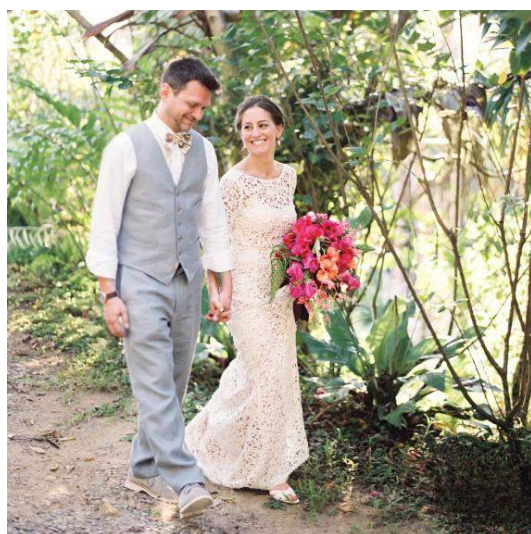


The Perfect Rosé Wines for Every Bride

Sarah Tracey

Rosé isn't just sticky-sweet White Zinfandel anymore: Today's rosés are delicate, refreshing, and romantic. So, why not include a rosé in the wine offerings for your wedding day?

The range of rosé styles you've seen flooding the shelves of your favorite wine shops signal that there is a perfect wine to fit your big day, no matter your setting, style, or theme. And since presentation is everything, a pretty bottle is an absolute must. Cheers!



For a Tropical Destination Wedding

Our Pick: Côte Mas Rosé Aurore, 2014

One sip of this tantalizing and vibrant rosé will transport you to the beaches of St. Tropez! Endlessly alluring and juicy, this blend of Grenache, Cinsault, and Syrah grapes from France's up-and-coming Languedoc region is brimming with personality, zesty red berries, and a crisp finish. The vintage-travel-poster-inspired art on the bottle will make this wine a real conversation piece, and it's bottled into crowd-friendly 1-liter bottles, which are perfect for an event where you want to spoil your guests with some extra generosity. If they're flying to a remote island to celebrate you, this wine is a lovely way to show your appreciation!

Sparkling Trio of Holiday Wines

Patricia Decker

Pop the cork on the holiday season, with parties and merrymaking in full swing, celebrate with this intriguing trio of sparkling wines. With a long history of quality production, these three value priced sparklers are crisp and refreshing, perfect for toasts, cocktail parties, or with food.



Long before Champagne was created, the Benedictine monks at St. Hilaire abbey in the south of France produced sparkling wine. In fact, **Blanquette de Limoux** is considered the world's first sparkling wine, bottled in cork-stoppered flasks as far back as 1531 AD, and rumored to have been the inspiration for Dom Pérignon. Blanquette is a low alcohol, sweeter sparkling wine, made in a more rustic fashion, with no extra sweetness added. This results in a slightly cloudy wine, due to the lees still present in the wine, with larger bubbles. The **Côté Mas St. Hilaire Blanquette de Limoux NV Méthode Ancestrale** from Jean-Claude Mas is great as an aperitif or dessert wine. Made from 100% Mauzac, the local white grape of Limoux, this pale golden wine, with its dancing bubbles, releases an intense nose of baked apples, citrus, and flowers. With the first sip, it's round texture and delicious flavors of honey, pear, and pineapple are balanced with good acidity, and texture on the finish. By the glass, it's a good way to whet your whistle before the meal, or pair it with spicy food, such as Thai, or drink it with an apple tart for dessert. This Blanquette retails for \$16.

Cordoníu is the world's largest producer of sparkling wines that are fermented in the bottle, as opposed to Prosecco that is fermented in tank. Making cava since 1872, and using the traditional method, like Champagne, Cordoníu produces several **bottlings**. The **Anna de Cordoníu Blanc de Blancs Reserva** is produced from the Cava-Penedés region of northeast Spain. Anna is different from their other Cavas, blending Chardonnay with the three traditional cava grapes, and aged for 15 months on its lees, giving the wine texture and brioche notes. It is named for the heiress to the **Cordoníu** winemaking family, Anna, whose marriage to winemaker Miquel Raventós in 1659 ignited a wine dynasty that continues to this day. The festive bottle, wrapped in white with gold and silver accents, is perfect for the holidays. Made from 70% Chardonnay, 15% Parellada, and 15% of Xarel-lo and Macabeu, this delightful sparkler is fresh and crisp, with good acidity and fine, lively bubbles. Aromas of citrus, apple, pineapple, and buttered toast swirl in the glass. Smooth and creamy on the palate, it tastes of yellow apple and citrus, which lingers on the finish. This is a fine bubbly, perfect on its own or a versatile partner with most foods, from seafood to grilled meats. It retails for \$15.





December 10, 2015
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Sip in Heavenly Peace

Amanda Schuster



For many people December seems to have two settings: Fa la la la la and Silent Night. Both have their merits. The year is nearly over, so the holiday season is an excuse to go out with a bang. However, for all those times we've stayed out late partying on a school night, we could use some quiet time at home, or to take things down a couple of notches with an intimate gathering of friends.

In these slightly less rollicking moments, I prefer to sip some good wine and leave the cocktails, punches and nogs for other celebrations. I crave richer flavors in my glass this time of year, so I look toward varietals and blends with more intense fruit and exuberance to satisfy my palate. I want wines I can drink for mere sipping pleasure as well as ones that will match wintry fare.

Lately I've come across a few that suit the more subdued, yet still jolly moments of the season. Here are a couple to drink while relaxing or puttering at home, and some suggestions to bring to a dinner party or small gathering.



FOR THAT RESTORATIVE NIGHT IN

California chardonnay gets a bad rap. Someone at a party once remarked to me, "I don't like chardonnay because it's too oaky." No. Oak is too oaky! With some care and attention, chardonnay shows bright, elegant fruit and delicate aromatics. I'm drawn to the ones from cool climate regions, such as Carneros in Napa Valley. Artesa Carneros Chardonnay 2013 is the perfect winter white – comforting, toasty and rich, with golden apple, pear, caramel and citrus flavors that aren't too buttery or flabby. Winemaker Ana Diogo-Draper used a whole-cluster pressing process to gently coax the juice from the grapes instead of crushing them with Godzilla force. 30% of the wine was fermented in new French oak, 20% in seasoned French oak and 50% in stainless steel, with 30% of the wine undergoing malolactic fermentation. Sip this satisfying refreshment while doing some holiday decorating or waiting for your takeout order.

"I like to cook with wine, sometimes I put it in the food." Was it Julia Child or W.C. Fields who said this? I'd like to think it was Julia, as I'm not sure I'd enjoy a meal cooked by Fields nearly as much. Either way, Achaval-Ferrer Quimera 2012 red blend is just the thing to sip while making a slow-cooking soup, stew or braise, and it will also taste fabulous while eating it. It's a blend of 50% malbec, 24% cabernet franc, 16% merlot, 8% cabernet sauvignon and 2% petit verdot – all grown in vineyards throughout Mendoza, Argentina. New and French oak aging lends a light toast to Bing cherry and berry flavors with dark chocolate, mossy earth and savory herbs.

TO BRING TO A GATHERING





I've always been drawn to Portuguese wines because of the mosaic of flavors captured in those bottles, and I especially like to drink them in cooler seasons. Rather than focusing on individual grapes, these wines tend to be harmonious blends of grape varieties that each contribute their own voice – earth, spice, tannin, jamminess, freshness, intensity. One of my favorite producers of late is Esporão, who are committed to sustainable growth and preserving the country's indigenous grapes.

The **Monte Velho 2014 White** is a blend of Antão Vaz (40%), Roupeiro (40%) and Perrum (20%) that's slightly perfumey with ripe and juicy stone fruit flavors, a zing of grapefruit zest and balanced acidity. It's ideal as an aperitif to serve with light snacks and hors d'oeuvres or to sip with a root vegetable soup course at a dinner party.

Quinta dos Murças is a newer project located in the Douro region from Esporão, launched in 2011 with winemaker David Baverstock.

The **Reserva 2010 DOC Douro** is a red blend comprised of grapes grown in high, rugged hills that see tempestuous fluctuations in weather patterns. I sipped this with a cheese and olive plate as I caught up with old friends, and the wine not only matched our delicious snacks, it seemed to shift its own moods according to our conversation, going from somewhat dark and brooding to spicy, ripe and playful, then tranquil and relaxing.



BECAUSE WHY WAIT TILL DECEMBER 31 TO OPEN THE BUBBLY?



Not only am I the sort of person who keeps a bright red lipstick somewhere within reach at all times, I'm also someone who always keeps a bottle of something sparkly in the fridge. Sometimes everyday moments call for a pop of festivity, and bubbles have a way of making that moment seem more luxurious. You don't have to go nuts. Côte Mas Blanquette de Limoux NV St. Hilaire Méthode Ancestrale costs under \$20. It's made from 100% Mauzac under controlled conditions during fermentation for dainty bubble size (because nothing spoils a jocund mood like gassy attack bubbles). The wine has tropical fruit, pear and citrus flavors with a subtle honey sweetness and slightly floral finish. You can sip this neat, pair it with snacks or it makes a fine base for sparkling cocktails when you're ready to face something stronger again.

It's the right time to splurge on champagne



WINE, ETC.

Tom Marquardt
and Patrick
Darr

Pity poor Dom Pierre Perignon. He was a French Benedictine monk eking out a simple life in a Champagne monastery during the 17th century.

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The source of the monk's problem was not his winemaking techniques, but the uncontrollable climate in northern France. Temperatures cooled before the natural sugar in crushed grape juice finished fermenting. The wine was bottled in suspended fermentation, only to restart its process once the temperatures rose again in the spring. Carbon dioxide built up and, boom, corks and glass went flying.

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lofty prices. Dom Perignon costs more than \$200 a bottle — more if you buy it in a restaurant. Krug, Salon and Cristal can cost even more. However, greater access to Champagne's vast import market has yielded much more reasonably priced wines to make it an affordable, any-day aperitif. You can find real French champagne for under \$40 today — cheaper than many over-priced sparkling wines from California.

And, consumers just happy with the bubbles, have inexpensive alternatives. Prosecco sales, for instance, have skyrocketed. Spanish cavas also have increased sales. Although these versions can be bought for less than \$15 a bottle, they can't compare in quality to real champagne.

Champagne and most American sparkling wine is made from pinot noir, chardonnay and pinot meunier grapes. Prosecco is made from glera grapes and is often slightly sweet. Cava can be made from chardonnay, parellada, macabeu, xarel and other grape varieties.

If you are willing to spend a few shekels for a decent champagne, we recommend moderately priced **Nicolas Feuillatte, Moet & Chandon Brut Imperial, Bollinger, Pierre Peters** and **Perrier-Jouet**. If you are willing to spend more, there's nothing like **Billecart-Salmon** (especially the rose).

Here are the alternatives we recommend:

■ U.S. Sparkling Wine: **Mumm Napa** (\$22), **Domaine Carneros Estate Cuvee** (\$33), **Domaine Chandon Brut** (\$20), **Schramsberg Blanc de Blancs** (\$35), **Argyle Brut** (\$32).

■ Languedoc: **Cote Mas Cremant de Limoux Brut Rose** (\$16).

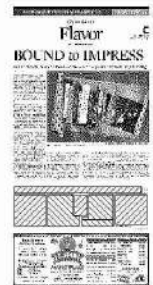
■ Spanish cava: **Anna de Codorniu Brut** (\$15).

■ Italian Prosecco: **Adami Garbel Brut** (\$15), **La Marca** (\$15), **San Ferm Bellenda** (\$15), **Ruffino** (\$13), **Zonin** (\$15).

■ Also: **Mollydooker Miss Molly Sparkling Shiraz 2014** (\$28). A delicious red wine with bubbles from Australia's quirky Mollydooker; **Ferrari Perle Trentodoc 2007** (\$38). A tasty treat from Italy.

Champagne service

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Carroll County Times

December 9, 2015

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Wine, etc.: It's the right time to splurge on champagne

Tom Marquadt & Patrick Darr
THE WINE GUYS

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CHAMPAGNE SERVICE

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The proper glass for champagne is the subject of endless debate. Coupes make the precious bubbles evaporate too quickly. Flutes don't show off the aromas as well. Perhaps the best glass is a white wine glass or Riedel's beautiful, egg-shaped glass made especially for champagne (Bed, Bath & Beyond, \$69/set of 2). Great gift idea!

Pour just a little to let the bubbles subside, then fill the glass.

Champagne picks

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- Moët & Chandon Grand Vintage Brut Rosé 2006 (\$90). There is nothing more luxurious than rosé champagne. This savory and delicious version dances on the tongue with hints of rosemary and cherry.
- Nicolas Feuillatte Limited Edition Brut Reserve (\$48). You won't find a more gorgeous package than this. It exudes luxury. No need to even wrap it. The limited edition is a blend of pinot noir, pinot meunier and chardonnay. This is the number one selling champagne in France and one of our perennial favorites.

Dom Pierre Perignon

Tom Marquadt & Patrick Darr

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December 7, 2015
Circulation: 21,614

The Passion, The Paycheck and What's Pending?

Melanie Ofenloch

In my last blog post where I had the chance to talk to Cyril Chappellet, we ended our conversation talking about loving what you do and doing what you love.



Many of you know that by day I'm the Chief Marketing Officer for a software company. For three years I've had a great run, but it's time for me to see what's next. I leave so proud of my legacy and what my team has accomplished.

Recently my management and marketing teams pulled together to give me an incredible send off at Abacus, a place that has been one of my top special occasion restaurants for years. When I had my daughter ten years ago, and keep in mind she came suddenly and a month early, Abacus sent the first flower arrangement to the hospital. To this date, I have no idea how they knew. It was a night where I felt appreciated and my company did an amazing job sending me off in style.



*My Awesome Sister-In-Law,
Caitie, and the Adorable Max*

I've been asked if I plan to do something full time with wine. While I adore the blog and you guys rock, I love having the separation of the paying gig and the passion. That way it never, ever feels like a job and having some time off to figure out what is next is freeing.

For Thanksgiving I flew to Rhode Island to visit my brother and his family, including my new nephew, Max. With great food and wine, we celebrated family, we celebrated being together, we celebrated new beginnings and we celebrated Max's Baptism. I actually had some special samples from Elyse and Paul Mas that traveled with me to Providence.



Paul Mas 'Cote Mas' Cremant de Limoux Rose Brut – peach, apricot, oranges and hints of macademia nut. A really nice rose sparkling to top off your holiday celebrations.

Paul Mas 'Cote Mas' Cremant de Limoux Blanc- notes of baked bread, honey, citrus, lemon curd with a balanced minerality. Both of these sparkling wines were perfect with Thanksgiving and priced under \$15.

It was fun to take my mom through the Elyse and Jacob Franklin wines and find out which wines she favored and which ones were less of her preference. She is not a huge fan of licorice and sage and that impacted the wines that tasted best to her. I, however, love those flavors.



2011 Elyse Howell Mountain Zinfandel – smoked meat, blackberry, spice, cola and cedar. This wine never disappoints to deliver on what makes Zinfandel great.

2009 Elyse Morisoli Vineyard Cabernet Sauvignon – a great blend of cassis, red fruit, spices, chocolate, sage and chocolate. This is a great option for your holiday table.

2010 Jacob Franklin Cabernet Sauvignon – a very small production wine that I adored. I tasted chocolate, raspberry liquor, mint, spice and mocha.

2011 Jacob Franklin Haynes Vineyard Petite Syrah – this needed a little more time to open, but it showed how great it will taste with age. I tasted licorice, caramel, mocha, pepper and blueberry.

What will the future bring for me? I'm uncertain, but blessed enough to have some paid time off to hang with family, ponder the future, spend some time on the blog and drink some amazing wines. Cheers to a great 2016!



When it comes to wine, it's best to give and receive in the Valley of the Sun

Mark Nothaft



The Parducci family of wines includes the robust True Grit line up that is ideal for seasonal entertaining and gift giving. Photo courtesy of Parducci Wines

The holiday season might as well be wine season – especially in Phoenix – where locals spend many nights dining outdoors, hanging out by the fire pit or chimenea, attending weekend brunches on the patio, and joining cozy holiday dinner parties. A bottle of white, red or bubbly always is nearby.

Think about it. For the most part, Phoenicians reserve beer and margaritas for spring and summer months. When the weather turns decidedly cooler, wine becomes apropos. Take a bottle or two to a dinner party and your host will surely appreciate it. And when you're entertaining at home, it's easy to pop a cork on a good time.

All of this said, a few new wine releases stand out. All are widely available locally at Total Wine & More,

BevMo, Cost Plus World Market, AJ's Fine Foods and some chain grocers like Bashas', Fry's Food Stores and Safeway. Cheers!

- Parducci 2013 True Grit Reserve Petite Sirah, Mendocino, Calif. This is the 10th release of this bold, inky wine that indeed speaks of true grit. Heady aromas of ripe fruit, white pepper and vanilla are followed by an intense rush of fresh blackberry, dark chocolate, pepper and caramel. This is the wine you want to serve with that beef roast and potatoes. Also try Parducci's True Grit Reserve Cabernet Sauvignon, Red Blend and Chardonnay. Each cost \$30.

- Toad Hollow 2014 Chardonnay Unoaked, Mendocino, Calif. The natural apricot-melon beauty of Toad Hollow's fruit from three Chardonnay vineyards in Mendocino County are allowed to express themselves without an oak mask. What comes through is gloriously bright, fresh fruit that begs for food or is pleasant on its own. Bring this is any brunch and make a statement. \$15.

- Nederburg The Brew Master 2010, South Africa. Winemaker Wilhelm Pienaar creates a stunningly dark and intense Bordeaux style red blend of Cabernet Sauvignon, Merlot, Malbec and Petit Verdot that clubs you over the head and makes you take notice. Concentrated aromas of red fruit, cedar, tobacco and vanilla spice continues on the palate with classic juicy dark red fruit, wood and ripe tannins. Here's your mate for the leg of lamb or crown roast. \$26. Also try the 2011 Motorcycle Marvel from Nederburg, a luscious red blend of Grenache, Carignan and Shiraz. \$22.

- Cote Mas Cremant de Limoux Brut NV, France. At some point this season you will hoist some bubbly, and off-the-beaten path sparklers should be considered like this one from fourth-generation vintner Jean-Claude Mas from the southern Languedoc region of this iconic European wine-producing nation. Delicate bubbles and an intense honey-citrus nose lead to crisp citrus on the palate that is balanced and pleasant. \$16.

- Ferrari Brut Trentodoc NV, Italy. Another fine example off the beaten Champagne and Sonoma path. This Italian beauty interestingly is made from 100 percent Chardonnay and aged for two years. The wine is larger and softer than many Italian sparklers with a fruity nose of flowers and golden apple and a ripe fruit and bread palate. Amazing with a soft cheese course. \$25.

Wine Mizer

November 30, 2015

Circulation: 74,303

ARROGANT FROG, JEAN-CLAUDE MAS CABERNET-MERLOT, LANGUEDOC

Jim Wine Mizer



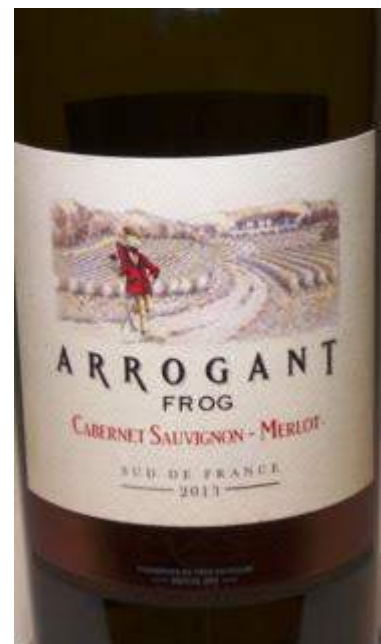
"I can certainly see that you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret." John Cleese (Basil Fawlty) Fawlty Towers

Perhaps it's the unpredictability of nature and what weather can wreak upon the crops in which growers invest their lives that somehow they maintain a passionate seriousness about wine while still 4th generation winemaker, I know that to be so with him. He named his blended, estate-bottled red wine of Cabernet Sauvignon (55%) and Merlot (45%) "Arrogant Frog." Jean-Claude is French, born there. Lives there. And last I checked, "frog" is a derogatory term. Adding to the irony, this classic "Bordeaux" style blend (though now international) is not made in

the Medoc. "Arrogant Frog" is produced by Jean-Claude Mas in the south of France; in the Languedoc. So while the French are very serious about wine and very serious about the terroir within which grapes for certain varietals are grown if the wine is to be classified, it seems Jean-Claude is enjoying the last laugh. Domaine Paul Mas has become the largest privately owned winery in France outside Champagne, and "Arrogant Frog" has become an international success.

To see why this is so, all you need do is taste the wine. Mas' philosophy is to produce wines that are everyday luxuries. Growing premium grapes on vines that average between 16 to 34 years old and growing on deep clay and limestone (on the hillsides of the five main valleys of the Languedoc), the destemmed grapes are vinified separately in stainless steel tanks. Juice is fermented and macerated separately before one-fourth is oak aged (four months) before blending. The wine then rests an additional two months in vat before bottling.

What results is a medium bodied, dry wine that yet is fruity (but not sweet) with bright zippy notes of red fruit: raspberry, cherry, allspice and notes of vanilla. The flavor is enriched with notes of ripe plum and currant adding to the wines complexity. Tannins are so smooth the wine glides over your palate as an easy drinking, pleasurable flavor experience. The back label mentions that the wine is a good pairing with red meats, poultry, game, pasta dishes and frog legs! I can imagine it so, though I enjoyed this wine by itself. I also can't help but smile thinking Jean-Claude, while serious about the recommended pairing, is smiling having demonstrated that the Languedoc can and does produce world-class wines. Many people move from white wine to red as cooler weather arrives, but I found this red an all season wine, enjoyable in the summer months too.



"Arrogant Frog" (imported by Palm Bay International) has a suggested retail price of \$9.99. While the wine itself tastes higher and even somewhat luxurious, its bargain price makes it a luxury you can afford every day. Classified as *Vin de Pays d'Oc* (the old term changed in 2009 to IGP – Protected



Geographical Region), it is classified a step lower than AOC but above *Vin de Table* (Table Wine). Regardless of classification, I've always found that wine best speaks for itself in the glass and I'd be happy to have "Arrogant Frog" grace my table every day.

Sante!

Wine Mizer

First saw wine made at age 7, became a Master Gardener and now my favorite plant is *Vitis vinifera*. Published wine reviewer, teach wine appreciation at the local school district. In the meantime, and at my old age, completed WSET Level 1 and 2 and am working toward 3. I pour wine for various distributors, have worked with chefs pairing wine and food at corporate events and do private home parties too. Between events, I meet with winemakers in various states and countries.

November 23, 2015
Circulation: 74,303

Paul Mas Sparkling Wines, Languedoc

Jim the Wine Mizer



The priest has just baptized you a Christian with water; and I baptize you a Frenchman, daring child, with a dewdrop of champagne on your lips. - Paul Claudel, French author and poet

Ask a friend to name a wine region in France and, if it's near the New Year, you're likely to get the response "Champagne." If he has a bulge from the money in his wallet on the inside pocket of his jacket, he might refer to a *Première Cru* Chateau in the Medoc, or perhaps Burgundy. If she spent time in France, perhaps she would say "The Loire." Or, with the craze of Rose

wines still smoldering from the summer's heat, she might say "The Provence". But if he or she is a fellow "Mizer," she would say the Languedoc. "Mizers" don't just know value. They know quality wine at value prices, and the Languedoc has been offering both in the same bottles for years. Adding to the mystery of this underappreciated region is that the Languedoc does not produce only white wine, or red wine, or only sparkling wine – but produces delicious wines at value across the spectrum. Too bad there are not more "Mizers." Then again, maybe that's good for us because a sudden increase in demand could result in price increases.

I enjoyed tasting the wines of Jean-Paul Mas, vineyard owner and winemaker in France's Languedoc region. Despite being a promoter of Languedoc wines for years, tasting some Paul Mas' wines (those sent me for review and later at a tasting in Chicago) I was reassured that I have been on a good mission over the years promoting these wines.

Today, we'll talk about what the French themselves so love: Sparkling Wine.

Cote Mas Cremant de Limoux NV Brut St. Hilaire. A sparkling wine of 60% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir and 10% Mauzac. Grapes are fermented in stainless steel, keeping fruit fresh. But this is *classic* sparkling wine so, of course,



a second fermentation takes place in the bottle. It cannot be called Champagne because it is not made within the district of Champagne. But neither is Cremant d'Alsace (another area within France), or anywhere else whether in France or not. So trust your impression to your own taste buds. I found this sparkling wine to be one of the most enjoyable I've tasted in years. Pale straw in the glass with just the slightest tinge of rose, I enjoyed an aromatic hint of butterscotch that evolved into notes of fresh baked brioche and wet stone. The mousse (bubbles) were fine and persistent and contributed to the wine's rich, creamy texture in the mouth. But it all comes to taste eventually and here this wine scores top rankings also: Almond, fresh picked strawberry, white flowers and a hint of

unripe white peach. I continued tasting the next day and was delighted with how the wine continued to evolve: the nose developed candied white peach and notes of fresh peeled orange along with fresh baked sour dough bread with flavors of butterscotched lemon drops as the wine warmed within the glass.

