



Grapevine

April 2009

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Have you checked out our web site!

<http://www.columbiawillamettewine.org>

President's Message

Greetings and welcome from the new President. Ed Grubel had served for number of years and his wife told him enough is enough. Actually I would like to thank Ed for a job well done. Without his stewardship, there is a very good chance that CWES would no longer exist in its current condition. He is still on the board, so I am sure you will see him around. My name is Neal Hammel, and I have been on the board for around 8 years. I am sure most of you will recognize me when you see me.

As an educational organization, we focus each month on providing an opportunity to gain a better understanding and appreciation of wine. I am very pleased with April's Library tasting. Zinfandel is one of my favorite varietals and we will be sampling some fantastic variations of this wine.

I hope you make time to be at the April event. I think you will be pleased with both the wine and food bites. Do come and please bring a friend!

Neal Hammel

Future Programs

- April = CWES Library Zinfandel Night.**
- May = Amavi Winery (Walla Walla). Mid-size producer scoring a National reputation.**
- June = Wineries of Clark County and Reunion Night!**
- July = There is never a CWES event in July.**
- August = Annual CWES Picnic – Venue & Date to be announced**

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

This is the sixth of a series of Varietal Notes taken from my pamphlet on wine varieties. Chenin Blanc is one of the best known white vinifera grapes..

CHENIN BLANC (Cha-nin Blah-nk)—France—Loire Valley

Wine Characteristics: Chenin Blanc is a sweet wine of high acidity with flavors of quince, honey, herbal tea and minerals.

Grape Profile: This grape is responsible for some of the finest dessert wines in the world, from numerous appellations in the Loire Valley, including Bonnezeaux, Quarts de Chaume, Vouvray and Coteaux du Layon. It also produces some dry wines in the Loire, and is widely planted in South Africa, where it is known as Steen, although these wines are much less known. The grape is thin-skinned and prone to botrytis.

Education Corner (from Nicholas Meyerhofer)

Wine Facts.... True or False? (Part II)

1. To this day, there is no remedy for phylloxera.
2. Vines that are planted to produce premium wines are called “vitis labrusca.”
3. The art of vineyard planning requires selecting the specific rootstock, varietal, and clone for a particular location and its microclimate.
4. The French term for the grape changing color from green to red is “Toulouse Lautrec.”
5. At harvest time, sparkling grapes are picked first, since low sugar levels are desirable for effervescence.

Answers!

1. True. The louse can only be countered by grafting onto louse-resistant root stock.
2. False. “Vitis labrusca” is used for making grape jam; “Vinifera” is used for premium wines.
3. True.
4. False. The correct word is “veraison.”
5. True.

Source: WWW.benziqer.Com/ourwines/grapevine.php

Wine Recipe (from Nicholas Meyerhofer)

Salmon Poached in White Wine with Caper Sauce (serves six as a first course)

Ingredients:

3 cups dry white wine	2 tsp black pepper corns
1 ½ cups of water	fresh dill (to taste)
1 sliced onion	2 tsp salt
6 6oz. Salmon fillets	

1. Place first six ingredients into large heavy skillet.
2. Arrange salmon fillets in skillet and simmer gently until fish is opaque in center, about six minutes.
3. Remove from heat and, using a metal spatula, turn the fish over in the skillet.
4. Cool fish one hour in poaching liquid, then transfer fish and liquid to a large glass baking dish. Cover and chill for one day.
5. Serve with caper sauce, which consists of equal parts of mayonnaise and Grey Poupon, lemon juice to taste, some dried tarragon and small capers. Serve with Viognier or Pinot Blanc.