

COLLIN'S COLUMN



Wine, Dine, and Unique Finds: Red Wines You Should Drink for the Holidays (Part 3)

by Collin Williams



If you are tired of over-priced, hyped – up, cult Cabernets from Napa Valley you may enjoy this article. I grow weary of these great wineries and producers from California pricing themselves out of the market when compared with their South American and Spanish competitors. We have found that the everyday consumer does not have the inclination or the funds available to be drinking the \$50

Napa Cabernet on a regular basis. Most people are searching for that great bottle of wine, under \$20, that will impress and over deliver.

Luckily, however, many of the wineries in California are listening to our concerns and acting accordingly with their wines to compensate for the market demand. In the last 12 months, we have seen a flood of “entry level” wines emerge from these wineries that specialize in the \$50+ category. Below is a great example of one of these types of wines.

Wine



*Goldschmidt
Vineyards*

Goldschmidt Katherine's Vineyard
Cabernet 2006

\$19.50 cash

CW - “3.5 of 5”; EVD – Solid Wine
Nick Goldschmidt has made a name for himself through his stellar (yet, almost under the radar) wines from prestigious wine regions like Napa, New Zealand, and South Africa. His wines have long been favorites to us at Spec's due to their uniqueness and seamless

flavor profiles and quality.

The 2006 Katherine's Vineyard Cab, named after Nick's daughter, is a relatively new product to the already impressive Goldschmidt portfolio. Full of lush strawberries and soft touches of oak, this wine is juicy on the palate with a good balance of acidity and red fruit flavors followed by plenty of length on the finish. A light nutty and cocoa note on mid palate is a welcome surprise. Sure to impress, try this wine by itself or with some good cheese to experience the solid quality of this wine.

Other wines made by Nick Goldschmidt:

Goldschmidt Vineyard Cabernet Sauvignon Oakville 2006 - \$66.74 cash

Goldschmidt Vineyard Cabernet Sauvignon

Alexander Valley 2005 - \$66.74 cash

Forefathers Cabernet Sauvignon Alexander Valley 2004 - \$44.25 cash

Forefathers Sauvignon Blanc 2008 - \$13.28 cash

Forefathers McLaren Vale Shiraz 2005 - \$22.87 cash

Dine

Cabernet paired with Montegrappa Cheese

Pairing suggested by

Spec's very own Cheese Monger – Jose Martinez

Montegrappa - \$12.47/lb

Age: 6 – 8months

Made in Montegrappa in the Veneto in
Northeastern Italy



A member of the greater Asiago family, Montegrappa is much rarer than its now ubiquitous cousin. For centuries, the people in the foothills around Mount Grappa produced large wheels of cheese cooperatively to preserve their milk and its nutrition, and even sell some as well. Our coop brought together two smaller coops that produce independently. The older, in the foothills, was founded in 1887 and brought together 250 families that had been making cheese for generations. Like its regional relatives, Montegrappa is an extremely hardy and versatile cheese. It is certainly excellent as a table cheese. The texture is dense and yet yielding to the bite; it's slightly sweet, yet nutty and delicately salty flavor is excellent before a meal, alone, or after a meal, and pairs well with a variety beverages and of course any good seasonal or dried fruit.

Unique Finds

Most people have misconceptions as to the application of decanting a wine. Is it just for old wines? What type of container do I use? Do I pour the wine fast or slow?

Or, for those that are not familiar with this aspect of wine consumption, decanting may seem meaningless. However, some wines, especially younger reds, can benefit from a decanting service. By decanting a young Cabernet or similar full bodied red wine, you are essentially introducing oxygen to the wine at an accelerated rate, thereby opening up the polyphenols which may have taken years to establish. Through this action, you will be able see noticeable differences in the same wine you are drinking by aerating and breathing the wine.

Nowadays, barware is BIG BUSINESS. Companies like Riedel are making fortunes off of different glassware and decanting devices. However, I particularly enjoy the innovators whom are making those tools necessary for the everyday consumer.

Example: Vinturi Essential Wine Aerator. This little device is small enough to use for one glass or the whole bottle. I personally use the product almost every time I open wine at home. Try it and see the difference its makes in your daily wine enjoyment.

Vinturi Essential Wine Aerator - \$39.90 cash ☼



Please email me at
collinwilliams@specsonline.com
with feedback.