

# Columbia-Willamette Enological Society

*Presents*

## The Wines of Rodney Strong

**February 10, 2010**

**EB Hamilton Hall (Red Cross Building)**

*On The*

**Fort Vancouver National Historic Reserve**

In February we will be privileged to have Rodney Strong's Sandra Proffitt as our presenter. Rodney Strong believes that good wine and a sustainable future begin with efforts to preserve, protect and enhance our environment, economy and community. Located in Sonoma County California's beautiful Russian River Valley they focus on carbon neutral, fish friendly farming that results in some really great wines. This month we will be tasting 7 of their wonderful wines. Just to give you some idea of the quality we will be experiencing, these wines retail for between \$20 and \$75 per bottle:

- ◆ **Charlotte's Home Sauvignon Blanc** – This will be our welcome wine. It is made from fruit from both the Alexander Valley and Russian River Valley. They combine to deliver a classic Sonoma County sauvignon blanc that is fresh, lively and will drink beautifully over the next 1–2 years.
- ◆ **Chalk Hill Chardonnay** – This wine is both creamy and crisp, with abundant fruit character, mineral, and toasty oak flavors. It can be enjoyed over the next 1-3 years (food paring #1).
- ◆ **Russian River Chardonnay** – Powerful aromas of spiced apple, pear and pie crust join lemon-cream and toasty oak on the palate adding up to a compelling and satisfying experience (food paring #1).
- ◆ **Symmetry Red Meritage** – This wine captures the essence of the Alexander Valley. A blend of cabernet sauvignon, merlot and other traditional Bordeaux grapes it is rich, silky in texture, expansive, and is quite long on the finish (food paring #2).
- ◆ **Alexander's Crown Cabernet** – Blackberry, red currant and fresh earth are the core flavors with this superb wine. Accented by hints of mint and herbs, this wine can be enjoyed over the next 4-8 years (food paring #3)
- ◆ **Rockaway Cabernet** – Representing the very best of Rodney Strong this single vineyard wine is a blend of 92% cabernet, 4% malbec, and 4% petit verdot. Rockaway is big and bold, a Bordeaux blend that is made from the best fruit the vineyard produces (food paring #3).
- ◆ **Knotty Vines Zinfandel** – Harvested from the same old vines planted in 1904 and supplemented with fruit from the north of the Alexander Valley this wine makes for a wonderful diversity of flavor showcasing the best that zinfandel can offer in one wine (food paring #4, dessert).

Chefs JD Thomas, Michael Amore and Aaron Gurerra will be matching these fantastic wines with some intriguing food bites specifically paired to match their best qualities.

Join us for the Welcome Wine at 7:15 PM and the Program to begin at 7:30 PM. Bring 2 (two) wine glasses for comparative tasting.

**We have been getting larger groups recently so make your reservations early as seating is expected to fill up quickly.**

Since I'm sure you'll enjoy the tasting, do your friends a favor and invite them to come with you. You'll both get free raffle tickets.

**Reserve by calling Ray and Patricia Maddix at: (360)944-2051, or by e-mail to Maddix@comcast.net.**

Let us know how many reservations you want to make and their names. Please let us know by Saturday February 6<sup>th</sup>, 2010. Cost is \$30 for members and \$35 for guests if made before February 6<sup>th</sup> (\$33 and \$38 after Feb. 6<sup>th</sup> and at the door.)

**Just a reminder, dues are now due for all members as of September (if you have not already paid, you can pay at the door). The cost is \$18/year for the best education you can get on wines. This cost will be pro-rated.**

**Directions to E.B. Hamilton Hall:** From E. Mill Plain go south on Fort Vancouver Way to the traffic circle. At the traffic circle go half way around (180 degrees) and continue south on Fort Vancouver Way. Go to the second right turn, McClellan Rd, and turn right. Follow McClellan for about 1 ½ blocks. Turn to the left at Barnes. E. B. Hamilton Hall is on the left at the end of the street.