



## October 2023 Newsletter

Welcome to October! It is hard to believe that summer has passed, and we are heading into the final months of the year. I do not know where the summer went! It was filled with non-stop events and travel, especially the month of August in which I spent organizing Grappa events in New York. In September, I checked off a destination from my bucket list as I spent almost two weeks in Sicily. I have traveled to Italy numerous times, but this was my first time to Sicily, and it will not be my last. Also in September, I was a judge at the 2023 Las Vegas Global Wine Awards. I completed all 82 interviews, tastings, and write-ups for the 2024 Slow Wine Guide USA, in addition to writing numerous other stories and doing interviews for the Wine Soundtrack USA podcast. The last three months have been a whirlwind. It is no wonder I have lost my sense of time and am wondering where the summer went.

But Fall is officially here! Hopefully, time will go by slowly, and we all can enjoy everything ahead in the next few months. One thing to look forward to is some upcoming events!

### UPCOMING IN-PERSON EVENTS

*Los Angeles*

October 24<sup>th</sup> 2023  
6-9 pm

Questions? [info@pleasethepalate.com](mailto:info@pleasethepalate.com)

Vinho **MADEIRA** Wine

ibam

wines of **portugal**

**Madeira**  
wine  
experience

[vinhomaadeira.com](http://vinhomaadeira.com)

32° 42' 0" N, 17° 0' 0" W

34° 3' 14" N, 18° 14' 42" W

**MADEIRA WINE EXPERIENCE LOS ANGELES**

**Tuesday, October 24th**

**Venue:** Maybourne Beverly Hills

**Time:** 6:00 - 9:00 pm

(There is a trade/media event during the day, [email me](#) for more information)

Madeira, the fortified wine from the island of Madeira in Portugal, is a wine that will excite the palate. Madeira is a wine for everyone and every occasion. Ranging from dry to sweet, Madeira can be enjoyed on its own, paired with a meal, or mixed in a cocktail. Come discover the beauty and versatility of Madeira!

- > Enjoy a walk-around tasting from 6:00pm - 9:00pm featuring five Madeira producers. Appetizers will be served.
- > Sip Madeira-based cocktails from bartender Camron Robertson, General Manager of Thunderbolt LA. Thunderbolt has one of the most extensive Madeira collections in Los Angeles and is one of the top 10 bars on North America's 50 Best Bars list.
- > Learn about different styles of Madeira in **15-minute speed-tastings** with sommelier and Wines of Portugal's brand ambassador Eugénio Jardim.

Tickets are \$55. But, as a friend of Please The Palate, I am offering a discount! Save 50% with the Code: **PTPFriends50**  
Purchase Your Tickets Today!

<https://MadeiraWineExperienceLosAngeles.eventbrite.com>

I hope to see you there!

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**EAT & DRINK SPAIN**

FWS Foods and Wines from Spain [alimentosdespaña](#)

**#SpainFoodNation**

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This activity can be eligible for co-financing with European Union Funds.

**SPAIN'S GREAT MATCH 2023 NEW YORK CITY**

**Tuesday, October 17th**

**VIP Access\*:** 5:45 pm - 9:00 pm

**General Admission:** 7:00 pm - 9:00 pm

**Venue:** Mercado Little Spain by José Andrés, 10 Hudson Yards, New York, NY 10001

(There is a trade/media event during the day, [email me](#) for more information)

Experience firsthand the diverse array of Spain's most important and lesser-known grape varieties and regions as you taste your way through Spain (300+ wines will be poured!), sample made-to-order Spanish artisan cocktails while watching the excitement of a live wood-fired Spanish cooking demo, or attend a mini-seminar on essential Spanish varietals led by a wine educator.

Tickets range from \$120-\$150. Purchase Your Tickets Today!

<https://SpainsGreatMatch23NY.eventbrite.com>

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### Upcoming monthly virtual wine events:

#### **Forgotten Grapes Monthly Virtual Tastings with Winemakers**

There are more than 3500 wineries in California. That is a lot of wineries. Many of these wineries are small, family-owned businesses making anywhere from 500-5000 cases. At Please The Palate, owner Allison Levine loves to seek out these small producers and introduce them to friends through stories and events. Each month, in partnership with Chris Kern of Forgotten Grapes, we will offer 4 wines for \$109 from one of these incredible producers. You will also be invited to our **virtual tasting** with the owner or winemaker on the **second Thursday of each month.**

#### **Upcoming Dates:**

##### **November offering:**

Boutz Wines (Paso Robles)  
1 rosé wine + 3 red wines  
\$109 + tax (\$135 value)

##### **December offering:**

Bonifacia (Sonoma/Clarksburg)  
1 white wine + 3 red wines  
\$109 + tax (\$134 value)

If you are interested, please email me at [info@pleasethepalate.com](mailto:info@pleasethepalate.com) to let me know you would love to receive one of the \$109 bundles (plus shipping if out of the Los Angeles area).