Cote Mas Cremant de Limoux Rose Brut NV St. Hilaire. A Brut Rose (70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir). Perhaps I was won over by Chardonnay being dominant in the blend (I usually don't get so excited by rose. It's just a personal preference thing, not a judgement). But even going in with the expectation that I wouldn't like it, I did! Bright and zesty with a delightful flavor of strawberry in an amazingly long finish. Aromas of peach and apricot delight the nose before flavors reward taste buds. This is not a shorter description due to my not liking the wine. As with the non-rose, it is made in the traditional *Methode Champenoise* and with the second fermentation, in the bottle, also taking three weeks. *Au contrair*. Consider it an endorsement knowing how I feel about roses and not doing a literal "blind tasting." That I liked this wine so much surprised me.

Since taking charge in 2000 of the centuries-old Domaines Paul Mas, Jean-Claude Mas has committed himself to producing only superior wines from premium quality grapes. Judging by this tasting, I'd say he has succeeded on both counts. That these wines have a suggested retail price of under \$20 impresses me even more. Truth be told, I've had fun with these sparkling wines and enjoyed them more than I have with some pricier Champagnes from Reims, France. With the holidays approaching, why not welcome them with a sparkling wine you'll actually enjoy tasting when your toast?

Sante!

..... Jim

Côte Mas Blanquette de Limoux St Hilaire Methode Ancestrale

Domaine Dave



The **Côte Mas Blanquette de Limoux St Hilaire Methode Ancestrale** is a **Sparkling** wine produced by **Domaine Paul Mas** using the **Mauzac** grape grown near the abbey of **St Hilaire** in the **Blanquette de Limoux AOC** region of the **Languedoc** in southern **France**. This is a wine with a story to tell, **Domaine Paul Mas** has been owned by the **Mas** family for **100** years, during the **French Revolution** the **Mas** family was on the losing side and most of the estate was sold off. In **1892** the family started to buy up some of the lost land and by **1952** it was **3/4** the size of the original estate and vineyards and wine became the focus. **St Hilaire** is the abbey where in **1531** the **first Sparkling** wine was made (**Champagne** was not produced until about **1661**) and the **Limoux** region was famous for **Sparkling** wine before **Dom Perignon** was born. How they produced their **Sparkling** wine (**Methode Ancestrale**) is different from the **Traditional** or **Champagne Methode**. Here the grapes are fermented until they reach an alcohol level of **7%**, the wine is chilled to stop fermentation and the wine is bottled, with a little bit of yeast added to each bottle. The fermentation is restarted in the bottle and when the pressure inside the bottle reaches a certain level they remove the yeast and cap the bottle. The bottles are then aged **3** months before released for sale. So, this Sparkling wine is a throw-back to the very first **Sparkling** wine from **500** years ago. The alcohol level is a very gentle **7.5%**.

The color is platinum yellow with a steady stream of tiny well-formed bubbles. The nose is slightly sweet, lemon, apricot, honey, pear and pineapple, it smells like a wonderful dessert. There is 80 grams of sugar per liter in the Bubbly, which puts it in the sweet category, but the acidity balances the sugar and keeps it from becoming cloying. It tastes of pears and honey, lemon and lime and pineapple and apple. There is none of the yeasty flavors that you get in Champagne. There is a crispness to the finish that adds a nice counter-balance to the sweet nature of this Bubbly.

The Côte Mas Blanquette de Limoux St Hilaire Methode Ancestrale is a terrific choice to pour with birthday cake or with pumpkin pie topped with mounds of whip cream. The sweetness will match well with the rich desserts and the acidity will cleanse your palate from the meal. The Côte Mas lists for \$16 and should be available for a sale price during the holidays, not bad for a wine that has a history that reaches back to the 1500s. The motto of Domaine Paul Mas is "Everyday Luxury" and that nails the Côte Mas Methode Ancestrale. On a practical note, the 7.5% alcohol rating is gentle enough to serve to older family members and guests that have to drive to return home.

wine time

DENNIS SODOMKA

dennis@bottlereport.com



No worries when pairing wines with Thanksgiving menus

The holidays are here, and many people are worried about what wines to serve with their holiday meals. With so many good wines available in the market, there is no need to fret.

I will offer many suggestions, and you can always check with your favorite wine shop. They will have many great wines to choose from in your price range and in your favorite flavors.

Thanksgiving usually is the most difficult holiday for wine pairing, because between the turkey or the ham and the sides, you have so many options. When I was a kid, it was easier. Our family would have some kind of bubbly and Mogen David. My parents let me sip about a thimble full of each and I thought I was hot stuff.

Today, there are many more choices, and you can pick a different wine for each course, or for the varied tastes of your guests. After all, it's the holidays. What better time to splurge?

Some people try to pick one wine for the whole meal, but I prefer to have several wines to go with various courses and tastes.

My advice would be don't try to impress the family with some odd choice. Go with familiar, tried and true wines that you've had before or that you know someone in the family loves. Or you could just trust my recommendations.

We will discuss Christmas and New Year's in a few weeks. For

today, let's concentrate on Thanksgiving. If you get through this holiday, the rest will be a breeze.

I think you have three basic choices, with some bonus options. When you tell me "either/or," I like to think "and." You don't have to be limited. You can pick one from each column, and leave everyone happy.

My basic must-haves are a sparkling wine, a white wine that is not a Chardonnay and a light red wine. I also would toss in a Rosé and a dessert wine. If you have the right wine, even if you overcook the turkey, no one will mind. So, here's what you might think about:

SPARKLING. Sparkling wine has been a must for me at holidays ever since I could legally buy wine. There is nothing more festive than a sparkling wine. And if you decide to limit yourself to one wine, it almost has to be a sparkler.

Sparkling wines go with all kinds of foods, from sweet to hot to hearty. So you can open a sparkling wine with the appetizer and keep serving it through dessert. The top of the line is Champagne (which can only come from the Champagne region of France), but it will be pricey. It will be good, and there are several I love, but they will set you back a few dollars.

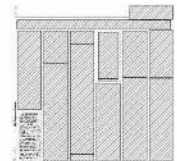
If it has to be Champagne, bravo to you.

Here are some of my favorites: Charles Heidsieck Rose Reserve NV (\$80), Champagne Taittinger (\$200), Moët & Chandon Imperial (\$50), Billecart-Salmon Brut (\$55) and Rosé (\$80).

There also are many other wonderful sparkling wines, most of which cost less than fine Champagne. My recommendations: Biltmore Estate Blanc de Blancs Reserve 2011 (\$30), Biltmore Estate Blanc de Noir 2011 (\$25), Gruet Brut Champenoise NV (\$18), Côté Mas Crémant De Limoux MV (\$13), Crémant De Alsace (many producers, including Helfrich and Baron de Hoen \$15-\$20).

There are any number of Crémant wines from various regions of France. Most of them are pretty good. The important thing to look for on all sparkling wine labels are the words "Methode Traditionnelle" or Methode Champenoise." That means the wine is made the same way as Champagne, with the second fermentation producing bubbles in the bottle.

Don't forget Prosecco, the fun sparkling wine from Italy that usually is low in alcohol. Some of the best come from Bisol, including Crede Prosecco Superiore DOCG 2014 (\$25), Bisol Cartizze Prosecco Superiore DOCG 2013 (\$50) and Jeio (\$15). Mionetto also makes a range of nice Prosecco from the fun Il brand to \$10-\$15



THE WORLEYGIG

POP CULTURE • ART • MUSIC • LIFESTYLE



November 16, 2015

Circulation: 29,001

Food Fete Fall 2015: The Recap!

Gail Worley



For Foodies and Food Writers alike, the change of seasons brings on excitement for holiday foods and ideas for entertaining! It also means that it's time for **Fall Food Fete**, a great event to sample new products and get in the mood to celebrate. Here are few of our favorite products from the show, which took place on **October 27th**!

Other featured spirits included luxury wines from Paul Mas, Rutini and Vina Zaco. Remember: for those who indulge, alcohol makes a great gift!

Life, Tailored

November 12, 2015
Circulation: 21,802

Holiday Gift Guide for the Thirsty Ones

Katja Kozlecar

With holidays around the corner we got some gift ideas for all your thirsty friends and family members. Here are some of the wine, spirits and beer suggestions...

Holiday Meal Pairings

· **RIAS BAIXAS:** Critically-acclaimed Rías Baixas Albariño is ready for a permanent place as a 'Winter White' wine. With its delicate, distinctive aromatics and pleasing acidity, the versatile white is pure pairing perfection with seafood dishes, holiday cheese platters and ethnic cuisines.

· **ARTESA:** Fine winemaking is an art and for Artesa every harvest is a canvas- even after 25 years of making wine. Bring the ultimate tasting experience home with the 2013 Carneros Pinot Noir and 2013 Carneros Chardonnay. Elegant and well-balanced these estate wines are as cool as Carneros and as bold as Napa Valley.



· **RUTINI:** Full of Argentine character and fresh varietal expression, the Rutini Trumpeter Malbec is one of Argentina's most cherished wines. The 2012 vintage is made from 100% estate-grown, hand-harvested grapes by Winemaker Mariano Di Paola, a Decanter Top-30 world winemaker. Rutini is one of Argentina's most prestigious and beloved wines, and only recently available in the U.S.

Gift-worthy Wines and Spirits

· Chopin Potato Vodka will have a limited boxed edition, complete with two Chopin signature glasses. Named a "Hot Prospect" by the industry magazine Impact, family-owned Chopin is considered one of the best tasting vodkas in the world due to finest natural ingredients that are carefully managed throughout production.

· Achaval-Ferrer is renowned for "bucket list worthy," world class, terroir-driven red wines from Argentina. Indulge the Malbec buff in your life with Achaval-Ferrer Finca Alta Mira, Achaval-Ferrer Finca Bella Vista or Achaval-Ferrer Mirador. Small production, low-yields and old vines create a definitive, complex and satisfying wine to savor.

· Opened in 2007 by the Moro brothers of Ribera del Duero Emilio Moro fame, Cepa 21's wines are made from 100% Tempranillo. Malabrido 2011, the winery's single-vineyard bottling, was made from grapes hand harvested in what is being hailed as the "best vintage of the new millennium," and shows a seductive intensity with finessed aromas.

· Founders Dirty Bastard Stone Ground Mustard satisfies the craving for beer and snacks. Crafted in Michigan with a combination of yellow and brown mustard seeds and a sizeable jolt of Founders Brewing Co. Dirty Bastard scotch ale, it's delicious on your favorite sandwich or as a dip for pretzels.



ABCs for a Sparkling NYE Celebration

· A is for Anna de Codorníu: Get affordable luxury with Anna de Codorníu. Spain's #1 sparkling wine is made in the same style as Champagne but is distinguished for its incomparable price-to-quality. From the first family in Spanish winemaking- The Codorníu-Raventos – Anna is the first Spanish bubbly to be made with Chardonnay. Crisp, bright and beautiful- Anna tastes as good as it looks.

· B is for Ferrari Brut: Just named “Sparkling Wine Producer of the Year” in the 2015 Champagne and Sparkling Wine World Championships, Ferrari has been crafting Trentodoc bottle-fermented sparkling wines cultivated sustainably on Alpine slopes of Northern Italy's Trentino region since 1902. Ferrari Brut, made from 100% Chardonnay, is a favorite toast of red carpet events –most recently appearing at the Emmys and the Venice Film Festival.

· C is for Domaines Paul Mas Côté Mas Crémant de Limoux Brut and Brut Rosé. Crémant is France's sparkling sibling to Champagne. In fact, Limoux in the Languedoc region is the birthplace of sparkling wine – in 1544, the monks of Limoux's St. Hillaire Abbey produced the first sparkler. Domaines Paul Mas crafts Côté Mas Crémant de Limoux Brut and Brut Rosé on the slopes of the Martinolles vineyard, just down the road from the Abbey.

Side “Bar” (non-wines)

· Bring a Bastard to the Holiday Table: Founders Brewing Co., one of the top craft breweries in the country, has a reputation for a pair of Bastards. One of Founders limited releases only available in November, Backwoods Bastard offers aromas of smoke, sweet caramel, roasted malts, earthy spice and dark fruit. For a more readily available option, seek out Founders year-round scotch ale Dirty Bastard. Dark ruby in color and brewed with seven varieties of imported malts, it's one complex beer.

· Chopin Vodka Holiday Punch

This delicious, crowd-pleasing Chopin Vodka Holiday Punch is perfect to get your holiday party started. Serves 12.

18 oz Chopin Vodka

12 oz Apple Cider

1 tsp Whole cloves

1 tsp Whole allspice, crushed

1 tsp Cinnamon

12 oz Pineapple Juice

6 oz Cranberry Juice

6 oz Ginger Ale

Dash of Orange Bitters



Macerate apple cider with cloves, allspice, and cinnamon for 24 – 48 hours. Stir in fruit juices and dash of orange bitters refrigerate for about two hours, until chilled. Before serving, add ginger ale and ice. Serve in ice-filled Collins glasses, and enjoy!



November 12, 2015
Circulation 99,601

Wine and Dine: Chateau Paul Mas Belluguet 2013 and Mediterranean Fish Stew

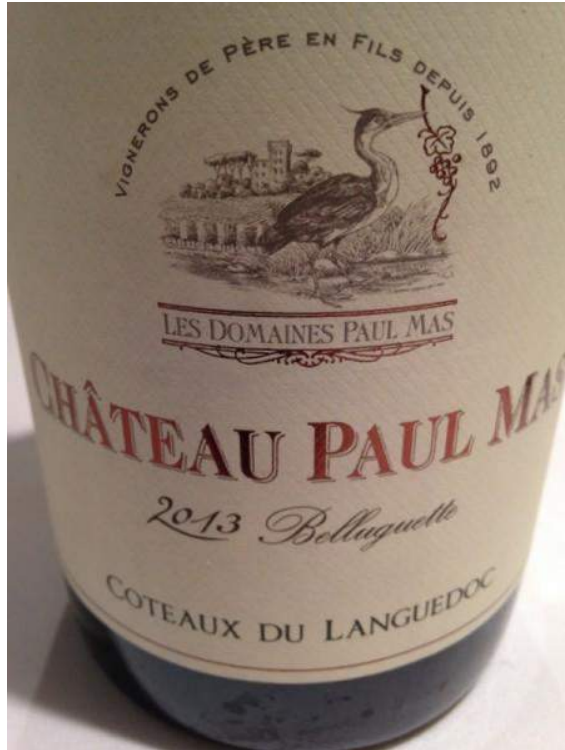
Cindy Rynning

If your Thanksgiving menu is the same year after year, perhaps it's time to get creative. Your green bean casserole may be delicious, but after twenty years? Even Aunt Mary and Uncle Elmer have had enough! But don't fret...help is on the way! On *Saturday, November 14 at 10am Central Time*, a creative group of wine and food lovers using the hashtag *#winePW* will share a plethora of ideas (see below) that just may be considered your new tradition!

Always trying to find a new food and wine match, I found a pairing which is not only creative for Thanksgiving but a sure winner as a first course: a glass (or two) of **Chateau Paul Mas Belluguet 2013**, a rich blend of Vermentino, Roussanne, Grenache, and Viognier, and a cup of authentic **Mediterranean Fish Stew** known as Bourride in France. After tasting (and loving) both, I'm betting that your friends and family will ask for seconds!



A few weeks ago, I had lunch with Jean-Claude Mas, Owner of **Les Domaines Paul Mas**, and tasted through a portfolio of ten wines from his estates in the Languedoc region located in the South of France. Engaging and confident, Mas explained that his approach is to produce "old world wines with a new world attitude." In his view, wine "should have structure and muscles, be elegant and have complexity." His wines have garnered awards and received international attention which is no surprise to me. Currently, Les Domaines Paul Mas consists of ten estates with nine wineries, each with its own philosophy.



Whereas many wineries in the Languedoc are adhering to traditional viticultural techniques, his embrace modern methods as well in an attempt to “preserve our environment and respect our rural roots.” Jean-Claude Mas shared that “for all of the wines we make, we have one goal in mind and that is that you experience a moment of real and unique pleasure when you taste them.”

One of the many interesting wines I enjoyed that day was **Chateau Paul Mas Belluquette 2013** (\$23.99). From the appellation of Coteaux du Languedoc where soils are predominantly limestone with gravel, this dry, white wine was aged in French and oak barrels for four months after undergoing malolactic fermentation. A pale lemon color in the glass, intense aromas of tropical fruit such as pineapple and melon, vanilla and toasty notes were enticing. On the palate, I found low acidity, a creamy texture, more rich, ripe fruit and a deep, lingering finish. Ageworthy for up to eight years, you may want to purchase several bottles for future Thanksgiving dinners (if you can keep them that long)!

A savory pairing with the **Chateau Paul Mas Belluquette 2013** is **Mediterranean Fish Stew** (this recipe serves four to six guests) with ingredients found in so many classic dishes from the South of France. Firm white fish (the recipe calls for monkfish but you can substitute), olive oil, tomatoes, onions, garlic, thyme, saffron, lemon, and orange helped create an explosion of tastes that were complemented by the blend of crisp Vermentino, aromatic Roussanne, rich Grenache, and low acid Viognier. With a basket of toasted French bread on the side, the first course of your Thanksgiving dinner will delight!

Mediterranean Fish Stew (Bourride)

Ingredients

- 1 1/2lb monkfish or other firm white fillets
- 1 cup olive oil (approximately)
- 2 tomatoes (roughly chopped)
- 1 onion (roughly chopped)
- 7 garlic cloves (peeled and diced)
- 1/2 sprig of thyme
- 1/2 orange (zest of)
- 1/4 teaspoon saffron
- 1 glass white wine
- 1/4 lemon (juice of)
- 2 egg yolks
- salt and black pepper (to taste)

Directions

Step 1

In a large pan, add 2 tablespoons of the olive oil and heat.

Step 2

Add the roughly chopped tomatoes and onions, 2-3 cloves of garlic, the thyme, saffron, orange zest, 1/2 glass of white wine and 2 cups of water.

Step 3

Simmer for 20 minutes.

Step 4

Meanwhile, pound the remaining garlic to a puree in a mortar and pestle.

Step 5

Blend in 1 egg yolk and add salt and pepper.

Step 6

Add lemon juice to taste and leave mixture aside.

Step 7

Cut the skinned and boned fish into 1 inch chunks and add it to the saucepan. Poach for 15 minutes. Remove the fish with a draining spoon and keep warm.

Step 8

Sieve the stock to the pan and reheat gently.

Step 9

Take about half of the aioli and beat the remaining egg yolk into it. Slowly pour the warmed stock onto it, stirring constantly.

Step 10

Return this mixture to the pan and heat gently, stirring all the time, until it thickens slightly.

Step 11

It should be the consistency of thin custard. Don't let it boil - it will curdle!

Step 12

Divide the cooked fish between four to six serving bowls and pour the soup over it.

Step 13

Serve with thin slices of toasted French bread and the remaining aioli.

Step 14

Enjoy!!

Enjoy your Thanksgiving and cheers to delicious wine paired with a memorable, creative dinner, friends, and family! ~ Cindy

For more creative Thanksgiving pairings, please enjoy these recipes from some of my favorite food and wine bloggers. I hope to see you Saturday at 10am Central Time on Twitter for #winePW!



Nine wines to compliment your holiday faire this season

Cori Solomon



As the leaves change their color and we enjoy the fruits and vegetables of this year's harvest, here are some wines to enhance and savor the cuisine for this autumn season. This eclectic array of wines spans from California to South America and beyond to Europe. Through these wines one will visit Brazil, Argentina, France, Portugal, Sonoma and the Sierra Foothills of California.

Like all meals beginning with a sparkling wine is the perfect aperitif. Côté Mas Crémant de Limoux Rosé Brut NV St. Hilaire from **Domaine Paul Mas** in the Languedoc region of southern France fits the bill. Enticing with its salmon color and Mediterranean influences, this Rosé Brut is a blend of Chardonnay, Chenin Blanc and Pinot Noir that exudes the flavors of raspberry, stone fruit and almond.

Here are two white wines that are ideal for a first course or a poultry dish. The first is a Rhone blend called Turbine White from **Anaba Wines** in Sonoma Valley. The 2013 vintage is a delightful blend of Rousanne, Grenache Blanc, Picpoul Blanc and Marsanne. On the palate it is quite apparent that Rousanne is the primary grape associated with this wine. With aromas of citrus and lemon one finds a wine with viscosity and flavors of stone fruit, citrus, almond and hints of spice. What is unique

about this winery is anabatic winds that drift upslope from Pacific Ocean and swerve through the vineyards enhancing the ultimate quality of the grapes. The winery is named after these winds. Anaba Wines was the first winery in Northern California to install a wind turbine to utilize power from these anabatic winds. As a sustainable winery in Carneros, this turbine generates the power that runs Anaba's tasting room, wine storage and office facilities as well as the irrigation for the vineyards.

The **Gary Farrell** 2013 Russian River Selection Chardonnay reflects a more complex wine with nice acidity, minerality and viscosity. Aromas are those of lemon and other citrus along with wet stone. On the palate there are flavors of pear with spices of nutmeg and pepper.

Moving to the reds we start with the 2012 **Chacewater** Syrah from the Sierra Foothills. Chacewater is a family run winery that has vineyards in both Lake County and the Sierra Foothills. The name Chacewater pays homage to owner Paul Manuel's family heritage that goes back to Cornwall, England and a small village called Chacewater. The wine exudes dark cherry flavors with hints of pepper, stewed fruit and raisins. It is a full-bodied wine that that is a good representation of this varietal and where the grapes come from.

thirsty.

November 9, 2015

Circulation: 3,277

Champagne Week is back in NYC

Tara Fougner



New York, get ready for the city to get extra sparkly when New York Champagne Week pops off in town. Yes, Champagne Week is a real thing and not only does it exist, it is a full week of bubbly events. As it enters its third year, you and all your thirsty friends can get in on the action with tickets ranging from \$60 – \$250 all around the city.

All tickets can be purchased on <http://nychampagneweek.com/>

The Bubble Bash – New York Champagne Week’s official closing party

About: Dance and sip the night away at the third-annual New York Champagne Week’s official closing party – The Bubble Bash! Hop aboard the Hornblower Hybrid Yacht and sail the high seas while sipping Champagne a plenty! Get gussied up in your most festive garb, grab your Riedel flute upon entry and hit the Champagne Brut and Rose bars before hitting the dance floor with DJ Diane Cheadle. Also, on deck (pun intended!) will be a boat load of **Ferrari method champenoise bubbly**, Bulldog Gin French 75 and Kir Royale cocktail stations as well as stylish bites. There are also VIP tickets available which promise to deliver you expedited entry on the boat where you’ll enjoy VIP Lounge access complete with bubbly bottle service, a pop-up bar helmed by American Whiskey featuring **Domaine Paul Mas Cote Mas Cremant de Limoux sparkling** cocktail libations made with Hudson Whiskey and Santa Teresa Rum. As if this weren’t sweet enough, passed hors d’oeuvres will be served alongside slider stations and Champagne infused desserts by Somm in the City. And, get home safe with \$20 credits a la UberPOOL with the code: SIPSAFE

Date: Nov. 13th

Location: Hornblower Hybrid Yacht 353 West St – Pier 40

Price: General Admission tickets are \$125. VIP Tickets are \$175

The local paper for the Upper West Side

THE SPIRIT



WHAT TO
DO ON
HALLOWEEN
< TOP 5, P.13

WEEK OF OCTOBER-NOVEMBER

29-4
2015

LE LUXE RURAL
- DEPUIS 1892 -



Jean Claude Mas

An harmonious symbiosis between an extraordinary region for grape growing,
a true passion for winemaking and a talent in the art of blending and ageing:

THIS IS PAUL MAS STYLE !

Authenticity, character and creativity are the driving forces behind our belief in an everyday Luxury.

THE LUXE RURAL !

