

THE VINE AND STEIN

News from Buehler's Beer and Wine Department
Fall 2017

How to Train Your Palate

Part 2



1. Take it Slow
2. Smell
3. Visualize
4. I.D. Flavors
5. I.D. Textures
6. Remember

Step 2: Look and Smell. Then Taste.

The look is not as important as the smell; however, both play a large role in our perception of a wine before it even touches our lips. If you remove your nose from sensing a wine it's very difficult to taste anything but the texture of a wine.

Step 3: Visualize and Isolate.

Sit with your nose hovering over a glass with your eyes closed and you will start identifying the flavors of a wine faster than with your eyes open. By using visualization, you're able to isolate flavors and paint a picture in your mind of flavors you are familiar with.

Step 4: Identify Flavors and Move On.

It's easy to get held up on a flavor in a wine. I smelled a wine once and all I could smell was anise. Once you identify a flavor or aroma, it's useful to move past it and ask "what else is here." The nuances are what make wines unique.

Step 5: Pay Attention to Texture and Body.

Fruit flavors aren't the only flavors in a wine. Texture adds to the flavor and gives a wine body. Often I'll rub my tongue on the roof of my mouth to identify minerality or tannins.

Step 6: Build a Wine Tasting Memory.

Picking out the key points of a wine helps to build a taste memory. Your working wine memory is something you can use to refer to when tasting new wines and finding new favorites - as well as with food and wine pairings. As much as your memory is powerful on the fly, it's useful to take notes about wines, especially during wine tastings.

Following these steps are key to developing a taste for an extended range of wines. Remember, start slow. Talk to the wine lead at your store and tell them what you've been drinking and ask them to guide you to a wine that will take you a step beyond your usual choices.

In the last issue we talked about the different tastes Americans tend to like in beverages and how it relates to wine preferences. I asked you to write down the wines you have been drinking. Now we're going to look at how to move you from sweeter to drier wines over time. It does take time to get used to the different flavors as you move away from the more fruit forward wines, but it is doable and even enjoyable!

Your palate is composed of a series of taste buds, the tongue, the interior of your mouth, and the most important sensor of all: your nose. Developing a good palate starts with paying close attention to what's going on with these sensory areas. If you want a truly remarkable palate, try the following six techniques:

Step 1: Take it Slow

Have you ever slowly savored a chocolate truffle? Rich ganache slowly melting on your tongue as the flavors evolve gradually throughout your mouth. This slow savoring where you let your senses take over is how you can bump up your skill at tasting wine. It takes time to determine the nuances of a wine and our own brains achieve a higher level of analytical thinking when we slow down.



Sources: winefolly.com/tutorial/how-to-develop-your-wine-palate

best fall beers

(we've been looking forward to all year)



When Crown Prince Ludwig of Bavaria wanted to celebrate his wedding engagement in 1810, he did what any good Bavarian prince would – he threw a beer festival! Both the festival and the special beer served there became known as Oktoberfest. As the air begins to chill and the leaves start to change, so does the beer aisle. So crack open one, or a few, of our favorite fall beers.

While Founders' Breakfast Stout lacks the nutritional value of a good breakfast, the combination of oats and coffee taste like the day's most important meal. In addition to the Kona and Sumatra beans, brewers add dark chocolate for a smooth, massively roasty beer that makes other coffee stouts seem like uninspired gas station java.

Founders' Breakfast Stout

These are just a couple of fall's best offerings. Check with your beer and wine lead at the store. They'll be able to get you the beer to fit perfectly with your fall drinking.

Source: [/www.outsideonline.com/1857741/best-beers-fall#](http://www.outsideonline.com/1857741/best-beers-fall#)

Long before the hunky vampires of True Blood and Twilight, there lurched Nosferatu, the first cinematic Dracula (with names changed for lack of movie rights). Great Lakes' tribute beer is a bit of monster, marrying bold roasty, caramel malts wit grassy Cascade hops and fruity, floral Simcoes. It's certainly a beer for warming up as winter's chill creeps in.

Great Lakes Nosferatu



session cocktails gaining popularity

A cross between a cocktail and a mocktail, sessions cocktails are low-proof libations that have broken out as a trend all their own. Try this one to warm up your fall parties:

Mulled Wine for Modern People

Ingredients:

- Chai teabags (see note below)
- 1 ½ oz chai infused Sweet Vermouth
- 1 oz red wine
- 1 oz orange juice
- ¼ oz honey syrup
- 4 dashes aromatic bitters
- 4 dashes orange bitters

Directions:

1. Shake all ingredients with ice and strain into a footed cocktail glass
2. Garnish with a swath or orange peel.

NOTE: Add one chai teabag for every 375 ml of sweet vermouth and allow to infuse overnight)



upcoming...

