



# Grapevine

December 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!

The November program seemed to reach new heights. Brian Carter Cellars turned out to be as Nick had promised: a series of truly exceptional wines. Chef J.D. Rose to the occasion and matched the wines with food bites of quality and creativity. Kudos all around! We hope you can join us at the December program, which will feature the "Wines of Chili," a rising star in the world of wine. Please **bring a friend** to taste and judge these fine wines for yourself.

*Neal Hammel* – President

## Upcoming Programs!!!

- December Program – 12/9/09  
Topic: The Wines of Chile  
Presenter: Norman Banks of CWES  
Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)  
RSVP: Required by Sunday, December 6th to Ray Maddix  
([maddix@comcast.net](mailto:maddix@comcast.net)) or Phone: 360-944-2051
- January Program – 1/13/10  
Topic: Natalie's Estate Winery (Willamette Valley)
- February Program – 2/10/10  
Topic: Rodney Strong Winery (Napa Valley)

*Mark your calendar for these terrific programs!!!*

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

This is the thirteenth of a series of Varietal Notes taken from my pamphlets on wine varieties. Muscat produces one of the most distinctive and easily recognized Vinifera. Muscat is made dry or sweet and also into wine liquors.

## MUSCAT (Muss-Cat)—France—Alsace

**Wine Characteristics:** This grape produces a strong-flavored wine with distinctive musky flavor with accents of orange and citrus peel, and a uniquely floral and aromatic nose. Commonly made as a sweet wine, dry Muscats are my favorite of this varietal and are excellent with cheese and fruit before or after a meal.

**Grape Profile:** Although Alsace is the spiritual home, Muscat is also found in the Southern Rhône where it is used for dessert wines, as well as in Australia, where some exceptionally fine liqueur wines are made. Cyprus, Hungary, Romania, Moldova, Bulgaria, Serbia, Israel, France, Germany, Portugal, Greece, Spain, Australia, Canada, Italy, Albania, Turkey, and Slovenia all produce significant amounts of Muscat.

California and the Pacific Northwest produce respectable-to-excellent dry and sweet Muscats. Muscat is also widely grown for raisins and as table grapes. Muscat comes in a number of clones and variations, and some believe that *Vitis vinifera* grapes may all be descendants of the Muscat family.

## Education Corner (from Nicholas Meyerhofer)

### Wine Trivia – True or False Quiz

1. Never fill a wine glass more than one-third full.
2. “Legs” or “Tears” – the tiny droplets of wine that cling to the side of a glass—are an indication of high alcohol or sugar.
3. Serve drier wines before sweeter wines.
4. Serve younger wines before older ones.
5. If you forgot to put a bottle of white wine in the fridge an hour before dinner, it’s perfectly OK to stick it in the freezer for ten minutes. No harm will be done to the wine.
6. Wine is best enjoyed at the proper temperature: 45 degrees for sparkling, 50 degrees for whites, 55 degrees for lighter reds, and 60-65 degrees for full-bodied reds.

*(Answers for Quiz at bottom of this newsletter)*

## Recipe (from Nicholas Meyerhofer)

### Harvest Salad with Pears, Blue Cheese, and Pomegranates

#### Ingredients:

1 Cup <b>Riesling</b> , simmered, reduced by half, and cooled	1 lb. Salad greens
1 T Dijon Mustard	½ cup crumbled blue cheese
2 T White Wine Vinegar	½ cup toasted walnuts
½ t kosher salt	½ cup pomegranate seeds
½ t ground black pepper	1 cup peeled and diced Anjou or Bosc pears
6 T olive oil	

#### Preparation:

Whisk all the dressing ingredients together thoroughly.

On salad plates, evenly divide the greens and top with blue cheese, walnuts, pomegranate seeds and pear.

Top with whisked dressing

Serves four as either a salad or appetizer.

**Education Corner - Answers to Quiz:** All Wine Quiz statements are **True**.



*Merry Christmas to All!!!*