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# WILL PLAY FOR WINE

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BY DEBBIE ELDER AND KARL S. VON SENDEN, *co-hosts of Good Libations, a weekly internet radio show*

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Summer, 2006—A shiny, new rented RV stands packed and ready to leave with a month-long supply of food, basic living essentials, a guitar, and a cello. California here they come! David Newton and Gary Dillon, two Valley musicians, are headed out on a 30-day odyssey to experience California's wine regions.

Newton is the guitar player. His day (and night) job is as the wine sommelier for the popular D-Vine Wine Bar & Bistro in East Mesa. Dillon (the cello player) works as a wine rep for Paso Fino Wines, an Arizona-based distributor.

Both are wine-obsessed 30-somethings whose summer ambition is to network with California winery owners, vintners, chefs and tasting room managers hoping they'll agree to allow their band, Newton's Theorem, to play concerts for their customers. In appreciation, the winery and restaurant hosts are expected to offer bottles of their latest releases, and sometimes, even throw in a free meal or two.

On Sunday nights, and on special occasions, the duo performs at D-Vine. Their original music is difficult to describe. It reflects a timeless, cello-infused undertone of classic Beatles, plus the classical, contemporary, sometimes jazzy mix found on the *CBS Sunday Morning* show. Many of the songs are soft and mellow, closely resembling the wines they so love to drink. Others take on an interesting flair like the curious renditions of "Play That Funky Music, White Boy" and "Walking in Memphis."

This is the second time the acoustical duo have embarked on this type of adventure. In 2003, the first year they did the tour, their accommodations weren't so fancy. Newton and Dillon worked out of their aging GMC van and slept in their sleeping bags under the stars in the Napa Valley while undertaking their low-budget tour. This year, their goals remain the same even if their accommodations are a bit more luxurious: to perform two to three times a day, to promote and sell their latest CDs, to make new friends, and to learn about and try some new wines along the way.

The two typically start their day at a wine country coffee shop. Once they've downed a couple cups of Colombia Supremo, they are ready to set up their performance stage. Newton's marketing plan includes placing wooden wine boxes with a display of their CDs beneath their feet and a glass fishbowl off to the side filled with self-serve change. Then...it's on with the show!

This year's tour calls for stops in the celebrated wine regions of Paso Robles, San Luis Obispo, Napa, Sonoma, and if time permits, Santa Barbara. Several of the winery stops they have lined up include Gary Eberle Winery in Paso Robles; Pretty Smith Vineyards and Winery in San Miguel; Hook & Ladder in Santa Rosa; Sebastiani Vineyards and Winery in Sonoma; and the Firestone Vineyard in Santa Barbara.

*Newton's Theorem will provide a weekly wine journal on their travels via our web radio show, [www.goodlibations.com](http://www.goodlibations.com). Before and after the tour, catch Newton's Theorem on Sunday nights from 6 p.m. to 9 p.m. at D-Vine Wine Bar & Bistro.*

WE ASKED NEWTON TO SHARE A FEW OF HIS FAVORITE SUMMERTIME WINE AND FOOD PAIRING RECOMMENDATIONS:

1. **Pegasus Bay Riesling 2005** (\$23)—From the Waipara Valley of New Zealand with white peach, nectarine, and lime flavors, and a touch of spice. Perfect by itself, and for lounging around the pool.
2. **Valley of the Moon Pinot Blanc 2003** (\$15)—Flavors of lime zest, citrus undertones, and honeydew. Pair with handpicked Arizona farmers' market seasonal fruits and assorted domestic cheeses.
3. **Fernleaf Sauvignon Blanc 2004** (\$10)—Racy grapefruit peel, herbaceous with a zesty finish. Pair with Sautéed Sea Scallops from AJ's, topped with your handmade version of a French Basil Cream Sauce.
4. **Louis Guntrum Scheurebe Kabinett 2004** (\$11)—A fruity wine from Germany, not too sweet, with a touch of spice. Pair with your favorite takeout spicy dish from one of Flo's Asian Restaurants.
5. **Ferrari-Carano Chardonnay 2003** (\$28)—Lots of tropical fruits, including papaya, mango, and a hint of almond. Pair with fresh grilled Hawaiian Escobar, topped with herbal vinaigrette.
6. **David Girard Viognier-Rousanne 2002** (\$18)—Pair with a three-egg cheese omelet and crusty Artesian Wildflower bread drizzled with honey. Especially tasty the morning after a night on the town.

All wines are available from D-Vine.

#### **D-Vine Wine Bar & Bistro**

(East Mesa—located at the Northeast corner of McDowell and Powell Roads)  
2837-101 North Power Road, Mesa; (480) 654-4171;  
[www.dvinewine101.com](http://www.dvinewine101.com)

#### **AJ's Fine Foods**

Arizona's premier gourmet grocery with 11 locations throughout the state, [www.ajsfinefoods.com](http://www.ajsfinefoods.com)

#### **Flo's Restaurants, Inc.**

Flo's Asian Kitchen, Hong Kong Food Market and Flo's Chinese Restaurant are all located in North Scottsdale, [www.florestaurants.com](http://www.florestaurants.com)

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Eight locations throughout Arizona, with a new location soon to open in Arcadia, [www.wildflowerbread.com](http://www.wildflowerbread.com)