Circulation: 20,000

#16



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The local paper for Downtown

OUR TOWN



WHAT TO
DO ON
HALLOWEEN
< TOP 5, P.13

WEEK OF OCTOBER-NOVEMBER

29-4
2015

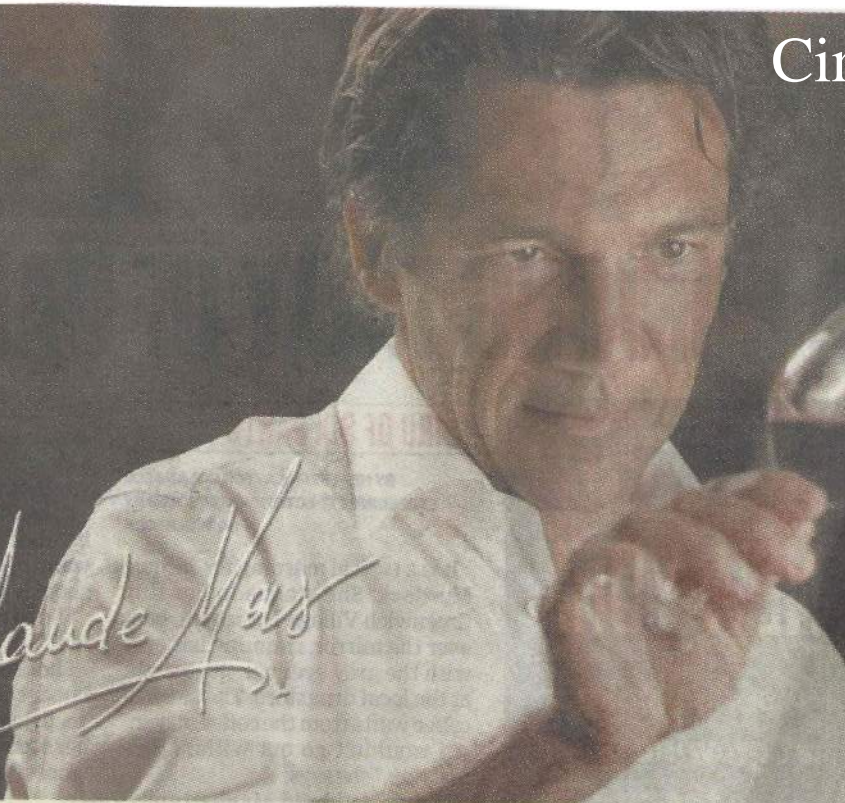
LE LUXE RURAL
- DEPUIS 1892 -



DOMAINES
PAUL MAS



Jean Claude Mas



Circulation: 20,000

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OUR TOWN

45TH ANNIVERSARY



WHAT TO
DO ON
HALLOWEEN
◀ TOP 5, P.13

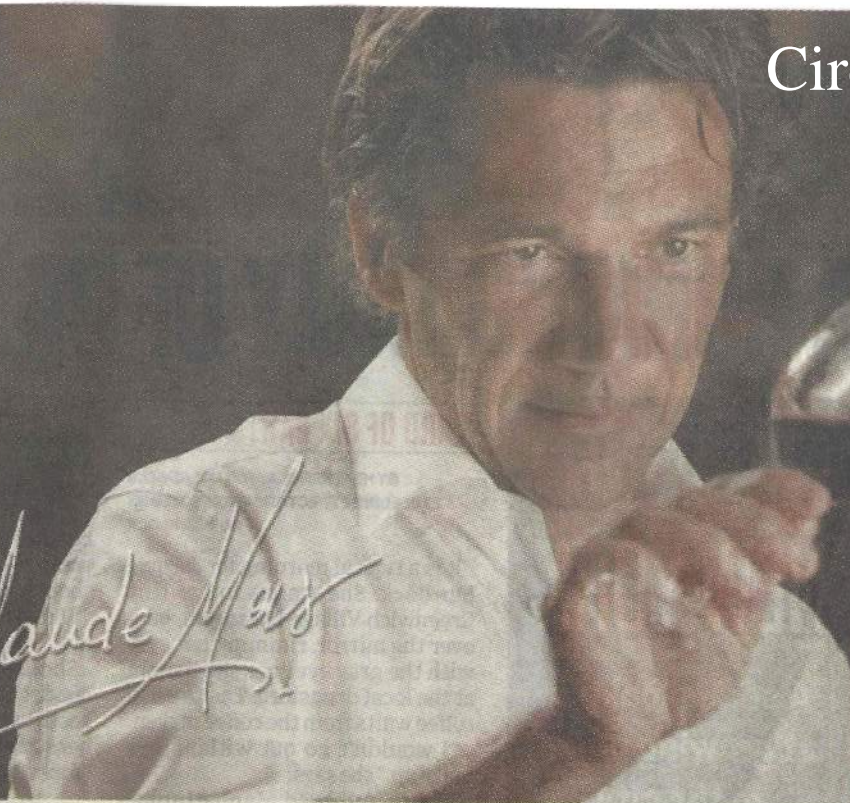
WEEK OF OCTOBER-NOVEMBER

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LE LUXE RURAL
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The local paper for Chelsea

CHELSEA NEWS



WHAT TO
DO ON
HALLOWEEN
< TOP 5, P.13

WEEK OF OCTOBER-NOVEMBER

29-4

2015

LE LUXE RURAL
- DEPUIS 1892 -



DOMAINES
PAUL MAS



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Circulation: 20,000



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October 30, 2015
Circulation: 10,000

Cheers! Champagne Week Returns to New York City

Chelsea Kate Isaacs

New Yorkers get ready to raise a toast; New York Champagne Week will begin on Nov. 9.

New York Champagne Week includes seven days of events dedicated to celebrating the fabulous drink. Ticketed guests can attend innovative tasting forums, cocktail competitions, pairing events and a fun soirée on a yacht.

Founded by wine and spirits professional Blaine Ashley, this year marks the third-annual New York Champagne Week.

Tickets range from \$60-\$250 for most events. All tickets can be purchased on <http://nychampagneweek.com/>.

Craving a glass of bubbly? Details on Champagne Week events and prices are below:

CHAMPAGNE HAPPY HOUR

About: Known for their stellar Champagne by the bottle selection, have the chance during New York Champagne Week to steal a taste of some of La Compagnie's best bubbly gems at just \$10 a pop (pun intended) featuring Grower Champagne selections from Henriët-Bazin, Jean Velut, Michel Lorient and Pierre Brigandant.

Date: Nov/ 10th -13th

Time: 5pm-7pm each day

Location: La Compagnie des Vins Surnaturels

Price: \$10/Grower or pop

THE BLOW YOUR MIND CHAMPAGNE TASTING

About: When was the last time you had your dose of Dom? Join, Champagne Educator Alyse Mizia for an evening of breaking down the facts of the world's original bubbly.

This is a special chance, to taste through several of the best Champagnes around all the while up'ing your sparkling knowledge game.

Date: Nov. 11th

Time: 6pm-8pm

Location: Bottle Rocket Wine & Spirits

Price: \$60

CHAMPAGNE DEVAUX

About: Join Brand Ambassador, Anne-Caroline Dussort for a Champagne Portfolio Tasting Class featuring boutique brand, Champagne Devaux

Date: Nov. 12th

Time: 6pm-7:30pm

Location: Back Label Wine Merchants

Price: \$60 person

THE BUBBLE BASH

About: Dance and sip the night away at the third-annual New York Champagne Week's official closing party – The Bubble Bash! Hop aboard the Hornblower Hybrid Yacht and sail the high seas while sipping Champagne a plenty! Get gussied up in your most festive garb, grab your Riedel flute upon entry and hit the Champagne Brut and Rose bars before hitting the dance floor with DJ Diane Cheadle. Also, on deck (pun intended!) will be a boat load of **Ferrari Methoe Champenoise bubbly**, Bulldog Gin French 75 and Kir Royale cocktail stations as well as stylish bites. There are also VIP tickets available which promise to deliver you expedited entry on the boat where you'll enjoy VIP Lounge access complete with bubbly bottle service, a pop-up bar helmed by American Whiskey featuring **Domaine Paul Mas Cote Mas Cremant de Limoux sparkling cocktail libations** made with Hudson Whiskey and Santa Teresa Rum. As if this weren't sweet enough, passed hors d'oeuvres will be served alongside slider stations and Champagne infused desserts by Somm in the City. And, get home safe with \$20 credits a la UberPOOL with the code: SIPSAFE

Date: Nov. 13th

Location: Hornblower Hybrid Yacht 353 West St – Pier 40

Price: General Admission tickets are \$125. VIP Tickets are \$175



Circulation: 3,033,316

New York Champagne Week's Official Closing Party: The Bubble Bash



Dance and sip the night away at the third-annual New York Champagne Week's official closing party – The Bubble Bash! Hop aboard the Hornblower Hybrid Yacht on Friday, November 13th from 9 pm – 12 midnight and sail the high seas while sipping Champagne a plenty!

Get gussied up in your most festive garb, grab your Riedel flute upon entry and hit the Champagne Brut and Rose bars before hitting the dance floor with DJ Diane Cheadle. Also, on deck (pun intended!) will be a boat load of Ferrari methode Champenoise bubbly, Bulldog Gin French 75 and Kir Royale cocktail stations, stylish bites and New York Champagne Week paparazzi.

Up the ante and snag a VIP ticket! **VIP Perks** promise to deliver you expedited entry on the boat where you'll enjoy VIP Lounge access complete with bubbly bottle service, a pop-up bar helmed by American Whiskey featuring Domaine Paul Mas Cote Mas Cremant de Limoux sparkling cocktail libations made with Hudson Whiskey and Santa Teresa Rum. As if this weren't sweet enough, passed hors d'oeuvres will be served alongside slider stations and Champagne infused desserts by Somm in the City. Sip, mix, mingle and groove to DJ spun beats at THE can't miss bubbly filled fete to officially bid farewell to the third-annual New York Champagne Week and before holiday season officially begins!

And, get home safe with \$20 credits a la UberPOOL with the code: *SIPSAFE*

General Admission tickets are \$125. VIP Tickets are \$175

Yacht Boarding Location:

Hornblower Hybrid Yacht
353 West St
Pier 40
New York, NY 10014

How to use your voucher :

- To redeem, please bring your printed voucher to the event
- If you do not have your voucher, your name will be on the guest list at check-in.
- All sales are final. Nonrefundable and nontransferable.

DOMAINES PAUL MAS

Sauvignon Blanc Pays d'Oc Arrogant Frog 2013

Score:	87
Release Price:	\$11
Country:	France
Region:	Languedoc- Roussillon
Issue Web Only:	Mar 31, 2015

This white offers plenty of grassy notes to the apple and citrus flavors. Ripe accents of tropical fruits show on the finish. Drink now. 72,000 cases made. —*KM*



Circulation: 113,895
October 8, 2015

Sommelier's pick

By Dale Robertson

Who: Antonio Gianola, wine buyer and floor sommelier at Houston Wine Market and DaMarco and the now-gone Catalan. Gianola moved to the retail side a couple of years ago when he joined Scott Spencer's strong team at Houston's best boutique wine market. He'd gotten married, and it was time to start maintaining saner hours. Gianola's recommendations are three of his favorite wines that will be served at the Aid to Victims of Domestic Abuse fundraiser next week. They're also on the shelf at HWM.

What: NV Cote Mas Cremant de Limoux Brut Rose

Why: Cremant de Limoux as a region predates Champagne for the production of sparkling wines by almost 100 years. It offers a bit less aggressive bubbles because the bottling is done at a lower atmospheric pressure. Cote Mas and Cremant de Limoux are excellent sources of sparkling wine for everyday consumption.

Buy it: \$17.99

WINE *By Dale Robertson*

Gianola finds right wines for good cause

His selections will be paired with chefs' dishes at fundraiser for victims of domestic abuse

Happenstance got Antonio Gianola involved in the "Home Safe Home" gala for the first time eight years ago, but then the cause became personal when a family member found herself trapped in a destructive relationship.

Fortunately, the story had a happy ending — in large part because of the assistance and moral support she received — and that made Gianola, a wine buyer and floor sommelier at Houston Wine Merchant, all the more committed to his efforts with "Home Safe Home," which raises funds for Aid to Victims of Domestic Abuse (AVDA) and will celebrate its 10th anniversary Oct. 14 at The Astorian, 2500 Summer.

The event brings together a dozen of Houston's top chefs, and Gianola's job has been to find the right wines to go with their signature dishes.

To further enhance the wine portion of the experience, Gianola has recruited three bold-face names in Houston's wine scene: Sean Beck of Backstreet Café, Hugo's and Caracol; Camerata's David Keck; and Cathy Nguyen of Republic National Distributing Co. Gianola picked the wines — donated by Palm Bay Imports and its affiliate, Esprit du Vin — to be paired with dishes prepared by a dozen of Houston's most popular chefs. During the event, the sommeliers will explain how and why the pairings work.

The reason behind the party, to generate a hoped-for \$300,000

for AVDA, is more important than the party itself, but Gianola thinks savvy wine-drinkers deserve more than just to be handed a glass of this or that. He wants the experience to be as educational as it is enjoyable.

"The chefs will be there to explain what they've cooked," he said, "so I thought we needed to offer the same regarding the wines."

Gianola's picks are an eclectic mix with multiple regions in France and Italy represented. One is the Fontanafredda Briccotondo Barbera d'Alba, to be poured with Kiran Verma's lamb sliders. In all, at least five of the wines are available at Houston Wine Merchant, 2646 S. Shepherd, so attendees can go pick up a favorite or two to take home.

Gianola has singled out three of them for his accompanying Sommelier's Pick, although he added, "I'd happily drink — and probably have drunk previous vintages — of everything we're going to serve. The importer has been great to work with. They've opened their portfolio to us."

Individual tickets are \$250; go to avda-tx.org for information.

Participating chefs are Kiran Verma (Kiran's), Mark Cox (Mark's American Cuisine), Neal Cox (Olivette at The Houstonian), David Denis (Le Mistral), Kaz Edwards (Uchi), Elliott Kelly (RDG + Bar Annie), Brandon Lampert (Corner Table), Kevin Morris (Abuso Catering), Monica Pope (Sparrow Bar + Cookshop), John Sheely (Mockingbird Bistro),

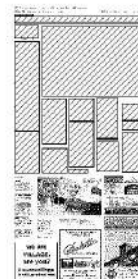
Erin Smith (Main Kitchen) and Danny Trace (Brennan's of Houston).

Since its founding 35 years ago, AVDA has provided advocacy, safety planning, education and legal representation to more than 80,000 victims of domestic abuse and intervention services to more than 10,000 domestic violence perpetrators. John Eddie Williams Jr. will be honored as this year's recipient of the Joseph D. Jamail Award for Justice. Brooke Bentley Gunst, Mary Patton and Claire Cormier Thielke have done the heavy lifting to coordinate the party's many moving pieces, and Houston Texans vice chairman/CEO Cal McNair and his wife, Hannah, are the honorary co-chairs.

dale.robertson@chron.com
twitter.com/sportywineguy

Sommelier's pick

Who: Antonio Gianola, wine buyer and floor sommelier at Houston Wine Market and DaMarco and the now-gone Catalan. Gianola moved to the retail side a couple of years ago when he joined Scott Spencer's strong team at Houston's best boutique wine market. He'd gotten married, and it was time to start maintaining saner hours. Gianola's recommendations are three of his favorite wines that will be served at the Aid to Victims of Domestic Abuse fundraiser next week. They're also on the shelf



at HWM.

What: V Ferrari Brut Rosé
Why: Ferrari (no relation to the automobile manufacturer) has been making sparkling wines since 1906 in Trentino in northern Italy. He was the first to plant chardonnay in the region, which was a big deal at the time but is now considered conventional wisdom. This superlative Brut Rosé sparkler is a blend of chardonnay and pinot noir made using the same process employed in Champagne.

Buy it: \$39.99

What: NV Cote Mas Cremant de Limoux Brut Rose

Why: Cremant de Limoux as a region predates Champagne for the production of sparkling wines by almost 100 years. It offers a bit less aggressive bubbles because the bottling is done at a lower atmospheric

pressure. Cote Mas and Cremant de Limoux are excellent sources of sparkling wine for everyday consumption.
Buy it: \$17.99

What: 2007 Trimbach Riesling Cuvee Freidric Émile

Why: Since 1626, the house of Trimbach has been producing some of the world's greatest wines in France's Alsace. The Riesling Cuvee Freidric Émile is a blend of two Grand Cru vineyard sites, Geisberg and Osterberg, both of which face south and southeast directly into the sun to ensure perfect ripeness in this cold climate. This wine is sommelier catnip and so well made that, if we could keep our hands off and let it rest in the cellar, our grandchildren could enjoy it.

Buy it: \$89.99

Drink Pink!

I know what you're thinking. The "chill" of fall is in the air, so rosé season must be over. Well, don't think that! Fact is, there's nothing I'd rather sip with Thanksgiving Dinner than a flight of rosés. Gianola is of the same mind, so his pinks remain prominently displayed at HWM. If you know Gianola, you won't be surprised to learn they're not all predictable, either.

I left the store with a bottle of the Domaine Arretxea Irouléguy (\$23.99), a blend of tannat (80 percent) and cab franc imported by Kermit Lynch. Irouléguy is a small, under-the-radar appellation in the Basque country of southwestern France. A rosé from there? Just when you think you've seen and/or drunk everything.

Dale Robertson



Michael Starghill Jr.

Antonio Gianola, wine buyer and floor sommelier at Houston Wine Merchant, has taken part in "Home Safe Home" for eight years.

Page 2 of 2



September 24, 2015

Circulation: 2,752

Fab Fall Wines For Under \$15.00!

Sara Lehman

Fall is finally here, and although many of you still want summer, this Somm is a Fall/Winter person and I could not be any more excited for the leaves to change, the crisp air, and the wines we get to pair with all our favorite comfort foods!

Here are some of my top picks for fall \$15.00 and under! These sips are a steal when you consider the quality, taste and pair-ability.

Cool & Crisp Whites:

2014 Arrogant Frog Chardonnay: Jean Claude Mas of Domaines Paul Mas in Languedoc, France makes incredible wines at unbeatable prices. Always thinking of the consumer in mind, Jean Claude's Chardonnay is bright and floral with perfectly balanced acidity and fruit. This Chardonnay is one to love all year round, but will perfectly pair with some Pumpkin Ravioli or Turkey on your table! \$9.99



Yes Way Rosé!

2014 Côte Mas Rosé Aurore: Bright and beautiful this rosé like many others is one to drink year round. Pair-able with Pork Tenderloin, grilled meats, eggplant parmesan, and so much more, all your favorite comfort foods will have a flirty "friend" with a "pink starburst" like finish! \$10.99 (Grenache, Cinsault, Syrah).



Jean-Claude Mas makes “everyday luxury” French wines

Barbara Payne

Owner/winemaker Jean-Claude Mas talked at a recent media event about his history and the luxurious wines he brought to sample. He was born, he said, on a farm, for grape growing is essentially farming. He only began to learn to make wines in 1998, when he first began studying winemaking and wine marketing, but he was part of the culture all his life. And now his philosophy is to make luxurious French wines affordable.

Jean-Claude began to truly master the art of making exceptional wines after his first vintage in 2000. Today he brings his wines to market with 15 years of expertise and a lifetime of emotional knowledge. Although his father's name is on the wineries, John-Claude is the heart and spirit behind the wines themselves.

Tasting his wines was an exceptional pleasure. The beautiful white and the rose sparkling wines at the table delighted the senses. Two lively, crisp, dry sparklings were both **Côté Mas Cremant de Limoux**, one white and the second rosé. And then the lovely, light and flavorful still rosé, **Côté Mas Rosé Aurore 2014**, was exceptional, with the slightest sweetness—they use just 7 grams of dosage (sugar mix) to sweeten the wine. A perfect companion to foods, but also perfect as an aperitif.

The parade of excellent white wines is short but impressive and includes the **Arrogant Frog Chardonnay**, a rich, smooth and creamy blend with elegant aromas of tropical fruits and stone fruits combined with a hint of toast and vanilla. Even not-a-Chardonnay-fan folks may fall in love with this one. The Paul Mas reds, too, go from the lovely to the sublime, but you'll probably enjoy them all immensely. Special mention goes to the **Arrogant Frog (by Jean-Claude Mas) Cabernet-Merlot**, a deep ruby jewel with scents of ripe blackberries and spicy notes of licorice and vanilla, beautifully balanced with a long finish.

What's even more surprising is that almost all these wines come at surprisingly affordable prices. Mas is of the philosophy that under-\$20 is where a wine needs to be priced in order to appeal to a popular audience. It is true that many people seldom want to spend more than that for their everyday and party wines. But it's also true that when you get accustomed to higher quality in everyday wines, you are often willing to spend a little more when you know by experience that a wine from a certain label will be exceptional.

These everyday luxury wines are bound to please. Visit the **website** and talk to your wine merchant, but go get yourself a bottle or two from one of les Domaines Paul Mas.

FRENCH WINEMAKER SURPRISES WITH AFFORDABLE LUXURY WINES

Barbara Payne



Jean-Claude Mas is a tall, handsome, slender Frenchman who has earned a respected place among experts in the wine world as the leader of Domaines Paul Mas. He said while in Chicago recently that he never grows tired of talking about his wines because he doesn't talk about the technical side. He speaks from his heart about the emotional side of winemaking.

He spoke with obvious pleasure and pride about the wines he's been creating in Languedoc since 2000. His deep enthusiasm for the process and the joys of making wine, tasting wine, and enjoying wine with friends and customers came through as he spoke with passion about his dedication to creating "everyday luxury" for wine consumers.

Domaines Paul Mas is a leading wine producer from the South of France. At it since 1892, the Mas family bequeathed 35 hectares of vines in Languedoc to Jean-Claude Mas in 1998, and he has taken the reins with gusto and imagination far beyond where the family had previously gone. Now owner and producer, Jean-Claude Mas takes full advantage of the many variations on Mediterranean climate and the wide array of terroirs available in the region by establishing ten separate vineyards.

He makes the most of each location by hiring winemakers who have the technical skills needed and who share his commitment to sustainable growing practices, while he himself makes the critical decisions: when to pick the grapes and so on. His portfolio of fine-yet-affordable wines has been instrumental in propelling forward what many call the "new Languedoc" or the "new wave" of French wine.



The Mas culture and philosophy is called "le luxel Rural" because, he says, "we cherish our rural roots, we strive for excellence in everything we do. Our wines are the end result of our desire to delight and thrill." And yet, he makes a point of honor that almost all of his retail wine prices be kept under \$20 US—the point at which many buyers begin to question value for dollars.

As proof, almost all of the wines showcased at Naha restaurant, 500 N. Clark St. were extraordinary and yet are available at that mark of under \$20. The wines were a treat for the palate, and the elegant table setting in the downstairs private dining room at Naha was a treat for the eyes, while the imaginative American-and-Middle-Eastern-inspired tapas made delicious satellites to the starring wines.

It's not easy choosing memorable wines from among the thousands of possibilities. But based on this tasting, you should be able to choose almost any wine from one of the Domaines Paul Mas estates and be sure you'll get a highly drinkable fine wine. One thing you could do is have this list with you when you speak with your wine merchant. Pick the varietal you're in the mood for and ask for a bottle from one of these ten estates (see photo of map below):

- Château Paul Mas, Clos de Savignac & Clos des Mûres, Montagnac;
- Domaine Silène, Saint Pons de Mauchien;
- Château Paul Mas, Conas & Clos de Moulinas, Pézenas;
- Mas des Tannes, Montagnac;
- Château Teramas Astruc, Malras;
- Château Arrogant Frog, Gaja et Villedieu;
- Château de Martinolles, St Hilaire;
- Château Crès Ricards, Ceyras;
- La Ferrandière, Aigues-Vives; and
- Château Jérémie, Fabrezan.



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2. Domaine Silène, Saint Pons de Mauchien;
3. Château Paul Mas, Conas & Clos de Moulinas, Pézenas;
4. Mas des Tannes, Montagnac;
5. Château Teramas Astruc, Malras;
6. Château Arrogant Frog, Gaja et Villedieu;
7. Château de Martinolles, St Hilaire;
8. Château Crès Ricards, Ceyras;
9. La Ferrandière, Aigues-Vives; and
10. Château Jérémie, Fabrezan.

Bubbles and Bites

Amanda Mactas



If you've ever been to Fashion Week before, then you know it's chock full of events, leaving you exhausted and running around all over the city. So when I was invited to Bubbles and Bites for a midday reprieve, I couldn't refuse. Hosted by Sara Lehman of Somm in the City (and also a contributor to Manhattan with a Twist!) and Yolanda Shoshana, a wine ambassador, writer and sex expert, the event served as the launch for The Savory Side by Somm in the City, a private chef and pairings cooking company. The event took place at the Chelsea Wine Vault and featured an array of bubbles (champagnes, cava and sparkling wines), each paired with a different delicious treat.

To start, attendees wandered from station to station, trying the different pairings. Some of our favorites included the Brown Sugar Bacon Wrapped Melon paired with Champagne Tattinger Rosé, Cabot Sharp Cheddar French Dip Sandwiches paired with Côté Mas Crémant de Limoux Rosé Brut, and the amazing Nuts About Brie cupcakes (brie stuffed walnut cupcake with caramel buttercream) paired with Good in Bed Sparkling Wine. Each and every pairing was unique and tasty...from the savory to the sweet. After mixing and mingling (and eating and drinking), host Sara gave an upbeat and amusing overview of the wines and pairings at the event, while Yolanda went on to playfully discussing the sex appeal of bubbly.

50 cheers for 50 years

Brittanie Pyper

What does 1965 and my father-in-law have in common? 50 YEARS!

When it comes to celebrating turning 50 it can't be taken lightly. You only turn 50 ONCE and it should be celebrated as such! So I have put together this 50 Cheers for 50 Years Guide to help make your party planning a little easier.

Whether it's delicious appetizers you are seeking or party decorations ideas, this guide will help you be on your way to enjoying 50 in no time!

Drinks



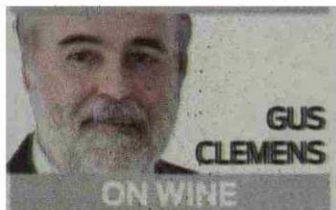
Arrogant Frog Sauvignon Blanc

Arrogant Frog is an estate-bottled wine created and produced by Jean-Claude Mas, 4th-Generation Winemaker. The humble winemaker shows that with creativity, know-how and a sense of humor, one can make Southern French wines shine around the world and give pure pleasure, at a reasonable price! On the palate, the wine is fruity with a good acidity and balance. [Learn More Here.](#)

Price: \$9.99

LUBBOCK AVALANCHE-JOURNAL

Circulation: 25,389
September 09, 2015



Sauvignon blanc ranks as world-class

Sauvignon blanc ranks as world-class wine after once being associated with poorboy plonk or snooty French names no one understood. Long, strange journey.

The grape likely originated in Bordeaux, but now primarily is associated with Loire Valley, where the wine is called Sancerre and Pouilly-Fumé, depending upon appellation. Those names do not trip easily off American tongues, and prices for those pours also can cause pause.

Early days in the U.S. didn't help sauv blanc's reputation since it often was Central Valley jug or boxed wine. Robert Mondavi knew it could achieve more and

attempted to create a market for Fumé Blanc, his made-up marketing name for sauv blanc.

Then New Zealand makers found ways in vineyard and winery to evoke more fruit expression, creating a style now imitated even in France. Marlborough, the northern part of southern island, began producing world-class pours in the 1980s — food friendly wines with tongue-cutting acidity and vivid citrus fruits.

