



Grapevine

March 2010

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 February program was a first in that we were treated to seven different wines from one producer. Rodney Strong Winery, of Sonoma, literally spoiled us with a fantastic selection of white and red varietals, ranging from relative inexpensive to quite spendy, indeed. Rodney Strong representative, Sandy Proffitt, treated us to a wealth of information, including the amazing fact that (now deceased) Rodney Strong was born and grew up in Camas, Washington.

As usual, the culinary staff did an outstanding job with the food pairings, and a wonderful evening was enjoyed by all. The March program promises to be an experiment that is sure to succeed. Chef and caterer Kelly Bruce, of K-Syrah in Camas, will be teaming with our own chef, J.D., to surprise us. The actual wines and food creations are a "state secret," but we are sure to be spoiled once again. Please make a point to attend and do **bring a friend!!!**

Neal Hammel – President

Upcoming Programs!!!

- **March Program – 3/10/10**

Topic: Creative wine and food pairings by Kelly Bruce of K-Syrah and Chef J.D.

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

RSVP: Required by Sunday, March 7th to Ray Maddix (maddix@comcast.net) or

Phone: 360-944-2051

- **April Program – 4/14/10**

Topic: Pacific Northwest Wine Distributor, Kelda Kinne, will take us to the Isle of Greece. Kelda is intimately familiar with the wines of Greece and promises to select some world-class red and white varietals for this occasion. It promises to be an informative event!

Mark your calendar for these terrific programs!!!

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

This is the sixteenth of a series of Varietal Notes taken from my pamphlet on wine varietals. Muscat produces one of the most distinctive and easily recognized Vinifera wine. 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)

Advanced Varietal Test: *How good are you?*

1. This native American grape was found by the early U.S. Settlers.
2. This French-American hybrid, common in the Eastern U.S. Is used to make Ice Wine.
3. This French wine gave birth to Petite Sirah.
4. This is the “angry” red grape from Venetto, Italy.
5. This grape makes a bold, fresh white wine in Piedmont.
6. This white varietal is indigenous to Spain’s Rueda Region.
7. This is the last red grape to ripen in Bordeaux (hint: two words)
8. This grape is used to make Sherry in Spain.
9. This is the famous spiced German grape.

Recipe (from Nicholas Meyerhofer)

Oriental Flank Steak Marinated in Wine (Can also be used for Chicken)

Ingredients:

¾ C Vegetable Oil	3 T Honey	2 minced garlic cloves
½ C Soy Sauce	1 T fresh grated ginger	4 minced scallions
½ Cup Red Wine	1 t pepper	1 flank steak circa 2 lbs.

Preparation:

Score meat, combine ingredients, pour over meat, and refrigerate covered overnight. Grill or broil steak to desired doneness. When ready, cut flank steak across grain in thin strips.

Serves four.

Answers to Education Corner

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|------------|-----------|------------|-----------------|-------------|
| 1. Concord | 3. Durif | 5. Arneis | 7. Petit Verdot | 9. Traminer |
| 2. Vidal | 4. Raboso | 6. Verdejo | 8. Palomino | |