



We live in Texas. The weather has not yet truly been cooling and the leaves have not yet begun to change. We're not truly in fall until the calendar arrives at October.

Halloween candy starts showing up on

the shelves, weekends are filled with football, and pumpkin flavored everything starts getting released – seriously is there nothing people won't flavor with pumpkin?! It seems as if a beverage has to be gourd flavored in order for it to be fall-suitable.

But while there aren't any pumpkin flavored wines – at least none that we know of, and we'd like to keep it that way – there are lots of wines that go perfectly with fall, the weather and the season's flavors. In selecting wines for fall, you want wines that are a great transition between what we were drinking in the summer – light, crisp and refreshing – and what we'll drink in the winter – dark, smooth and warming. Discovery is up to you, which we think is half the fun!

Jouillan Retro Rouge NV, CARMEL VALLEY

48 % Merlot 21 % Zinfandel 18 % Cabernet Sauvignon
9 % Syrah 2 % Cabernet Franc 2 % Muscat Hamburg

Food Pairing: Thai green curry, French fried zucchini chips,

2013 Domaine Jeannot Pouilly Fume, FRANCE

The *fumé* in *Blanc Fumé* is French for 'smoky'. It denotes the struck gunflint aroma that characterizes the local Sauvignon Blanc wines. This distinctive smell is often referred to as *pierre à fusil*, which means 'flint' (literally 'rifle stone'). It is a key point of differentiation for Pouilly-Fume's winemakers, and a source of great local pride. Local winemaking legend Didier Dagueneau even named one of his top bottlings 'Silex' a traditional synonym for flint. The aroma is thought by some to come from the flint that litters the local vineyards, but this remains unproven.

Aromatically speaking, Pouilly-Fume wines are some of France's most vivacious, although they are typically less pungent than the notoriously grassy styles of Sauvignon Blanc produced in New Zealand (particularly Marlborough). They have a vibrant streak of green fruit aromas (lime, green apple, gooseberry) supported by mineral aromas of wet wool, slate and smoky flint.

350 cases produced. The 2013 Domaine Jeannot Pouilly Fume is explosive orange blossoms on the nose. The flavor profile combines tangerine with hints of ruby red grapefruit and delicate hints of flint. The finish is long and absolutely wraps around seafood, then finishes crisply.

Food Pairing: Fish & Chips, a cheesy Souffle, Cranberry & Pecan Bread (have recipe if anyone interested), shellfish, goat cheese, sushi & sashimi, fried dim sum and smoked salmon, particularly if the smoke is delicate. And air-dried ham, oddly

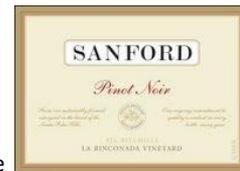
2010 Sanford La Rinconada Pinot Noir, SANTA BARBARA~Santa Rita Hills

WSM93 WS91 WA90+ IWC91

Wine & Spirits-Santa Rita Hills, Santa Barbara, CA- "While the wine revels in the dark, brooding and almost saline fruit tones common to the Santa Rita Hills, it's also lacy and lifted, with a beautiful bouquet suggestive of violets and sage. As the wine takes on air, the tannins turn to velvet." 93 POINTS

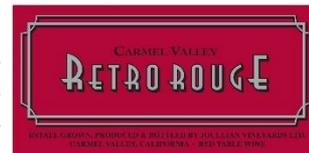
More reserved, with pure clean aromas and flavors, the 2010 Pinot Noir La Rinconada is medium bodied, rich and layered, with sound overall balance and structure. There's beauty typicity here and should benefit from short-term cellaring and have 10-12 years of ultimate longevity. WA 90+ POINTS

Food Pairing: Roast chicken or guinea fowl. Pigeon. Rack of lamb, served pink. Rare fillet steak and carpaccio. Beef Wellington. Roast pork with herbs and fennel. Chicken or turkey sausages. Calves liver, sweetbreads. Dishes with morels and other wild mushrooms. Mushroom risotto. Roast or grilled lobster



Brilliant dark cherry/garnet color. Explosive black cherry, anise, cranberry and slightly earthy nose. A rich, black cherry entry expands into a ripe blackberry center that finishes with earth, smoke, refreshing acidity and ripe, palate cleansing tannins.

fish tacos, burritos de carnitas, osso bucco, anything hot off the barby, and entrecôte de boeuf.





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2013 Tamber Bey Cabernet Sauvignon Deux Chevaux, NAPA~Yountville

The Deux Chevaux Vineyard is a 60-acre vineyard situated in the Yountville Appellation, northeast of the town of Yountville. The vineyard is planted with Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, Cabernet Franc and Chardonnay. Deux Chevaux is French for "two horses," the namesake of Tamber Bey.

A deep, dark nose, with notes of cassis, blueberry, sweet vanilla, pie crust and a light smokiness. The mouthfeel is masculine, with blueberry and black stone fruit, ground coffee and tar. The finish delivers cinnamon spice, raspberry seed, turmeric and cold ash.

Food Pairing: Steak, a good burger, Beef short ribs and other braised beef dishes, Slow-braised beef - or venison, Butterflied leg of lamb, Portabell mushrooms, Cheese, especially cheddar, Gouda or Vella Jack. And milder blue cheeses such as Gorgonzola. Especially in combination with steak or a burger. Polenta can also help make a Cabernet shine.



America's Coolest Pizza Ovens from Food & Wine Magazine

π (pi) rustic napoletanna pizza; templeton, ca

Located on Cypher Winery's patio, this seasonal al fresco pizzeria (formerly known as Farmstand 46) uses an oven crafted by Ciro Pasciuto, an Italian expat baker who took inspiration from the ovens of Gaeta, his hometown in Italy. Made of brick, concrete and a steel frame, the oven burns only oak. **Must try:** Squash blossom with burrata and house-made tomato sauce topped with Parmigiano-Reggiano and pesto.



2011 Cypher Winery Anarchy Unconventional Rhone Blend, PASA ROBLES

Blend: 36% Zinfandel, 36% Mourvedre, 28% Syrah 700 CASES PRODUCED

Red fruit, cranberry, and raspberry fruit laced with cedar, pepper, and spice greet the nose. The palate exudes dark red and brooding mood swings of mouth-watering Zinfandel fruit, heightened with bright acid which enhance the lush crushed velvet mouthfeel that goes on and on.

Food Pairing: grilled and roasted meats, root vegetables, mushrooms and dark fowl such as duck



"Life starts all over again when it gets crisp in the fall." —F. Scott Fitzgerald, *The Great Gatsby*

Autumn is a second spring when every leaf is a flower. — Albert Camus

It's like going back to school. You know, autumn! Time for 'Harry Potter'. — Robbie Coltraine

"Designers want me to dress like Spring, in billowing things. I don't feel like Spring. I feel like a warm red Autumn." —Marilyn Monroe

Winter is an etching, spring a watercolor, summer an oil painting, and autumn a mosaic of them all. — Stanley Horowitz

