

Ten Thousand Vines Winery



August 2015

Grand Reserve, South Africa 2013

South African wines are the topic of conversation with so many wine enthusiasts today. These wines typically boast tremendous value and flavor intensity that we seldom see from other



wine regions of the world. Red wines from this region of the world have a very distinctive flavor profile. After all, South Africa has the bragging rights as being the oldest geology of the wine-growing world. Much of South Africa's wine history has been mired in government upheaval or ravaged by phylloxera, but more recently we are aware of new wine makers producing outstanding wines.

Here at Ten Thousand Vines, we are extremely excited about the release of our **Grand Reserve** Cabernet Sauvignon and Shiraz blend. This particular bottling is truly something special. It exhibits the flavor intensities that South Africa is known for but also the subtle nuances of each grape varietal. The Shiraz brings forth big bold fruit with hints of black pepper and dark chocolate, while the Cabernet adds a deep layer of cedar as

well as rich tannins for structure. We carefully selected the perfect American Oak barrels to mature the wine and contribute a soft texture and long complex finish. **Grand Reserve** is full bodied and dark in its appearance. If you are looking to add to your wine cellar at home, this particular wine will age nicely for several more years with proper storage.

Our **Grand Reserve** Cabernet/Shiraz blend is going to be quite flexible with regards to food pairings. As we all try to capture the last of the backyard grilling evenings for the summer, any red meats, roasted or grilled, would be delicious with this wine. Yet at the same time, don't hesitate to match it up with spicy barbequed poultry with a side of mild to medium cheeses. We hope you like this wine as much as we do.

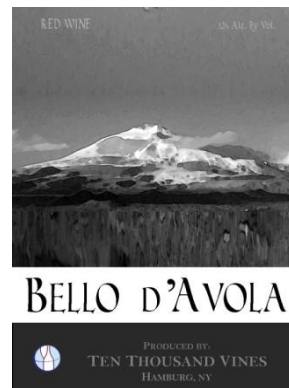
(Total Production: 30 cases)

Regular Price: \$24.99

Club Price: \$19.99

Bello d'Avola, Sicily 2013

Sicily is as rich and varied culturally as it is viticulturally. Today this Mediterranean island is described as being one of Italy's most vital and improved wine regions, but it has not always had that distinction. Sicily went through a long period in its wine history of stagnation and over production. Since the 1980's, a number of very massive and modern



wine production facilities have emerged on the island. It truly is a wonder how many different terroirs and terrains can exist on one island. Nero d'Avola is indigenous to Sicily and is more suited for growing in the lower elevations. Too high of an elevation and the fruit has a difficult time ripening. The majority of the fruit comes from the south eastern part of Sicily. Depending on production methods, Nero d'Avola can be made into dense and dark wine that is appropriate for long term aging in barrels, or it can be made to be a young and fresh wine.

Our **Bello d'Avola** is 100% 2014 Nero d'Avola and it is remarkably sumptuous with a velvety structure. It possesses plum and ripe red fruit flavors. It has defined structure and is well balanced with the tannins and fruit forwardness. Please take note of its wonderful ruby color and clarity. There is a softness to the mouthfeel of this wine and exhibits a very clean and crisp finish. The timing of our release of the wine is perfect.

Here in western New York, we still have a few warm days left in summer so we still are creating picnic dinners for the boat or poolside. A chicken salad with pomegranate, pinenuts and raisins would be an great food pairing. Caramelized barbecued pork, or even grilled beef rump steak would also be delicious with our **Bello d'Avola**. Enjoy!

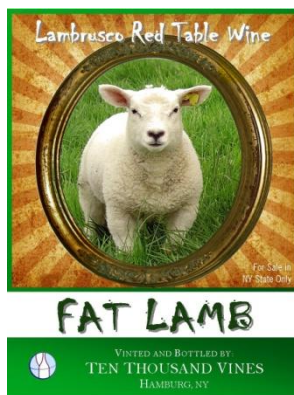
(Total Production: 10 cases)

Regular Price: \$16.99

Club Price: \$14.99

Fat Lamb, California 2014

Another wine that is best enjoyed while it is young is our Lambrusco. Unlike many Garden-variety Lambruscos, our Fat Lamb displays a little extra body as a foundation to support its fruity and semi-sweet character. It is this little extra body that provides inspiration for the wine's name.



Lambrusco is a grape variety that can trace its roots to northern Italy, specifically the Emilia-Romagna region. Like almost all wine grape varieties, Lambrusco is a member of the *Vitis Vinifera* species of grapes. All the dominate wine grapes that trace their origins to Europe (Merlot, Cabernet, Riesling, Chardonnay...) are *Vinifera* grapes. Most native North American grapes including Concord, Niagara, and Catawba, however, are members of a different species called *Vitis Labrusca*. Genetically speaking, the Lambrusco grape is distinctly different from the Labrusca family of grapes. To further muddy the waters, when Italian immigrants began using North American grapes to make wine, they often used Catawba grapes and made them in a traditional Lambrusco style. It is no wonder why such confusion persists about Lambrusco today.

We have made every effort to make our **Fat Lamb** to dignify its Old World roots (not counting the label). True to its varietal, it displays distinct flavors and aroma of strawberries. We changed our process for the 2014 vintage to make it

slightly sweeter and lower in tannins. This wine is approachable and easy drinking for a warm summer day.

Fat Lamb is a great for an evening on the patio with grilled burgers or barbeque. And no need to stress...if you find your propane tank empty, it goes great with carry out pizza as well!

(Total Production: 11 cases)

Regular Price: \$15.99

Club Price: \$13.99

Tre, California 2014

First there was Riesling, then there was *GeM* (our Gewurztraminer and Moscato blend), and now there is **Tre**!

Tre is a rare blend of Riesling, Gewurztraminer, and Moscato to create a sweet wine with the complexity and character of a Riesling, but with the added fruitiness of Moscato. Perhaps one reason we do not often see this combination is that the first two grapes are of German heritage and thrive in slightly cooler climates, while the Moscato is of Italian descent and is typically grown in warmer climates. Many might say it is never a good idea to combine the German intellect with Italian passion, however, as a winemaker with a German Mom and Italian Dad, I was driven to prove otherwise.



I hope you will agree that **Tre** has combined the best from both. One swirl in the glass and you will see how light the wine is, both in color and in body. Its aroma is bright with highlights of freshly sliced pineapple and honeydew melon. With your very first sip, you will know that this wine is like no other. Extreme fruit flavors, including green apple, pear, and melon, are accompanied by just enough acidity to keep the wine crisp and fresh. Light on the palette yet oh so sweet in the finish. The Riesling grape contributes just enough acidity to balance the high residual sugar (10 gm/l RA), while the Gewurztraminer adds a floral hint and flavor complexity. The Moscato lends its sweet grapey taste and soft, round texture.

The lively fresh character of this 2014 Vintage is best enjoyed now. Unlike a dry tannic red, this white wine is made to be enjoyed young. It is a great accompaniment to salty or pungent cheeses. Perhaps a fitting choice would be a Cambozola; a Bavarian (ie: German) triple cream Brie with a ribbon of Gorgonzola (ie: Italian) running through the center.

(Total Production: 27 cases)

Regular Price: \$19.99

Club Price: \$16.99