

# WINE City News

## *Time to make your holiday Wine*



### M&N Winery

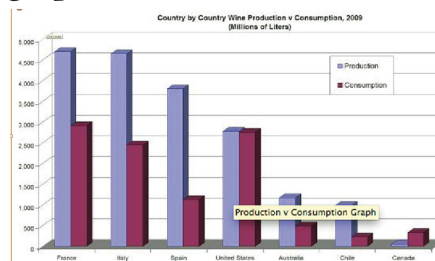
From California classics to modern twists on European traditions, Sonoma's rich winemaking heritage, diverse landscape, and warm, welcoming vibe continues to win the hearts of wine lovers seeking variety, history, and value all wrapped into one delicious bottle after another. Inside we report on recent vintages, producers to watch, and top picks for the summer.

### Most Sustainable Wine Industry

For years we have been hearing wine writers and others say that unless Canadian wines are sold in the UK or the US we will never become a well-known industry. Unless our wines are reviewed by the heavy hitters of the wine world then we will never amount to much of an industry. Our section tends to be a paragraph, not a section, and it quite often discusses the hybrids we grow, the icewines we make and one or two founding producers. Antiquated information at best I'd like to make the case that Canada should hang a much more important moniker on its wine industry than just "world-renowned". We consume much more than we produce. We have the ability to "absorb" (literal-

ly or figuratively) all of what we make and still must bring in a huge amount of exports to keep our wine drinking public happy. We can choose to ship overseas but we don't need to.

The first thing you should notice is that in order to see Canada (the far right bars) the scale should be changed (ie: we are a tiny blip). The next thing you should notice is that Canada is the only country on this graph that shows an industry that produces far less than it consumes—50,000,000 liters production versus 334,000,000 liters consumption. **Take a look at this graph:**



The United States is flat with respect to production and consumption although it exports and imports a great deal. You can be the greenest, most highly organic, environmentally sensitive wine industry in the world but in the end, if you have to export your product half way

world but in the end, if you have to export your product half way across the world to sell it all, are you really sustainable?

Don't get me wrong. we are not advocating for protectionism, isolationism, or drinking only local. I enjoy wines from around the world and am very happy that these other countries make more than they consume. What we are proposing is that Canadian producers see that they are in a unique situation. Instead of seeing ourselves as so small that we cannot sustain international markets, we should embrace the small. Embrace a small industry that is wrapped by a larger wine buying nation. Instead of lamenting the fact that we are not at least a page in the next world wine atlas...celebrate. Celebrate that we are an industry that lives within its means.



# **T** Cabernet Sauvignon

he “king” of the world’s red wine grapes, cabernet sauvignon originated in the Bordeaux region of France, but also produces superlative wines around the globe, including California, Washington State, South America, Eastern Europe, and Australia. In California, the finest

renditions generally come from the Napa Valley.



**Cabernet Sauvignon** is a late-ripening variety, with small, deeply colored, thick-skinned berries that yield dark, intensely fla-

vored, tannic, long-lived wines that often require years of aging to soften and become drinkable. Like chardonnay, the grape can be grown in a multitude of different growing regions and conditions (although it prefers warmer climates) and yet reliably impart characteristic varietal aromas and flavors, which most often are compared to black currant, cherry, bell pepper and green olive. Cabernet Sauvignon profits from blending with other complementary grape types, such as the softer, fruitier merlot and the highly perfumed cabernet franc (with which it is customarily blended in Bordeaux), and also from extended wood aging, most notably in French oak barrels. Often hard and monochromatic when young, cabernet sauvignon, with extended bottle aging, can develop fine, complex aromas and flavors.

***Cabernet is an excellent accompaniment to red meats, especially steak and roast beef***

## **Wine Tasting - The Sense of Sight**

Wine tasting basics begin with knowing how to use your senses to understand, interpret, and enjoy the wine. ***The ability to recognize what you see, and furthermore describe it in clear terms, is a very important wine tasting skill.***

Although some may say the appearance of the wine is the least important aspect with regard to the

senses, it is still worth noting. When examining appearance, we are looking for clarity and color. We want the wine to be free of any sediment, leaving it clear and brilliant. Red wines tend to lose their color as they mature, while white wines tend to grow darker with age. A good quality wine generally will be intense in color. The “legs” seen running down the sides of a glass after being swirled, are an indication of flavor density.