Today, sauv blanc is a go-to alternative to chardonnay because it plays so well with food, and because — unlike chard — you pretty much know what you will get (chard can be anything, from flintily austere to a fried butter vanilla bar). Sauv blanc can be treacly, too, but quality makers abandoned that style long ago.

Sauv blanc's history in California is checkered. Once New Zealanders demonstrated the delights possible, more California makers went back to quality production with sauv blanc on the label.

Fumé, by the way, means smoke, but smoke is not part of the flavor profile. Smoke reference comes from gray bloom that coats the grape at maturity in the Loire Valley.

Bottom line: Competently made sauv blanc pairs with almost any food. Something to remember when flummoxed by food-pairing decisions.

Tasting notes

■ Robert Mondavi Private Selection California Sauvignon Blanc Central Coast 2014: Light white with good acidity, easy drinking, great for warm-day sipping, plays well with food. \$9

■ Jean-Claude Mas Arrogant Frog Sauvignon Blanc 2013: French Languedoc's answer to New Zealand; it has less grass, more tart freshness, great value. \$11

■ Franciscan Napa Valley Sauvignon Blanc 2014: Lemon, grapefruit, green apple, lingering lime finish; food friendly, racy style — bracing acidity and light juiciness. \$18

Last round

I do not have a hangover. I have wine flu.

GUS CLEMENS writes about wine. Email Gus at wine@cwadv.com. Follow tasting notes on Twitter @gusclemens. Website: gusclemens.com. Facebook: Gus Clemens on Wine.



GUS CLEMENS

ON WINE

Sauv blanc reclaims its once-sullied reputation

Sauvignon blanc ranks as world-class wine after once being associated with po'boy plonk or snooty French names no one understood. Long, strange journey.

The grape likely originated in Bordeaux, but now primarily is associated with Loire Valley, where the wine is called Sancerre and Pouilly-Fumé, depending upon appellation. Those names do not trip easily off American tongues, and prices for those pours also can cause pause.

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Try these midsummer white wines

By **Peter M. Gianotti**

Newsday

This early in September, refresh yourself with a crisp white. These wines are ideal for seafood and light chicken dishes.

The 2013 Priest Ranch Grenache Blanc (\$22) brings a taste of Spain and the Rhône, wrapped in a peach-plum Napa Valley package. Grenache blanc contributes 35 percent of the 2014 Domaines Paul Mas Côte Mas Blanc Méditerranée (\$13), a citrusy, versatile blend from the Languedoc.

Bright and fuller is the 2013 Inman Family Wines Russian River Valley Chardonnay (\$35), which delivers vibrant acidity, with traces of apple, pear and hazelnuts, while restraining the creaminess for any upcoming lobster bake.

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From Washington state comes the 2013 Buty Sémillon, Sauvignon & Muscadelle (\$25), an appealing blend that offers a hint of apricot and citrus, plus a floral, minerally quality.





September 3, 2015
Circulation: 357,539

Postcard from France: Languedoc (Part 2)

HAYLEY HAMILTON COGILL

I once heard the wines of the Languedoc described as a “type of family unit.” As the blend comes together, each and every part of the family is required to make the perfect wine. Smoky, spicy, robust Syrah acts like the father, the leader and head of the family, often dominating the blend. Inky Mourvedre plays a support role, but can stand on its own making it a critical element in the blend, much like a mother. Sometimes difficult, often misunderstood Carignan acts like the child, with great potential but needs guidance and recognition. And, friendly and approachable Grenache is the generous uncle, adding depth and harmony. Each can work on their own, but when blended in various percentages and from various soil types they have the ability to create the perfect wine.

Larger negociants and cooperatives also thrive in the region, as fertile soils and relatively consistent temperatures allow many varieties to thrive, from the classic Rhone style varieties, to anything from Merlot and Cabernet to Sauvignon Blanc and Chardonnay. Gerard Bertrand and Paul Mas produce wine from throughout Languedoc-Roussillon, and are quite widely available throughout Dallas.

wine time

DENNIS SODOMKA

dennis@bottlereport.com



Coté Mas Sud de France Blanc Méditerranée 2014, France

COST: \$12-14

WHAT: It's September, but there is still plenty of hot weather ahead, so I am always looking for a nice white wine to go with lighter meals. The Coté Mas Sud de France Blanc Méditerranée is a great choice any time, but especially for warm weather meals.

It is a nicely-made wine at a good price from a region not well known for great wine. Languedoc in southern France is the single largest wine-producing region in the world, responsible for a third of France's production. But for years the emphasis had been on quantity rather than quality.

The Domaines Paul Mas company has been among the leaders in bringing quality back to Languedoc, as many winemakers look to raise the level of their wine.

This wine is a beautiful medium lemon color in the glass, with powerful aromas of citrus and grapefruit. The first sip brings out similar tastes of citrus and grapefruit. As you keep drinking the wine you pick up notes of tropical fruit. The wine is fruit-forward, but with good acidity to create a balanced, food-friendly wine.

The wine is a nice blend of four grapes: 35 percent grenache blanc, 25 percent vermentino, 25 percent chardonnay and 15 percent sauvignon blanc. Each varietal is fermented separately, with only a few

hours of skin contact. Only free-run juice and the first press are used in order to extract maximum fruit purity and aromas.

The fermentation lasts for three weeks in temperature-controlled stainless steel vats. Blending takes place in November.

WINERY: Jean-Claude Mas has blazed a trail for premium winemaking in the Languedoc region of southern France. Since taking over the centuries-old Domaines Paul Mas in 2000, his driving mission has been to use only premium quality grapes to craft superior wines with a modern, New World flair.

As a fourth-generation winemaker, he said he tries to make wines with authenticity and refinement. The result is a family of charming wines that reflect their unique terroir and are filled with personality.

Jean-Claude Mas defines the character of his wines as "luxe rural," an appreciation of the simple pleasures of life, artfully rendered by nature.

Domaines Paul Mas sources the highest quality grapes from nine family-owned estates and other premier growers in the Languedoc. Jean-Claude has added to his family's time-honored winemaking expertise with major investments in modern equipment and techniques.

The wine is produced at the Mas family's original 1,000-year-old estate winery and three other facilities throughout the

Languedoc.

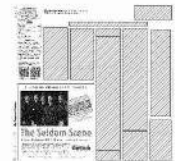
While the day-to-day winery work is managed by a team of winemakers, Jean-Claude oversees all blending and aging decisions personally. His main goal is to produce wines that are a pleasure to drink while clearly expressing their unique terroir. The winery practices sustainable vineyard techniques.

Domaines Paul Mas makes six sparkling wines, including three Crémant wines produced by Méthode Traditionnelle (second fermentation in the bottle, like Champagne). The winery makes many other wines under several labels, including the Arrogant Frog, which features sauvignon blanc, cabernet/merlot, rosé of syrah, pinot noir, grenache/syrah/mourvedre and syrah/viognier.

GOES WITH: My wife, Teri, and I had this beautiful wine with fried shrimp, french fries and a tossed salad, a perfect midweek meal. The citrus flavors of the wine were a nice match for the shrimp and cocktail sauce.

I like to make fried shrimp because it is an easy, tasty meal. I peel the shrimp and soak them in milk or water. Then I dredge them through a bowl of breading and fry in a small countertop fryer. I strain the peanut oil and keep in the refrigerator to use several times.

The breading is mainly House Autry seafood breading, but I add Morton Nature's Seasons and red pepper flakes or five-



pepper blend. It makes for a light breading. If you like a heavier breading you could mix an egg or two into milk and soak the shrimp in that before dredging through the breading.

The Coté Mas Sud de France also would pair well with many chicken dishes, mild fish, curry and all kinds of cheeses. It is also good for sipping by itself.

The winery's blog suggests Domaines Paul Mas wines exemplify the way the French enjoy life: "... an idea of luxury that isn't about wealth and the things it buys you. It's about giving yourself the permission to unwind: sharing a delicious home-cooked meal with loved ones, letting your thoughts drift from your work and other time-consuming commitments, or just relishing the simple pleasure of a summer evening."

Sounds pretty good to me.

wine events

THURSDAY, SEPT. 3

Wine and tapas tasting, 5 p.m. until closing, La Maison on Telfair, 404 Telfair St.; four wines and three tapas; \$25; (706) 722-4805

FRIDAY, SEPT. 4

Wine and beer tasting, 4:30-6:30 p.m. Friday, also 2-6 p.m. Saturday, Sept. 5, Vineyard Wine Market, 4414 Evans to Locks Road, Evans; (706) 922-9463

Wine tasting,

5-7 p.m., Whole Foods, 2907 Washington Road; five wines and snacks; \$5; (762) 333-0260

Wine tasting,

5-8 p.m., Wine World, 133 Georgia Ave., North Augusta; three whites, three reds and cheeses; \$5; (803) 279-9522

SUNDAY, SEPT. 13

Wine dinner, 6 p.m., La Maison on Telfair, 404 Telfair St.; wines from Fess Parker Winery; \$75; reservations, (706) 722-4805



September 2, 2015

Circulation: 9,829

Sipping the South of France with Jean-Claude Mas: Sparkling Wines from Côté Mas

Wanda Mann



"Luxe Rural is my personal philosophy. It is about finding pleasure from what you see and hear around you. Things don't have to be very expensive, in fact it can be something as simple as a perfectly ripe peach or a beautiful view." - Jean-Claude Mas

Despite his ooh la la status as a 4th generation vintner with more than 550 hectares of vineyards in the south of France's Languedoc region, Jean-Claude Mas's humble philosophy of "Luxe Rural" guides him every step of the way. An authentic appreciation of life and nature's simple pleasures is the soul of Domaines Paul Mas and is beautifully reflected in their old world wines with new world style.



I was first introduced to Jean-Claude and Domaines Paul Mas wines in 2013 and greatly enjoyed the vibrancy and authenticity of his wines. Recently, I had the chance to catch up with Jean-Claude at a tasting in New York City and it was a pleasure to sip through his wines again - the sparkling wines were especially appropriate for a muggy Manhattan day. I agree with Jean-Claude wholeheartedly when he says that "you can have fun with sparkling wine without spending a fortune."



Côté Mas Cremant de Limoux Brut NV St. Hilaire (\$18.99)

(60% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir, 10% Mauzac)

Made in the traditional champagne method, this sparkling wine has fine bubbles and a subtle brioche aroma with lovely flavors of lime, honey, pear, and a touch of minerality. Versatile enough to pair with poultry, seafood, salads or just because you feel like sipping bubbly!



Côté Mas Cremant de Limoux Rosé Brut NV St. Hilaire (\$18.99)

(70% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir)

Sometimes people choose rosé just because the color is so pretty but it should also be delicious - Côté Mas Cremant de Limoux Rosé Brut NV St. Hilaire has style and substance. This is a zippy and refreshing dry sip with lovely flavors of grapefruit and pomegranate. Pairs well with a variety of foods and daydreams of the south of France!

■ THE SOMMELIER JOURNAL

AUGUST/SEPTEMBER • 2015 • \$10.00

THE SOMM JOURNAL

Circulation: 40,000



STUNNING Phenolics

The Paso Robles CAB Collective Proves
the Region's Bordeaux Potential

**Château Paul Mas 2013 Clos de
Mûres, Coteaux du Languedoc
AOC (\$23.99)** Dark, sultry and
juicy. 14.5%. ESPRIT DU VIN

*The Board of Directors for the Paso
Robles Cab Collective: Jessica Kollhoff,
General Manager, ADELAIDA Cellars;
Clarence Chia, VP of Marketing,
JUSTIN Vineyards & Winery; Daniel
Daou, Proprietor & Winemaker, DAOU
Vineyards & Winery; Cynthia Lohr, VP
Marketing, J. Lohr Vineyards & Wines
and Michael Mooney, Proprietor &
Winemaker, Chateau Margene.*

Refreshing white wines for last days of summer

BY PETER M. GIANOTTI
NEWSDAY

This deep in August, refresh yourself with a crisp white. These wines are made to go with seafood and light chicken dishes.

The 2013 Priest Ranch Grenache Blanc (\$22) brings a taste of Spain and the Rhône, wrapped in a peach—plum Napa Valley package.

Grenache blanc contributes 35 percent of the 2014 Domaines Paul Mas Côte Mas Blanc Méditerranée (\$13), a citrusy, versatile blend from the Languedoc.

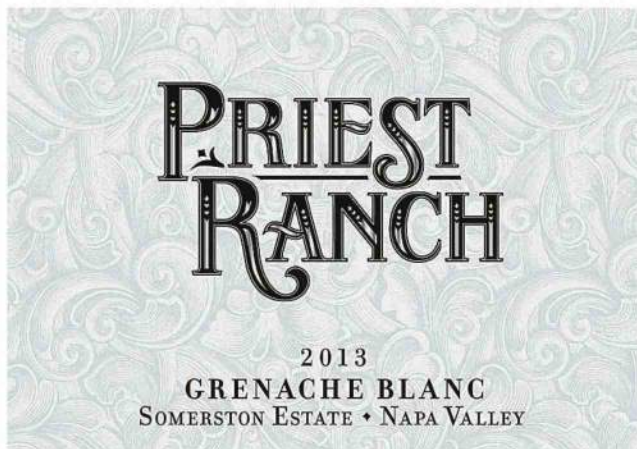
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2013 Migration Sonoma County Russian River Chardonnay (\$32) is ideal with lobster and crab. From Washington comes the 2013 Buty Sémillon, Sauvignon & Muscadelle (\$25), with a hint of apricot and citrus.

Try the 2014 Mazzoni Pinot Grigio (\$19) with tropical fruit.



REFRESHING WHITE WINES FOR LATE SUMMER



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Bright and fuller is the 2013 Inman Family Wines Russian River Valley Chardonnay (\$35), which delivers vibrant acidity, with traces of apple, pear and hazelnuts, while restraining the creaminess for any upcoming lobster bake. Peachy and balanced, the 2013 Migration Sonoma County Russian River Chardonnay (\$32) is a rich, slightly floral, focused choice that's ideal with lobster and crab. From Washington state comes the 2013 Buty Semillon, Sauvignon & Muscadelle (\$25), an appealing blend that offers a hint of apricot and citrus, plus a floral, mineral quality.

The 2014 Mazzoni Pinot Grigio and 2014 Vermentino-Chardonnay (each \$19) are a straw-shaded duet, ripe and a little minerally. The pinot shines with tropical fruit; the white blend, with apple and a trace of spice. The 2013 Zuani Vigne Collio Bianco (\$24) and the 2012 Zuani Riserva Collio Bianco (\$37) are aromatic, focused, spirited blends that take you to Friuli-Venezia-Giulia in northeastern Italy. And the maturing, full-bodied, creamy, minerally 2011 Marina Cvetec Trebbiano d'Abruzzo Riserva DOC (\$43) seamlessly delivers apple, vanilla and a foil for steamed lobster and fritto misto.

— Peter M. Gianotti, Newsday



WHITE WINE FOR AUGUST

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— Peter M. Gianotti,
Newsday (TNS)



Great white wines to cool off with in August



TOM MARQUARDT
and PATRICK DARR

*The Wine Guys
from Relish magazine*

With the hottest time of the year upon us, white wine seems to go down easy. The coolness of, say, a chilled sauvignon blanc brings more relief to a parched throat than a tannic cabernet sauvignon. No wonder we tend to consume more white wine than red at this time of the year.

We've seen a number of people, pleading for forgiveness, even drop an ice cube in their chardonnay. There is an alternative. A takeoff from the whiskey balls used to chill cocktails, Kim Crawford's wine gems are made of colorful fluorite stone and stored in the freezer. Designed by Anna New York by RabLabs, they keep a glass chilled for up to an hour. A set of six costs \$75; see www.RabLabs.com. Be careful not to swallow them!

Although white wines are meant to be chilled, many red wines can hold a chill too. Lighter red wines like beaujolais, grenache and tempranillo can be put in the refrigerator without damage to their character. But if you're like us, it's white wine that takes center stage in August.

A good summer wine needs crisp acidity to refresh the palate and complement salads and other lighter fare. Sauvignon blanc first comes to mind. But recently, we have come across a lot of unique white wines using less well-known grape varieties. These include grapes such as roussanne, marsanne,

grenache, glera, albarino and torrontes. Some offer refreshing acidity, some have great aromas, some are better aperitifs. But all do well with summer foods.

Here are some unique white and rosé wines to get you through August:

1. Kim Crawford Wines Sauvignon Blanc 2014

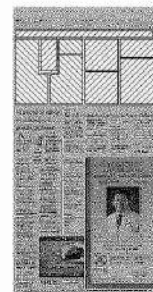
(\$15). Popular for a reason, this New Zealand sauvignon blanc has sweet tropical fruit and citrus flavors, good acidity and long finish.

2. **Domaine de Bila-Haut Blanc Cotes du Roussillon 2014** (\$15). We dearly hope winemaker Michel Chapoutier makes this more than an experiment. Unique in style, it is a blend of grenache blanc, grenache gris, vermentino and macabeo. The result of this mélange of flavors is a crisp, floral white wine with grapefruit and citrus notes. A perfect value wine for summer refreshment.

3. **Chateau Paul Mas Belluguet 2013** (\$24). Wow, what a mouthful of pleasure. Using grapes from the Languedoc region of southern France, this blend of vermentino, roussanne, grenache blanc and viognier is spirited with melon and citrus notes, a mineral core and crisp acidity.

4. **E. Guigal Cotes du Rhone Blanc 2013** (\$15). The large portion of viognier in this silky wine provides generous aromatics of apricots, acacia and peach. The rest of the blend is composed of roussanne, marsanne, clairette and bouboulenc. Broad in the palate, it bursts with rich pear and mineral flavors.

5. **Qupe Marsanne 2013** (\$20). Blended with 25 percent roussanne, this Rhone-like wine is pure delight. Don't



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Here are some unique white and rose wines to get you through August:

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2. Domaine de Bila-Haut Blanc Cotes du Roussillon 2014 (\$15). We dearly hope winemaker Michel



**TOM MARQUARDT
and PATRICK DARR**

*The Wine Guys
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The 2015 Volvo XC60 Goes the Extra Mile at Paul Mas Winery and Pezanas, France

Rita Cook

Heading to the city of Pezanas and the Paul Mas winery I had been told about the wine and I thought it was likely good, it's French, but how is it different.

When I visited the estate in the Languedoc I knew the answer straightaway.

Then to make it even more perfect I stayed in nearby Pezenas, which is officially favorite French city, period.

But let's get back to the wine first since it was the Paul Mas folks who not only introduced me to this lovely little city, but also some really astounding wine that is still tingling my taste buds as I write the memories.

To begin, we toured the vineyard, which was massive. Actually, for 12 years Domaines Paul Mas has been the go-to reference for South of France wines. The tagline is old world wines with new world attitudes, but the story is about Jean-Claude Mas the owner and winemaker there.

There are seven estates in the Paul Mas family that cover over 1000 acres and about 850 acres are vineyards that spread across the Crus of the Languedoc.



To prove the old world moniker, the story of the Paul Mas wines actually begins in 1892 growing from a then small vineyard to what it is today. With a variety of single vineyard options, reserves, classic Paul Mas labels and blends, I like the way the winemaker easily pokes fun with his Arrogant Frog label including reserves, organics and wines that are as diverse as cabernet sauvignon-merlot, chardonnay-viognier, shiraz, sauvignon blanc, pinot noir, viognier and even a dessert wine called Sticky White.

The folks at the Arrogant Frog estate are also keen on sustainable viticulture and apply a variety of soil management practices for example light tractors to reduce soil compaction, inter-row cultures to promote bio diversity in the soil and using inter-cep tools instead of herbicides to remove weeds around the plants.

The estates under the Paul Mas name include Chateau Paul Mas in Pezenas and Montagac, Mas des Tannes, Chateau Cres Ricards, Domaine Astruc, Chateau Martinolles, Clos du Moulinas and the aforementioned Arrogant Frog, which is basically the mascot of the estate.

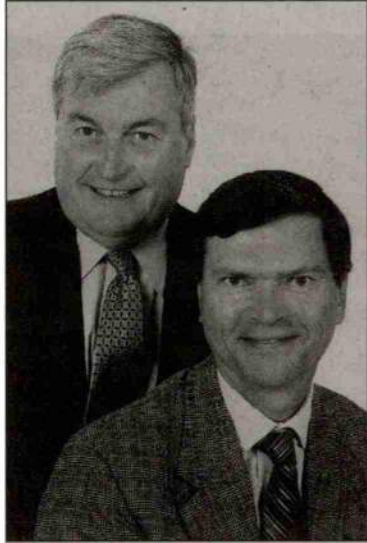
Dinner was a special treat why I was there with lots of wine pairing opportunities at the restaurant called Cote Mas Table et Vins du Chateau Paul Mas where they created a special menu for us that included Tuna Tataki, Foie Gras two ways with honey and mulled wine, rack of roasted lamb, beef tenderloin, cod fish, sheep blue cheese, sheep tome and finally chocolate terrine and roasted pineapple, oriental style with homemade coconut ice cream.



Overall, the menu at the restaurant is seasonal and locally sourced. There is also an antique slicing machine that stands front and center there to slice the delicious cured ham and also of special delight to the customers is the puddings, but overall the menu is a contemporary take on delicious French classics.

Food

Hot weather calls for a glass of white wine



The Wine Guys

By Tom Marquardt
and Patrick Darr
Hometown Content

With the hottest time of the year upon us, white wine seems to go down easy.

The coolness of, say, a chilled sauvignon blanc brings more relief to a parched throat than a tannic cabernet sauvignon.

No wonder we tend to consume more white wine than red at this time of the year. We've seen a number of people, pleading for forgiveness, even drop an ice cube in their chardonnay.

There is an alternative. A take-off from the whiskey balls used to chill cocktails, Kim Crawford's wine gems are made of colorful fluorite stone and stored in the freezer. Designed of Anna New York by RabLabs, they keep a glass chilled for up to an hour. A set of six cost \$75; see www.rablabs.com. Be careful not to swallow them.

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grenache and tempranillo can be put in the refrigerator without damage to their character. But if you're like us, it's white wine that takes center stage in August.

A good summer wine needs crisp acidity to refresh the palate and complement salads and other lighter fare. Sauvignon blanc first comes to mind. But recently we have come across a lot of unique white wines using less well known grape varieties. These include grapes such as roussanne, marsanne, grenache, glera, albarino, torrontes.

Some offer refreshing acidity, some have great aromas, some are better aperitifs. But all do well with summer foods.

Here are 12 unique white and rose wines to get you through August:

■ **Kim Crawford Wines Sauvignon Blanc 2014 (\$15).** Popular for a reason, this New Zealand sauvignon blanc has sweet tropical fruit and citrus flavors, good acidity and long finish.

■ **Domaine de Bila-Haut Blanc Cotes du Roussillon 2014 (\$15).** We dearly hope winemaker Michel Chapoutier makes this more than an experiment. Unique in style, it is a blend of grenache blanc, grenache gris, vermentino and macabeo. The result of this mélange of flavors is a crisp, floral white wine with grapefruit and citrus notes. A perfect value wine for summer refreshment.

■ **Chateau Paul Mas Belluquette 2013 (\$24).** Wow, what a mouthful of pleasure. Using grapes from the Languedoc region of southern France, this blend of vermentino, roussanne, grenache blanc and viognier is spirited with melon and citrus notes, a mineral core and crisp acidity.

■ **E. Guigal Cotes du Rhone Blanc 2013 (\$15).** The large portion of viognier in this silky wine provides generous aromatics of

apricots, acacia and peach. The rest of the blend is composed of roussanne, marsanne, clairette and bourboulenc. Broad in the palate, it bursts with rich pear and mineral flavors.

■ **Qupe Marsanne 2013 (\$20).** Blended with 25 percent roussanne, this Rhone-like wine is pure delight. Don't overchill it because you'll lose a lot of the nuances that make it so intriguing and unique. It has crisp acidity, fresh stone fruit and citrus flavors with a dash of mineral. It's a great wine to complement fresh vegetables, shell fish or fowl.

■ **Jackson Estate Stich Sauvignon Blanc 2013 (\$22).** Generous citrus and peach aromas are followed by melon and lime flavors in this terrific sauvignon blanc. This has a lot of weight to complement grilled chicken or cold pasta dishes.

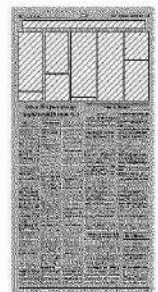
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■ **Masi Agricola Masianco 2014 (\$15).** If you like Italian pinot grigio, try this twist that has some verduzzo grapes to make the wine more interesting and textured.

From a reputable amarone producer, it is simple yet delicious.

■ **Morgadio Albarino 2014 (\$18).** Albarino from the Rias Baixas region of northern Spain offers an excellent summer alternative to sauvignon blanc. Lighter and less aggressive on the palate, it makes for a good aperitif or a wine to pair with fish and simple foods.

■ **Ecco Domani IGT Pinot Grigio 2014 (\$14).** This perennial favorite has all of the qualities fans are looking for: loads of delicious tropical fruit and lush peach flavors, a bit





August 12, 2015
Circulation: 1,852,042

10 refreshing white wines to try this summer

Peter M. Gianotti

This deep in August, refresh yourself with a crisp white. These wines are made to go with seafood and light chicken dishes.

The **2013 Priest Ranch Grenache Blanc** (\$22) brings a taste of Spain and the Rhône, wrapped in a peach-plum Napa Valley package. Grenache blanc contributes 35 percent of **the 2014 Domaines Paul Mas Côte Mas Blanc Méditerranée** (\$13), a citrusy, versatile blend from the Languedoc.

