

Walter Glatzer Grüner



So what's this pamphlet? Well now, this here's the Rosetta Stone to your wine education. You do not have to read it. There will be no test. But you might just find a nugget of information that'll knock the socks off your boss at the next dinner party. Plus, it'll tell you a thing or two about the wine in your glass.

Not that you have to know everything there is to know about wine to enjoy it, far from it! People always raise their eyebrows and ask Mike if he's a "wine expert," like it's some sort of endangered British game hen. He prefers "wine knowledgeable." (And the whole line of Dreadnought classes and programs is geared towards helping you become wine knowledgeable, too.)

For instance, did you know that certain vegetables are really hard to pair with wine? Asparagus, for instance, contains the sulfurous amino acid methionine which makes wine taste metallic, vegetal and all kinds of ugly. And that's bad news considering spring is coming up and no veggie embodies rebirth like the fresh asparagus. Unfortunately, early spring is also when methionine content is at its height.

VARIETAL: This is where knowing people like John Toler comes in handy. John's the guy the Pennsylvania Liquor Control Board calls when they have a question about Austrian Wine. "The Grüner Veltliner varietal – national grape of Austria, by the way – contains some of that same compound and helps it stand up to the strong grassy flavor of asparagus and artichoke," says John.

And he's not kidding about that national grape thing. Over 70% of all the wine exported from Austria is Grüner Veltliner. It's cultivation dates back to the heyday of the Roman Empire – we're talking around 100 A.D.

VINEYARD: Carnuntum, location of the Weingut Glatzer Winery, was one of the most important settlements for the Romans in Austria and capital of the Upper Pannonia Province. Sure, you've never heard of it, but back then it was home to 50,000 people and the Northern border of the great Roman Empire.

PROCESS: The Walter Glatzer Grüner Veltliner Kabinett is created using cool fermentation in stainless steel tanks. This is followed by rests on the fine lees until shortly before bottling in April or May. (Hint: "Lees" are dead yeast cells, grape seeds, pulp, stems, skins and tartrates that separate from the juice during wine making and aging. Allowing the wine to rest on lees adds a distinct aroma and taste.)

TASTING NOTES: An elegant classic Veltliner, this wine is peppery and spicy with lively fruit flavors.

PAIRING: For everyone out there still sticking to New Year's Resolutions, rejoice that this wine pairs well with sweet water fish, seafood, chicken and vegetarian dishes. So bring on the asparagus!

GLASS SUGGESTION: This wine is best in a Riedel "O" Viognier 414/15 Glass (\$24.50 for a set of two).



Mas Gabinele Carignan



Welcome back our friends to the show that never ends. We're so glad you could attend and subscribe. (And subscribe!)

Now that it's officially 2012, the Dreadnought Wine of the Month Club (WOM) continues with a vinegence. This year, you can expect scads more information about all things viticulture – "the science or study of making wines" – tales from foreign lands and more fake words like "vinegence." There will be dramatic re-enactments of Mike and Deb's wine-tasting escapades. And maybe if you're very lucky and Deb fixes her record player, you might expect a few more references to Emerson, Lake and Palmer – "Oooh, what a lucky WOM he was..."

Actually, we just got word that Prog-Rock has really gone downhill, so we're probably just going to stick with the grape varietals and food pairings. Apologies to the guys in the back wearing E.L.P. t-shirts.

If you're feeling lost, don't fret. This is sort of how we do things.

So here's the deal: Our goal is to introduce people to wine they might not have had before, varietals they've never even heard of (and probably can't pronounce) and traditional varietals grown in exotic regions. Each month we'll select one red and one white and deliver them to your doorstep. All you have to do is sit down with an open mind and eager taste buds.

So let's get to it, shall we?

VARIETAL: From southern France, the red wine featured this month is made up entirely of the Carignan varietal. Carignan was originally grown in Spain and is a traditional Mediterranean grape. It is late to mature, requires a good bit of heat and grows well in poor hillside soils. In this vintage, summertime freshness helped the grapes maintain higher than average acidity and aromatic strength – great news for anyone planning to stow this bottle away since this combination allows reds to be matured for extended periods without losing their lightness.

VINEYARD: Those who know agree that the best Carignan is produced from vines that are at least 30 years old. Clearly, the Mas Gabinele vineyard agrees since its Carignan vines are over 50. Rather what you'd expect for a winery who's motto is to produce little, but produce it very, very well.

PROCESS: After hand harvest of the ripest grapes, a cuvee – a vat of gently-pressed juice – is made and matured for just a short time to preserve the fruity characteristics. Carbonic maceration (70%) contributes aromatic flair and texture on the palate in addition to the traditional vinification's (30%) influence of fruity freshness and purity.

TASTING NOTES: The Mas Gabinele Carignan boasts deep color, powerful aromas of toasted bread, blackberries, tapenade, cloves and soot. It's full-bodied, fresh and dynamic on the palate with a rich finish somewhere between liquorice and eucalyptus. (Don't worry if you're not picking up every little taste here. Opinions differ. But have fun with it! Go searching for soot!)

PAIRING: This wine is great with tapas, fish and other salty and peppery foods. But if you aren't planning on grilling squid any time soon, think of this red as a nice winter wine. Pair it with comfort foods like hearty bean and sausage dishes.

dreadnought WINES

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WINE of the month club

January 2012

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if you enjoy your wines, you can order more by phone or online!

GLASS SUGGESTION: If you want to get official, this wine really opens up in a Riedel Sommelier Veltliner 400/15 Glass (suggested price: \$77—OUR price \$61.)



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