## **Cabernet Sauvignon Facts**

It is best to use a plain white background, and tilt the glass slightly as you observe clarity and color. ***Many wines labeled Cabernet Sauvignon*** contain small percentages of other so-called Bordeaux varieties -- chiefly Merlot and Cabernet Franc but also Petit Verdot and even Malbec (varietally labeled wines in California must contain at least 75% of the variety named).

At their best, Napa Valley’s Cabernets are characterized by fruit notes of cassis, black cherry, and licorice and sweet oak notes of chocolate, mocha, cedar, and tar.

***day, most of the best wines are aged entirely or almost completely in French oak barrels, which tend to produce somewhat more refined wines than do most American barrels. (These latter barrels often introduce exotic and***

Topungent suggestions of scotch, bourbon, tar, coconut, and dill.) But the use of expensive French oak is no guarantee of a good bottle: too many wines today, due to high crop levels or insufficiently ripe fruit, do not have the stuffing to support their oakiness and can quickly be dominated or even dried out by their wood component.



***The best California Cabernets mellow and soften with five to ten years of bottle aging, developing more complex and less fruit-dominated notes of tobacco, leather, and earth, with mellower wood to... Compared to the top Bordeaux, however, many Cald***  
undeniably





**M**erlot is a dark blue-coloured wine grape, that is used as both a blending grape and for varietal wines. The name Merlot is thought to be a diminutive of merle, the French name for the blackbird, probably a reference to the color of the grape. Merlot-based wines usually have medium body with hints of berry, plum, and currant. Its softness and “fleshiness”, combined with its earlier ripening, makes Merlot a popular grape for blending with the sterner, later-ripening Cabernet Sauvignon, which tends to be higher

in tannin. Along with Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot, Merlot is one of the primary grapes used in Bordeaux wine, and it is the most widely planted grape in the Bordeaux wine regions. Merlot is also one of the most popular red wine varieties in many markets.[1] This flexibility has helped to make it one of the world’s most planted grape varieties. As of 2004, 640,000 hectares (1,600,000 acres) of Merlot were planted worldwide, compared to 262,000 hectares (650,000 acres) for Cabernet Sauvignon.

**Merlot** is the most widely planted red grape in France’s Bordeaux region, although it is eclipsed in stature by cabernet sauvignon, the grape with which it is routinely blended. In recent years, Merlot has enjoyed a explosion in popularity, especially in the United States, South America, Italy and Australia. In California, plantings have risen from 4,000 acres in 1988 to over 50,000 today

***A thin-skinned variety, merlot ripens earlier in the season than cabernet sauvignon and is less hardy, prone to a variety of ailments from shatter (the loss of potential fruit during flowering of the vine) to rot and mildew.***

It is more adaptable to cool climates than cabernet sauvignon, but similarly prefers a relatively warm growing environment. Merlot’s popularity is due to the fact that it is softer, fruitier, and earlier-maturing than cabernet sauvignon, yet displays many of the same aromas and flavors – black cherry, currant, cedar, and green olive – along with mint, tobacco and tea-leaf tones.

### Wine Tasting

**Merlot’s** popularity is due to the fact that it is softer, fruitier, and earlier-maturing than cabernet sauvignon, yet displays many of the same aromas and flavors – black cherry, currant, cedar, and green olive – along with mint, tobacco and tea-leaf tones. Although varietal wine, most successful when blended with cabernet sauvignon, which contributes the depth of flavor, and age-lacks.



***Like cabernet, merlot is a good accompaniment to simply prepared beef and lamb dishes***

Fairly versatile when it comes to food pairing options. Poultry, red meat, pork, pastas, salads - Merlot can handle them all well.

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## Cabernet & Merlot Wine

**W**hite wine is a wine whose colour can be straw-yellow, yellow-green, or yellow-gold coloured.[1] It is produced by the alcoholic fermentation of the non-coloured pulp of grapes which may have a white or black skin. It is treated so as to maintain a yellow transparent colour in the final product. *The wide variety of white wines comes from methods of winemaking, and* During the very long history of man isted for at least 2500 years. It has ac- and colonized every country whose America, Oceania, although less sys- climate and religious reasons.



The white grapes from which are green or yellow of which there be produced anywhere that grapes well-known such as the Chardon- ling B. Others have a discrete exis- a wine resulting from the assembly of several varieties. *Tokay, Sherry, and Sauternes are examples of these.* The winemaker can also use a variety with a coloured skin provided he is careful not to stain the wort during the separation of the pulp-juice. The Pinot noir N, for example, is commonly used to produce champagne.w

white wine is mainly produced are many so that white wine can can be grown. Some varieties are nay B,[2] Sauvignon B, and Ries- tence hidden behind the name of

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