Bright and fuller is the 2013 **Inman Family Wines Russian River Valley Chardonnay** (\$35), which delivers vibrant acidity, with traces of apple, pear and hazelnuts, while restraining the creaminess for any upcoming lobster bake. Peachy and balanced, the 2013 **Migration Sonoma County Russian River Chardonnay** (\$32) is a rich, slightly floral, focused choice that's ideal with lobster and crab. From Washington state comes the **2013 Buty Sémillon, Sauvignon & Muscadelle** (\$25), an appealing blend that offers a hint of apricot and citrus, plus a floral, minerally quality.

The **2014 Mazzoni Pinot Grigio and 2014 Vermentino-Chardonnay** (each \$19) are a straw-shaded duet, ripe and a little minerally. The pinot shines with tropical fruit; the white blend, with apple and a trace of spice. The **2013 Zuani Vigne Collio Bianco** (\$24) and **the 2012 Zuani Riserva Collio Bianco** (\$37) are aromatic, focused, spirited blends that take you to Friuli-Venezia-Giulia in northeastern Italy. And the maturing, full-bodied, creamy, **minerally 2011 Marina Cvetic Trebbiano d'Abruzzo Riserva DOC** (\$43) seamlessly delivers apple, vanilla and a foil for steamed lobster and fritto misto.

LIBATIONS

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July 27, 2015

Circulation: 2,000

It's HOT! Drink Rosé! Two Superior Rosés from the French Languedoc Region to Pair with Summertime Cuisine and Poolside Fun!

Lisa Mays

Both, under \$20



Côte Mas: Crémant de Limoux Rosé Brut NV St. Hilaire

Country: France

Region: Languedoc

Appellation: AOP Crémant de Limoux

Varietals: 70% Chardonnay, 20% Chenin Blanc 10% Pinot Noir

Thanks to winemaker Jean-Claude Mas for reminding us of the South of France with its beautiful coastline and long sandy beaches with hours of sun to enjoy as well as the rocky Mediterranean hills with scruffy vegetation and aromatic bushes. What a perfect spot to enjoy the regional wines that flow from this region.

Languedoc is the central region of the South of France is one of France's major wine-growing areas and the terroir producing lively grapes with beautiful aromas and exciting flavors.

Sparkling wines are always refreshing and Crémant de Limoux Rosé Brut is dry and refreshing with just enough residual sweetness to enhance the lively flavors and aromas of fruit from the persistent bubbles. The production method or methode traditionnelle produces a clean and crisp sparkling wine with tangy grapefruit flavors that tickle the mouth and aromatic summer fruits such as peaches and other stone fruits that are pleasing to the tongue.

Pairings: This rosé is very versatile and will pair with just about everything you can dream up for summer time meals. It is delicate enough to pair well with fresh strawberries, apples, melons, cheese, crackers and olives to your favorite chicken or seafood dishes from the grill.

Coté Mas Sud de France : Rosé Aurore

Country: France

Region: Languedoc

Appellation: IGP Languedoc

Varietals: Grenache 50%, Cinsault 30%, Syrah 20%

Coté Mas Sud de France Rosé Aurora is a beautiful and easy drinking wine will keep you refreshed during these late summertime gatherings.

Gentle pressing, regular pump-overs and using only the free run juice is the secret recipe for such pristine fruit expression and refreshing acidity. This balanced rosé showcases the freshness of spring that we love so much. Juicy strawberries and sweet-tart cherries fill the mouth with rich fruit flavors and just enough acidity to pair well with food. Burger night from the grill or marinated chicken from the grill would complement the lively flavors and aromas of the wine as well as sitting by the pool with your sunglasses and sunscreen scream from this summer wine!

Rosés are made for the summer but don't forget about the upcoming holidays! Rosés are extremely versatile will many foods during every season!

ENJOY!

A taste of Bodegas Valdemar and Rioja

**TOM MARQUARDT
AND PATRICK DARR**

Wine, Etc.

A few decades ago Spanish wines were for the most part bargain-barrel wines that, although exhibiting ample fruit in their youth, were spoiled by sometimes unclean wine-making and a heavy hand with the oak. During the 1980s — in an attempt to expand their export wine sales — some Rioja winemakers cleaned up winemaking operations, adopted contemporary viticulture practices and throttled back the oak regimen.

Jesus Martinez Bujanda Jr. of Bodegas Valdemar was one of the key innovators in this departure from the past and pioneered what has become known as the new style of Rioja.

Bujanda, 69, is now the elder statesman for Bodegas Valdemar, and claims to be retired. Meeting with him, his daughter Ana, and son Jesus Martinez Bujanda Mora, the two siblings chuckled at their father's comments about his work status. Retired? Hardly.

However, they exhibited their father's infectious enthusiasm for winemaking and innovation. Reflecting on the past, the patriarch said he "felt God was with them 50 years ago" and that he was surprised that they could make decent, albeit traditional styled wine, due to the poor condition of the vineyards and cellars.

During a wine tasting dinner, Ana commented that one of her goals was to "make wine to surprise people." As examples, she points to recently made wines bottled as a single varietal from the graciano and maturana grapes, and the debut of a white tempranillo.

We were impressed with the wines we tasted, which did not include the single varietal wines, and agreed with the son that Bodegas Valdemar had achieved their "goal of soft and rounded wines."

The family's commitment to high quality wines was reinforced when Jesus Martinez Bujanda Mora said the winery sold off 70 percent of its red grape production in 2014 due to the effect of heavy rains immediately before harvest.

The following wines were our favorites from the tasting:

■ Conde de Valdemar Finca Alto Cantabria Rioja

Blanco 2013 (\$18). This is made from 100 percent barrel fermented old vine (planted 1970) viura grapes. Bodegas Valdemar was the first winery in Rioja to introduce a barrel-fermented viura in the mid 1980s. The wine exhibited very clean elegant apple fruit flavors with a hint of spice. Close your eyes and you would guess you were tasting a well-made village white burgundy from the Macon region of France.

■ Conde de Valdemar Crianza Rioja 2010 (\$16). The blend is 90 percent tempranillo and 10 percent mazuelo. It is aged in 100 percent American oak. The mazuelo provides the acidity to this soft fruity wine with ample aromatics. A nice wine for summer barbecues.

■ Conde de Valdemar Reserva Rioja 2007 (\$26). This wine is made from 90 percent tempranillo, 5 percent mazuelo and 5 percent graciano and aged in American and French oak barrels. It is very soft in the mouth with dried cherry/ripe cherry nose and flavors, and just a hint of oak in the mouth. Amazingly, this wine has been in the bottle for 5 years before release.

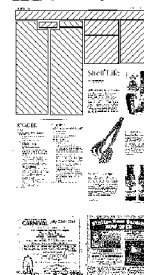
■ Conde de Valdemar Gran Reserva Rioja 2005 (\$37). Made from 85 percent tempranillo, 10 percent mazuelo and 5 percent graciano, and aged for 28 months in American and French oak barrels, this is a fine elegant wine. The French oak and dried cherry nose and flavor come together in a delicious smooth pleasing package — very good.

■ Inspiration Valdemar Selection Rioja 2010 (\$26). More modern, this Rioja exhibited very fresh fruit flavors and spicy notes. This wine was a 2013 Wine Spectator's Top 100 wine.

The finale, however, was a return to tradition with a 1991 Conde de Valdemar Gran Reserva Rioja. We expected a similar flavor profile to an aged California Cabernet sauvignon or 20-plus year-old Grand Cru French Bordeaux, but this wine was true to itself. The wine was elegance personified with still abundant fruit and a good deal of complexity. This wine makes you want to consider cellaring Gran Reserva Rioja along side your other age worthy wines.

Wine picks:

■ Paul Mas Estate St. Hilaire 2012 (\$15). A



good value in the chardonnay market, this French gem from the Languedoc exudes tropical fruit flavors and a hint of vanilla and spice.

■ H/H Estates Michael Andrews Red Reserve 2010 (\$38). We loved this deep and textured blend of Washington state tempranillo and graciano. Jammy plum and blackberry flavors with a healthy dose of coffee. It is thick and unctuous.

■ Kendall-Jackson Santa Maria Valley Chardonnay 2013 (\$28). Reasonably priced, this full-bodied chardonnay has a rich texture with ripe peach and mango flavors and a touch of sweet vanillin oak.

■ Patz & Hall Dutton Ranch Chardonnay 2013 (\$44). Once again, Patz & Hall has produced a luxuriously rich chardonnay from the Russian River Valley. This gem is big in style with a fruit-forward personality that is hardly shy. Melon and stone-pit fruit flavors with more than a hint of oak, cinnamon and nutmeg.

■ Concrete Old Vine Zinfandel 2012 (\$20). Rightly priced, this brambly, full-throttle zin can stand up to grilled foods, no matter how sweet the sauce or dense the meat. A little allspice joins the blackberry and vanilla flavors.

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■ Conde de Valdemar Crianza Rioja 2010 (\$16). The blend is 90 percent tempranillo and 10 percent mazuelo. It is aged in 100 percent American oak. The mazuelo provides the acidity to this soft fruity wine with ample aromatics. A nice wine for summer barbecues.

■ Conde de Valdemar Reserva Rioja 2007 (\$26). This wine is made from 90 percent tempranillo, 5 percent mazuelo and 5 percent graciano and aged in American and French oak barrels. It is very soft in the mouth with dried cherry/ripe cherry nose and flavors, and just a hint of oak in the mouth. Amazingly, this wine has been in the See **WINE**, page A10

bottle for 5 years before release.

■ Conde de Valdemar Gran Reserva Rioja 2005 (\$37). Made from 85 percent tempranillo, 10 percent mazuelo and 5 percent graciano, and aged for 28 months in American and French oak barrels, this is a fine elegant wine. The French oak and dried cherry nose and flavor come together in a delicious smooth pleasing package — very good.

■ Inspiration Valdemar Selection Rioja 2010 (\$26). More modern, this Rioja exhibited very fresh fruit flavors and spicy notes. This wine was a 2013 Wine Spectator's Top 100 wine.

The finale, however, was a return to tradition with a 1991 Conde de Valdemar



Gran Reserva Rioja. We expected a similar flavor profile to an aged California Cabernet sauvignon or 20-plus year-old Grand Cru French Bordeaux, but this wine was true to itself. The wine was elegance personified with still abundant fruit and a good deal of complexity. This wine makes you want to consider cellaring Gran Reserva Rioja along side your other age worthy wines.

Wine picks:

■ **Paul Mas** Estate St. Hilaire 2012 (\$15). A good value in the chardonnay market, this French gem from the Languedoc exudes tropical fruit flavors and a hint of vanilla and spice.

■ **H/H Estates** Michael Andrews Red Reserve 2010 (\$38). We loved this deep and textured blend of Washington state tempranillo and graciano. Jammy plum and blackberry flavors with a healthy dose of coffee. It is thick and unctuous.

■ **Kendall-Jackson** Santa Maria Valley Chardonnay 2013 (\$28). Reasonably priced, this full-bodied chardonnay has a rich texture with ripe peach and mango flavors and a touch of sweet vanillin oak.

■ **Patz & Hall** Dutton Ranch Chardonnay 2013 (\$44). Once again, Patz & Hall has produced a luxuriously rich chardonnay from the Russian River Valley. This gem is big in style with a fruit-forward personality that is hardly shy. Melon and stone-pit fruit flavors with more than a hint of oak, cinnamon and nutmeg.

■ **Concrete Old Vine** Zinfandel 2012 (\$20). Rightly priced, this brambly, full-throttle zin can stand up to grilled foods, no matter how sweet the sauce or dense the meat. A little allspice joins the blackberry and vanilla flavors.

Tom Marquardt is the retired editor and publisher of Capital Gazette Communications. Patrick Darr works in the local wine retail business. Some of the reviewed wines were provided as samples by the producers. To reach the authors, or get help in finding a wine, go to their website, <http://www.moreaboutwine.com>.

The rich taste of cherries and strawberries marks this rose

**Cote Mas Sud de France
Rose Aurore Languedoc,
France, \$8.99**

One of my favorite wines for a warm summer evening is a crisp, dry rose.

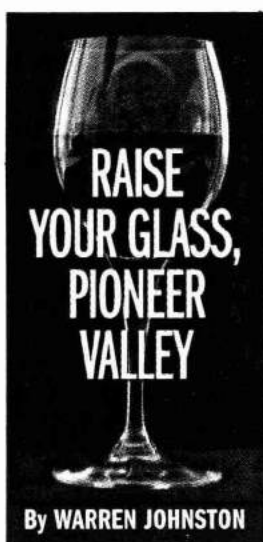
Rose is a happy bridge wine between the reds of winter and the brighter whites of summer. It's excellent with a light meal, such as a salad with grilled shrimp or chicken, or just sipping with appetizers al fresco.

In recent weeks, there have been a number of new roses from across the wine world on the shelves of area wine stores, and so far, the ones I've tried in the \$10 range have been distinctive and very good.

In fact, there are so many on the market that I intend to keep trying them all summer until I settle on one to finish out the season.

So far, one of the best I've found is Cote Mas Sud de France Rose Aurore, produced by Domaines Paul Mas in its Everyday Luxury line.

Paul Mas is in its fourth generation as a leading winemaker in the Languedoc region of southern France. In 2000, Jean-Claude Mas assumed the leadership of the winery named for his father. His mission has been to use premium quality grapes to produce superior wines at reasonable prices. None of the Paul Mas wines sells for more than \$25 in the United States, the com-



pany's website says.

Since he took over, Jean-Claude has grown the family winery from 86 acres to more than 1,000 acres, and he now contracts with 80 growers who collectively farm almost 2,000 acres, making Paul Mas one of the most influential wineries in the Languedoc region.

Languedoc — the name comes from the native Occitan language — is an arid, windy area that runs along the Mediterranean coast from the Pyrenees mountains to Provence. It is one of France's oldest wine regions, with most historians agreeing that the first vines were planted in 125 B.C. on the hills outside the Roman colony of Narbo, according to Jancis Robinson in the Oxford Companion to Wine.

The region's reputation for fine wines suffered in the last half of the 20th century, when Languedoc became known as one of France's largest producers of bulk wine. Although Languedoc is still the leading producer of the country's table wines, it has in recent years also become known for its premium wines thanks to the efforts of a new generation of winemakers such as Jean-Claude Mas, who have taken over the businesses, brought in new technology and innovative methods.

Don't be put off by the Cote Mas rose label. It's bright and fun — OK, a bit garish — set against

■ See **RAISE** / Page C2



the pale salmon color of the wine, but it gets your attention and evokes the feel of a summer evening in the south of France overlooking the Mediterranean.

The wine is a blend of three red grapes that like to grow in warm climates — 50 percent grenache, 30 percent cinsault, and 20 percent syrah.

Grenache is one of the most widely planted grapes in the world, and is used to make some of the world's best wines, including Chateauneuf-du-Pape.

Cinsault is grown in warmer climates all over the world. It is a popular grape for rose and is used to soften a blend and smooth out the sharper points of other grapes. Syrah, known in Australia as shiraz, is used in some of France's finest Rhone Valley region wines.

The grapes are vinified separately and then blended. The juice is lightly pressed and allowed only brief contact with the skins to maintain the light color. The wine is fermented for three weeks in stainless steel tanks and aged in cement vats for 40 days to preserve the fruit flavors. The alcohol content is on the lighter side at 12.5 percent.

Cote Mas rose, widely available, has a rich taste and aromas of cherries and strawberries, the winemaker's notes say.

I found it to be smoothly complex from beginning to the finish with enough flavor to stand up to such dishes as grilled meats. However, I mostly liked it on its own.

Suggestions for wines in the \$10 range are appreciated. Warren Johnston can be reached at warren.nelson.johnston@gmail.com.



WINE OF THE WEEK

Arrogant Frog Pinot Noir 2013

Part of the enjoyment and fun of drinking wine is finding that surprising bottle that turns out much better than you anticipated. That's the case with this very affordable French wine that is one of the better pinots — certainly at this price point — that we've had in a while.

Made in the Languedoc region in southern France, this is a big and earthy pinot sealed with a screw cap that benefits from decanting to reveal some complex red fruit and spice flavors. It's medium-bodied with very nice balance.

Arrogant or not, it's delicious proof that Burgundy does not have the corner on the French pinot market.

Sherry: "Very fruity cherry with a spicy clove accent." (3¾ stars)

Chris: "An earthy — almost barnyard — bouquet with flavors of smooth cherry and vanilla." (3½ stars)

Available from \$9 to \$12.

Coming next week: The Franc



Chris and Sherry Hardie
For the Daily News



the pour man



Consider the roses

By Warren Johnston

**Cote Mas Sud de France
Rose Aurore Languedoc, France, \$8.99**

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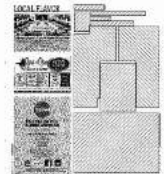
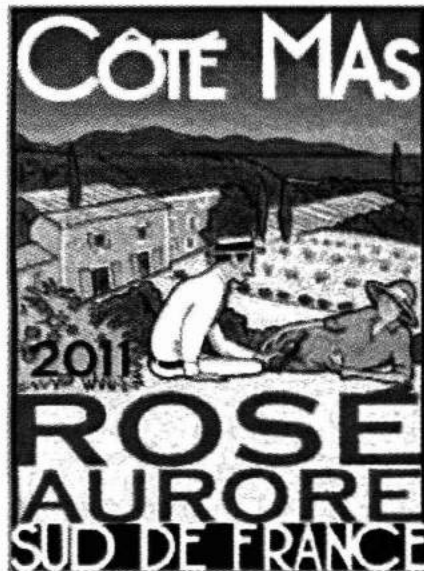
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Cote Mas is an excellent summer wine,

and it is widely available.*

Suggestions for wines in the \$10 range are always appreciated. Warren Johnston can be reached at warren.nelson.johnston@gmail.com

"Cote Mas rose evokes the feel of a summer evening in the south of France overlooking the Mediterranean."

DOMAINE PAUL MAS



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In France at the winery of Domaines Paul Mas' Everyday Luxury line.



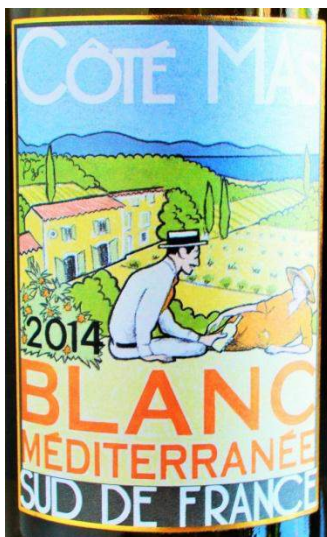
July 14, 2015
Circulation: 5,000

Summer Wine | Keep Cool with these Summer Sips!

Ryan O'Hara

Summer is officially well underway! And here in Washington D.C. that means staggeringly high temperatures coupled with collar soaking humidity. It's a combination that calls for the type of relief that only a cold bottle of wine (or pink) wine can deliver – so I've put together a list of the Summer wines I'll be reaching for myself over the next few months.

Feel free to take inspiration from this list or have your own fun and come up with your own Summer wine menu. Regardless of what you choose, I hope that you'll share you're Summer wine selections with me via Twitter, Facebook, Pinterest and Instagram, too. Keep cool and enjoy your Summer wine safely!



Summer Wine | Paul Mas Cote Mas Mediterranee Blanc 2014:

You might be wondering if this blend of 35% Grenache Blanc, 25% Vermentino, 25% Chardonnay and 15% Sauvignon Blanc will transport you to the sunny quaint French countryside overlooking the Mediterranean – just as the label tactfully and pleasantly suggests. Well I'm convinced that after one sip you'll agree that this label couldn't be more appropriate as this wine's bright and clean personality reveals itself. It's pure refreshment in the mouth with lemon citrus oil, hay and subtle spice. Like sunshine in a bottle, you'll appreciate the 1 Liter bottle size while the Cote Mas Blanc transports you to the French Riviera. It's an excellent value that can be found ~\$10 according to wine-searcher.

July 14, 2015



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📍 Washington, D.C.
[TheFermentedFruit.com](#)
🕒 Joined February 2013



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It's [#BastilleDay](#)! Of course I'm going to celebrate with [#French](#) bubbles
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👤 Gregory White, Sip on This Juice, Scott Eddy and 7 others



🔄 27 ⭐ 38 + 👤 ⋮

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July 12, 2015
Circulation: 3,000

BASTILLE DAY: EXCUSE TO GO FRENCH

Stacy Jones

You know we look for every excuse to turn an ordinary day into one that involves good food and drinks. So today, we are saluting Bastille Day (aka French National Day, aka the start of the French revolution). And to do so, we figured we'd pull some of our favorite French wine selections to toss back with you.

Domaines Paul Mas 2012 Chardonnay (\$12) - out of the Languedoc region in Southern France, this wine offers great simplicity but also a unique character that teams up nicely with lighter courses - like fish or white meats. As you sip, you'll experience a combination of both mineral and tropical fruit notes.

Ortas Cotes du Rhone (\$12) - from Cave de Rasteau, this is a red wine blend we discovered during a past trip in Paris. The wine - made of Grenache, Mourvèdre, and Syrah - is well-balanced offering a very dark plum color and light ruby reflection atop. You'll experience aromas of plum and black licorice, while on the palate a combination of dark fruits, primarily plum, and some leather undertones. This wine has light tannins which make it an easy pairing with nearly any dish. We'd recco teaming it up with a well-spiced lamb chop.

Cote Mas Brut (\$18) - a brilliant value bottle born in St. Hilaire, this sparkler is comprised of Chardonnay, Chenin Blanc, Pinot Noir and Mauzac (which we had never even heard of until we tried this wine!), so its no wonder the combination produces something a bit more complex than most bubbies. Against its soft effervesence, you're likely to get a hints of apple. The weight of this wine can certainly stand up to bigger dishes, too. So try it with something creamy or fatty, like an alfredo.

Nicolas Feuillatte Brut Rose (\$55) - while a little steeper on the price tag, trust us that you'll fall in love with Nicolas. This wine offers a beautiful salmon hue with light spring fruits - like raspberry and apricot - that blend nicely with notes of rose.



July 12, 2015
Circulation: 4,684,004

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Our limited choices

DAN BERGER

Four experiences I had in the last few days encapsulated for me the last decade or two in the choices of wine we are being offered.

First, I had lunch last week with a marketing and public relations executive who noted that the hottest trend in the U.S. wine market over the past few years has been the growing importance of the unidentified red wine blend. He said it almost doesn't matter what grapes are used for such blends as long as they have a clever name — and silly names work fine. Such wines are sold with the vague promise of an out-of-body experience, and they are full of flavor (i.e., they are unbalanced and likely a little bit sweet).

All you have to do is name the wine after a 1960s rock song (Dock o' The Bay Rosé), a Danish physicist and a female deer (Bohr-Doe Cuvée), or a relative (Distant Cousin Red Blend), and you're all set to sell the wine. Why this is I do not know, but intentional misspellings, puns and cute animals are all fair game in this quest to sell an amorphous wine.

The fact that these wines have almost no particular varietal character, and that they change from year to year (one vintage is based on zinfandel, the next on cabernet sauvignon) seems not to matter. Retailers like that they can sell for \$12 or so and provide a serious profit. And casual cafés rarely have by-the-glass consumers who ask who made such wines. Most diners simply ask for the house white (or the house chardonnay), and don't care who made it.

Said my friend, the wholesaler, "It's the way the game is played these days. Most of this wine comes from the bulk market, and you usually can't tell who made anything." I asked him if he thought this was really wine in the fine-wine sense of the term. "Well, uh, some of these wines sell for \$30 a bottle, so yeah." "Fine wine? Really?" I asked. "Uh, no, not really," he said. That evening, I dined out at a superb San Francisco restaurant. The sommelier and I got to talking about quality red wines at the upper reaches of the price spectrum. "Used to be you could get a decent bottle of Burgundy for \$50," he said. "Today, even \$100 might not get you much." As for Bordeaux, he said, the bottom has fallen out of the market. "With the inflated prices because of high scores, the average person can't afford almost anything with a recognizable name," he said. He said it has always been hard to stock a reasonably priced wine list, and noted that the best values are always going to come from obscure regions and obscure grape varieties. "It's always been that way," he said, "but it's worse than ever."

Last Friday, I sampled a 2013 sauvignon blanc from the Napa Valley. It had a gorgeous package and label design, and there was absolutely nothing wrong with it. Except that it was bland to the point of being totally uninteresting. The acid was lacking, the flavors were nearly nonexistent, and the aftertaste was thin and watery. And the suggested retail price was \$35. My wife suggested that if the wine didn't have Napa on the label, it wouldn't sell for as much as \$10. I agreed.

Finally, I sampled a tasty and perfectly enjoyable red wine that was designated IGP, a relatively new appellation statement for use in France. It stands for Indication Geographique Protégée, and is not considered a prestige wine. But IGP wines can be excellent, though they are rarely promoted and their prices consequently suffer — which is a benefit for those who can find them. However, without consumers asking for such wines, they can be hard to find.

Wine of the Week: 2014 Paul Mas Malbec, Pays 'd'oc IGP (\$14) — This stylish red wine from a fine Languedoc producer is varietal with plum and cherry notes, nice spice from oak aging, and an elegant fruit finish. Imported by Palm Bay International, 516-802-4736.

Sips of Paris

Paris-worthy, wallet-friendly French wines for summer

Ted Scheffler

In this week's City Weekly Restaurant Review column, I explore the marvelous French fare that Salt Lake City's The Paris Bistro & Zinc Bar has to offer. One of the things I didn't spend much time on is the restaurant's excellent wine list. There are wines for every budget available at The Paris, and the selection features many hidden or under-the-radar gems—for example, a bottle of Roger Sabon "Prestige" Chateauneuf-du-Pape 2006.

