



Grapevine

February 2010

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

Officers and Board of Directors

Neal Hammel	President
Greg Duvic	Vice-President
John Dingethal	Vice-President
Jane Buchanan-Banks	Secretary
Lynn Findlay	Treasurer
Nick Meyerhofer	Program Director

Norman Banks
Jerry Robinson
Susan Robinson
Linda Schwab
Steve Shelton
Katherine Shelton
Sue Pugh

Tom Pugh
Ed Grubel
Diane Grubel
Joan Hammel
Ray Maddix
Patricia Maddix
Bob Smith

President's Message

Greetings and Welcome!

Many in attendance felt that the January program with Boyd Teegarden and the wines of Natalie's Estate was our best program ever! Boyd and his excellent wines were complemented by creative and amazing food bites. This happy situation only promises to improve, if that is possible, when we enjoy seven wines from Rodney Strong Cellars for the February program. I know you won't want to miss this one and **"do bring a friend."**

Neal Hammel – President

Upcoming Programs!!!

- **February Program – 2/10/10**
Topic: Rodney Strong Winery (Napa Valley)
Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)
RSVP: Required by Sunday, February 7th to Ray Maddix
(maddix@comcast.net) or Phone: 360-944-2051

Mark your calendar for this terrific program!!!

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

This is the fifteenth of a series of Varietal Notes taken from my pamphlet on wine varieties. Pinot Blanc is one of the white clones originally derived from Pinot Noir.

PINOT BLANC (Pee-know Blan-ck) France/Germany—Alsace

Wine Characteristics: A full-bodied white characteristically high in acid and low in aromatic intensity. Barrel fermenting *sur lees* and malolactic fermentation are used to improve aromatics in some wineries. Some however can have spicy and smokey character and moderate acidity, possibly because of judicious blending with other varieties. Pinot Blanc also has been applied as a name to a number of wines that may not have the actual clone as their source. Pinot Noir, pressed and fermented without the skins, can make a crisp and complex white labeled Pinot Blanc. Also, mixed plantings with Chardonnay and

Melon de Bourgogne add characteristics that don't apply to the pure fruit. Frequently made sweet or semi-sweet to handle the high acidity, Pinot Blanc also finds its way into Champagne along with the more classic mix of Chardonnay and Pinot Noir pressed from and fermented off the skins.

Grape Profile: Pinot Blanc is a genetic mutation or clone of **Pinot Gris** which in turn is a clone of **Pinot Noir**. The leaf structure, clusters and berries resemble **Chardonnay** and many vineyards in Europe find the two grapes intermingled. On close inspection, however, the grapes occur in tight clusters, as do all Pinots. **Melon de Bourgogne** is another white varietal that has found itself mingled in Pinot Blanc vineyards and resulting bottles of wine. Alsace is thought of as the home of the varietal, but **Pinot Blanc** plantings are also extensive in Italy, where the grape is known as **Pinot Bianco**, and vineyards are extensive in both Germany and Austria, where Pinot Blanc may be called **Weissburgunder** and is even made into a **trockenbeerenauslese** (a sweet dessert wine using raisened berries). There is also much Pinot Blanc planted in Eastern Europe and some plantings in the western U.S. Generally, Pinot Blanc ripens later than both Pinot Noir and Pinot Gris and thus finds little favor on the west side of the Cascades in the Pacific Northwest..

Education Corner (from Nicholas Meyerhofer)

I-Fun Wine Facts:

1. The average age of a French Oak tree, harvested for use in wine barrels, is 170 years.
2. The bill for the celebration party for the 55 drafters of the U.S. Constitution included 54 bottles Madeira, 60 bottles of Claret, 22 bottles of Port, and eight bottles of whiskey.
3. In the 1600's, thermometers were not filled with mercury, but with brandy instead.
4. Foot treading of grapes is still used in producing a small quantity of the best port wines.
5. Thomas Jefferson's annual salary was \$25,000, a princely sum for the times. Of this, he typically spent \$3,000 per annum on wine and was very partial to Bordeaux.
6. Cork was developed as a bottle closure in the late 17th century. It was only after this that bottles were laid down for aging, and the bottle shapes slowly changed from short and bulbous to tall and slender.
7. The longest recorded Champagne cork flight was 177 feet and 9 inches at Woodbury Vineyards in New York state.

II-Clark College Wine Course:

From the Vine to the Bottle: Winter Edition

This class will study and participate in vineyard and winery practices that are appropriate for this time of year (winter). Discussions of different cellar activities and types of aging along with how these influence the finished product will be the primary winery focus. In the vineyard a study of vine management and how it influences the following year's crop will be explained. Course held at Bethany Vineyard, 4115 NE 259th St, Ridgefield 98642.

G349 DX Feb 6-20 Sat 9:00 am – 12:00 pm
\$105.00 W Fuller

For more information go to:

<http://www.campusce.net/clark/category/category.aspx?S=12/category/category.aspx>

Recipe (from Nicholas Meyerhofer)

Duck Breasts with Honey, Ginger, and Lavender (Recommended Wine – Viognier)

Ingredients:

2 whole boneless duck breasts	1/8 t crushed peppercorns
1 t white wine Worcestershire	3/4 t ground ginger
1 t dried lavender	1 thinly sliced shallot
1/2 C white wine	1 3/4 C chicken stock
1 t vanilla extract	1 t honey
1/2 t dried tarragon	1 T unsalted butter
1 t vegetable oil	Kosher salt to taste

Preparation:

Cut whole duck breasts lengthwise into two halves and trim excess fat. With a sharp knife, score the fat side of the breasts with an “X” in the middle.

Marinate breasts in half of the crushed pepper, Worcestershire, 1/4 t ginger, lavender, and shallot slices. Cover and refrigerate for three hours.

In a large sauté pan, combine the wine, chicken stock, vanilla, remaining ginger, pepper, and shallots removed from the duck breasts, and bring to a boil. Reduce heat to a simmer and reduce liquid by half. Add honey and tarragon and reduce further to sauce consistency. Remove from heat and swirl in butter. Season to taste. Keep warm and ready to serve.

In another large sauté pan, heat oil over medium heat. Place duck breasts in pan, skin side down, and sauté for six minutes until slightly brown. Turn breasts and continue to cook on meat side for three minutes until medium rare. Do not overcook the duck.

Remove breasts from the pan and slice at an angle. Fan breasts on the plate and top with the sauce. Serve with wild rice studded with dried cherries and minced green onions.

Serves two as an entrée.