



# Grapevine

October 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!

We hope you were able to be at the September program. Eric Lemelson gave a superb program on sustainability issues in the wine industry. We were also, of course, treated to some wonderful Lemelson wines, including a surprise gift from Eric's cellar, a magnum of 2002 Jerome Pinot Noir.

October's program promises to be equally educational. CWES has invited an old friend, David Gray, to speak to us on the differences between the North and South Rhone. The program will feature both white and red varietals from this exceptional wine growing region. We are confident that David will do his usual outstanding job of presenting.

Please mark October 14th on your calendars and bring a friend.

Neal Hammel – President

## Upcoming Programs!!!

- **October Program – 10/14/09**  
**Topic: North vs. South Rhone**  
**Presenter: David Gray of [www.salutwine.com](http://www.salutwine.com)**  
**Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)**  
**RSVP: Required by Sunday, October 11th to Ray Maddix**  
**([maddix@comcast.net](mailto:maddix@comcast.net)) or Phone: 360-944-2051**

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

This is the tenth of a series of Varietal Notes taken from my pamphlet on wine varietals. If you like spice and musk, Gewürztraminer is one of your best grapes and can be made both sweet or, as I prefer, dry.

### **GEWÜRZTRAMINER (Guh-vertz-tra-mean-ER)—France/Germany—Alsace**

**Wine Characteristics:** Gewürz means spicy in German. Traminer is the original name of the grape that produces this flamboyantly aromatic, full-bodied, spicy white wine of low-acidity. It is usually made sweet, but is quite good dry. In California, winemakers tend to vintify Gewürztraminer as a lighter-bodied, slightly sweet wine, apparently for fear their customers will object to its strong flavors when made dry. Like Muscat, this wine is strong on flavors including spice, bacon, banana, and floral elements. Gewürztraminer is also described with

other exotic, complex aromas, such as roses, lychee fruit, allspice, as well as peaches, and tropical fruit such as grapefruit. Some love it, some hate it. Aging is sometimes troubled by low acidity.

**Grape Profile:** Gewürztraminer is a pink-skinned, small-clustered grape variety that sets a modest crop and ripens fully in propitious, cool-climate conditions, producing heady, alcoholic, dry table wines, at least in Alsace. It also makes marvelous, late-harvest dessert wines there. Gewürztraminer has had limited commercial success in the U.S., but has more in New Zealand..

### **Education Corner** (from Nicholas Meyerhofer)

#### **“Rhône Trivia” – Fill in the blank.**

1. The predominant varietal in the Rhône is \_\_\_\_\_.
2. Three traditional white varietals from the Rhône are \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_.
3. The best known name in Rhône wines has a Papal connection. It is \_\_\_\_\_.
4. The chief varietal of the wine from the capital of the Rhône (Cotes du Rhône) is \_\_\_\_\_.
5. The Northern most region in the Rhône, famed for its Syrah, is \_\_\_\_\_.
6. An important red wine grape (not Syrah) that is becoming popular as a stand-alone Rhône varietal is \_\_\_\_\_.

(Answers at end of newsletter)

### **Recipe** (from Nicholas Meyerhofer)

#### **Subtle Veal Stew – Serves 4**

##### **Ingredients:**

2 Lbs. Veal Roast cut into 1 ½ inch cubes  
½ t pepper  
4 T butter  
1 onion chopped  
1 minced garlic clove  
¼ cup flour

1 ½ cups chicken stock  
**1 cup dry white wine**  
1 cup coarsely chopped tomatoes  
3 sprigs fresh parsley  
2 bay leaves  
12 pearl onions, peeled

##### **Preparation:**

Salt and pepper the meat. Brown veal in melted butter.

Add onion and garlic and cook over medium heat for 10 minutes.

Sprinkle flour over mixture and cook until lightly brown.

Stir in stock and wine, and bring mixture to a boil. Add tomatoes, parsley and bay leaves. Cover and simmer over low heat for one hour.

Add onions and cook additional 45 minutes. Voila!!!!

### **Education Corner - Answers to Quiz:**

1. Syrah
2. Marsanne, Roussanne, and Viognier
3. Chateauneuf de Pape
4. Grenache
5. Cote Rotie
6. Mourvedre