

## **Wine Time - Tuesday & Saturday Wines**

*Welcome to the first of our wine recommendations from local wine-wise mama Lana McMartin, a.k.a. Wine-y Mama. We are not all about Physical Therapy at Bayswater Neuromuscular, don't you know! By popular demand I have started this series of wine recommendations. I would be delighted to hear your feedback and comments, as it takes some time to pull together this list, so a little encouragement is appreciated. I will try to have these wine newsletters running every 3 months if demand warrants.*

*With over 20 years of experience in the wine industry including her current work with [The Bacchus Group](#), who represent about 40 brands, her recommendations aren't solely limited to their portfolio as McMartin thinks outside the wine box. To get us started she has weeknight and weekend wine recommendations to help you stock your cellar.*

*So without further adieu, Lana McMartin, my beautiful wife.*

For me, getting together with friends and family is a must. Although I attempt to host a great party, I fall short in comparison to some of my friends but what I can be counted on for is choosing a good wine. The following is a list of my current favorites broken out by Tuesday night wines (<\$14) and Saturday night wines (>\$14). The majority of my choices come from The Bacchus Group portfolio as I know them best but I do include wines I have tried and think are noteworthy.

Wine is always better when it is shared with good company and good food. I'd love your feedback if you get a chance to try some of these choices and I'd also love to know what you'd love to know about wine!



### **Tuesday Night (<\$14) Whites:**

[Fuzion Chenin Torrontes 2009](#) (+610550 – Argentina) \$8.99: This is a great party wine. The flavours appeal to most wine palates so your guests will enjoy it yet it won't break the bank. It is fresh, appealing and easy to drink. The package and the quality do not give away it's value price.

[Dunavar Pinot Gris 2008](#) (+438119 – Hungary) \$9.99: A trusted staple in my wine cupboard and Pinot Gris is so current. The 2008 vintage is lovely with melon, peach flavours and great, easy sipping balance.

[Boutari Kretikos White](#) (+327437 – Mediterranean ) \$12.99: I am pretty excited about Greek wines right now. The Greek wine industry has been working away at producing fine wines from indigenous varieties while we were mainly being offered standard house wines here in Canada. The grape varieties are not easy to pronounce but they do offer some very

attractive wines in the glass. The Kretikos is an interesting mix of light tropical fruit balanced by subtle floral aromas and pleasant acidity. Definitely worth trying



### **Tuesday Night (< \$14) Reds:**

[Fuzion Shiraz Malbec 2009](#) (+65177 – Argentina) \$8.99: The red match to the Fuzion White I listed above. This wine caused quite a stir when it was released in the East and they couldn't keep it in stock. It really does deliver for the price and your red wine drinkers will appreciate it.

[Vinha do Alqueve 2006](#) (+239558 – Portugal) \$11.99: Mainly known for their port, the Portuguese also offer some great wines. This wine would offer something interesting for your true red drinkers. It is not one that appeals to the entry level red drinker as it has a rich character all its own. Ripe red berry balanced with oak, earthiness and a rich finish.

[Primo Amore Sangiovese Merlot 2007](#) (+412957 – Italy) \$12.99: An easy to enjoy red. Nicely supple in the mouth with some cherry, spicy flavours to make it interesting.

### **Saturday Night (> \$14) Whites:**

[Peter Lehmann Semillon](#) (+572412 – Australia) \$15.99: I really enjoy a good Semillon yet I rarely have it offered as a white. Semillon goes well with our West Coast Seafood if the citrus is left open and unoaked. This one from the Barossa is a fine example of that. Nice citrus, lemony yet savoury with a fresh finish.

[Lorch White Label Riesling 2008](#) (+147116 – Germany) \$17.99: Riesling can be a great food wine because it has the body to balance rich or spicy flavours. The Lorch Riesling has nectarines and apricots in the nose and this follows through on the palate. Lovely, fresh and meant for enjoyment.

[Ca'Bolani Chardonnay Frizzante](#) (+213975 – Italy) \$21.99: This is not your typical Chardonnay. It has a little bit of sparkle (fizz) so right from the start, it is fresh and appealing. Tropical fruit balanced by some full flavours make it very approachable and well balanced.





Saturday Night (> \$14) Reds:

[Santa Julia Reserva Malbec 2008](#) (+488791 – Argentina) \$14.99: Malbec is Argentina's signature red varietal (grape variety). Santa Julia, which is part of the Zuccardi family of brands, delivers great varietal expression in their wines. This Malbec is new to BC and I am glad I can finally buy it. Nicely layered rich flavours that offer up figs, plums, some berry with a tobacco, chocolate in the finish. Always an award winner.

[Boutari Naoussa Red 2006](#) (+023218 – Greece) \$15.99: I mentioned my new found fascination with Greek wines earlier. Here is a red to try. Comes across as an elegant red at first but then full flavour kicks in and you are left with a wonderful vanilla cocoa combination in the finish.

[Desert Wind Ruah 2006](#) (+264390 – Washington) \$24.99: Ruah is named after the winds that blow through the Columbia Valley. Using the classic Bordeaux varieties of Cabernet Sauvignon, Cabernet Franc and Merlot this wine is both elegant in structure and finesse. Well balanced oak along with beautiful fruit flavours make this wine a real treat to drink.

To make it easy for you to find these wines I've included the CSPC (Canadian Standard Product Code) for each wine as well as the section of the store you would find it in. If you call a store to see if they carry it and you quote the CSPC, there should be no mistakes made. (The CSPC is the number in brackets preceded by the +.) You can always go to the BCLDB site [bliquorstores.com](http://bliquorstores.com) and use their search to see which stores have the product you are looking for. Here's how:

- Go to [bliquorstores.com](http://bliquorstores.com)
- Look for the red "SEARCH" along the right hand side, half way down the page.
- Go to [bliquorstores.com](http://bliquorstores.com) Click on product and enter the name or the code.
- When your product shows up, click on the name bar and it will lead you to a screen that details the product but also has a link for "where to buy it".
- Click on the "where to buy" link, go to your neighborhood and see what stores carry it. The phone number for the store is available by clicking on the store name and I'd suggest calling the store just to be sure it's in stock if you are making a special trip to find a certain wine.

Cheers!