



share a glass

With Us

Summer 2008



Different Strokes for Different Folks (Grapes that is)

Harvest time is upon us, meaning the end of our summer is nearing. Interestingly, harvest time can last anywhere between 2 weeks to 3 to 4 months depending on the size of the vineyard and, of course, what grape varieties and styles the winery is producing. Funny thing is, many early ripening varieties frequently wait for late ripening varieties for blending. For example;

- Sparkling wine varieties, Pinot Noir, Pinot Meunier and Chardonnay are early ripening varieties that don't require full ripeness and higher acidity for the production of sparkling wine. These grapes are, likely, to be the first harvested
- Merlot and Cabernet Franc, two staples in Bordeaux or Meritage blends, are early ripeners that provide the herbaceous, fleshy nuances that round out these styles of wines. These are the assurance varieties – even if Cabernet Sauvignon does not fully ripen in some years.
- Syrah is, surprisingly, an early ripening variety as well and can be made in varying styles; from minerally and earthy to robust and fruity, depending on what climate it is planted; whereas one of its partners in crime, Grenache, ripens very late. Grenache will provide more of a fleshy, soft flavour that compliments the structure Syrah provides in Southern France ([Châteauneuf-du-Pape](#))

Ask Christine...

I recently received a question regarding first growth Bordeaux's in the Medoc and the price you can buy these gems for.

First A Few Facts...

- There are only five first growth Bordeaux's in the Medoc; Château Lafite-Rothschild, Château Margaux, Château Latour, Château Haut-Brion Pessac, Château Mouton-Rothschild
- There are 12 first growths in Sauternes – Barsac
- There are 11 first growths in St-Émilion
- A comprehensive list of first growth's can be found on [Wikipedia](#)

Answer...In a nutshell, depending on which first growth you are interested in, the cost is anywhere between \$200 & \$600 on or before the release year. Once these gems are rated as an exceptional or superior year, these bottles can be purchased for much higher prices.

Christine's Sandwich Pick

INGREDIENTS:

1 1/2 Tablespoons olive oil
2 Medium sized red onions, cut into 1/2 inch rounds
3 1/2 Tablespoons red wine vinegar
6 Cups Arugula leaves
3/4 Cup mayonnaise
4 Ciabatta rolls, cut horizontally
12 Ounces thinly sliced turkey
3/4 Cup coarsely crumbled blue cheese

PREPARATION:

makes 4 servings

Heat oil in non-stick skillet over medium-high heat. Add onions and sauté until soft and lightly browned, breaking up onion rings, about 8 minutes. Remove from heat; stir in vinegar and season to taste with salt and pepper.

Chop enough arugula to measure 1 C; place in medium bowl. Mix in Mayo. Season with salt and pepper. Spread about 1 1/2 Tablespoons arugula mayo over each cut side of bread. Divide turkey slices among 4 bread slices. Top with crumbled blue cheese. Top with red onions, then whole arugula leaves and bread.

Compliments of Bon Appetit Magazinee
Suggested Wine Pairing –Montevina Zinfandel Port

Upcoming Events

Chilean Wine Festival – October 1, 2008, Fermenting Cellar, Distillery District

Gourmet Food & Wine Expo – November 20 – 23, Metro Toronto Convention Centre, South Bldg.

Contest

Share a Glass will, once again, have a booth at the Gourmet Food and Wine Expo. This year we will be serving wine from [Lifford Wine Agency](#) and will be at booth #164.

I will be posting a blog asking about cool wine labels...The first few individuals who post a comment to that blog will receive free admission to the Gourmet Food & Wine Expo.

Good Luck Everyone!