Still, you might have a special bottle of wine that you've been wanting to drink and decide to BYOB. The Paris offers a customer-friendly policy of waiving the corkage fee on each bottle customers bring in with every bottle purchased from the restaurant. That's more than fair.

Well, whether you're dining at The Paris, in Paris, at home or elsewhere, here are a few of my Paris-worthy French wines for the season. In France, ironically, wine drinkers (mostly) don't fuss too much over wine; they just enjoy them. These are those sorts of wines: no-nonsense, not-too-hard on the budget wines to enjoy without a lot of fanfare.

A few other terrific French wine values to track down—either at your wine store or in restaurants—include these recent favorites of mine: Domaine du Tariquet Côte (\$15), a Chardonnay-Sauvignon Blanc blend; Guigal Côtes du Rhone Blanc 2013 (\$17.75); Côte Mas Blanc Méditerranée 2014 (\$13); and Languedoc's Arrogant Frog Sauvignon Blanc 2013 (\$11).

Santé!

Mixed Case

Pamela Heiligenthal



This week, we taste though a mixed case of whites around the world. We hope you find something that suits your fancy!

2013 Luis Pato Maria Gomes Vino Branco, Bairrada, Portugal \$12

A brisk unidentifiable of wine flavors that satisfy overall. Drink now.

2013 Fattori Danieli Soave, Italy \$14

A perfectly balanced white wine with apricot and lemon. Makes for a great summer sipper! Delightful. Drink now.

2013 Jarvis Unfiltered 'Finch Hollow' Chardonnay, Napa Valley, CA \$130

Layers of vivacious mineral and citrus that play harmoniously against a butterscotch background. An amazing showstopper that lingers across the palate.

2013 Gundlach Bundschu Estate Vineyard Chardonnay, Sonoma Coast, CA \$22

Zingy, complex and inviting. Lots of tropical fruit flavors that will keep you coming back for more. Drink now.

2013 Signorello 'Hope's Cuvée' Chardonnay, Napa Valley, CA \$80

A spectacular show of citrus and pear balanced with good acidity and lemon-lime. Beautifully made gem. Drink now.

2012 Paul Mas Estate Chardonnay, Languedoc-Roussillon, France \$14

Clean and refreshing, finishing long and strong. An amazing bargain for the price. Drink now.

2013 Paul Mas Coteaux du Languedoc 'Belluguette', Languedoc-Roussillon, France \$24

Steely, clean, white wine blend that has layers of stone fruit; finishes with a captivating minerally punch. Drink through 2017.

2014 Giesen Sauvignon Blanc, Marlborough, New Zealand \$14

Fresh, zippy grapefruit flavors that tingle the tongue. Lovely acidity and flavors. Drink now.

2014 Raptor Ridge Grüner Veltliner, Chehalem Mountains, OR \$20

Honeysuckle blossom, lavender, lemon and ripe melon that finishes with a steely bite of acidity. Balanced and delicious. Drink now.

2014 White Pinot Noir, Left Coast Cellars, Willamette Valley, OR \$20

Nice peach, citrus and honey flavors play off the soft mineral background notes. Drink now.

2014 Rosé Rocks by cornerstone, California \$15

A burly, in your face hot strawberry rose that's knocking at your door vying for your attention.

2013 Glen Carlou Quartz Stone Single Vineyard Chardonnay, Paarl, South Africa \$24

Grapefruit, white nectarine and lime with a bracingly mineral backbone. Round and well-balanced; A simply magnificent Chardonnay! Drink now.



July 6, 2015
Circulation: 2,000

Sunday Baking: Lemon Cookies & A French Rosé

Allison Aitken

Hello loyal readers! I'm sorry for not posting recently, but work has been all consuming. As you may remember, my day job involves working on federal policy and legislation, and a bill I've been working on for about 10 years is moving through both the House and the Senate. This is very exciting, but as there are still changes to be made, it also means a lot of early mornings and late nights. Unfortunately, that also means less time for blogging. Thankfully, though, I've still been able to open a few bottles of wine that I've been eager to share.

The last Sunday in May brought an end to the Memorial Day Congressional Recess, an end to the hottest May on record in DC. Hubby and I went into that weekend without having turned on the air conditioning, but since Sunday also meant baking night, he was convinced that we would cave and turn it on. I think the only thing that really kept us from giving in was that the heat was supposed to break on Monday...that and the fact that I baked lemon cookies and opened a French Rosé, both of which were bright and refreshing in the humid summer heat.

It didn't take me long to decide that this week's cookies would be the Soft & Chewy Lemon Cookies were from [Averie Cooks](#), a website that has become a go-to for cookie ideas. For some reason, I associated lemon-flavored desserts with summer picnics. The dough seemed like it would be easy, and the cookies didn't have a long baking time, so it was perfect for trying to make something summery, while having the oven on for as little time as possible.

The 2014 Côte Mas Sud de France Rosé Aurore (winery, snooth) by Domaines Paul Mas is from the Languedoc region of France and is made with 50% Grenache, 30% Cinsault, and 20% Syrah grapes. The wine was a bright pale-to-medium salmon pink. On the nose there were Bing cherries and tart strawberries and hints of something floral. In the mouth, there were tart strawberries with hints of cream and lime. The wine had a light-to-medium body with good acidity.



Is this worth a glass after work? It's worth more than one! What are you waiting for? At an SRP of \$13, this bottle of wine is a steal. It's a wine that has nice flavors that offer something other than just tartness and acidity, which is sometimes difficult to find in a dry rosé. The one warning I will give is that it goes down very easily, especially in the hot weather.

2014 Côte Mas Sud de France
Rosé Aurore

As for the Soft & Chewy Lemon Cookies, they did not disappoint. They were dense, but still had a slight fluffiness to them in the middle that made the strong lemon flavor a surprise with every bite. I dusted mine with some confectioners' sugar to add a slightly more polished look.

Overall, the pairing was perfect. The brightness of the cookies mixed well with the citrus aspects of the wine, while the other characteristics of the wine enhanced the cookie flavors without getting lost in them. Normally, I only taste two cookies while baking...one when it's hot and a second while it's cooled off and I'm ready for my pairing. There may have been a couple of extras eaten in this batch though!



July 3, 2015
Circulation: 3,910

Jean-Claude Mas Arrogant Frog Sauvignon Blanc 2013: Lemon-gold color; grapefruit, whiff of smoke on the nose; sharply clean on the palate with zippy citrus, tartness, niblet of green apple; tongue-slicing acidity is most-outstanding characteristic, which should make it superb pair with shellfish, grilled seafood, vegetable dishes. This is French Languedoc's answer to New Zealand; it has less grass and more tart freshness, but both are savagely good food wines. The brand name has multiple levels of meaning. The French ("Frogs" in the argot of some levels of English society—lads Frenchmen call "Limeys") are sometimes known for arrogance, so this may smugly play on that stereotype. Fourth-generation Jean-Claude Mas claims this is "direct response to an arrogant assumption that the Languedoc region can't produce world class wines." Languedoc (and the greater region of Languedoc-Roussillon) is located in southern France near northeast Spain, touching the Mediterranean; Toulouse is its major city. The region once had deserved reputation for over-production of mediocre jug wine, much like the Central Valley of California. Today, much like those areas in California, emphasis has shifted from massive crop yields to affordable quality. Mas is a leader in the change; he has the largest privately-owned winery in France outside of Champagne; this effort is dead-on, value-priced, winner of a summer sipper. \$11



winemaking

Winery Trials:

Vinification of Sauvignon Blanc

A study by a French cooperage showed that large wooden casks are better at preserving volatile thiols and the typical aromas and taste in the production of Sauvignon Blanc.

Diana Macle

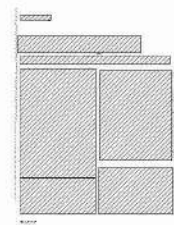
IN RESPONSE TO GROWING international demand for white wines with less oak flavor, the French cooperage group **Seguin Moreau** commissioned a study on the vinification of Sauvignon Blanc in large wooden casks. The findings of this research showed that this form of container is an interesting and cost-effective alternative to barrels, as it is better at preserving volatile thiols and the grape variety's typical aromas and taste.

If some white grapes are well-suited to the use of oak, the tasting profile of more fragile varieties can be masked by ill-adapted barrel maturing. Dr. **Valerie Lavigne**, a researcher at the **University of Bordeaux** and specialist in white winemaking, has come to the conclusion that large-sized oak casks are the best option in the production of premium Sauvignon Blanc.

"The distinctive notes characterizing this variety are brought about by volatile thiols, which are highly reactive to oxygen," she said. "The use of new oak barrels tends to conceal the grape's varietal features." As a result, the over-use of oak in the elaboration of this type of wine can diminish its distinctive aromatic qualities and aging potential. "On the other hand, maturing on lees in stainless steel vats often poses problems in terms of reduction," she pointed out. In light of this situation, Lavigne decided to look into the use of big oak casks as a solution to these various drawbacks.

The Trials

The study examined the evolution of the tasting profile of the 2008 vintage at **Bordeaux Chateau Reynon**, which is owned by wine consultant **Denis Dubourdieu**. Sauvignon Blanc grapes from the estate were made into wine in four different containers: 4 hl stainless steel tanks, 225 L new oak barrels, 225 L oak barrels used twice before and 50 hl truncated cone-shaped oak casks, equipped with an automatic lees stirring system.



During their fermentation, the different batches were fined, inoculated with yeast and aerated in exactly the same way. The wines' amount of free SO₂ was maintained at 25mg/L for the entire maturing period, and its lees were stirred on a daily basis.

After three, six and 10 months' aging, the presence of the following elements within each batch was analyzed: volatile thiols, glutathione and oak compounds. A comparative tasting of the different products was equally undertaken.

The various containers produced differing results when it comes to the evolution of the volatile thiols. For example, each sample contained unequal amounts of 3-mercaptohexanol (**GRAPH 1**). This compound brings about the grapefruit notes associated with Sauvignon Blanc wines.

There was little difference between the amount of 3-MH found in the wine made in the stainless steel tank and the one elaborated in the cone-shaped new oak cask. It would therefore appear that the amount of oxygen in the bigger container did not alter the young wine's fruity characteristics. In comparison, the wine in the barrels, most especially the new ones, had less 3-MH content and, as a result less fruitiness.

When it comes to the amount of glutathione, which helps to maintain a variety's characteristic notes and color, the longer the maturing period, the bigger the difference between the type of equipment used (**GRAPH 2**).

The wine had a high glutathione level to start with, of about 30mg/L. This remained fairly stable during the first part of the maturing period. However, it significantly diminished when the wine was aged in barrels, especially new oak. It would appear that the ellagic tannins, which are oxidation catalysts, reduced the wine's glutathione content.

The Results

The study compared the intensity of the wine's oaky notes, brought about by the use of new or used barrels, as well as by the use of the new 50 hl oak cask. To this end, the following molecules were analyzed: eugenol, vanillin and whisky lactone.

In each case, the concentrations were all higher in the wine aged in new oak barrels. This result is not a surprise, as their 225 L size provides a greater impact than the surface of a 50 hl cask. However, the very low amount of eugenol, vanillin and whisky lactone present in the wine matured in the 50 hl new oak cask was unexpected. It would seem that even a new cask liberates less volatile compounds than the barrels used to make wine twice before.

The samples were also tasted by a panel of 20 winemakers, who rated them on a scale from 0 to 5; the higher the grade, the higher the intensity in terms of typical notes of Sauvignon Blanc and oak aging. The tasters were then asked to rank them in order of preference.

The jury found that the wine made in new oak barrels was the least expres-

sive. The wines aged in barrels used twice before and the stainless steel tank were more typical of the variety, but not as much as the wine aged in the large container. As a result, the study indicates that the 50 hl new oak cask was the best choice for the vinification of this wine.

According to Lavigne, the potential of other white grapes is also enhanced by this type of container and does not take away from a wine's aging potential. "Large sized wood casks are the perfect compromise for Riesling, Gros Manseng or the white varieties from the Rhône Valley. They help to underscore a grape's varietal features and keep the oak discreet. In addition, the texture on the palate offered by this form of maturing is mellow, especially on the finish."

Conclusions

Winemakers outside of Bordeaux also appear to be convinced, with companies such as **Champagne Roederer**, Burgundy estate **Domaine Cordier** and Languedoc producer **Domaines Paul Mas** using big wood containers, notably for the production of their Chardonnay.

"The top Champagne makers are progressively renewing with oak aging whereas elsewhere vintners are looking for an efficient way of elaborating more subtle and fresher wines. Slightly toasted large oak casks, equipped with an automatic lees stirring system, are a worthwhile investment as they reduce costs in labor and offer the same results from one year to the next, over a long period of time," explained Seguin Moreau sales manager **Jean-Baptiste Comoy**. **WBM**

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Valerie Lavigne, University of Bordeaux

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SHAMOKIN, PA
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2
Health & Science
Arrogant Frog

WINESTEIN

Sauv blanc
fits summer

Whether swimming, cutting grass or downing sushi, the refreshing, summery and versatile sauvignon blanc can be the wine of choice.

I drink more sauvignon blanc by volume than any other white wine. Riesling is my favorite white wine, but the average or randomly selected riesling isn't as appealing to me as the average sauvignon blanc.

When I run into a limited-by-the-glass menu, I turn to sauvignon blanc for a mouthwatering kick-off for dinner. This time of year, sauvignon blanc hits the spot after working up a sweat in the yard. And you



DAVID
FALCHEK

don't have to limit yourself to one — sauvignon blanc is a session wine.

Lime, grapefruit and herbs mark sauvignon blanc's flavor profile. When made from very ripe grapes, it shows tropical flavors of melon, kiwi, passion fruit or mango. Sauvignon blanc needs a zippy, acidic finish.

Sauvignon blanc has its roots in France, where it is used to make Sancerre, a wine list fixture in the 1960s and '70s. (It's much better now.) Sauv blanc, as fans know it, is a key component to the underrated white Bordeaux.

New Zealand deserves

credit for making sauvignon blanc an international variety. In America, Robert Mondavi Winery deserves credit for popularizing the variety, although it calls sauvignon blanc fume blanc. The great Napa Valley sauvignon blanc falls between a lean French version and the over-the-top New Zealand style.

Robert Mondavi Fume Blanc Napa Valley dispenses with excesses while delivering complex flavor and balance. The wine is lemony with a bit of pineapple and grassiness. It wraps up sharp and a bit tart. \$16. ****

For a fruity, unabashedly New World style, you can try Line 39 2014 Sauvignon Blanc. From Lake County, California, just north of Napa, this juicy, tropical wine shows flavors of apple and mango. \$13.

***1/2

Arrogant Frog 2013 Sauvignon Blanc from the south of France has all the trademarks of a good sauvignon blanc — grapefruit and kiwi. Unlike some lean sauvignon blancs, Arrogant Frog has some weight and ripeness to it with nice acids. Not available in Pennsylvania. \$12. ****

Sauvignon blanc is meant to be enjoyed young, so avoid ones from 2011 or earlier. They could be fine, but the risk of picking up one that has headed south increases.

Grade: Exceptional
*****, Above average ****,
Good ***, Below Average
**, Poor *

(Falchek, a
Times • Shamrock
business writer, re-
views wines each
week. Contact him at
dfalchek@timeshamrock.

com.)



A fitting summer choice

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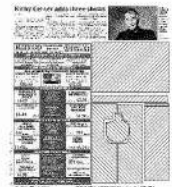
GRADE: Exceptional ★★★★★, Above average ★★★★★, Good ★★★★★, Below Average ★★, Poor ★

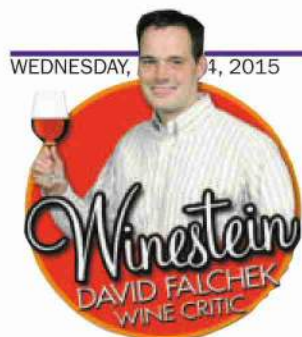
DAVID FALCHEK, a Times-Tribune business writer, reviews wines each week. Contact him at dfalchek@timeshamrock.com.



DAVID FALCHEK / THE CITIZENS' VOICE

A sauvignon blanc works well for summer.





Sauvignon blanc a fitting choice for summer

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ONLINE

Read Dave Falcchek's wine blog Empty Bottles

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DAVID FALCCHÉK, a Times-Tribune business writer, reviews wines each week. Contact him at dfalcchek@timeshamrock.com.



A Rose Without An Accent Tastes Fine

BY WARREN JOHNSTON

Valley News Staff Writer

*Cote Mas Sud de France
 Rose Aurore
 Languedoc, France, \$8.99*

One of my favorite wines for a warm summer evening is a crisp, dry rose, and yes, I know that it should have an accent aigu over the "e."

Rose is a happy bridge wine between the reds of winter and the brighter whites of summer. It is excellent with a light meal, such as a salad with grilled shrimp or chicken, or just sipping with appetizers al fresco.

In recent weeks, there have been a number of new roses from across the wine world on the shelves of area wine stores this season, and so far, the ones I've tried in the \$10 range have been distinctive and very good.

In fact, there are so many on the market that I intend to keep trying them all summer until I settle on one to finish out the season.

So far, one of the best I've found is Cote Mas Sud de France Rose Aurore produced by Domaines Paul Mas in its Everyday Luxury line.

Paul Mas is in its fourth generation as a leading winemaker in the Languedoc region of southern France. In 2000, Jean-Claude Mas assumed the leadership of the winery named for his father. His mission has been to use premium quality grapes to produce superior wines at reasonable prices. None of the Paul Mas wines sells for more than \$25 in the United States, the company's website says.

Since he took over, Jean-Claude has grown

the family winery from 86 acres to more than 1,000 acres, and he now contracts with 80 growers that collectively farm almost 2,000 acres, making Paul Mas one of the most influential wineries in the Languedoc region.

Languedoc — the name comes from the native Occitan language — is an arid, windy area that runs along the Mediterranean coast from the Pyrenees mountains to Provence. It is one of France's oldest wine regions, with most historians agreeing that the first vines were planted in 125 B.C. on the hills outside the Roman colony of Narbo, according to Jancis Robinson in the *Oxford Companion to Wine*.

The region's reputation for fine wines suffered in the last half of the 20th century, when Languedoc became known as one of France's largest producers of bulk wine. Although Languedoc is still the leading producer of the country's table wines, the area in recent years also has become known for its premium wines thanks to the efforts of a new generation of such winemakers as Jean-Claude Mas, who have taken over the businesses, brought in new technology and innovative methods.

Don't be put off by the Cote Mas rose label. It's bright and fun, O.K. a bit garish, set against the pale salmon color of the wine, but it gets your attention and evokes the feel of a summer evening in the South of France overlooking the Mediterranean.

The wine is a blend of three red grapes that like to grow in warm climates — 50 percent grenache, 30 percent cinsault and 20 percent syrah.

Grenache is one of the most widely planted grapes in the world and is used to make some of the world's best wines including Chateaufort-du-Pape.

Cinsault is grown in warmer climates all over the world. It is a popular grape for rose and is used to soften a blend and smooth out the sharper points of other grapes. Syrah, known in Australia as shiraz, is used in some of France's finest Rhone Valley region wines.

Each of the grapes are vinified separately and then blended. The juice is lightly pressed and allowed only brief contact with the skins to maintain the light color. The wine is fermented for three weeks in stainless steel tanks and aged in cement vats for 40 days to preserve the fruit flavors. The alcohol content is on the lighter side at 12.5 percent.

Cote Mas rose has a rich taste and aromas of cherries and strawberries, the winemaker's notes say.



RAISE
YOUR
GLASS



I found it to be smoothly complex from beginning to the finish with enough flavor to stand up to such dishes as grilled meats. However, I mostly liked it on its own.

Cote Mas is an excellent summer wine. I found it at the New Hampshire Liquor Store, but it is widely available.

As far as I'm concerned, a rose is a rose, with the accented "e" or not. And our web technology doesn't recognize the accented letter.

Suggestions for wines in the \$10 range are always appreciated.

Warren Johnston can be reached at wjohnston@vnews.com or 603-727-3216.

Now And Zin Wine

now and zin / words on wine by Randy Fuller

June 22, 2015
Circulation: 10,000

Summer Wine: Côte Mas Crémant de Limoux Rosé NV Brut St. Hilaire

Randy Fuller

Continuing our series of pink wines for Spring and summer, here is another one hailing from the south of France, and it brings bubbles. That makes for a festive way to celebrate the warmer months.

Domaines Paul Mas winemaker Jean-Claude Mas is a fourth-generation vintner who took over the wine production for the winery in 2000. He has helped the domaine grow from an 86-acre estate to a 1,000-acre business in the Languedoc region in the south of France.

The Paul Mas website explains that Jean-Claude makes "wines with authenticity and refinement, the end result of which is a family of magnificently charming wines that burst with personality and express their unique terroir."

The grapes used in making the Côte Mas Crémant de Limoux Rosé NV Brut St. Hilaire are primarily Chardonnay (70%) with 20% Chenin Blanc and a 10% splash of Pinot Noir. Stainless steel fermentation is followed by a secondary fermentation in the bottle, then comes a year of aging. The wine has an alcohol content of only 12% abv and sells at retail for \$19.

It looks as beautiful and elegant as a sparkling rosé should - pale salmon with fine bubbles. The nose is a basket of summer fruit. The strawberry aromas include an herbal note as if the fruit is still on the plant. A bit of apricot and a hint of orange peel decorates the main event. The tastes of summer are just as prevalent as the aromas. Cherries, strawberries and a few raspberries go arm in arm with a lovely expression of minerality and citrus. It couldn't have come along in a better season.



Five wines to start off your summer

Cori Solomon



Summer is officially here. With more balmy weather approaching it is the ideal time to truly enjoy those whites and Rosés. At the same time you cannot miss out on a nice red that goes along with grilled meats. Here are a few wines, which will go with any summer get together.

If you are needing a sparkling wine to accompany a Sunday brunch and want to be semi traditional yet still want to add a little pizzazz, Chandon has the answer. New to their line up is Délice a cuvee that is crisp and refreshing with a bit of sweetness. With aromas of grapefruit this sparkling wine is fresh with flavors of grapefruit, hints of almond and some tangerine on the finish. Its name is befitting as Délice means delicious in French.

Still thinking of brunch, but don't want a sparkler, a Rosé is the perfect substitute. Côté Mas Rose Aurore 2014 from Domaine Paul Mas in the Languedoc region of southern France fits the bill. Enticing with its rosy luscious pink color and the bright vibrant label that beckons you with the beauty of the South of France and its Mediterranean influences, this Rosé is a blend of Cinsault, Syrah and Grenache Noir that exudes the aromas of peaches, nectarines, tropical fruits, Strawberry with some herbs de Provence and orange blossom. The flavors are strawberry and nectarine enhanced by a crisp minerality. This is a perfect summer wine that lends itself to any meal whether it is brunch or an Al Fresco dinner.

Looking for something different and unique in wine, the 2014 Nik Weis Selection Urban Riesling, Mosel is well worth the discovery. In its 3rd generation St. Urbans-Hof, the second largest family operated and owned winery in the Mosel dating back to 1947 created this wine. This Riesling is considered a non-estate wine. As Nik Weis states, "It is a true Mosel wine that represents the region by being honest, authentic with a true origin." With its fruity aromas primarily pineapple, one will find a dry wine with hints of sweetness and spice on the finish. The blue slate soils and steep slopes of the Mosel Valley bring out the wine's minerality. Beautifully crafted the wine is only 9.5 in alcohol.

If you are interested in reds these two reds are ones to consider:

Beronia 2010 Rioja Reserva is a blend of mostly Tempranillo mixed with Graciano and Mazuelo. It is aged 18 months in a combination of American and French oak. It is then aged in bottle for 20 months. On the nose there are aromas of chocolate, leather, dark fruit and allspice. The flavors are those of black fruits, currants, licorice, tobacco, licorice, Mocha, leather. The wine has a nice depth and a long finish. The wine comes from the La Alta region of Rioja and is perfect for a barbeque with grilled meats.

The 2011 Terra Rouge Syrah was a pleasant surprise. From Amador County, it is a fine example of the outstanding Rhone styled wines that are being made in the Sierra Foothills. The name Terra Rouge stands for the red soils that are found in the area. Showcasing the red fruits with hints of pepper, the wine represents a blend of different elevations.

Each of these wines has their own distinct flavors and excellently represents the regions they come from. All five wines are a perfect choice to start off the summer season.

Daily Glass: Summer Perfect

Anatoli Levine

Is there a such thing as “summer wines”? When I think about this subject, I’m always torn. I don’t have any problems drinking Provençal Rosé or crisp light white wine in the winter, and I would never refuse a glass of heavy and hedonistic California Cabernet in the summer. But is it only in my mind that I’m so open-minded (hmmm, was that a pun, and was that intended?) – in reality, I would usually gravitate towards reds in the winter, and Rosé and white wines as the temperatures starts rising. After all, there might some merit to the summer wines concept. Anyway, let’s proceed.

Today I want to bring to your attention a summer-perfect collection of White and Rosé wines – they were all samples I got recently (some are even not so recently), but most importantly, they will perfectly brighten up your summer day.



