

April 25, 2009

# The Sommelier Says....

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

## **Wood Ranch Bistro** **Rancho Ventavo Night!** **April 29- 6 pm-10 pm**

Come on out to the Wood Ranch Bistro on Wednesday night April 29, and enjoy the wonderful wines from Rancho Ventavo. Wine tasting of their selections begins at 6 pm and will go until 8 pm, when at that point you can buy their wine by the glass for only \$9 each! Or if you really find something you love, you can buy the bottle!

I will be there along with Faye (the queen of Rancho Ventavo) and George the wine maker for Rancho Ventavo. He can answer all of those winemaking questions you might have like, which yeast is best for Tempranillo? *Saccharomyces cerevisiae*, *Hansenula* or *Cryptococcus*? Or what varietal ages best in Hungarian Oak barrels? Now is your chance to talk to a real wine maker!

**Wood Ranch Bistro, 575 Country Club Drive, Simi Valley, CA 93065**  
**Phone: 805-581-4745**

Rancho Ventavo- <http://www.rvcellars.com/>

## **Wine Review:**

### **Cantara Cellars New Releases**

For those of you that are familiar with a local winery, located behind the Day's Inn in Camarillo off the 101- Cantara Cellars, then I am sure you were aware of their new wine releases- but if you have never been to Cantara and are not familiar with them, I do suggest to head out this weekend and try their newly released wines. Mike Brown the wine maker has really hit a home run with these wines. I stopped by last weekend to give them a try, and Mike's wife Chris was working the tasting room and she eagerly poured me their latest creations.

The first wine that struck me was one that I have tried a number of times the past few months- barrel tasting, and I have to say it was one that I was looking forward to tasting. The 2007 **Barbera**, it did not disappoint. This was a classic Barbera with a deep ruby color, pink rim, noticeable levels of tannins and pronounced acidity. This is a very well balanced and delicious wine (*I bought a few bottles*). The next three selections that I loved were all blends, which says something about my particular wine preferences- The **Trio Sonata** is a Chateaufeuf du Pape blend- I believe Mike is going French here.... And I love Chateaufeuf du Pape! A blend of Grenache, Syrah and Mourvedre. This is a bit

fruitier than traditional Chateauneuf du Pape wines with light tannins, but the wine is an easy drinking wine that would go very well with pasta dishes.

Following the Trio I was delighted to have two Bordeaux style wines, the **Left Bank Cuvee** and the **Right Bank Cuvee**, which I think very smartly refers to the left and right bank in Bordeaux where the wine making styles and laws determine that all Bordeaux's on the left side of the Gironde river have a majority of Cabernet Sauvignon and Right Bank has a higher level of Merlot in their blends. Cantara has followed this path in these two wines and I have to say they are both done very nicely. They are not your typical California fruit bombs, but they exhibit the tendencies of the old world wines. Something that if you always wanted to give a French Bordeaux a try, but did not want to pay Bordeaux prices, then I highly recommend the Cantara Cellars Left (Cabernet) or Right (Merlot) Bank Cuvees. I bought both, but my personal favorite was the Right Bank Cuvee, it had more of that "St.Emilion" style that I love in French wines.

There is something for every type of wine drinker at Cantara Cellars, stop by and say hi to Chris and Mike, and tell them that I sent ya! You won't be disappointed!

Cantara Cellars is open for tasting every weekend from 11 am to 5pm. *(Address below)*

## **Cantara Cellars Riedel Seminar**

Saturday May 16th- 2pm

This unique seminar showcases the flagship "Riedel Vinum" line of crystal stemware. Led by Sommelier Tim Robertson, this seminar will take participants through a tasting of several varietal wines using 4 Riedel Vinum glasses, each designed for a particular varietal. The wines will then be tasted in a non-Riedel glass and comparisons made. This sensory tour will identify the aromatic and taste profiles of each wine in each glass, and participants will judge which they prefer. The results will astonish you!

The cost is \$100 for wine club members, non members \$120, Each attendee gets to keep their set of 4 Vinum glasses (Chardonnay, Sauvignon Blanc, Pinto Noir, and Cabernet Sauvignon). Additional sets will be available for sale following the class.

**Contact Cantara Cellars for details and to sign up!**

**Cantara Cellars, 126 Wood Road, Suite 104, Camarillo, CA 93010**

**Phone: (805) 484-9600**

<http://cantaracellars.com/home.html>

## **Wine 101 at Herzog Winery**

Wednesday, May 6th - 7 pm

Join me for an educational evening where I will cover Wine 101 - where it comes from, how it is made, the magic of the wine label, selecting, serving, and storing wine. This seminar will include a tasting of four Herzog wines. \$10 per person, please call Herzog for reservations 805-983-1560.

## **Questions Of The Month-**

***How much did you spend on the last bottle of wine you bought in a store?  
How much did you spend on the last bottle of wine you bought at a restaurant?***

If you send me your answers to these questions, you will be eligible for winning a bottle of wine out of my personal wine cellar!

Email entries only- and must be received by May 1, 2009.

Send entries to:

[tim@wine-sommelier.com](mailto:tim@wine-sommelier.com)

## **Looking ahead**

\*- ***April 29- Rancho Ventavo at Wood Ranch Bistro 7-9 pm***

\*- ***May 6 Wine 101 at Herzog Winery***

\*- ***May 16 Riedel Seminar at Cantara Cellars***

\*- ***May 16 Wine Spectator Grand Tasting in Las Vegas***

<http://www.winespectator.com/GrandTour/WSgrandtour.html>

\*- ***June 7<sup>th</sup> Casa Pacifica Food and Wine Festival***

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

\*- ***June 14 Ojai Wine Festival***

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

\*- ***July 17-18 California Wine Festival-Santa***

\*- ***August 8-9 Paso Robles Wine Tour- Details to follow***

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!