August 11 – Canton Nobles Pond
Wines Around the World
 A Tasting Adventure!
 \$20

Aug 17 – Wooster Milltown
Special Event
“Fall in Ohio” Bottles N Brushes
 Paint, Sip & Enjoy. Class includes instruction, four wines to taste, light appetizers and you will leave with your own painted masterpiece.
 Cost \$50

August 17 – Medina River Styx
Going Down Under
 Let’s visit the land down under and try the wines of Australia.
 \$20

September 13 – Canton Nobles Pond
Fall Fun!
 Come join us in tasting some perfect wines for fall.
 \$20

September 14 – Medina Forest Meadows
Do You Have a Clue?
 Is it a Cab? Is it a Merlot? Test your palate and see if you can unlock the clues of which varietal is in your glass.
 \$20

September 21 – Medina River Styx
“Fall” in Love with Wine
 Come spend the evening with Jack from Wine Trends and taste some of his favorites wines of fall!
 \$20

September 22 – Wooster Milltown
Special Event
Uncorked Wine Pairing Dinner
 6 -8 PM
 Join us for fine wines paired with a delicious meal prepared especially for you by our own Chef Aaron.
 \$50

October 5 – Medina River Styx
Special Event
Autumn Harvest Dinner
 “WINED” up your summer with an autumn harvest dinner featuring Jill from Heidelberg. Five course autumn themed dinner paired with wine!
 \$40

Events
 begin at 7 pm
 •
 Reservations
 required

October 11
Special Event
“Fang-tastic” Wine Dinner
 Enjoy a 5-course meal paired with perfect wines. Costumes are not required but if you do you may win a prize!
 \$35

October 12 - Wadsworth
Fall into Great Taste
 Darker, heavier wines for the cooler weather.
 \$20

October 12 – Medina Forest Meadows
Halloween Haunting
 Always a howling good time with hauntingly good wines.
 \$20

October 20 – Wooster Milltown
Special Event
Season’s Greeting Bottles N Brushes
 Paint, Sip & Enjoy. Class includes instruction, supplies, wine, light appetizers and you will leave with a one of a kind painting. More information on what we’ll be painting is coming soon!
 \$50



wine down fridays

different wines each week

2 - 7 PM
 Wooster Milltown
 •
 4 - 8 PM
 Medina Forest Meadows
 Medina River Styx
 Wadsworth

- 50¢ per sample (limit 4)
- Enjoy 4 wine selections along with light refreshments

Bring friends or meet new ones all while having fun trying new wines.



featured growlers

while supplies last

Buehler’s Big Beer Exchange
 Wooster Milltown & Medina Forest Meadows

AUGUST
 Magic Hat Ticket to Rye IPA – \$9.99

SEPTEMBER
 Ballast Point Dead Ringer - \$10.69

OCTOBER
 New Belgium Voodoo Ranger IPA \$11.19



Our Wine Leads' Top Choices!



Columbia Crest Cabernet Sauvignon Grand Estates 2014

This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate.

Pairs well with beef tenderloin or hearty pasta.

9.99 Save \$4



Kung Fu Girl Riesling

Apricot, kumquat, nectarine and lime leaves. A great mid-palate intensity with a long, long mineral finish.

Pairs well with spicy curries or Chinese-style BBQ.

11.99 Save \$5



Barbed Wire Red Blend 2014

This bold, full-bodied blend displays notes of dark cherry, blackberry and a hint of tobacco.

This wine is great on its own or pairs well with grilled meat and rich chocolate desserts.

12.99 Save \$7



1000 Stories Zinfandel 2015

Bursting with aromatic red fruit scents and complex black fruit flavors. A touch of Petite Sirah and Syrah enhance those flavors even more with bold black and white pepper spices.

Pairs with hamburgers, wet ribs, pizza, and meatballs.

16.99 Save \$2



Complicated Chardonnay 2014

Delicate, fruity, toasty aromas and flavors of baked tropical fruits, waxy honeycomb, and sour cream frosting with a soft, crisp, dryish medium-full body and a tingling, interesting, buoyant honey-crisp apple and lime gelato finish with chewy tannins and light oak.

Pairs well with chicken empanadas, sautéed sea bass and boiled lobster.

17.99 Save \$12



Elouan Pinot Noir 2015

Bright ruby red in color. Ripe cranberry, sweet cinnamon and fresh cherry create an inviting bouquet, with a subtle earthiness. The flavor profile shows red plum, bright cherry, minerality, dusty earth, and a hint of sweet tobacco, creating rustic layers of flavor.

Pairs well with pork loin, pan-seared salmon, Peking Duck or veal with a mushroom sauce.

19.99 Save \$14



Ballast Point Pumpkin Down

The caramel and toffee maltiness of our Piper Down Scottish ale is the perfect backdrop for a boatload of roasted pumpkin with a subtle amount of spice to complement the earthy flavor.

10.99 6 pk. bottles

86 Points Beer Advocate



Brooklyn Oktoberfest

Brewed from the finest German malt and hops, Brooklyn Oktoberfest is true to the original style, full-bodied and malty, with a bready aroma and light, brisk hop bitterness.

8.99 6 pk. bottles

83 Points Beer Advocate



Great Lakes Oktoberfest

Our take on this classic German style is a celebration of maltiness—packed with rustic, autumnal flavors to put a little more oomph into your oom-pah-pah. Über smooth with vibrant malt flavors and a festive flourish of noble hops (lederhosen not included).

8.99 6 pk. bottles

89 Points Beer Advocate

**10% discount on full cases
of wine mix n match!**