



Grapevine

February 2009

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Check our web site!

<http://www.columbiawillamettewine.org>

President's Message

CWES as an educational organization invites individuals with an interest in wine and food to be a guest at one or more of our programs and to become a member. Our Program Committee would welcome thoughts and suggestions for the future.

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

For those of you that may be interested in pursuing your wine/food education you might consider Clark College's Corporate and Continuing Education Department, Food and Beverage Section. The website for the current list of courses is:

[Http://at-campus.net/Clark/category/category.aspx?C=1&S=25&SC=1](http://at-campus.net/Clark/category/category.aspx?C=1&S=25&SC=1).

I surely plan on attending one or more. See you there.

Salut! Ed Grubel

Future Programs

February = **Valentine's Dinner** **Must RSVP & send check prior to Feb. 6th.**

March = **Seven Hills Winery** (Walla Walla). Big reds!!!

April = **CWES Library Zinfandel Night.**

May = **Amavi Winery** (Walla Walla). Mid-size producer scoring a National reputation.

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

This is the fourth of a series of Varietal Notes taken from my pamphlet on wine varieties. Chardonnay is perhaps the most consumed of the classic vinifera whites..

CHARDONNAY (Char-donn-yay)—French---Burgundy

Wine Characteristics: Apple, peach, apricot and flower blossoms with hints of toast and vanilla. Bottlings from warm, non European, climates like New Zealand, Australia, and eastern Washington include melon, citrus, and pineapple or other tropical fruits. Butter comes from malolactic fermentation but this fermentation shortens the life of the wine. Chardonnay takes oak well, but also stands quite well without oak. Vanilla, spice, and toast are introduced by barrel fermentation or aging which also promote other pleasing complexities. Other local characteristics include wet wool (especially Burgundy) as well as minerals and flint (especially Chablis).

Chardonnay is best paired with simply prepared seafood and poultry dishes, although those from eastern Washington and New Zealand are so full of fruit that they go well as a chilled refresher, with almost any cheese, and spicier fish and poultry..

Grape Profile: Chardonnay is the world's most popular white wine grape. Chardonnay is planted everywhere because of the grape's ability to cope with varied climates. The best Chardonnays like warm days and cool nights. The grape develops more fruit and less acidity than Sauvignon Blanc. Chardonnay is also important in the making of Champagne, along with Pinot Noir.

Education Corner (from Nicholas Meyerhofer)

Random Wine Facts:

- The longer the growing season, the time it takes wines to reach full maturity, the more complex the resulting wines will be.
- Although the number will vary somewhat by varietal, a ton of grapes will produce about 720 bottles (60 cases) of wine.
- During the last 200 years, the capacity of a standard bottle of wine varied from 16-52 ounces. Today the size is, of course, 750 milliliters, a bit over 25 ounces.
- A 5-ounce glass of wine contains about 110 calories. If you are on a diet, drink white. It contains about 104 calories.
- As white wines get older, they grow darker in color. As red wines age, they grow lighter in color.
- Today, wine is produced in all 50 United States. But in just one state, California, 90% of all U.S. Wine is produced.

Wine Recipe (from Nicholas Meyerhofer)

Short Ribs in Red Wine

Ingredients:

5 lbs. Short ribs, cut into 3" pieces.	½ t. Dried basil.	2 cups red wine.
Salt and pepper to taste.	4 T. Olive oil.	2 cups beef broth
5 sprigs rosemary & thyme.	1 large white onion, sliced.	2 bay leaves.
2 sprigs sage	1 large carrot, peeled and sliced.	
1 sprig marjoram.	2 cloves garlic, crushed.	

1. Pre-heat oven to 350 degrees. Rub ribs with salt, pepper, rosemary, thyme, marjoram & basil. In deep skillet, heat oil and add the sage & ribs in batches, browning well. Remove & set aside.
2. In remaining fat, sauté onion, carrot & garlic for 5 minutes. Add wine & broth, scraping bottom to loosen any bits, and reduce by 1/3 or even 1/2.
3. Add bay leaves, ribs and drippings and bring to a simmer. Reduce heat, cover pan and transfer to oven. Cook for 2-3 hours, turning every hour. Serves 4-6.