



# Grapevine

January 2009

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**Check our web site!**

<http://www.columbiawillamettewine.org>

## President's Message

Happy New Year to one and all! I hope everyone had an enjoyable Holiday Season. With the snow, it seemed like a real old-fashion North Country Christmas.

We now start a new year with interesting new wines to taste and food pairings to sample. CWES is an educational organization that invites individuals with an interest in wine and food to consider becoming a member.

CWES is directed by a member-elected Board of Directors. The election occurs annually at the March program meeting. If you have any interest in serving on the CWES Board, please contact the Nominating Committee Chairman, Steve Shelton (360-696-4408, shelton2@eagles-net.net or in person at the monthly program).

Salut! Ed Grubel

## Future Programs

- |                 |   |  |
|-----------------|---|--|
| <b>January</b>  | = | <b>Reustle Prayer Rock Vineyards</b> (Umpqua AVA: Gruener Veltliner, Riesling, Viognier, Pinot Noir, Syrah, Tempranillo) |
| <b>February</b> | = | <b>Valentine's Dinner</b>  |
| <b>March</b>    | = | <b>Seven Hills Winery</b> (Walla Walla). Big reds!!!   |
| <b>April</b>    | = | <b>CWES Library Zinfandel Night.</b>   |
| <b>May</b>      | = | <b>Amavi Winery</b> (Walla Walla). Mid-size producer scoring a National reputation.                                      |

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

This is the third of a series of Varietal Notes taken from my pamphlets on wine varieties. Petite Syrah is, in fact, not an old variety, but is a name applied to a collection of varieties and crosses, only one of which is pure Syrah.

### **PETITE SYRAH (Pa--teet Sear-ahh)—Mostly France—**

**Wine Characteristics:** Petite Syrahs reflect the population of the vines in the source vineyard(S) because they are products of mixed plantings of four similar-looking varieties and crosses. The wine is generally dark and well balanced, with pleasant fruit, usually described as red and black currants, and almost always with sturdy to strong tannins. It is bottled as a 'variety' but also used frequently as a blender to shore up or tone down other wines, from Pinot Noir to Cabernet Sauvignon.

**Grape Profile:** Usage of 'Petite Syrah' began in the 1880s in California, in a place far in time and distance from the roots of *vinis vinifera*. The name itself is thought to have been applied by one or more California growers who thought their plantings were just smaller-berried Syrah and deserved a distinctive name. DNA profiling, however, indicates that at least four grape 'varieties' are bottled with Petite Syrah labels. The largest producers of this mélange are in California, Argentina, Brazil, and Mexico, although Petite Syrah is known from Australia and elsewhere.

## Education Corner (from Nick Meyerhofer)

**Question:** What are some good "rules of thumb" about pairing food and wine?

**Answer:** The following are considered universal guidelines:

- 1- Match hearty fare with hearty wine. Normally, you will serve white wine with white meat and red wine with red meat.
- 2- Match fresh fruit with either sparkling wine or dessert wine. Make certain that the wine is sweeter than the fruit.
- 3- Match hot and spicy fare with either Riesling or a fruity red wine.
- 4- Match salads with lemon or vinegar in the dressing with a high-acid wine such as Sauvignon Blanc.
- 5- Match pizza, hamburgers, meat loaf, etc., with Zinfandel, Syrah, or Merlot.
- 6- Match lamb with Syrah or Shiraz.
- 7- Most important of all: Drink the wine you like with the food you like!