

# Spring Valley Hounds September 2018 Newsletter

Hunt Hotline (973) 300-7742

springvalleyhounds@hotmail.com

## August Events

August 19- Trail Ride -  
Cancelled



Roster Ad's are due on  
November 1<sup>st</sup>!

## Featured Hound Archer

Archer came to Spring Valley Hounds in spring 2017. Archer is now three-years-old. He is a very loyal and loving hound. On the way to the hunt, he loves sitting in the middle of the truck and looking out at the road ahead, all while resting his very long nose on your shoulder. Archer is still figuring out how to use his voice, and sometimes he lets out a little adolescent squeak!



## Upcoming Events

September 3 10:00am – Labor  
Day Hunt – Valley Green Farm

September 16 10:00am –  
Pony Club Hunt

September 23 12:30pm –  
Landowners Picnic

September 30 9:00am –  
Hunter Pace- New Vernon

October 7 10:00am – Opening  
Day – Gibb's Quest Farm

October 28 9:00am- Hunter  
Pace- Allamuchy

November 12 10:00am –  
Veteran's Day Hunt- Valley  
Green Farm

November 22 10:00am –  
Thanksgiving Hunt – Gibb's  
Quest



Thank you to this month's  
featured sponsors!

COACH STOP

*Saddlery, Ltd.*

2400 Lamington Road

Bedminster, NJ 07921

www.coachstopsaddlery.com



caduceus inc.

A Healthcare Management Services Organization

# Spring Valley Hounds September 2018 Newsletter

Hunt Hotline (973) 300-7742

springvalleyhounds@hotmail.com

## **The Other Italian White Wine(s)**

by Erin F. Nebel

Hunt Season is just around the corner; and indeed after a long hunt, many of us like to occasionally enjoy glass of wine. You'll find Pinot Grigio is often the variety of choice. After all, Pinot Grigios are generally affordable and very drinkable. But perhaps their greatest attribute is their ubiquity: it is especially easy to find a bottle in your local liquor shop. In fact, during the first decade of the 21st Century, Pinot Grigio overtook Chardonnay as the most popular white wine in the global mass market.

The best and richest Pinot Grigio wines are produced in Friuli (Italy), and they often have a copper-tinged color thanks to some fermentation with the grape skins intact. Also noteworthy are Pinot Grigios from Alto, which can be particularly aromatic; however, the majority of Pinot Grigio production comes from the Veneto region. Like many consumer products produced en masse, you may find yourself with a glass of wine that doesn't offend, but certainly doesn't reflect the unique character of the country or the vineyards.

So, if you're going to drink white wine, why not grab another Italian variety and mix things up? Italy produces nearly 50 million gallons of wine per year, but many hidden gems are overlooked because much emphasis is placed on the red wine of the country (Sangiovese, Nebbiolo, etc.). This gives us an advantage when it comes to Italian whites: the quality is high, the prices affordable and many of our best bets are still "underground."

### **Verdicchio**

Do you like sitting by the sea on a sunny day with a gentle breeze in the air? Grab a slightly-chilled bottle of Verdicchio. Known for its refreshing minerality and light acidity. Sip and relax. From le Marche, an eastern Italian region with coastal views.

### **Soave**

From the Veneto region of north-east Italy. Made from the garganega grape. True soave is medium bodied with fine acidity and a lively, almost flowery aroma of white and yellow fruit and herbs. You could say it's a touch more serious than Verdicchio and would complement most anything on the dinner table. Look for Soave Classico DOC on the label.

### **Pecorino**

Nope, not the cheese! This grape often comes from Italy's eastern coastal regions, it's characterized as dry and minerally with a yellow, straw-like color. Sometimes, you might even catch a little brine on the back of your tongue. This grape was once thought to be extinct, but thanks to some dedicated and talented winemakers, it's making a comeback. Black Hound Stables enjoyed a bottle with homemade pizza not long ago, and the bottle emptied out in no time.

Source: The Oxford Companion to Wine, Fourth Edition, 2015

Oxford University Press

Authors: Jancis Robinson and Julia Harding