

# WINE NOT

## New Grape Resolutions

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Manitoba's Best Sommelier 2015  
*La Boutique del Vino*



As we awaken from our winter hibernation, as we attempt to make good our resolutions, as we embrace new beginnings and start planning our social outings, it's time to think about innovative, exciting wines. Go ahead, open the windows, let in the fresh air; while you're at it, Wine Not open your mind to grapes that are must-try wines for 2015.

Follow me as we take our first wine flight suggestion for the New Year.

### Whites

**TORRONTES** - Distinct and complex, Torrontes is Argentina's specialty white grape. Lively and vivacious, aromatic and perfumed, it is a tropical fruit salad with citrus notes and refreshing acidity. Torrontes is an incredibly versatile white, ever changing in a glass, and every producer plays differently with its tasting powers.

Try this chameleon crowd pleaser with a spicy Asian or Thai dish.

Crios Torrontes, Argentina \$15.99 (La Boutique del Vino exclusive)

**VIIGNIER** - We almost lost this grape completely. At one point, there was merely 80 acres of total vineyard planting for the world. The majority of grapes came from a small area of Northern Rhone, in France called Condrieu. It's thanks to Californian producers that this fantastic alternative to Chardonnay is alive and very well.

Viognier is quite aromatic with ripe peach, apricot and summer floral notes making it a refreshing and enjoyable white wine. Excellent on its own, as an aperitif or paired with roasted chicken stuffed with apricots and Brie cheese.

McManis Viognier, California \$ 20.99 (specialty wine stores)

### Reds

**TEMPRANILLO** - The signature red wine from Spain is gaining strength in our Canadian market, one of the best values in the world of wine, today. Easy to enjoy on its own, un-oaked versions

offer bright and fresh red fruit flavours. Oaked versions offer more complex notes including dried strawberries, black cherry, plum, tobacco and leather.

Food pairings are so easy with this grape and can be enjoyed with charcuterie platters, seafood, grilled or braised meats. I would recommend pairing this wine with life! Both should be enjoyed together.

Beronia Rioja Reserva, Spain \$23.99 (Manitoba Liquor Marts)

**MERLOT** - The long lost darling grape from California was sabotaged by the iconic film SIDEWAYS and never really recovered. Similar attributes to Cabernet Sauvignon, Merlots are deep in colour and rich flavours of plum, blackberry and cassis. What you may not know is that the magic of a Merlot is in its finish, with the ever so elegant, smooth and velvety tannins. Best of all, you can find great quality at reasonable prices with a bottle of Merlot.



Match this grape with grilled steak and great friends.

Esser Merlot Monterey, California \$19.99 (specialty wine stores)

**MOURVEDRE** - Originally from Spain, where it is known as Monastrell, Mourvedre is also known as Mataro in Australia and a major blending component in the GSM (Grenache, Syrah and Mourvèdre) styles of wine from the Châteauneuf du Pape region in France. Mourvedre delivers expressive flavours of dark fruits, purple violets with cracked black pepper spice and smoky bacon notes. It is a perfect accompaniment to your first barbecued rib dinner.

El Petit Bonhomme, Spain \$13.99 (Manitoba Liquor Marts)

Every now and then you should take flight, step away from your wine comfort zone. Wine Not make 2015 a new grape resolution? ■