

The Star

Save Texas Water, Drink Texas Wine

www.LoneStarWineCellars.com

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Wine Club Members: Your Wine is Ready to be Picked Up

Club Members, the July/August wine shipment is ready to be picked up at the store starting Tuesday, July 7, 2009.

- Store Hours:**
- Sunday 2:00p-6:00p
 - Monday CLOSED
 - Tuesday - Thursday 2:00p-9:00p
 - Friday 1:00p-11:00p
 - Saturday 11:00a-11:00p

Not a Wine Club Member? Don't be left out! [JOIN THE CLUB!](#)

"The Club" is a great deal for anyone who loves Texas Wines. It offers members-only events, free tastings, discounts on all purchases, as well as other terrific benefits. For more information, visit our website: www.lonestarwinecellars.com

Two New Releases

Get ready for a real treat. Your July Wine Club shipment brings you not one, but **TWO** newly released wines.



Just in time for this hot weather, The Triple "R" Ranch & Winery announces its newest release, White Goose Riesling. You'll love the label as much as you love the wine. It's just right; not too sweet, not too dry.



On the RED side, enjoy the newest release of our original Blackbuck Antelope Merlot Reserve . . . for the Merlot Lover it's a must have!

World Wine Geography Class

by Tim Goertz, International Guild Certified Sommelier



For those who enjoy delving a little deeper, come join the fun and learn more about "Wines of the World" with International Guild Certified Master Sommelier, Tim Goertz. Lone Star Wine Cellars is very excited to offer a World Wine Geography class beginning in September. In 8 sessions you will explore the major wine producing regions of the world....France, Italy, Spain, North America, South America and Australia and New Zealand. You'll be able to identify the major growing areas within the regions and the major varietals produced. Included in each class will be tastings of wines from these regions as well as flavor profiles of the various varietals produced and how to identify them.

You will be using the wonderful "World Atlas of Wine" (7th ed.) by Jancis Robinson and Hugh Johnson, both highly acclaimed Masters of Wine. There will be additional, informative class handouts such as an aroma wheel and a grape character summation chart as well as detailed colored charts from major wine appellations. Each session will be fast paced, the material extensive and the tastings informative. The result will be intelligent, well informed wine aficionados.

Sign up now. For more information regarding class space availability, dates, cost, etc., please contact Deanna Ross at 972-529-0272.

Learning Curve: About Rieslings

Because of both its cellar longevity and its ability to maintain varietal identity while reflecting the individuality of its terroir, Riesling may be the best of all the white wine grapes. Its homeland is Germany, where it has been cultivated since the 1400s.



Riesling vines are particularly hard-wooded and tolerant of cold weather and they bud late, so are well-suited to the coldest wine-growing climates. Riesling is both moderately vigorous and productive, yielding from three to six tons per acre. The berries are small, round and soft when ripe, with tender, greenish-yellow skins that have a flecked appearance from lenticels (lens-shaped pores) on the skins. Hanging in compact, winged clusters and ripening later than other varieties, bunch rot and non-beneficial molds can be a problem if there is much rain or humidity during in the ripening season.

Riesling has a powerful and distinctive floral and apple-like aroma that frequently mixes in mineral elements from its vineyard source and is often described as "racy." Its high natural level of Tartaric acid enables it to balance even high levels of residual sugar. The most frequently encountered (but not exclusive) smell and/or flavor elements found in Riesling-based wines include:

Riesling Smell and/or Flavor Elements	
Varietal Aromas/Flavors:	Growing & Processing Bouquets/Flavors:
<u>Floral</u> : woodruff, rose petal, violet	<u>Petroleum</u> : terpene, diesel, kerosene
<u>Stone Fruits</u> : apple, pear, peach, apricot	<u>Mineral</u> : flint, steel, gunmetal
<u>Tropical Fruits</u> : (not usually)	

The light, delicately sweet flavor of simple pan-fried-in-butter trout is especially good with Riesling. On the other hand, grilled or sautéed sausage, with its range from savory to spicy, also works well with this varietal. As with most foods, spices and sauce should be the factors that determine the wine match, rather than the color of the meat.

Excerpts from an article written by Jim LaMar www.winepros.org

Share a Special Recipe



Did you happen to notice on the Recipe Insert, the name under the Mexican Cornbread? It was Gayle Ross, one of our very own Wine Club Members. This is the most incredible cornbread you'll ever taste.

Do you have a favorite recipe you wouldn't mind sharing – something that would pair wonderfully with an incredible bottle of wine? We would love to share your recipes with the rest of our Wine Club Members. In our next Wine Club Shipment, be watching for an outstanding simple way to prepare mouth-watering brisket by, you guessed it, one of our very own, Bill Hutchings. To have your recipe included in one of our Wine Club Shipments, please contact Deanna at 972-529-0272 or send the recipe to deannaross@sbcglobal.net.

New Favorites: Rubye's Peach Fuzz

Is the heat getting you down? Come on in and ask for “Rubye’s Peach Fuzz”, the first of many new refreshing drinks for the summer. You won’t be disappointed. It’s GREAT . . . and so refreshing!



Coming Up...



- Out-Of-The-Way Winery Bus Trip.... Early September
- Personal Wine Blending at the Ranch.... Late October (Limited Space)

Let's have a show of hands! Who's up for a bus ride around north Texas to visit the Munson Wine Trail Wineries? You can visit these out-of-the-way wineries, meet the winemakers, and taste some of their newest and greatest creations. We have all been invited to visit CrossRoads Winery, Collin Oaks Winery, Grayson Hills Winery, Texoma Winery, any and all we can squeeze into one day. We'll have a picnic lunch and enjoy the day and end up back at Lone Star Wine Cellars for Pizza, great music and more fun. This event is tentative depending on participation.

103 E. Virginia St. #103 McKinney, Texas 75069 - [MAP](#) - 972.547.WINE

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