



Grapevine

December 2008

Check our web site! <http://www.columbiawillamettewine.org>

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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

December	=	Anne Amie Winery (Willamette Valley: all three pinot varietals)
January	=	Reustle Prayer Rock Vineyards (Umpqua AVA: Gruener Veltliner, Riesling, Viognier, Pinot Noir, Syrah, Tempranillo)
February	=	Valentine's Dinner

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

This is the second of a series of Varietal Notes taken from my pamphlets on wine varieties. Zinfandel is a recent rediscovery for me, and I am fermenting a 2008 from Pasco as I write this note.

ZINFANDEL (Zin-fan-dell) —Italy—

Wine Characteristics: A medium- to full-bodied wine capturing both red and black fruits, with pepper on the nose. A common thread running through tasting descriptions is plum on the tongue and fruitcake spices on the nose. This is generally not a wine laid down to age for decades, and its light tannins and body have earned it a large market in the U.S., where lighter, less complex wines (and beers) are favored by the masses. That said, some will last 10 years or more and a few are deep, heavy and rich. Like Pinot Noirs, Zinfandels can be spectacular, depending on the grape source and the vintner. Two spectacularly deep, full-bodied, rich, plummy, and long-finished wines--both 2004 from Paso Robles (Ca)-Gelfand and Rosenbloom. My Pasco 2008 is already showing similar depth and complexity, and it is just beginning Malo-lactic fermentation.

Grape Profile: The grape comes from southern Italy where it is known as Primitivo. However, Zinfandel probably originated in Croatia where it is called Plavac Ma. The U.S. has made this varietal its own, with wide plantings especially in California. The berries are black and in large dense clusters, almost like a Pinot on steroids. Zinfandel needs plenty of sun and a long growing season to come to perfection.

Education Corner (from Nicholas Meyerhofer)

Question: Worried about a holiday hangover?

Answer: Wine can, of course, be enjoyed as an aperitif all by itself, but it shines brightest when paired with food. Consuming wine with a meal reduces the incidence of hangovers. Wine contains varying degrees of alcohol, alcohol dehydrates the body, and dehydration causes headaches. Therefore, always try to consume one glass of water for each glass of wine you drink. If self-control fails, remember the Ibuprofen before bedtime.

Recipe (from Nicholas Meyerhofer)

Easy Christmas Punch

Combine the following ingredients in a large crystal or glass bowl:

- 1 bottle **Champagne** or quality **sparkling wine**
- 1 bottle semi-dry white wine, e.g. **Alsatian Riesling** or **Gewürztraminer**
- 1 bottle sparkling water (with gas)
- Thin slices of **orange** and quartered **strawberries**

Mix and serve chilled. Voila!!!