Let’s start with the two of the excellent Rosé wines from France – Domaines Paul Mas. Last year, I was lucky to taste through the Paul Mas portfolio of red wines, and after tasting Rosé wines this year, I can only say that it is not for nothing Paul Mas is considered a specialist in “Affordable Luxury”. The first wine was **2014 Côté Mas Rosé Aurore Sud De France Pays d’Oc IGP** (13% ABV, 30% Cinsault, 20% Syrah, 50% Grenache, \$12.99 SRP, 1L bottle) beautiful concentrated pink color. Fresh strawberries, lemon zest and limestone on the nose, fresh strawberries and lemon zest on the palate, vibrant acidity, very balanced, medium finish – a perfectly refreshing wine for the hot summer day. This wine creates a feeling of a calm and relaxation, it is like a lazy summer day (Saturday!) distilled in the glass. (Drinkability: 8-/8) I have to add that I love the festive label, and of course the wine has an amazing QPR at \$12.99/1L bottle.

The second wine was even more interesting – **NV Paul Mas Cote Mas Cremant de Limoux Brut Rose, Languedoc-Roussillon, France** (\$18.99 SRP, 12% ABV, 70% Chardonnay, 20% Chenin, 10% Pinot Noir). This sparkling wine comes form the cradle of the sparkling wines winemaking – St. Hilaire, which claims to start production of sparkling wines in 1531. Well, this is not a subject of this post – the wine itself was outstanding though. Beautiful salmon pink color, touch of yeast and toasty bread on the nose.

Perfectly present toasty bread on the palate, clean acidity, light creaminess. Right from the fridge shows very astringent. As the wine breathes and warms up in the glass, it shows more minerality while staying very dry. Drinkability: 8-

The right time is {always} now

Kendra Anderson

There's a whole lotta great rosé out there this season, people.

So much, in fact, that i'll be sharing my favorites here over the next couple of months.

i'm starting with the rosés i *always* want to start with: the kind with bubbles. Read on for four of the best i've had thus far.

sparkling pinks:



Côte Mas Crémant de Limoux Brut Rosé NV (\$18): two words come to mind when i think about this wine: pure hedonism. so many lush, sexy things going on...ripe stone fruit, crushed strawberries, a little bit of fresh melon, a little key lime zest. you can practically smell it, right? all of that sensuality starts making sense when you picture the landscape of the Languedoc, a winemaking region of absolutely breathtaking beauty and *joie de vivre* in southern France. made from 70% chardonnay, 30% chenin blanc and 10% pinot noir (all totally appropriate for these regional sparklers), the pleasure hinted at by its heady aroma only intensifies on the palate.

YEAR'S BEST LANGUEDOC-ROUSSILLON

Our blind panels tasted **156** new-release Languedoc-Roussillon wines over the past 12 months.

Tara Q. Thomas, our critic for Languedoc-Roussillon, rated **18** as exceptional (90+) and **24** as Best Buys.

Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

WHITE

LANGUEDOC

90 | Les Chemins de Bassac \$15

2013 Vin de Pays des Côtes de Thongue Isa (Best Buy) The Ducellier family blends this wine from roussanne and viognier grown in Puimisson, just north of Béziers. It seems to catch the breeze off the Mediterranean in its flavors, a blend of juicy pear and floral lemon-blossom notes carried on brisk acidity; it also smells like stones after a rain. Refreshing and savory, vivid and elemental, it's simple yet terrifically satisfying. *Jenny & François Selections, NY*

90 | Domaine de Lancyre \$25

2013 Saint Guilhem le Désert Roussanne On the pilgrimage route to Santiago de Compostela, Saint Guilhem le Désert takes its name from a monastery built in 803 A.D.. It's dramatic territory, steep gorges along the Gellone River and craggy foothills of the Larzac and Cevennes mountains. It's here that Lancyre grows this roussanne, blending it with about 10 percent each marsanne and viognier. The wine starts out a little bitter at first, with a tea-like sense of tannins; with air, it grows richer, wrapping those notes in layers of honey and fragrant apples. It's spicy and saline, discreet in its pleasures but no less worthy because of it. Decant for skate roasted on the bone. *Hand Picked Selections, Warrenton, VA*

90 | Château Maris \$42

2012 Comtes Méditerranéens Brama After stints in Australia, Italy and France, British winemaker Robert Eden came to the Languedoc and ended up buying Château Maris, an old estate in La Livinière, in 1997. He converted the vineyards to biodynamics, earning Demeter certification in 2008, and built a low-slung, zero-emissions winery out of hemp. For this white wine, he separates out the grenache gris that's interplanted with the noir in his 77-year-old vineyards and ferments it in barrel. While the 2012 could use a

little more time in bottle to fully incorporate the oak, it's opulent and delicious, a silky, rich wine with toasty almond flavors and saline minerality. *Verity Wine Partners, NY*

90 | Paul Mas \$22

2013 Coteaux du Languedoc Château Belluguette A blend of vermentino, roussanne, grenache and viognier grown on gravelly limestone, this was fermented and aged in oak to create an opulent white. It's broad and silky, the flavors recalling buttered toast with apricot jam—really good jam, the sort from intense little apricots, a few of their pits left in to macerate as it cooks to lend a touch of bitter almond flavor. It's a showy match for crab legs in herb butter. *Esprit du Vin, Port Washington, NY*

88 | Château La Bastide \$12

2013 Corbières (Best Buy) A blend of roussanne, bourbolenc and vermentino grown in limestone soils in northern Corbières, this is waxy and broad, a citrusy acidity carrying the light peach and pear flavors into a clean finish. *Terraneo Merchants, Lincolnwood, IL*

88 | Hecht & Bannier \$13

2013 Languedoc (Best Buy) A blend of picpoul with equal parts roussanne and grenache blanc, this tastes like the south of France in its combination of herbs, olive oil, lemon and florals. The acidity keeps it breezy and fresh, a match for anything from the sea. *Frederick Wildman and Sons, NY*

87 | Paul Mas \$13

2013 Coteaux du Languedoc Château Picpoul de Pinet (Best Buy) With its sharp acidity, limey fruit and sandy minerality, this savory picpoul is ready for a platter of clams on the half shell. *Esprit du Vin, Port Washington, NY*

86 | Le Grand Noir \$11

2013 Vin de Pays d'Oc Chardonnay (Best Buy) Crisp and lemony, this a light, bright white, refreshingly clean and simple. For crab salads. *Prestige Wine Group, St. Paul, MN*

85 | La Vie Royale \$10

2013 Pays d'Oc (Best Buy) Candied lime notes meet sweet green apple in this unusual blend of sauvignon blanc and roussanne. Give it a chill for fish tacos. *European Wine Imports Inc., Cleveland, OH*

ROUSSILLON

90 | Penya \$12

2013 Vin de Pays des Côtes Catalanes Viognier (Best Buy) This is an impressively refreshing viognier, restrained in its floral notes. The flavors are green mango and grape rather than tropically sweet, with a final coup of cleansing grapefruit acidity, sweeping through the wine like a refreshing wind, carrying scents of herbs with it. Chill it for sweet, fat langoustines. *Hand Picked Selections, Warrenton, VA*

87 | Le Cirque \$16

2013 Côtes Catalanes Grenache Gris (Best Buy) From old-vine grenache gris grown in the hills northwest of Perpignan, this is waxy and broad with ripe yellow apple fruit and dusty stone flavors. Give it a light chill to play up the herbal notes that give the wine its verve. *Hand Picked Selections, Warrenton, VA*

86 | Domaine Le Vieux Chêne \$13/375ml

2014 Côtes Catalanes (Best Buy) A dry muscat, this carries its sweet, floral fruit on a breezy acidity, light and quick. *Fruit of the Vine, Long Island City, NY*

RED

LANGUEDOC

91 | Château des Aladères \$18

2012 Corbières Vieilles Vignes Savory and herbal, this is a dense, dark wine, the black plum flavors paved with ripe tannins. It's entirely saturated with flavor yet not overworked; rather, it feels like the harvest of old vines, the berries small but intense. *W. Direct, Sonoma, CA*

91 | Château Maris \$24

2011 La Livinière Las Combes From 60-year-old vines planted in a vineyard paved with large chunks of white limestone, this is grenache with verve and drive. It sings with bright red cherry flavors, tangy and fresh, while the tannins chunnel through the wine, meaty and lightly gritty, holding the flavors strong. *Verity Wine Partners, NY*

90 | Dom. Frédéric Brouca \$25

2013 Faugères Samsó Seuille Cinsault Frédéric Brouca worked as a wine marketer and consultant in Canada before buying 25 acres of vines in Faugères with his wife, Elaine, in 2012. This 2013 is their first vintage, 100 percent cinsault off organically farmed 40-year-old bush vines growing on schist. They pressed most of the fruit in whole bunches, let it ferment without added yeasts, and left it for 10 months in stainless steel. The result is bright and cool, all tangy cranberry fruit and orange acidity, with a touch of cedar and leather on the finish. It's juicy and palate whetting—or, as one taster put it, "happy wine." *Vintner Select, Mason, OH*

90 | S. Delafont \$18

2013 Languedoc This interlaces its soft, purple fruit with violet notes and juniper spice, a quiet acidity sneaking in to make it finish lighter than seems possible given the depth of the fruit. It's lush, ready for a thick slice of prime rib. *Cognac One, NY*

90 | Château Maris \$16**2011 La Livinière La Touge (Best Buy)**

Mainly syrah with 15 percent grenache, fermented in a combination of oak foudres and cement, this is firm and dark, a little wild in the sweet-tart punch of its blackberry flavors. The tannins give it a gravelly grip, suited to a roast leg of lamb. *Verity Wine Partners, NY*

90 | Paul Mas \$22

2013 Coteaux du Languedoc Château Clos des Mûres This comes off a 27-acre parcel in Grès de Montpellier, the vines facing the nearby Mediterranean. The grenache there is 50 years old, the syrah only slightly younger, with some mourvedre nearing twenty. The age is apparent in the intensity of the wine, candied red cherry flavor subsumed in a wash of darker spiced plum flavor. It's supple and generous, a long, fresh ribbon of flavor with floral notes that give it lift. *Esprit du Vin, Port Washington, NY*

90 | Domaine Rimbert \$22

2010 Saint-Chinian Le Mas au Schiste When Jean-Marie Rimbert came to Saint-

YEAR'S BEST LANGUEDOC-ROUSSILLON

Chinian from his homeland of Provence, he was struck by the ancient plots of carignan in schist soils. He's since become a staunch defender of the variety, and has spent the last 20 years collecting parcels of it around his winery in Berlou. This wine shows off both the carignan (40 percent of the blend, with syrah and grenache) and the schist in its dark, meaty fruit and gravelly tannins, a cool herbal spice emerging with air. *Jenny & François Selections, NY*

88 | Château de Lancyre \$20
2013 Pic St-Loup Coste d'Aleyrac (Best Buy) Leather and berries, flowers and rocks: This sums up Pic St-Loup in one easy sip, the fruit feeling sun-warmed in its gentle sweetness. *Hand Picked Selections, Warrenton, VA*

88 | Château Maris \$18
2011 La Livinière Les Planels Cru La Livinière (Best Buy) From a vineyard planted in 1982, this syrah is lush and spicy, bolstered by generous lashings of vanilla from oak. After a few days open, the wood tones subside and a firm, ferrous minerality comes up, suggesting this will do well with a few years in the bottle. *Verity Wine Partners, NY*

88 | Château Maris \$18
2010 La Livinière Les Planels Cru La Livinière (Best Buy) Drink the 2010 Les Planels while waiting for the 2012 to incorporate its oak barrel tones; this vintage already has, the flavors focused on licorice and plums, herbal spice giving the dark flavors lift. *Verity Wine Partners, NY*

88 | Domaine Rimbart \$13
2013 Saint-Chinian Cousin Oscar (Best Buy) Made entirely from cinsault, this is irrepressibly fresh and bright, the juicy, herbal cherry fruit designed to chill lightly and gulp freely. *Jenny & François Selections, NY*

87 | Paul Mas \$13
2013 Pays d'Hérault Estate Savignac Vineyard Carignan (Best Buy) This is rustic and spicy, the juicy cranberry flavors carrying the scent of a breeze through a pine forest, the tannins gritty enough to take on a roast beef sandwich. *Esprit du Vin, Port Washington, NY*

86 | Paul Mas \$13
2013 Pays d'Oc La Forge Estate Unfiltered Cabernet Franc (Best Buy) Light in its foresty red berry flavors, this is juicy and friendly, ready to chill for a duck breast salad. *Esprit du Vin, Port Washington, NY*

ROUSSILLON

92 | Dom. Gilles Troullier \$66
2012 Côtes Catalanes Boréal Gilles Troullier used to work for Michel Chapoutier in the Roussillon; he now works his own 10 acres of vines near Maury, farming with biodynamic practices. This bottling grows at a 25-year-old patch of syrah, the site nearly 2,000 feet in altitude; it feels almost Northern Rhône-like in its violet and black pepper scents and its cool, firm mineral sense. It's tight and sinewy, wanting time in the bottle and a duck breast seared rare to draw it out. *Eric Solomon Selections/European Cellars, Charlotte, NC*

90 | Domaine Cabirau \$17
2012 Côtes du Roussillon (Best Buy) This comes from the vineyard that Dan Kravitz, the owner of Hand Picked Selections, bought in 2007. He's now expanded his holdings to 18 acres, and makes the wines in conjunction with the local co-op in Tautavel. This cuvée is named for his vineyard manager, Serge Soulatge, and his winemaker, Nicolas Burger. A blend of mostly grenache with syrah and carignan, this is taut and tannic, a stony red that's saturated with savory cherry flavor. Scents of herbs and tobacco give it extra character. *Hand Picked Selections, Warrenton, VA*

90 | Le Cirque \$17
2013 Côtes Catalanes (Best Buy) Made by a co-op in Tautavel, north of Perpignan, this is fresh and restrained, the bright red cherry fruit balanced by savory herbal notes. Grippy tannins emerge with time in the glass, pulling up an earthy richness that gives the wine depth and length. For braised lamb shanks. *Hand Picked Selections, Warrenton, VA*

90 | Mas Lavail \$18
2011 Côtes du Roussillon Villages Tradition Grenache Carignan Syrah (Best Buy) An old-vine cuvée of equal parts grenache and carignan, with 20 percent syrah, aged without any oak, this is shapely and firm, the dark fruit fortified with fine tannins and earthy notes. It lasts, the flavors taking on redder hues, glowing like a sunset. *Robert Kacher Selections, NY*

88 | Domaine Cabirau \$18
2013 Côtes du Roussillon (Best Buy) A grenache-based blend with thirty percent syrah and carignan, this is sappy and sweet, with tart raspberry highlights adding verve to the red cherry fruit. It's a bright, easy pour for barbecued chicken. *Hand Picked Selections, Warrenton, VA*

88 | Domaine des Schistes \$18
2013 Côtes du Roussillon Villages Les Bruyères (Best Buy) Gamey and grapey, this is a simple, dark-fruited red with just enough tannic spice to give its ripe fruit some purchase with a lamb chop. *V.O.S. Selections, NY*

86 | Penya \$12
2013 Vin de Pays des Côtes Catalanes (Best Buy) Simple and sweet with herbal strawberry jam flavors, this is pitched for a picnic with ham sandwiches. *Hand Picked Selections, Warrenton, VA*

85 | Domaine Mirabau \$11
2013 Côtes du Roussillon (Best Buy) This is dark and chewy, the sweet raspberry flavors weighted with earth and vanilla tones. *BNP Distributing Co., NY*

DESSERT

93 | Terrassous \$75
1992 Rivesaltes Vin Doux Naturel Terrassous is a co-op of 70 producers, established in 1932. Together the members farm nearly 2,000 acres of vines between the Mediterranean and the Canigou Mountains. Recently the co-op relaunched its Rivesaltes wines with modern, decanter-like packaging; this 1992 is one of the new releases. It's amazingly fresh for a 23-year-old wine, the flavors creamy and nutty, with the slight bitterness of walnut skins cutting the caramel sweetness. The alcohol gives it extra warmth, and helps clean it up on the finish, suggesting this would work well with a cheese course after dinner. *W. Direct, Sonoma, CA*

91 | Terrassous \$35
Rivesaltes Vin Doux Naturel 12 years Of the three age ranges we tasted (6, 12 and 18), the 12 strikes the finest balance, its nutty tones brightened by orange zest highlights; the texture creamy, balanced by the peppery alcohol. It lasts, fresh and buoyant, with a sweet-salty pull that's palate whetting. *Regal Wine Imports, Moorestown, NJ*

87 | Domaine Ey \$19
2008 Muscat de Rivesaltes Vigne Lo Clavell (Best Buy) This is as perfumed as a lemon-scented cologne. Chill it for a bowl of peaches and cream this summer. *Fruit of the Vine, Long Island City, NY* ■

Wine & Spirits

90 | Paul Mas \$22

2013 Coteaux du Languedoc Château Belluquette A blend of vermentino, roussanne, grenache and viognier grown on gravelly limestone, this was fermented and aged in oak to create an opulent white. It's broad and silky, the flavors recalling buttered toast with apricot jam—really good jam, the sort from intense little apricots, a few of their pits left in to macerate as it cooks to lend a touch of bitter almond flavor. It's a showy match for crab legs in herb butter. *Esprit du Vin, Port Washington, NY*

87 | Paul Mas \$13

2013 Coteaux du Languedoc Château Picpoul de Pinet (Best Buy) With its sharp acidity, limey fruit and sandy minerality, this savory picpoul is ready for a platter of clams on the half shell. *Esprit du Vin, Port Washington, NY*

100

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CELEBRATING THE SUN WITH PAUL MAS ROSÉ

Michelle Williams

We have had so much rain in North Texas this spring! In less than a month's time a five year drought has ended and the Army Corp of Engineers began opening up flood gates in area lakes. We have had wicked thunderstorms that have unfortunately brought with them hail, flash floods and tornadoes in addition to some very cool days and other days that feel like a sauna. Almost every weekend in March, April and all of May up to this article being published has been washed out, leaving our narrow window of pleasant outdoor weather before the heat sets in almost gone. With the weather it has felt more like hardy red wine season than crisp spring wine season. I am truly grateful for the rain because we really needed it; however, the moment the clouds parted and we had a bit of sun I am break out the Rosé to celebrate! Fortunately, I received a couple bottles of Rosé from the wonderful people at Gregory White PR and a moment of sun meant it was time to give them a try.



Coté Mas Sud de France Rosé Aurore 2014: This wine was crafted of 50% Grenache, 30% Cinsault and 20% Syrah and poured an inviting salmon into the glass. It opened with fresh aromas of red fruit with floral notes and my favorite... watermelon Jolly Rancher. At first sniff I know I am going to like this wine and I was not disappointed. Crisp clean flavors of strawberry, watermelon and candied violets met a touch of fresh cut grass on my palate and my mouth was filled with joy. Bright round acidity with a smooth, lingering dry finish left me wanting another sip. This was a very nice Rosé indeed, perfect for a party or for a Thursday! In addition to hot dogs this wine would make a delicious aperitif or pair well with a light summer salad, hamburgers, an egg dish, poultry or a summer soup. SRP 12.99. [Click here to find near you.](#)



I proclaimed this last summer and I will proclaim it again: Rosé pairs exceptionally well with hot dogs! Therefore, while the sun was shining I chose to throw some Boar's Head all natural beef hot dogs on the grill to pair with this wine. We chose two styles of hot dogs: traditional with ketchup and mustard as well as guacamole and mango, red bell pepper, jalapeño, cilantro and lime juice salsa. Both dogs were delicious and paired as well as expected with the crisp and refreshing Rosé.



Côte Mas Crémant de Limoux Rosé Brut NV St. Hilaire: This wine was crafted of 70% Chardonnay, 20% Chenin Blanc and 10% Pinot Noir. It poured a soft pink into the glass and opened with an inviting aromas of strawberry, stone fruit, floral notes and delicious touch of Brioche. On the palate this wine delivered persistent and lively bubbles wrapped around flavors of strawberries, peaches, watermelon and buttered toast with a hint of citrus notes. It was delicious with round acidity and a medium long finish. This sparkling wine was crafted in the Méthode Traditionelle. SRP \$18.99; a great price for such a pleasing sparkling wine! [Click here](#) to find this wine near you.



Since we had sun two days in a row (with rain at night) I took advantage to make another delicious summer time dinner to pair with this sparkling wine. I made Mahi Mahi tacos with the same guacamole and mango salsa from the hot dogs to pair with the *Côté Mas Crémant de Limoux Rosé Brut*. The lively acidity of the sparkling wine paired beautifully with the delicate fish and spice of the salsa.



Jean-Claude Mas has blazed the trail for fine winemaking in the Languedoc region of the South of France. A fourth-generation vintner, Jean-Claude took the helm of Domaines Paul Mas in 2000. He defines the character of Paul Mas wines as "Luxe Rural," an appreciation of the simple pleasures of life, artfully rendered by nature. It is the spirit of the sought of France. Domaines Paul Mas sources the highest quality grapes from nine family-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. The end result is a family of magnificently charming wines that burst forward with the personality of the Languedoc. Jean-Claude's tenacity and vision have taken root: the 2015 Drinks International sommelier poll ranked Domaines Paul Mas 16th of the top 50 most admired wine brands.



Jean-Claude's mission has been to use only premium quality grapes to craft superior wines in a modern, New World flair. Above all else, this innovative vintner strives to make wines with authenticity and refinement, the end result of which is a family of magnificently charming wines that burst with personality and express their unique terroir. Please read my article from last summer, "[Chillin With An Arrogant Frog](#)," to learn about another one of Domaines Paul Mas Signature Wine Series.



These two Domaines Paul Mas wines were delicious and a must for your spring and summer enjoyment. Order a few bottles of each for cookouts and to simply enjoy sipping by the pool or lake. You will be glad you did!

My Song Selection: This was an easy breezy song selection. A sunny afternoon, a delicious crisp Rosé and good food call for a song by my all-time favorite band: Here Comes the Sun by the Beatles. The song is light and crisp just like the wine; a perfect pairing!



Get your own bottles of Domaines Paul Mas Coté Mas Sud de France Rosé Aurore 2014 and Côté Mas Crémant de Limoux Rosé Brut NV St. Hilaire and let me know what song you pair with them. Cheers!



May 28, 2015
Circulation: 2,000

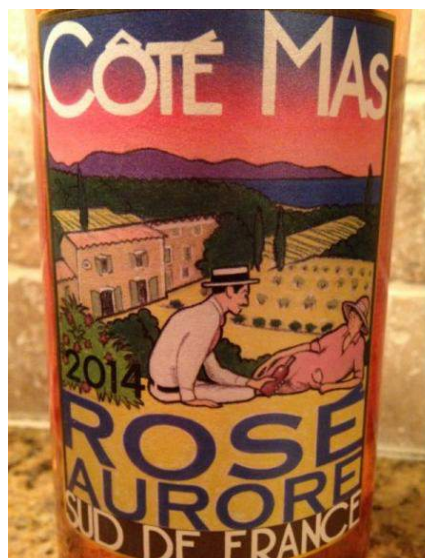
Wine and Dine: Cote Mas Rosé Aurore 2014 and Shrimp and Peas with Farfalle

Cindy Rynning

Hooray! It's officially Rosé season but I'm guessing that you just might drink it all year round. I certainly do! Although a chilled glass of rosé can be enjoyed by itself, there are plenty of complementary dishes which perhaps you've tried already. A dry rosé, my preference, seems to lend itself to creamy cheeses, salads, light pastas, grilled seafood whereas one on the sweeter side pairs surprisingly well with spicy food and barbequed dishes. You don't have to give me a reason to open a bottle of Rosé. But I plan to give you...two!

This week, my choice was Cote Mas Rosé Aurore 2014, sent to me as a sample. Located in the Languedoc region of the South of France, winery Domaine Paul Mas is on the cutting edge of winemaking. Jean-Claude Mas is working diligently to infuse modern winemaking techniques with age-old practices while maintaining the authentic charm and personality of the wines produced. I've tasted other wines including incredibly affordable bubbles from Domaine Paul Mas and continue to appreciate their bow to the terroir. The Cote Mas Rosé Aurore 2014 consists of 50% Grenache, 30% Cinsault, and 20% Syrah grown in vineyards of clay and limestone soil.

With aromas of strawberries, cherries, and raspberries, this is one wine which I could easily open at a 10am brunch. Tart red berries were prominent in this balanced, medium bodied wine boasting a long, lip smacking finish. Elegant and fun to drink, you could easily pair the versatile Cote Mas Rosé Aurore 2014 with tapenade, pâtés, a cheese plate, Salade Nicoise, paella, or a good book while sitting on your porch. Cost is a mere \$12.99.



Recently I found a recipe for Shrimp and Peas with Farfalle from the April 2015 edition of Southern Living magazine. With shrimp, English peas, farfalle pasta, lemon zest, buttered panko bread crumbs and more, what was there not to love about this healthy and easy to make creation? It was a true palate pleaser especially when a sip of Cote Mas Rosé Aurore 2014 followed. Thanks to its mouthwatering flavors of red fruits and food friendly acidity, the fresh lemon and shrimp flavors in the pasta dish were tastefully complemented....could this be Heaven? Magnifique!

Shrimp and Peas with Farfalle**Print recipe**

Ingredients

1/4 cup kosher salt
1/2lb farfalle pasta
1lb fresh English peas, shelled or 1 1/2 cups frozen peas, thawed
6 tablespoons butter, divided
1/2 cup panko
2 teaspoons lemon zest, divided
1lb peeled, medium-size raw shrimp, deveined
1 tablespoon fresh lemon juice
2 tablespoons finely chopped fresh flat-leaf parsley
1/4 teaspoon black pepper

Directions

Step 1

Bring 4 quarts water to a boil in a stockpot over high heat. Add 1/4 cup salt; return to a boil.

Step 2

Add pasta; boil, stirring occasionally, 11 minutes. Add peas and cook 3 minutes or until peas are tender.

