



Grapevine

November 2008

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Check our web site!

<http://www.columbiawillamettewine.org>

President's Message

Greetings and welcome to our CWES 2008-09 Program Year. E B Hamilton Hall (Red Cross Bldg) on the Fort Vancouver Historic Reserve is a terrific venue for our monthly tastings; attendance has increased, food bites are fantastic - thanks to the Culinary School - and our programs are very popular.

As an educational organization, CWES is dedicated to providing a monthly program whose focus is on the understanding and appreciation of wine. We present wine programs that enhance our members' knowledge and understanding of wine. Our programs bring together wines from a given winery, a special region, or of various regions around the world. The Culinary School pairs interesting as well unusual food bites that enhance one's appreciation of wine.

We hope you enjoy the unique evenings we have planned for the coming year – [invite a friend](#) and come enjoy and appreciate wine!

Ed Grubel

Future Programs

November	=	Wines that will complement your Thanksgiving turkey!
December	=	Anne Amie Winery (Willamette Valley: all three pinot varieties)
January	=	Reustle Prayer Rock Vineyards (Umpqua AVA: Gruener Veltliner, Riesling, Viognier, Pinot Noir, Syrah, Tempranillo)
February	=	Valentine's Dinner with McCrea Cellars (Walla Walla, Rhone varieties)

Varietal Notes (from Norman Banks, Wine Maker Confluence Winery)

This is the first of a series of Varietal Notes taken from my pamphlets on wine varieties. Petite Verdot is one of my top 5 favorite red, and is known as the eye-dropper wine because of its use in bringing good wines to excellent through its full flavors and extremely long finish

PETIT VERDOT (Peh-teet ver-doe)— French---Bordeaux

Wine Characteristics: Among those who have tried it, it is known as the Super Cabernet for its dense violet-black to ruby garnet colors and full charge of dark rich aromas of spice, blackberry, cherries, and black currants. On the palate, it is creamy and full with fine, elegant, and complex texture combined with intense berry characters. It leaves a magnificently bold and seemingly everlasting finish with lingering spicy violet and rose petal aromas, smooth and gripping tannins, and hints of licorice. Rarely bottled as a varietal by most vineyards because of its sensitivity to the growing season, Petite Verdot is most commonly used in small percentages to bring color, fullness, and complexity to the lesser but more common Cabernet Sauvignon and other reds.

Grape Profile: A pea-size, loosely clustered, deep-dark colored grape and one of the most difficult to grow in Europe, as it requires long, warm, dry weather and thus rarely provides exceptional vintage years. Some of the best vintages come from the Barossa Valley in Australia. Petite Verdot was planted on Red Mountain in Washington about 20 years ago and some vineyards near Prosser and Walla Walla also have a few acres planted. Cabernet Sauvignon was developed from Petit Verdot and Cabernet Franc, and only partly captures this magnificent grape.

Education Corner (from Nick Meyerhofer)

Question: Who developed the Aroma Wine Wheel that David Gray used in his September "Wine 101" presentation, and when was it first used?

Answer: It was put together in 1990 by a professor of enology at UC Davis. The inventor's name was Ann Noble, and she came up with the aroma wheel "to help educate others about wine and to enhance their sensory experience, along with their lexicon of wine descriptors." Professor Noble is quick to say that her wine wheel is only a temporary tool, however: "Once you use the wheel a bit, you can smell, and you don't need it. It helps you articulate what you're smelling." If you are interested in owning your own Aroma Wine Wheel, check with David Gray at Salut!

Recipe (from Linda Schwab)

Beef Stew With Red Wine

3 tablespoons vegetable oil	1/2 teaspoon freshly ground black pepper
1 medium onion, diced	2 tablespoons all-purpose flour
1 medium carrot, peeled and diced	4 cups red wine
2 cloves garlic, diced	1 tomato, seeded and diced
2 sprigs fresh thyme or 1 teaspoon dried, crushed	2 cups pearl or white boiling onions
2 pounds cubed stewing beef (chuck or sirloin tip)	1/4 pound mushrooms, quartered
1 1/2 teaspoons salt	2 tablespoons minced fresh flat-leaf parsley

Heat 1 tablespoon of the oil in a Dutch oven or ovenproof stewpot

Sauté the onion, carrot, garlic, and thyme over medium heat until browned, 8 to 10 minutes

Pat the meat cubes dry and season them with 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper. Add 1/2 tablespoon of the oil to the pan and sear the beef in batches over high heat until it is a rich mahogany brown on all sides for approximately 5 to 7 minutes depending on the thickness of the meat.

Preheat the oven to 375 degrees F. Return the vegetables and the meat to the pan, dust the meat and vegetables with the flour, and cook for 2 minutes over medium heat, stirring frequently.

Add 3 cups of the red wine to cover the beef and bring to a boil.

Add the tomato and season the stew with the rest of the salt and pepper.

Cover the stew and cook for 1 1/2 hours, or until the meat is tender. (If as the stew simmers the wine reduces below the meat, add a little water.)

With a half hour remaining for the meat, heat a medium skillet; add the remaining oil and onions cooking for 5 min. Add the mushrooms and cook over high heat until golden brown. Pour off any excess fat, add the final cup of red wine to the vegetables, and simmer until the onions are tender, about 10 minutes.

When the beef is tender, remove the stew from the oven, stir in the vegetables, and simmer for 10 more minutes. Pour the stew into a warm bowl, dust with the minced parsley.