



Grapevine

November 2009

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President's Message

Greetings and Welcome!

We hope you were able to be at the October program. Our "old" friend, David Gray, did a spectacular job on educating us to the differences between the North and South Rhone and their respective varietals. Thanks to David once again for such an informative and interesting program.

The November 11th event will feature Brian Carter Cellars of Woodinville, Washington. The winery has been winning numerous regional and national accolades for a number of its varietals. We hope you can join us and bring a friend to taste and judge these fine wines for yourself.

Neal Hammel – President

Upcoming Programs!!!

- **November Program – 11/11/09**

Topic: Brian Carter Cellars

Presenter: Mike Stevens, Managing Partner, Brian Carter Cellars

Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)

RSVP: Required by Sunday, November 8th to Ray Maddix (maddix@comcast.net)

or Phone: 360-944-2051

- **December Program – 12/9/09**

Topic: The wines of Chile & Argentina

Presenter: Norman Banks of CWES

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

This is the twelfth of a series of Varietal Notes taken from my pamphlets on wine varieties. Cabernet Sauvignon is perhaps the most well known red variety worldwide. Some bottles are ordinary, some are magnificent, bottles from many regions of the world are pleasing.

CABERNET SAUVIGNON (CA-burr-nay SO-vin-yawn)-----France---Bordeaux---

Other names include Petit Cabernet, Sauvignon Rouge, and Vidur. The grape is a hybrid cross of Petite Verdot and Cabernet Franc.

Wine Characteristics: Aromas and flavors of black currants, and dark cherry with bouquets of cedar, tobacco, cigars, cigar boxes, violets, minerals, green pepper or olive (especially if grapes are somewhat under-ripe), chocolate and so on. Distinctively tannic, young wines start off intensely fruity, and develop more complex aromas with age, achieving peak flavor at 5 to 10 years.

Cabernet Sauvignon profits from blending with other complementary grape types, such as the softer, fruitier Merlot and the highly perfumed Cabernet Franc (with which it is customarily blended in Bordeaux), and also from extended wood aging, most notably in French oak barrels.

Cabernet is an excellent accompaniment to red meats, especially steak and roast beef.

Grape Profile: A small, dark, thick-skinned, blue-black, late-ripening grape originally from the well-drained, gravelly soils on the left bank of the Gironde in Bordeaux. A hybrid between Petite Verdot and Cabernet Franc, it was a natural choice for America's winemakers wishing to emulate this fine claret wine. It is a robust grape that has traveled well, and unlike many grapes such as Pinot Noir, it generally does not 'feel' what its roots are in and thus is said to have very little regional or local character.

Cabernet in Washington is essentially identical to California if season and handling of the grape and wine are the same. Like Chardonnay, the grape can be grown in a multitude of different growing regions and conditions (although it prefers warmer climates) yet reliably imparts characteristic varietal aromas and flavors. Cabernet is cultivated in Australia, South Africa, North America and South America, and has also been put to use in Italy, Spain and Eastern Europe.

Education Corner (from Nicholas Meyerhofer)

"Bottle Trivia" – Fill in the blank (What's the word for that big bottle?)

1. This bottle is half the size of a "normal" sized bottle of wine. It's called a _____.
2. A normal or 750 ml. Bottle is colloquially referred to as a _____.
3. _____ is the word for a two-bottle sized container.
4. This is the word for a bottle that contains four regular bottles: _____.
5. This bottle contains eight regular bottles: _____.
6. _____ is the word for the "big boy" that contains 16 bottles of liquid
7. Finally, the king of all big bottles contains 34 regular bottles. It's called a _____.

(Answers at end of newsletter)

Recipe (from Nicholas Meyerhofer)

Braised Pork with Apples, Mushrooms & Calvados (Serves 4)

Ingredients:

1 cup Shiitake Mushrooms	½ t dried tarragon
1 cup Chopped Yellow Onions	½ t dried thyme
6 oz. Chopped bacon	½ t poppy seed
2 T minced garlic	½ Cup White Wine
2 T Unsalted butter	1/3 cup Calvados
2 lbs. Pork Stew Meat	1 ½ cup Chicken Stock
½ t salt	½ cup Sour Cream
½ t pepper	1 cup peeled, cored, sliced McIntosh Apples

Preparation:

In large pan, sauté mushrooms, onions, garlic, and ham in butter until onions are translucent.

Season pork with salt and pepper.

Add pork, tarragon, thyme, and poppy seed and continue sautéing until pork is lightly browned.

Add wine, calvados, and chicken stock and bring to a boil.

Reduce heat, cover pan, and simmer for 40 minutes.

Stir in sour cream and continue simmering, covered, for 15 minutes to reduce liquid.

Add apples and continue cooking for only 3 minutes.

Season with salt and pepper to taste.

Serve with spinach fettuccine or spaetzle and spoon pork on top. Garnish with parsley.

Education Corner - Answers to Quiz:

1. Pony or Fillette
2. Fifth
3. Magnum
4. Jeroboam
5. Methuselah or Imperial
6. Balthazar
7. Sovereign