

October 13, 2008

The Sommelier Says....

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

J Keverson Zinfandel SALE

J. Keverson Fans.... John has informed me that he has a few cases left of everyone's favorite 2005 Zinfandel at an amazing price.

It sells for \$32 a bottle retail, but as the supply lasts, (only 4 cases left) he is selling it for \$205 a CASE, which is about \$17 a bottle.

J Keverson 2005 Zinfandel, the "4 buddies wine" as Tiffany calls it. Sourced from Hales Vineyard in Dry Creek Valley, this lighter-bodied zin pleases the nose with aromas of black pepper, cinnamon, cloves, red cherry/berry, slight tobacco, guaiacol, cedar box, and anise. This is a well-balanced fruity zin. The alcohol is in check, not dominating and the acidity keeps this wine lively and fruit forward. Email me TODAY if you want a case.

Keeping Good Wine From Going Bad

The ins and outs of storing wine...

For a wine lover, a cellar is a necessity. Fine wines are worth paying extra for only if you can store and eventually serve them in good condition. Rarely are wine cellars part of the standard home blueprint. So finding the appropriate place to store wine is an issue for almost everyone. A little ingenuity may be required. The principles behind storing wine are not complex, difficult to understand or necessarily difficult to achieve. And if you can't achieve them all, some of them are better than none.

Let's begin with the ideal. From here, you can then try to approach the ideal as close as you are able. You're looking to achieve balance and consistency.

Wine is alive. As such it reacts either positively or negatively to its environment. How it is treated will determine how fast or slow it will age and how it will turn out in the end. Essentially, wine needs to be kept in a clean, dark, damp place with good ventilation, where it can be stored vibration free at a constant temperature.

Temperature is the most important factor and the factor that should be sought after above all others. The optimum temperature is 50 to 55°F (10-12°C). However, any constant temperature within 40-65°F (5-18°C) will do. More important than the actual temperature you will be able to achieve, is the degree and rapidity of fluctuation the wine is subjected to.

Moderate humidity is important so as to keep the corks in good resilient condition and thereby preventing them from shrinking. A relative humidity of 50-80% is the acceptable range, but about 70% is recommended.

Light will prematurely age a bottle of wine. Naturally, clear bottles are most susceptible to this problem, but ultraviolet light will penetrate even dark colored glass. Ultraviolet light may give wine unpleasant aromas and ruin it.

Table wine is stored horizontally so that the wine stays in contact with the cork. This keeps the cork moist thereby preventing air from entering the wine. Fortified wines other than port, are stored standing.

Portable wine cellars can be bought for any size collection, from 12 bottles to 750. Mine is a 250 bottle cellar, a 'build-your-own' type, and cost me about \$1600 complete. If you want suggestions on portable or building one yourself in your home, contact wine-sommelier.com today!

Pop Quiz:

What area leads all other California wine districts in the production of the top five premium wine varieties - Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, and Zinfandel?

If you guessed Lodi you are correct!

The First Sip - Lodi Wine Weekend, November 8 & 9

Lodi Wine Country vintners are inviting wine enthusiasts to enjoy the fruits of their labor and to be among the first to taste wines from the new vintage. Attendees will enjoy mingling with the winemakers as they unveil the new 2008 wines with barrel sampling, blending seminars, cellar tours, live entertainment, a host of educational activities and tempting culinary delights. Over 30 Lodi wineries will open the doors for this fall wine festival on Saturday and Sunday, November 8 & 9, 2008, from 11 AM to 4 PM each day.

Tickets are \$35 in advance or \$45 at the door and are good for both days. Guests will receive a tasting glass, event map and admission to all participating wineries.

Tickets will be available beginning September 1, 2008. To purchase tickets call the Lodi Wine & Visitor Center at (209) 365-0621 or visit <http://www.firstsiplodi.com>

Guests will be able to purchase tickets at each participating winery each day of the event. There is no charge for designated drivers.

Cheers-

Tim

If you would like to be removed from this list, please reply to me at tim@wine-sommelier.com and request removal from this list.