



THE WIGWAM
GOLF RESORT & SPA
A LUXURY COLLECTION RESORT
Phoenix

The Wigwam Golf Resort & Spa Wine Sommelier Newsletter

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UPCOMING EVENTS

"Wine Down Wednesdays"

featuring wine flights chosen by the resort Sommelier every Wednesday from 5-10:30 p.m. in the Kachina Lounge and Red's Steakhouse.

Secret Ingredient Cooking Class in Arizona Kitchen

on Saturday, March 7th at 2:00pm, \$35/person. For more information or to book your reservation, contact sara.gilmore@luxurycollection.com or 623.856.1032

March Wine Dinner: in March

Blini with Caviar and Crème Fraîche

Sautéed Foie Gras on Brioche,
Rhubarb Jelly

Grilled Vegetable Gazpacho

Jordan J Sparkling Wine

1st Course:

Wild Mushroom Vol-au-Vent, Bacon Lardons

Jordan Chardonnay 2006

2nd Course:

Salad Composition of Strawberries,
Washington Apples,

Heirloom Tomatoes, Mache and
Laura Chenel Goat Cheese

Red Wine and E.V.O.O.

Jordan Chardonnay 2005

3rd Course:

Roasted Colorado Rack of Lamb

Jack Cheese, Tomatillo Polenta

White Italian Beans and Artichokes

Jordan Cabernet 2005

4th Course:

Gratinée of Pears

Citrus Mascarpone Cheese

Rivière Russe 1983

Wine Preserving

Wine preserving is one of the challenges we face everyday after opening a nice bottle of wine. A burst of new oxygen enters the bottle which creates a chemical process. In red wine this is ideal, because it allows the wine to breathe and brings out the aroma, but when left unattended the wine will start to decay. There are few ways to overcome this adversity and here are my suggestions.



The wine can be stored in a refrigerator, but eventually it will allow air to get inside the wine. Refrigeration will slow down the oxidation process and the wine will taste differently than when you first tried it. For a red wine, you will have to wait for the wine to warm up to room temperature before you can enjoy it.

A second option is to use a vacuum pump, which can be tiring because of the pumping you have to do to get all the air out. It will slightly diminish the aroma of the wine. This will help to slow down the process, but would not eliminate all the oxygen in the wine.

The third option we can use is a wine preserver, which is a canister that has a combination of CO₂, nitrogen and argon gas and a long straw that you attach to the nozzle. This canister is a retail version of what production wineries use in their facilities. When wineries use large fermentation tanks, which also had pocket of air on top of them, they spray Nitrogen or CO₂ gas, which is heavier than oxygen, to create a protective blanket over the wine. This inert layer of gas will not affect the wine but protect it, like an invisible layer of Saran Wrap. You can keep this canister handy for whenever you open a bottle of wine and want to save some for the next meal. To help preserve the wine for a week try spraying a few short bursts of gas into the bottle and replacing the cork.

Summer Sangria

You can always make Sangria especially during summer time if you have not used any of the above options. Sangria is a wine punch from Spain and Portugal. Below is our Sangria recipe for your pleasure, we hope that you enjoy it!

6 oz	Red Wine
2 slices	Lime
½ oz	Fresh lime juice
½ oz	Brandy
½ oz	Orange juice
3 oz	Club Soda

