



# The Grapevine

Toast Wines By Taste  
Newsletter – May 2008



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Ask us how you can become  
a Toast Club member!!  
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Check out our website – [www.toastwines.com](http://www.toastwines.com) --  
for our current inventory and to order online

Toast Team: Paul, Jennifer,  
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## May Wines of the Month 15% off these Special Selections

### Sogrape Gazela Vinho Verde 2007 (Bright)

**\$8.99**

The bouquet is a lively mix of citrus and floral aromas. Soft flavors of apricot and grapefruit are perked up by the sparkling bubbles and balanced by delightful crisp acidity and strong minerality. Portugal

### Mommy's Time Out Gargenega/Pinot Grigio 2007 (Bright)

**\$10.99**

This wine is delicate and fruity, with a long lasting finish. It is a great complement to chicken or fish or may be served as an aperitif. Italy

### Chateau Lamothe de Haux 2007 (Mellow)

**\$15.99**

The nose offers fresh citrus flavors, grapefruit, and subtle spice. The blend is 40% each of Sauvignon Blanc and Semillon and 20% Muscadelle. Great with salmon. Bordeaux, France

### Mommy's Time Out Rosso 2006 (Silky)

**\$10.99**

Jammy raspberry fruit with lots of spice. Pairs well with beef. Italy

### Valdivieso Single Vineyard Reserve Cabernet France 2004 (Bold)

**\$19.99**

Wine Enthusiast 87. The bouquet is a sweet berry blend with some pepper and spice. The palate offers core fruit and a sturdy structure. Full tannins and some oaky vanilla and coconut notes show up on the finish. Chile



### Wine of the Month from Toast Selections

**Shafer One Point Five 2005**  
**Napa Valley Stags Leap District - \$75.99**

**Wine Spectator rated this wine 92 points.** "Rich, deep and complex, with a complex mix of fleshy currant, dried berry, anise, sage and mineral, framed by light cedary oak. Gains depth and complexity on the finish. Elegant and stylish. Best from 2009 through 2014." 9,500 cases made

**A Great Mother's Day Gift**  
**Icardi La Rosa Selvaticce**  
**Moscato d'Asti**

Rose petals, honey blossoms and orange peel on the nose. Delicious apricot and peach in the mouth with just enough bubbles to keep things lively. "Frizzante", the Italians say. Fizzy and fresh layers of fruit and citrus. Icardi is one of Piedmont's star producers with a reputation for vivid, precise fruit in all of their wines.

### Upcoming Events

**May 3, Saturday, 1:00 to 5:00:** In store tasting of new arrivals from Portugal with Iberia Wines

**May 10, Saturday, 1:00 to 5:00:** In store tasting of new arrivals that are all Blends from California, Washington and Argentina

**May 17, Saturday, 1:00 to 5:00:** In store tasting of new arrivals from California

**May 24, Saturday, 1:00 to 5:00:** Happy Memorial Day. Join us to taste various wine selections to go with your picnic/BBQ

**May 31, Saturday, 1:00 to 5:00:** In store tasting of new arrivals from Bonterra Vineyards – all organically grown. **See page 2 of the newsletter for short definitions on "organically grown grapes" versus "organic wines"**



## May Recipe of the Month

# Barbecued Short Ribs Perfect for your Memorial Day BBQ

6 servings

4 ½ pounds short ribs  
1 ½ tablespoons of light brown sugar  
1 tablespoon of ground cumin  
1 tablespoon smoked paprika  
1 ½ teaspoon kosher salt  
1 ½ teaspoon freshly ground pepper  
½ teaspoon cayenne pepper  
¼ teaspoon ground cinnamon

Olive oil for grilling

Pat ribs dry with paper towels. Mix sugar, cumin, paprika, salt, pepper, cayenne and cinnamon in a small bowl and then rub on all sides of ribs. Place ribs on a large plate, cover with plastic wrap, and refrigerate 6 hours or overnight.

For sauce, use a large, heavy flame-proof roasting pan that will hold the ribs comfortably in a single layer. Add ketchup, sugar, vinegar, water, Worcestershire sauce, mustard, paprika, Tabasco, salt and pepper to pan, and whisk until blended.

Arrange a rack at center position and pre-heat oven to 350 degrees. Coat a stove-top grill pan or large, heavy skillet lightly with oil and place over medium heat. When hot, sear ribs on all sides until lightly browned watching carefully so that coating on ribs does not burn. Place ribs in roasting pan and turn to coat well with sauce. Place pan over 1 to 2 burners on high heat and bring mixture to a bubbling simmer. Remove and cover pan tightly with a double thickness of foil. Bake until ribs are fork-tender, about 1 – 1 ½ hours.

Remove ribs from oven. Skim off and discard all the fat (there will be a lot) in the pan. (Note: Ribs can be cooked a day ahead, cool them and sauce to room temperature, but do not skim of fat. Remove ribs to a separate container. Cover and refrigerate ribs and sauce in pan separately. When fat in sauce has congealed, remove and discard it. To reheat, return ribs to pan with sauce, cover with foil, and place in a 350 degree pre-heated oven until hot, about 30 minutes.)

Serve ribs coated with some sauce and, if desired, sprinkle with parsley. Pass any extra sauce in a bowl.

Try the Vinos Pinol Portal 2005, which is a blend of Cabernet Sauvignon, Syrah, Grenache, Tempranillo and Merlot. This delicious wine from Catalonia, Spain is perfect with the Short Ribs and is \$17.99

### Quick Barbecue Sauce

1 ½ cups ketchup  
1 cup light brown sugar  
½ cup red wine vinegar  
½ cup water  
¼ cup Worcestershire sauce  
2 ½ tablespoons dry mustard  
2 teaspoons smoked paprika  
2 teaspoons of Tabasco sauce  
1 ½ teaspoons of kosher salt  
1 ½ teaspoons freshly ground black pepper

### Cocktail of the Month

#### **The V-One Mojito** Featuring V-One Vodka (750 ml \$25.99)

V-One is made 100% from a single variety of luxury wheat that dates back to 5000 B.C and hand-crafted in small batches Poland. This specific variety of wheat has an especially tough husk that helps retain nutrients and maintain freshness. During the stages of growth, the husk protects the grain from pollutants and insects allowing farmers to avoid the use of pesticides and classifies as organically grown.

#### **The V-One Mojito**

- 2 ½ oz of V-One Vodka
- 1 oz simple syrup
- 1 oz fresh lime juice
- 2 lime wedges
- 7 - 8 mint leaves

In the bottom of a 16 oz. glass, muddle the simple syrup, lime juice, lime wedges and mint leaves. Fill the glass with ice and add V-One. Top off with club soda.

### Organic Wines

**Organically Grown Grapes** For grapes to be considered organically grown they must be grown in accordance with the organic regulations of that country. This usually involves production without any form of synthetically compounded fertilizer, pesticide, or growth regulator. Only plant, animal, or mineral-based substances can be used, and these must be approved by the regulating body. However, this does not mean that organic methods must be implemented during the wine making process.

**Organic Wine** Outside of Europe, for a wine to be considered organic it must be organically grown **and** processed. This means that grapes must be sourced from organically certified vineyards, and wine making methods must follow the organic wine regulations for that country. The normally requires that wine makers may **not** use sulfur dioxide (SO2) or any synthetic compound, for any stage of the production of that wine from picking, through fermentation, clarification, aging and bottling. SO2 can not be used to disinfect wooden casks either. This makes the existence of truly organic wines quite rare, as SO2 is used as a preservative for wine and, while some producers are using organically grown grapes, they still use sulphites in small amounts.