

Wine of the Day: Grande Dalles 2008 Gampo



Grande Dalles Gampo is a remarkably delicious wine an even more remarkable story behind it. Produced in the heart of Oregon's Columbia Valley, this wine represents the heart and soul of winemakers Stephanie LaMonica and Scott Elder, a couple who finally opened the vineyard of their dreams to produce different varieties of amazing wine. Like many other wine producers, LaMonica and Elder have realized that the cool climate of Oregon is ideal for more than just Pinot Noir, and they have begun experimenting by producing Old World varietals in New World style.

The inspiration of this wine is actually LaMonica's Italian grandfather, whom she lovingly referred to as Gampo. Grande Dalles Gampo is composed of an Old World blend of 80% Sangiovese (a Brunello clone), 17% Cabernet Sauvignon, and 3% Cabernet Franc. With beautiful ruby coloring and the earthy aromas of red fruits and leather, Gampo has exceptionally fine tannins and has subtle flavors of cherry, espresso, walnut and olives. Because it is primarily made from the Tuscan grape variety Sangiovese, Grande Dalles Gampo pairs beautifully with traditional Italian dishes made with truffles, braised game such as rabbit or boar, osso buco or anything with a tomato-based sauce.

Tip: Currently Grande Dalles Gampo can only be ordered online, but check out the [Holiday Promotion](#) to buy a 3 Bottle Sampler Pack. After the New Year, you'll be able to find Gampo as well as their other varieties in various NYC stores and restaurants.

Photo credit: Grande Dalles

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