

## Ten Thousand Vines Winery



September 2016

### Oktoberfest Riesling Germany, 2015



Since the beginning of time (8 years ago, to be exact, when we first opened), we have marked the date of Hamburg's Oktoberfest with the release of the

next vintage of our German Riesling. We are particularly proud of this year's release. We have added just a touch of German Traminer grape to this batch. This little twist gives the wine added complexity and underscores its already aromatic nature.

Throughout the year, we release several different Riesling wines. Riesling is a grape that winemaker's love to work with because its fruity character and prominent acidity lends flexibility. It can be made quite sweet, as many from Germany and NYS are. When sweet, the acidity balances

sugar to add complexity and interest. Rieslings can also be made drier. In this case, the lack of sugar allows the backbone acidity to shine, but enough fruit and aromatics remain to keep the wine lively and buoyant.

When pouring our Oktoberfest, you immediately notice the beautiful golden color. It is deep enough to suggest a full bodied wine, yet not so dark to suggest over aging. Give it a swirl in the glass and smell the wine. Notice the aroma is loaded with fruit including ripe apricots and tart green apples. Take a sip and these fruit aromas become lively flavors of peaches, apricots, and pineapple. As the wine coats your palette, notice its full body and soft round mouthfeel. This plush feel teams up with the wine's semi-sweet finish and above average acidity to become an incredibly rich and supple wine. The citrus fruit remains on the palette, leaving a bright, crisp finish.

Unlike France and Italy, Germany has long practiced a wine classification system that is based on the sweetness of the grape at harvest. If a grape is allowed to remain on the vine longer, the sugar levels should increase, first due to the ripening process and later due to evaporation and shriveling of the berry. Generally speaking, the

longer the grape was allowed to stay on the vine, the more sugar the winemaker has available to work with. He or she may decide to allow the yeast to eat more sugar, resulting in a more powerful and alcoholic wine. Or the winemaker may elect to stop the yeast and allow a higher residual sugar and thus a sweeter wine. In Germany, the growing season is shorter than many other wine producing areas to the south. If the vineyard was able to allow the grapes to hang on the vine longer, it offered the winemaker flexibility to make more interesting wines. It is for this reason that German wine classification equates longevity on the vine with higher quality wine.

Following is a listing of German wine classification based on the amount of sugar available at harvest:

#### German Wine Classifications

*(Ranging from less sugar to more sugar at harvest)*

Qualitätswein	<i>(least sugar)</i>
Pradikatswein	
Kabinett	
Spatlese	
Auslese	
Beerenauslese	
Trockenbeerenauslese	
Eiswein	<i>(most sugar)</i>

The last three classifications not only reflect sugar content, but also that they are picked by hand and selected berry by berry. The last category, pronounced "Ice-Vine", is the origin of our Ice Wine in the States. Our Oktoberfest Riesling is an Auslese, which is the highest category before individual berry selection kicks in. The high sugar levels of the beginning must allowed us to make this wine both powerful and sweet.

Medium sweet Rieslings pair great with spicy foods, especially spicy Thai. They also are great with spicy mustard on a German bratwurst at Oktoberfest. Just don't spill any of the mustard on your lederhosen!

(Total Production: 28 cases)

Regular Price: \$17.99

**Club Price: \$15**

### Chateau Blanc Sauvignon Blanc France, 2014

The Sauvignon Blanc grape has shown the ability to make a wide range of wines

from bright and cheery to bold and imposing. Like the great Sauvignon Blanc wines of Bordeaux, our Chateau Blanc looks



to strike a balance by displaying the acidity and minerality of the varietal while maintaining a fruity character.

Give it a swirl and smell the fragrant melon and green apple, with perhaps a touch of herbs. In the mouth, the melon is accompanied by sour apple and citrus, with just a hint of fresh cut grass, and a steely or mineral component. It is medium bodied with a zesty, palate cleansing finish.

