



# Grapevine

June 2009

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**Have you checked out our web site!**

<http://www.columbiawillamettewine.org>

## President's Message

Although I couldn't be there in person due to business concerns, reports have reached me that the May program was a total success. Chef Michael Amore did the culinary program proud with innovative and gorgeous food pairings. Amavi Winery produced five excellent wines and much information about the wine industry in the Walla Walla AVA.

June's program will feature wineries from Clark County. What better opportunity could you have to sample wines from each winery in Clark County? I hope you make time to be at the June event. I think you will be pleased with both the wine and food bites. Do come and please bring a friend!

Neal Hammel - President

## Future Programs (Payment at the door by cash or check only)

**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 eighth of a series of Varietal Notes taken from my pamphlet on wine varieties. Amarone is a lay-away blend from Italy.

### **AMARONE (Ah-mah-row-nay)---Italy--Northeast Italy**

**Wine Characteristics:** Deep ruby red exuding aromas of sour cherry, dark chocolate, stewed plums, dried fruit, anise, raisins, bitter almond, tobacco, leather and molasses with a spicy earth bittersweet finish and huge tannins. Amarone is a robust wine that will lay well for 7 to 15 years, and pairs with game, grilled meat and pastas.

**Grape Profile:** Amarone is produced in the region of Veneto by estates that make Valpolicella, one of the most popular wines of this area in Northeastern Italy. This is really not a varietal but a well known blend of Corvina (the lead component), Rondinella, and Molinara that are laid on straw mats to dry them before fermentation, giving the wine its distinctive raisin flavor. Amarone is derived from amaron, bitter in Italian.'

## Education Corner (from Nicholas Meyerhofer)

### **Wine Quiz Multiple Choice**

1. The Spanish word for "dry" is: (1) sec (2) seco (3) sect (4) sex
2. Port blended from several vintages is called: (1) cuvee (2) locale (3) tawny (4) ruby
3. A style of wine that leaves wine in a barrel out in the sun is: (1) rancio (2) rancid (3) randido (4) wasteful
4. The technical word for "moving to a clean barrel" is: (1) barreling (2) impounding (3) racking (4) slugging
5. The lemony acid found in wines is: (1) tanic (2) malic (3) venal (4) penal
6. Milk protein used for fining wines is called: (1) curds (2) whey (3) casein (4) basin
7. Little or no wood aging is called in Spain: (1) bruto (2) toto (3) moto (4) joven
8. Juice in contact with the skins is called: (1) maceration (2) laceration (3) caseration (4) testosterone
9. Sediment that forms in a bottle as it ages is called: (1) lees (2) gees (3) mees (4) deposit
10. The French term for "cellar" is (1) cellare (2) celarre (3) bellare (4) cave

### **Answers:**

1. 2
2. 3
3. 1
4. 3
5. 2
6. 3
7. 4
8. 1
9. 1
10. 4

<b>Key:</b> 100% = You are an Expert! 80% = Pretty darn good, Hot Shot! 60% = Just average. 40% = You need to stop reading this Newsletter. 20% = You need to stop reading.
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