Forgotten Grapes is not a club and there is no commitment. Each month, a bundle of wines will be offered for a special price. If you are interested, you can order them. I'll take your credit card and delivery information and will charge your card. **If you live in Southern California, delivery is FREE and will be personally delivered to you (contactless). If you live beyond Southern California, wines can be shipped - \$25 in California and \$30 outside of California to the Western States (AZ, NV, OR, ID). For additional states, please contact us.**

For a complete list of upcoming events, visit the Events Calendar on [www.pleasethepalate.com](http://www.pleasethepalate.com)

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Get to know the winemakers and winery owners behind the brands in 30 questions. Listen to the Wine Soundtrack podcast and get to know them through serious, thoughtful, personal, funny, and sometimes challenging questions.

Recent USA podcasts:

[Martha Stoumen, Martha Stoumen Wines](#)

[Connon McMahon, Fulldraw Vineyard](#)

[Dusty Nabor, Dusty Nabor Wines](#)

[Sonja Magdevski, Casa Dumetz](#)

[Tara Gomez & Mireia Taribo, Camins 2 Dreams](#)

[Peter Work, Ampelos Cellars](#)

[Jeff Morgan, Covenant Winery](#)

[Ali Smith, Smith Story Wines](#)

Wine Soundtrack is available on [WineSoundtrack.com](#), [Soundcloud](#), [Spreaker](#), [iTunes](#), [YouTube](#), [Spotify](#), [iHeart](#) and on the Wine Soundtrack App. More podcast interviews are coming!

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## RECENT ARTICLES

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### PLEASE THE PALATE WINES OF THE WEEK

[Please The Palate Wine of the Week: Firriato Soria 2019 Frappato, Sicilia DOC](#)

[Please The Palate Wine of the Week: Feudo Disisa 2020 Granmassenti Perricone, Monreale DOC, Sicily](#)

[Please The Palate Wine of the Week: Camporè Fumante 2018 Etna DOC Red](#)

[Please The Palate Wine of the Week: Sans Liege 2022 Cotes de Coast White Rhone Blend, Central Coast](#)

[Please The Palate Wine of the Week: Quivira Rosé 2022, Wine Creek Ranch, Dry Creek Valley](#)

[Please The Palate Wine of the Week: Laurenz V. 2020 Charming Grüner Veltliner, Kamptal, Austria](#)

[Please The Palate Wine of the Week: La Mesa 2019 Primitivo Estate Reserve, Amador County](#)

[Please The Palate Wine of the Week: Folded Hills 2020 Whole Cluster Estate Grenache, Santa Ynez Valley](#)

[Please The Palate Wine of the Week: Inman Family Wines 2022 Endless Crush Rosé, Olivet Grange Vineyard, Sonoma](#)

[Please The Palate Wine of the Week: âmevive wine 2021 Ravie, Santa Barbara County](#)

[Please The Palate Wine of the Week: Deux Punx 2021 De La Soif L'inattendu Orange Blend, Tehama County, California](#)

[Please The Palate Wine of the Week: Frank Family Vineyards 2022 Leslie Rosé of Pinot Noir, Carneros](#)

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## **PLEASE THE PALATE PICKS OF THE WEEK**

[Please The Palate Pick of the Week: Tensley Wines Tasting Room in Los Angeles](#)

[Please The Palate Pick of the Week: The Freshest Seafood at Ristorante La Tonnara in Castellammare del Golfo, Sicily](#)

[Please The Palate Pick of the Week: Streaty Street Food Tour in Catania, Sicily](#)

[Please The Palate Pick of the Week: Anita Gelato, La Mamma del Gelato](#)

[Please The Palate Pick of the Week: Bento Box Tasting and Wine Pairing at Margerum Wine Company in Los Olivos](#)

[Please The Palate Pick of the Week: The TWA Hotel at JFK Airport](#)

[Please The Palate Pick of the Week: Dining at Animo in Sonoma](#)

[Please The Palate Pick of the Week: Wine Dinners with the Winemakers at Tesse Restaurant](#)

[Please The Palate Pick of the Week: Pizza and Prosecco with Mionetto and Song e Napule for National Prosecco Week](#)

[Please The Palate Pick of the Week: Rajat Parr, Phelan Farm, Scythian Wine Co. and Regenerative Farming](#)

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## **WINE**

[New York's Seneca Lake AVA Is Making A Case For Heritage Grapes](#)

[Meet The Gentleman Farmers Joey Wolosz and Jeff Durham](#)

[From Sonoma and to Burgundy, Kosta Browne Pinot Noirs Express Terroir](#)

## **SPIRITS**

[Espanita Artisanal Tequila is Affordable Luxury without Compromise](#)

## **FOOD**

[Are You Heading to Sonoma For Wine Tasting? Say Cheese Instead!](#)

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## CRUSH ON THIS VIDEOS

[It's Time for Brunch – Eggs and Wine! – Crush On This Episode 137](#)

[Three Questions Not To Ask In A Winery Tasting Room – Crush On This Episode 136](#)

[Five Fun Wine Facts About Pinot Gris – Crush on This Episode 135](#)

[Challenging Wine and Food Pairings – Crush On This Episode 134](#)

[Five Fun Wine Facts About Merlot – Crush On This Episode 133](#)

[The Wines \(and Regions\) We Are Crushing On Now – Crush On This Episode 132](#)