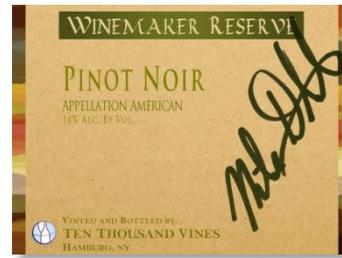
The traditional pairing for Sauvignon Blanc is baked or grilled seafood, asparagus, and goat cheese. For a garden fresh treat, try stuffing a tomato with a chevre cheese and sprinkle it with fresh basil and cilantro!

This wine is fermented and aged entirely in glass. This is consistent with most traditional French Sauvignon Blancs which are aged without oak. If we wanted a more California style wine, we could have aged the wine in a second use oak barrel. The resulting "Fume Blanc" style has softer acidity, but results in a less refreshing wine.

(Total Production: 5 cases)  
Regular Price: \$17.99      **Club Price: \$15**

---

### Winemaker Reserve Pinot Noir Oregon, 2013



Pinot Noir is often described as being elusive. If it is planted somewhere too hot, it will ripen too fast and will not develop the many different flavor compounds its capable of. The grape varietal's original home was in the Burgundy region of France. New Zealand and the cooler climates of California and Oregon have been successful in growing quality fruit as well. Pinot Noir is rarely blended with other varietals for still wine, but is often blended with Chardonnay to make Champagne.

Our Oregon Pinot Noir is absolutely delicious and reflects many of the true characteristics of the grape. Flavors of black cherry and spice are evident as you enjoy your first sip of this wine. This is a fruit forward wine and will pair very nicely with many different types of food. Mushroom dishes are very popular with food pairings for Pinot Noir as well as grilled poultry, grilled fish and even lighter Italian dishes. We are very excited about this wine and we hope you will enjoy it.

(Total Production: 30 cases)  
Regular Price: \$20.99      **Club Price: \$18**

---

### Kopp's Grand Merlot Washington, 2014

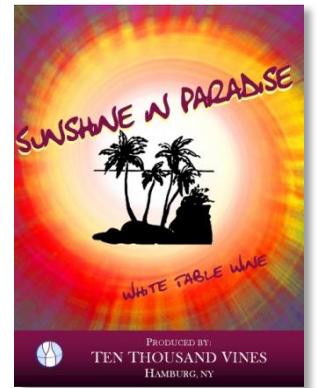


The Merlot grape is soft, plump and is a relatively easier and less finicky grape to grow compared to Pinot Noir. Originally from the Bordeaux region of France, it ripens earlier than Cabernet Sauvignon and has thinner skins, but larger berries than Cabernet. Merlot is quite often blended with Cab Sauv but is also enjoyed by itself. Generally, Merlot is less tannic and often more opulent than Cabernet. Our new release has very easy tannins, allowing the raspberry and plum characteristics come through. It is full bodied with just enough smokey oak in the finish. Merlot wine matches with a wide variety of foods because of its position in the middle of the red wine spectrum. It pairs well with chicken and other light meats as well as lightly-spiced dark meats. This will be a wonderful wine to enjoy as the weather here in Buffalo starts to get cooler.

(Total Production: 12 cases)  
Regular Price: \$16.99      **Club Price: \$14**

---

### Sunshine in Paradise Tropical Blend, 2015



Upon opening a bottle of Sunshine in Paradise, we are instantly greeted by its distinctly citrus nose. When it reaches the palate one can immediately recognize the tart acidity of a pink grapefruit giving way to a sweeter Tangerine orange. The bright Florida sun continues to shine as the initial fruit gives way to a refreshingly sweet, almost lemon-lime finish. The sweetness of this soft and delicate wine would pair well with a mild cheese such as a mild cheddar or Monterey Jack. Or for an extra kick, try it with a chicken or shrimp taco from your favorite taco truck topped with a mango salsa and fresh cilantro.

(Total Production: 10 cases)  
Regular Price: \$14.99      **Club Price: \$13**

---