
Start your week of right with a sampler evening at Herzog! For \$5 per person, guests will enjoy a flight of 3 wines and some delicious hors d'oeuvres from Tierra Sur. Space fills up quickly, please call to reserve your spot! 805-983-1560

**May 28-** Cantara Cellars, Come to the winery Friday May 28th at 5:30 pm for the grand opening of our expanded Tasting Room! Now enjoy wine by the glass and cheese plates in our new lounge area.

**June 6- Casa Pacifica**

The Casa Pacifica Angels Wine & Food Festival is all-inclusive; patrons may sample and sip as many delectable delights and beverages as they desire as often as they wish. The day also features continuous LIVE! entertainment and the largest silent auction in Ventura County.

<http://www.cpwineandfoodfestival.com/>

**June 13- Ojai Wine Festival**

Wine and beer tasting, food, live music and dancing, arts and crafts vendors, free boat rides, a premiere Wine by the Glass Lounge and a silent wine auction, are just some of the fun you can experience at our 24th annual event. Over 50 wineries participate with more than 225 selections of wine.

[ojaiwinefestival.com](http://ojaiwinefestival.com)

**June 17- 5:30-8:00 PM- Ventura County Wine Trail Celebration**

Come join us once again at Heritage Square, Downtown Oxnard, to celebrate the 3rd release of our Ventura County Wine Trail Map. Meet the partners from the wine trail map: wineries, restaurants, hotels, shuttle services, visitors bureaus and speciality attraction partners such as the Ronald Reagan Library and Limoneria.

Tickets in advance \$25pp / at the door \$30pp.

**July-** Finally *Magnavino Cellars*, the work of Robert and Barbara Wagner will be opening their tasting room. I have tasted their wines and it looks like we have some exciting things coming soon. You can signup for the grand opening at:

<http://www.magnavino.com/>

Cheers-

*Tim*

**If you would like to be removed from this list, please reply to me at [tim@wine-sommelier.com](mailto:tim@wine-sommelier.com) and request removal from this list.**

**If you know someone that wants this list, please have him or her send me an email requesting to be included too!**