

# chew on this!



By Ron Aiken

## Pomegranate, Alsatian wines

I've been fortunate the past couple of weeks to sample some wines I'd encourage you to try. The first is a pomegranate wine, a semi-sweet wine that comes from Armenia and is available locally at Earth Fare, Kroger and Piggly Wiggly. It's well worth picking up. A bit less sweet than a muscadine wine, the pomegranate wine has a surprisingly refreshing taste that lends itself well to pairings with turkey or chocolate or as a wine spritzer. As you may know, pomegranates are extremely high in antioxidants, up to three times as much as regular red wine according to some reports. The flavor is amazing and more complex than you'd think, and at an informal tasting among office chums not a single person complained — on the contrary, everyone was pleasantly surprised. Give it a shot and remember to pair it with heavy, smoky flavors in meats and cheeses.

The second bottle, Willm Cremant d'Alsace NV, comes, as you may have guessed, from the Alsace region of France and is stellar, especially at \$17.49 a bottle. A white wine comprised of 80 percent Pinot Blanc, 10 percent Riesling and 10 percent cabernet grapes, it has a bubbly crispness that cuts through the wine's sweetness and leaves your mouth popping with flavor. Available by ordering through Gervais & Vine.

## SCBT Fall Wine Festival

Since we're on the subject of wines and they go so well with the cool weather we've had, plan on trekking to Lake Carolina's Harborside Village Green on Sunday from 2:30-5 p.m. for the Fourth Annual South Carolina Bank & Trust Fall Wine Festival.

Capital City Brass will perform, and proceeds from the event go to benefit Children's Charities of the Midlands. More



than 100 wines will be available to taste as well as an assortment of fine foods.

Guests will get a souvenir wine glass with admittance, and a silent auction is scheduled featuring original local artwork and other items. Tickets are \$35 individually, \$30 for two or more tickets. VIP tables may be reserved for up to 10 people for \$400, which includes exclusive festival activities, wine tastings and promotions.

## Wine Goddess Night

Keeping with the wine for charity theme, all this month and until Nov. 12, Gervais & Vine will donate one dollar for every glass sold of Big Tattoo Red and White wines as part of Breast Cancer Awareness Month. Hugely popular, the Big Tattoo wines are the result of two brothers who lost their mother to breast cancer and wanted to find a way to raise money for breast cancer research. Both are spectacular wines, and with 50 cents of every bottle already going toward research, there's no good reason not to enjoy glass of great wine that gives back so much.

The Wine Goddess Night is scheduled for Monday, Nov. 6 from 5-7:30 p.m. Tickets are \$20, and all proceeds go toward local breast cancer charities.

And while I'm on the topic of Gervais & Vine, check out the feature on the multi-course themed dinners on page 34. While those only come around every few months, Gervais & Vine does a three-course meal for \$19 on Mondays, and Solstice offers a three-course dinner menu on Mondays and Tuesdays. Upcoming Solstice themes are Italian, French, Spanish, German, Cajun and New Southern Cuisine and run for two-week increments.

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