



Grapevine

September 2009

Have you Checked our web site? [Http://www.columbiawillamettewine.org](http://www.columbiawillamettewine.org)

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President's Message

Greetings and Welcome!

I really hope that all of you were able to come to our yearly picnic. We had a great turnout. The setting on the Lewis River at the home of our board members Bob Smith and Lynn Findley was just amazing, with shaded grassy area all the way from the house to the river. Best of all, we had the beautiful peaceful area all to ourselves. For those of you who could not make it, Bob and Lynn have offered their property again for next year. We will give you plenty of warning so you won't miss it.

Our September wine tasting very much fits with the CWES mission to educate. Eric Lemelson of Lemelson Vineyards will share with us his passion for environmental concerns as they apply to the wine industry. Why would a winery go green, and why should that be important to us as consumers?

Please come and bring a friend. I assure you that you will learn something and better yet, enjoy great wines. Plus – and this is always a big plus - JD and Michael always come up with wonderful food bites to complement the wines.

Neal Hammel – President

Upcoming Programs!!!

- **September Program – Wednesday, 9/9/09:**
Cost: \$30 Members / \$35 Guests (Payment at the door by *cash or check* only)
RSVP: Required by Sunday, September 6th to Ray Maddix (maddix@comcast.net) or
Phone: 360-944-2051
 - **October Program – 10/14/09**
Topic: North vs. South Rhone
Presenter: David Gray of www.salutwine.com
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Varietal Notes (from Norman Banks, Wine Maker Confluence Winery)

This is the ninth of a series of Varietal Notes taken from my pamphlet on wine varietals.

BARBERA (Bar-bear-ah)---Italy-- Lombardy

Wine Characteristics: Barberas are deep, purplish black in color in their youth, ruby red in later life, and if light in tannin, tend to early browning and lightening as they age. Barberas range from light, tart mouthwashers through powerfully and intensely flavored wines that require extended cellaring. As are most Italian wines, they can have pronounced acidity that it is said can be accentuated by overproduction. Barbarea is commonly bottled as a varietal in Italy as **Barbera del Piemonte**, with the best wines labeled **Barbera d'Alba** and **Barbera d'Asti**.

Until recently, Barbera in the U.S. Was used as a blending wine, and only rarely as a bottled varietal. However, this is changing. U.S. Barbera can now be found on the shelves of most wine shops and larger supermarkets as wine lovers and some wineries explore this grape as a stand-alone varietal. Black raspberry, blackberry, cherry and mineral notes are attributed to the wine.

Grape Profile: In Italy, Barbera is planted extensively in **Piedmont** and south-west **Lombardy** and accounts for over 50% of the wine produced in the region. The grape is popular with growers because it is vigorous and reliably productive in a wide variety of soils and also highly resistant to fungal diseases. The fruit hangs in moderately tight large clusters and is naturally high in acid, which it retains very well, even in hot climates. Barbera grapes are also high in anthocyanins, but usually carry only low to moderate tannin content.

Education Corner (from Nicholas Meyerhofer)

“Classical Roots” – Fill in the blank with the correct wine term or name.

1. The term for clarifying wines before bottling is _____.
2. The Greek God of wine is _____.
3. Wine making supervised by a Rabbi is called _____.
4. The Roman God of wine is _____.
5. The term for a wine that lacks acidity and body is _____.
6. The abbreviation for an American appellation is _____.
7. The Spanish word for “rosé” is _____.
8. A rootstalk that is crossed from different species is called a _____.

(Answers at end of newsletter)

Recipe (from Nicholas Meyerhofer)

Ratatouille (Provençal Vegetable Stew – Serves 4)

Ingredients:

1 Cup Olive Oil	1 ½ Cups thinly sliced onion
2 crushed garlic cloves	1 ½ peeled chopped tomatoes
Bouquet Garni (bay leaf, thyme, fennel)	1 Cup dry white wine
12 oz. Diced eggplant	12 oz. Diced zucchini
½ pound red pepper strips	5 fresh mint or basil leaves shredded
Salt & pepper to taste	

Preparation:

Heat 3.5 T oil and cook onions until soft. Add garlic, tomatoes, bouquet garni, and half the wine and simmer uncovered for 40 minutes.

Heat remaining oil in another large pan. Add eggplant and zucchini and stir often adding more oil if necessary. Stop when eggplant is soft and drain.

Add eggplant, zucchini, and bell peppers to tomato mixture, then stir in remaining wine and bring to a boil. Add the seasoning, cover, and heat on low for 45 minutes.

Remove bouquet garni, check the seasoning and transfer the Ratatouille to a large bowl. Top with shredded mint or basil.

Education Corner - Answers to Quiz:

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|--------------|------------|-----------|-----------|
| 1. Filtering | 3. Kosher | 5. Flabby | 7. Rosado |
| 2. Dionysus | 4. Bacchus | 6. AVA | 8. Hybrid |