Drain, reserving 1 cup pasta water.

Step 3

Melt 2 tablespoons butter in a medium skillet over medium heat; add breadcrumbs, and cook, stirring often, 4 minutes or until brown. Add 1 teaspoon zest, and cook, stirring constantly for 2 minutes. Remove from heat.

Step 4

Saute shrimp in remaining butter in stockpot over medium high heat 4 minutes or just until shrimp turn pink. Stir in lemon juice and 1/2 cup reserved pasta water. Stir in pasta mixture. Stir in up to 1/2 cup pasta water until desired consistency is reached.

Step 5

Transfer mixture to a platter. Top with panko, parsley, black pepper, and remaining lemon zest.



REVERSE WINE SNOB

THUMBING YOUR NOSE AT BOTTLES OVER \$20

May 26, 2015
Circulation: 242,000

Celebrate #LanguedocDay

Jon Thorsen



The official celebration is Friday, May 29 but with wine this good, why wouldn't you celebrate #LanguedocDay every day?

If you're like me you may have grown a bit tired of these days meant to celebrate specific wine varieties or regions. After-all celebrating something like #CabernetDay or #ChardonnayDay is a bit like when you were a kid and you complained on Mother's or Father's Day that there was no "Kid's Day". The answer you invariably received was that every day is "Kid's Day".

It's much the same for varieties like Cabernet or Chardonnay, two of the most popular out there, so what's the point or merit in having a dedicated day? On the other hand, when you encounter something that is truly under-appreciated and worthy, then by all means, shout it out. That's much the way we feel about #LanguedocDay coming this Friday May 29, 2015.

The Languedoc (pronounced "long-dock") lies in southern France. This perpetually sunny region (seriously, we're talking 320 days of sunshine a year) is the largest wine region in the country with about 25% of the vineyard land.

Unlike many regions in France, the local regulations allow for a good degree of experimentation. Winemakers are free to use their creativity in crafting their wines, and the result is both unique and exciting. It's similar to how California has excelled in recent years by crafting unusual blends that simply wouldn't be allowed in many regions.

Most wines from the area are also priced under \$25, which falls right into our sweet spot. And when you combine unique and exciting wines with a friendly price point you get increased sales. In the United States the Languedoc is the second fastest growing AOP (Appellation d'Origine Protégée) with a 13% growth in volume in 2014. (Provence is first.)

As far as the types of wines made here, 80% of the production is red wine including lots of my favorite varieties, Syrah and Grenache. Just like in the Rhone Valley these two are often blended together with a little Mourvedre to tremendous effect. Some of my favorites include wines like the Mas Belles Eaux Les Coteaux (Lovely Languedoc), the Chateau Paul Mas Clos des Mures (So Good They Built A Wall Around The Vineyard) and one of our Trader Joe's top picks, the Pontificis GSM Blend.

Also of note is that many of the wines produced in the Languedoc have signature "garrigue" notes, that is, aromas and flavors of rosemary, thyme and sage. These herbal notes open up a wonderful world of food pairing opportunities.

One of my favorite things about the Languedoc are the white wines produced from the charming Picpoul (or Piquepoul) grape, which found almost exclusively here. You may remember that we featured the La Petite Frog Picpoul De Pinet as one of our top picks in our big box wine series and we have another highly rated Picpoul wine review coming this Friday on #LanguedocDay itself.

There are also many lesser known varieties to explore from the Languedoc, like Bourbelenc and Mauzac. And lastly, it's a surprisingly good spot for rosé wines producing almost as much as Provence in a similar style.

Have I piqued your interest? If so, check out our entire list of recommended wines from the Languedoc here and join us this Friday May 29 to Celebrate #LanguedocDay!

REVERSE WINE SNOB

THUMBING YOUR NOSE AT BOTTLES OVER \$20

May 22, 2015

Circulation: 242,000

Chateau Puech-Haut Le Prestige – Serious Business

Jon Thorsen



A Bulk Buy rating on a big, dry and rich wine from the Languedoc!

55% Grenache from 60-75 year old vines and 45% Syrah from 40 year old vines. Saint-Drezery, Coteaux du Languedoc, France. The wine spends 12 months in concrete tanks.

This review is brought to you by L'Aventure Languedoc – Celebrate #LanguedocDay May 29, 2015!

The Chateau Puech-Haut Le Prestige has an SRP of \$22 and is available for as low as \$16 at Costco. Imported by European Cellars. Sample submitted for review.

From the bottle:

A custom cuvee produced by Chateau Puech Haut, Philippe Cambie and Eric Solomon. Exclusive for the United States.

15% Alcohol

#LanguedocDay is an international celebration of wines made from this unique region in France. It's an area we've gone back to again and again for great tasting wines that deliver tons of value. Wines like the Bulk Buy rated Arrogant Frog Pinot Noir and our highest rated box wine ever, made from 120 year old Carignan vines. (See all of our recommended wines from the Languedoc here.)

We'll have lots more to say about this region next week but today we want to focus on this fabulous pick from one of our favorite importers, Eric Solomon Selections.

The 2011 Chateau Puech-Haut Le Prestige begins with aromas of black cherry, ripe plum, earth, lavender, mint, the classic garrigue notes from the region and much more. Each sniff reveals something different in this wonderful and captivating bouquet. Smooth, lush and even a bit chewy in the mouth this is a full-bodied wine full of depth and character that puts most others at this price point to shame. Dark fruit, licorice, dried herbs, touches of spice, mineral notes and good acidity all combine seamlessly.

If your Costco has this at \$16, it's an absolute steal. It ends rich, very dry and extraordinarily long with some limestone mineral notes coming out at the very end. This good and no oak? I love it!

See a listing of local retailers selling this wine here.

2011 CHATEAU PUECH-HAUT LE PRESTIGE

TASTE: 10 COST: 5 OVERALL RATING: 8.8 Bulk Buy



May 15, 2015
Circulation: 2,000

Stay Rad Wine Blog TV Episode 164: It's Rose Season

Jeff

In this episode, Jeff takes on this one liter sample of rose.





Wine Tasted:



Stay Rad,

Jeff

What's your go-to rose this Spring? Leave a comment, and let us know.

Drafting Just-Released Wines for the Cellar

Roger Morris

Like the NFL teams, wine cabinets need refreshing with new juice



Do you draft for immediate needs or the best bottle available?

I got really excited by the recent NFL draft process — three days in which 32 teams chose 256 college players in seven rounds. Each team came into the event with a number of draft picks — some high and some low — depending on their philosophy to collect picks or collect players in making trades with other teams.

OK, so now I'm ready to use my own wine draft picks to choose from recent winery releases in order to restock my wine cellar. Some choices will be for my own current consumption, some will go for entertaining friends; some will be used to lay down for a few years. Finally, I'll pick a special purpose wine or two — a category not unlike choosing punters and place kickers in the NFL.

I have three first-round picks and four second-round picks. Let's see if I can use them wisely. Cheering when a pick is made is permissible. Booing my choices gets you ejected from the cellar.

Round One

I've decided in this round to pick the best wines available from the sample rack.

First selection: **Paul Hobbs "Catherine Lindsay" Russian River Pinot Noir 2012** (\$88). This is a big and burly wine that nevertheless dresses up well to take to the table — drink it now or let it sit on the bench for a few years. It is a complex wine with dark cherry flavors, a touch of tangy balsamic, some notes of mocha cream, and a finish of dark raspberries.

Second selection: **Zenato "Alanera" Rosso Veronese 2012** (\$20). A steal from one of the lesser-known regions, this Corvina-based wine has lots of rounded blackberry/blueberry fruit with good finishing acidity and a pleasant tanginess. Can be inserted practically anywhere in the food-matching lineup.

Third selection: **Martinelli "Bella Vigna" Sonoma County Chardonnay 2011** (\$40). A very big chard with lots of creamy oak and caramel tastes to go along with the apple fruitiness. Rather than start immediately, it may need to sit an hour or so in the decanter.

Second Round

The real gems are often chosen in the later rounds, and now I'm picking for a specific need.

First selection: **Paul Mas “Saint Hilaire” Pays d’Oc Chardonnay 2012** (\$12). There aren't a lot of good white wines in this draft pool, so I grabbed this one before someone else did. While the Martinelli may need some time, this one is ready now — a lot like a southern Burgundy with crisp apple flavors and just a hint of toffee at the end. Very long on the palate.

Second selection: **Badia a Coltibuono “Sangiovese di Toscana” IGT 2009** (\$59). B a C has several players available in this draft, but I like this one because of its combination of power and finesse — rounded, ripe flavors of dried cherries with crisp, savory notes and an echo of raspberry cream in the finish.

Third Selection: **CVNE Viña Real Rioja Rosado 2014** (\$9). I'm out of rosés, so I can't leave the draft without choosing one. Even though it's a pink, close your eyes and you taste Marlborough sauvignon blanc — tart strawberries with some citrus and lots of acidity and minerality.

Final Selection: **Li Veli Santino “Orion” Primitivo 2013** (\$14). I like its work ethic — rich and complex with dark flavors of black grapes and fresh figs and an excellent finish.

RADICC-ULOUS SALAD-MONDAY WINES

Alissia Leenher

I don't mean to brag, but I have been given the title of the "Salad Queen." I know, you're jealous. I am sure it is not exclusive, so no need to panic. You, too, can be given that accolade by your significant other. In all seriousness, I love to make salads. I don't plan in advance too often; it is a matter of seeing what I have in the house.

I try to play off moods, season, and pairing. Usually it begins with a green, then some sort of texture (veggies, fruit, nuts, seeds), sometimes an accent (cheese, bacon,) and then a dressing that compliments. Dressing is some sort of oil or fat and an acid (lemon, vinegar), salt and pepper, often an emulsifier (Dijon usually) and sometimes a specific flavor (herb, jam, juice, etc.)

Last night I made, what I would consider, one of the best. I've mentioned before that I kind of enjoy the challenge of a somewhat empty fridge. Less waste, more effort. I was marinating chicken with the Cornell recipe. I had always referred to it as "Grandma's chicken" because it was what my grandmother had made all the time. A friend pointed out the similarity to the Cornell chicken and I found myself corrected. Regardless, it is an easy, tasty, versatile recipe that is always a hit.

Digging through my empty fridge, I found dandelion greens, radicchio, carrots. I decided to roast the carrots and do a play on the salad at St. Philip.



Radicc-ulous Salad

- Dandelion Greens (or any you have)
- Chopped Radicchio (or another bitter green)
- Roasted and cooled carrots (oil and salt at 350 for about 30 minutes)
- Pistachios (or pumpkin seeds or similar)
- Feta (or goat or similar)
- Olive oil drizzle, salt, pepper, and a generous squeeze of Meyer (or regular) lemon.

Oh my. I enjoyed every single bite.

We paired it with a Rosé from the Languedoc region: 2014 Côte Mas 2012 Rosé Aurore*. The blend is 50% Grenache, 30% Cinsault, 20% Syrah. A beautiful salmon pink, the nose was tart red fruit and floral. A nice amount of acid making it lovely by itself and a great compliment to the food. When I initially tasted it, I found it to lean towards the floral, specifically lavender. With the food, it became silky and the fruit notes awakened. A great value at around \$12, this is one I would drink all summer long.

I mentioned before that I rarely planned salads. This is one I will plan to repeat, for sure, and, although you could go in many directions with the wine, I see no reason to stray from this pairing. Happy Monday!



The wines of Domaines Paul Mas

Richard DiGiacomo

Arrogant Frog Cabernet Merlot Languedoc, France, 2013, by Jean-Claude Mas is a blend of 55% Cabernet Sauvignon and 45% Merlot. Jean-Claude Mas is the fourth generation winemaker who took the helm of his family's winery Domaines Paul Mas in 2000. His aim is to make wines that represent the Languedoc where his family's estates are located. The Arrogant Frog Cabernet Merlot is dark purple red. The aromas are pure springtime wild strawberries, cherry, wet slate, and raspberry. The easy drinking Arrogant Frog Cabernet Merlot has flavors of cherry and dark berries up front with tart citrus acidity, minerals following the long finish, smooth tannins and crisp acidity for balance. The Arrogant Frog is a wine that is a great example of terroir, where it comes from.

Enjoy Arrogant Frog Cabernet Merlot with grilled meats with a creamy mushroom sauce

Chateau Paul Mas, Belluguette Vineyard, Coteaux Du Languedoc, 2013 is bright golden yellow. The Chateau Paul Mas Belluguette is a blend of 40% Vermentino, 30% Roussanne, 20% Grenache Blanc, and 10% Viognier. Aromas of light lemon peel, wild flowers, minerals dominate the nose. The Belluguette's palate has bright lemon-lime citrus up front followed by tropical fruit, tart kiwi in the mid palate and a crisp acidic medium finish backed by minerals.

Enjoy with sautéed halibut in a light creamy lemon sauce.

Paul Mas, IGP d'Aude, Languedoc, France, St. Hilaire Vineyard, Chardonnay, 2012 is bright golden yellow tropical lemon-lime, banana, papaya, and wet slate aromas.

The palate is very tropical fruit forward with tart kiwi, key lime, and tangerine, backed by a soft minerality.

Enjoy with a chilled seafood platter, ceviche, or even grilled chicken with penne in a cream sauce.

Jean-Claude Mas knows how to craft very enjoyable wines that really show off what wines of the Languedoc can be. By choosing the right grapes from different vineyards and then paying attention to detail in the winery, his wines show balance and finesse.



April 28th, 2015
Circulation: 2,000

Domaine Paul Mas Rose: Now it's Finally Summer!

Marisa D'Vari

So today is April 28th, and until yesterday it was still "winter" in NYC. Happily, today it is finally summer, and what better time to try a still and sparkling wine from Domaine Paul Mas.

Now the Cote Mas Rose Aurore 2014 is a still wine from the Languedoc - one of my favorite wine regions in the world because of the scenery and weather - and it is a typical blend of Grenache (50%) Cinsault (20%) and Syrah. It is a pale salmon color with cherry/strawberry aromas and refreshing acidity for the summer picnics to come. 12.8 alcohol and about \$13 USA.

Yes, I have visited the Limoux region in the Languedoc, but can't remember a rose wine. The Cremant de Limoux Rose Brut NV St. Hilaire is from grapes grown on limestone and clay soils. It is 70% chardonnay (typical for Limoux) and 20% chenin blanc (also typical) with 10% of pinot noir which is what gives it its pretty salmon color. Aromas of honeysuckle and peach lead to flavors of grapefruit and a touch of blood orange. The wine was aged a year on the lees.

These are both great wines for al fresco dining experiences under the sun.



Wine of the Week

Fredric Koepfel



Here's a quite beautiful blended white wine from France's Coteaux du Languedoc region. Chateau Paul Mas Belluguet 2013 combines 40 percent vermentino grapes — known by that name in Italy but usually called rolle in the South of France — 30 percent roussanne, 20 percent grenache blanc and 10 percent viognier. The wine is barrel-fermented, half of it goes through malolactic fermentation and it all aged for four months in 2/3 French and 1/3 American oak barrels. The color is moderate gold with a pale green shimmer; enticing aromas of honeysuckle and camellia are twined with notes of peaches and roasted lemons, quince and ginger, undercurrents of cloves, pineapple and lightly buttered cinnamon toast. Give

the wine a few moments in the glass and it unfurls touches of cantaloupe, lychee and almond skin. Pretty heady stuff, n'est-ce pas? On the palate, the wine is dense and silky but enlivened by bright acidity and an element of scintillating limestone minerality; by such means, it thankfully avoids being merely sumptuous. Ripe citrus and stone-fruit flavors are nicely balanced and offer a sheen of exotic spice, while the finish, with a hint of grapefruit bitterness, adds a necessary quality of elegance and sparseness. 14 percent alcohol. We happily drank this with a delicious gratin of endive and potatoes with walnuts and thyme. Consume now through 2016 or '17. Excellent. About \$24.

Esprit du Vin/Palm Bay International, Boca Raton, Florida. A sample for review.

Paul Mas

Josh Raynolds

(Hover for Commentary)									
Vintage	Producer	Name	Tasting Notes	Score	Author	Drinking Window	Release Price	Review Date	
2014	Paul Mas	Côté Mas Rosé Aurore Sud de France IGP Pays d'Oc	Pale pink. Lively red berry and citrus fruit aromas show good clarity and a hint of white flowers. Brisk and refreshingly dry, offering tangy, straightforward redcurrant and pomegranate flavors and a suggestion of rhubarb. Closes on an orange pith note, with firm bite and modest persistence. Note that this wine comes in a one-liter bottle. -- Josh Raynolds	87	Josh Raynolds	2015 - 2017	\$12.00	Apr 2015	



Just a few of the "Critter Labels" at The Wine Connection in Pound Ridge.

When wine, *especially American vino*, took a Stag's Leap forward

STORY AND PHOTOGRAPH BY DOUG PAULDING

SO, WHAT'S IN A LABEL, specifically a wine label that tempts a shopper to pick it up off its shelf, read a bit from the front and back and bring it to the cash register? The majority of wine purchased in this country is bought to be consumed that evening. The person shopping for dinner will often stop by the wine store and look for a proper wine pairing. Anyone who has been in a well-stocked wine store recently can't help notice the proliferation of so-called "Critter Labels." Back in the day, labels told you the producer name, maybe showed a picture of the chateau, and offered up little else. France, Italy and Spain, the main wine producers from the pre-1980 era, often wouldn't tell you the grape, with the notable exception of France's Alsace region. A certain knowledge of the region and typical grapes was expected. Wine was not a regular go-to drink. Bars would serve up beer and cocktails. But somehow when California first nudged, then barged its way into the international wine market, labels began to change.

The date was May 24, 1976 and Steven Spurrier, a British wine educator and wine store proprietor in Paris, tasted a few California wines and was impressed. He decided to arrange a blind tasting of California wines and the pedigreed wines of France. The French wine producers stacked the deck in their favor. They insisted the tasting must happen in Paris. Shipping wines great distances in questionable conditions can give the wine a temporarily unsettling quality. The producers also insisted all the judges must be French with impeccable

wine reputations and credentials. Spurrier arranged this and, to everyone's complete shock, California wines took first place in both the red and white category. The red winner, a 1973 Stag's Leap SLV Cabernet Sauvignon beat out two of Bordeaux's first growth wines, Château Mouton Rothschild and Château Haut-Brion. And the 1973 Château Montelena Chardonnay from Calistoga, Calif., bested the famous Burgundian producers, Meursault-Charles Roulot and Bâtard-Montrachet Ramonet-Prudhon, both in the '73 vintage. Indeed, at this blind tasting, California wines took six of the top 10 spots in both the white and red category. George M. Taber was the only journalist present at this tasting. (His excellent resulting book, "Judgment of Paris," is a fascinating, informative and an easy read.)

Pictured on the Stag's Leap label is a fully raked stag in profile. Animals on labels can represent and conjure up a place, such as a kangaroo on an Australian label, or a wolf on South Africa's Painted Wolf winery. They can also celebrate history as with the black rooster on the Chianti Classico, or even the wine owner's background and passion, as in Andrew Tow's The Withers winery (see April 2014 WAG), represented on the label by a large horse.

They can also be humorous and self-deprecating, as in the Paul Mas wines of Le Languedoc region, known as Arrogant Frog. What an animal does is personalize the wine. I spoke to Paul Wagner, a wine educator, marketing expert, author and radio personality, and asked him about this.

"Critter wines were never really about the animals. They were about the contrast between those la-

bels and the more formal labels of Bordeaux, Burgundy and the New World wineries that emulated them. The real story of critter labels was that they implied there was a real person with a sense of humor and humanity at the winery, instead of a stuffy businessperson or an impersonal corporation. Of course, once the businesspeople and corporations figured this out, they introduced their own versions of critter and other fun and informal labels. And that is still happening today, and not just in wine. It's the major direction of craft beer labels as well."

A critter on the label will also create an easy-to-see logo, making the wine more prominent on the shelf.

So how do you decide among all the animals pictured? I hate to reduce it to this but obviously the price is key and important for most consumers. Most \$10 bottles taste like \$10 bottles – little depth and structure with little to contemplate and discuss. Conversely, increase in pricing usually reflects better grape-growing plots, which produce better fruit, more careful sorting of the grapes, more time spent in better barrels and usually some quiet time in the winery post-bottling to relax a bit prior to release. All of these take time and costs money so pricing will inevitably get passed on to the consumer. But I find a huge difference in an entry level \$10 wine and a \$25 wine, and another huge leap in flavor, complexity and nuance with a \$50 wine. So whether it's a frog, a rhino, a kangaroo or some mythical amalgam of human/beast, a certain personality is bestowed on the wine before tasting. Find your price point and try some. Critter wines are not just for novices. **W**

Write me at doug@dougpauling.com.





C is for Domains Paul Mas Côté Mas Crémant de Limoux Brut & Brut Rosé

Crémant is France's sparkling sibling to Champagne. In fact, Limoux in the Languedoc region is the birthplace of sparkling wine - in 1544, the monks of Limoux's St. Hillaire Abbey produced the first sparkler. Domains Paul Mas crafts Côté Mas Limoux Brut and Brut Rosé on the slopes of the Martinolles vineyard, just down the road from the Abbey (SRP: \$15.99).



This Bastille Day: Drink like an “Arrogant Frog” on July 14th

Jean-Claude Mas is the vigneron-owner of Paul Mas in France’s Languedoc region in the south of France. He’s also an arrogant frog. No really, Jean-Claude playfully launched his namesake brand, Arrogant Frog, to challenge what he considers the French wine community’s arrogant approach to wine marketing. A native of Languedoc, Jean-Claude has blazed the trail for premium winemaking in the region, earning the #16 spot in *Drink International’s* 2015 list of the Most Admired Wine Brands.

Jean-Claude defines the character of Paul Mas wines as “Luxe Rural,” an appreciation of the simple pleasures of life, artfully rendered by nature. Here are three of Jean-Claude’s Bastille Day wine suggestions:


- Kick off the festivities with a bubbly aperitif. **Côté Mas Crémant de Limoux Brut**, a sparkling blend of Chardonnay, Chenin Blanc, Pinot Noir and Mauzac, is produced in the Martinolles vineyard just down the road from St. Hilaire Abbey. In 1531, the monks of St. Hilaire discovered the world’s first effervescent wine (SRP: \$18.99).
- Cool off in the hot sun with a crisp white like **Arrogant Frog Sauvignon Blanc** (SRP: \$10.99). Bright lemon in color, the grapefruit aromas and herbaceous notes pair well with seafood, salads and vegetable dishes.
- **Côté Mas Blanc** is the house white served at the winery’s Côté Mas restaurant. A lively blend of Grenache Blanc, Vermentino, Chardonnay and Sauvignon Blanc, this easy-going wine has notes of tropical fruits and well-balanced acidity (SRP: \$12.99).

To request samples, please reach out. Thanks!



ROSÉ EN MAS

In the Languedoc a “mas” is a stone farmhouse, the perfect setting for a chilled bottle of rosé. The warmth of the sun on your face, the pure golden light, the smell of lavender...yes, this is the south of France.



French rosés are more popular than ever and a diversity of styles and colors abound from still to sparkling and blush pink to deep raspberry hues. Languedoc rosés are known for their bright fruit flavors and crisp acidity.

Here are two classics to try from Languedoc producer Domaines Paul Mas – on the carte de vins daily at the winery’s Côté Mas restaurant in Pézenas:

CÔTÉ MAS ROSÉ 2014 – A blend of Grenache (50%), Cinsault (30%) and Syrah (20%) with a cerise hue, the wine is well-balanced with notes of cherries and toffee. **SRP: \$12.99**

CÔTÉ MAS CRÉMANT DE LIMOUX ROSÉ NV – Produced in the Martinolles vineyard just down the road from the Saint Hilaire Abbey (In 1531, the monks of Saint-Hilaire discovered the world’s first effervescent wine). This sparkling blend of Chardonnay (70%), Chenin (20%) and Pinot Noir (10%) has notes of honeysuckle, peach and apricot. **SRP: \$18.99**



Languedoc is a Rising Star with “Luxe Rural” Wines

Domaines [Paul Mas](#) is a rising star from Languedoc. The new *Drinks International* poll of more than 200 buyers and sommeliers ranks the winery 16th of the top 50 most admired wine brands – a true achievement for a winery that’s less than twenty years old. The winery was founded by Jean-Claude Mas, a 4th generation winemaker and owner, who has blazed the trail for premium winemaking in the Languedoc region of the South of France. His persistence has paid off: Paul Mas climbed from #30 in the 2014 *Drinks International* poll.

Jean-Claude defines the character of Paul Mas wines as “Luxe Rural,” an appreciation of the simple pleasures of life, artfully rendered by nature. It is the spirit of the south of France. Jean-Claude’s vision to expand beyond the family’s original estate in Montagnac, now includes nine estates across the hillsides of the Languedoc with a focus on sustainable viticulture.

Here are three wines to try:

Château Paul Mas Belleguette 2013 (AOP Languedoc) – a lively white blend of Vermentino (40%), Roussanne (30), Grenache (20%) and Viognier (10%) from the Belleguette vineyard. SRP: \$23.99

Paul Mas Estate St. Hilaire 2012 (Pays d’Oc) – this single vineyard Chardonnay has pineapple notes on the nose and flavors of apricot and honey. SRP: \$14.99

Arrogant Frog Cabernet-Merlot 2013 (Pays d’Oc) – Deep purple in color, this well-balanced blend of Cabernet Sauvignon (55%) and Merlot (45%) has notes of blackberries and truffles. SRP: \$10.99

To request samples, please reach out.
Thanks!

