

# Columbian-Willamette Enological Society

*Presents*

## **Wines from K' Syrah Syrah**

**March 10, 2010**

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

*On The*

**Fort Vancouver National Historic Reserve**

The March program has all of the makings of one of our finest events. We will have Kelly Bruce of K' Syrah Syrah wine shop in Camas, WA as our presenter. Kelly has picked out six of her favorite wines, then sat down with chefs JD, Michael, and Aaron to work out a menu of food bites that will match their best qualities. This promises to be a quality experience designed to match food pairings with wine. If you have every wondered how do this on your own, you will not want to miss the March program. Kelly has chosen the following wines for her program (and our enjoyment):

**Castele de Medina 2006** – This is an amazing wine with a very good structure and terroir in both nose and mouth. It is fresh, lively and very aromatic. Filled with fruits (pears, mangos, pineapple, and lemon) typical of the Verdejo grapes.

**Barnard Griffin Syrah 2006** – Plush plum, racy raspberry and blackberry fruit are showcased in this stunning syrah from Washington State. Discreet, spicy wood notes add complexity and intrigue. Solid acidity enlivens the lengthy finish. As a young fruit focused wine, it is an excellent match for barbecued ribs and other grilled foods.

**La Quercia Montepulciano d'Abruzzo 2008** – One of Italy's most delightful grapes, Montepulciano is especially bright and expressive when it comes from Abruzzo. Known for a lush, spicy complexion, it is a rich inky vintage, fruity, and delightful for everyday enjoyment.

**Nelms Road Merlot 2007** – The warm 2007 vintage gave beautifully ripe fruit with flavors of dried black fruit and cherry. Aromas of leather, subtle oak spices and vanilla integrate with the fruit, leading to a nice, generous finish. The wine is dark purple in color. This wine was bottled early to retain fruit and is quite drinkable for a wine so young. It will improve substantially with additional time in the bottle.

**Maverick above the Law, Shiraz** – This wine is named after the men who poured into the Australian countryside in the 1850's armed with their Navy Colt Revolvers, a lust for gold, distaste for the local authorities and a need to protect their prospect camps. This wine is immensely powerful, over the top with a level of tannins and fruit unexpected at this price. Deeply concentrated with tons of black fruits, leather and tannic richness Maverick's raw power on the palate finishes with a length that will impress.

**Pure Love Layer Cake Primitivo 2006** – DNA analysis shows Primitivo is genetically identical to Zinfandel. Primitivo and Zinfandel, however, have not been officially defined as synonymous. This big, bold wine displays a balance of elegance and power, with inky black fruit, spice and white pepper, black cherries, plums and blackberry fruit. The ripe fruit is well supported by the deep structure of the wine.

Chefs JD Thomas, Michael Amore and Aaron Gurerra have combined their talents with Kelly to match these fantastic wines with some intriguing food bites. It should be a memorable experience.

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.

**Make your reservation by replying to this e-mail, or by calling Ray and Patricia Maddix at: (360)944-2051.**

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