



# Grapevine

April 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!**

Everyone agreed that the food pairings at last month's meeting were perhaps the best ever! Kudos to Chef Aaron, Chef Michael, and Kelly Bruce for their wonderful collaboration. The wines were also diverse and attractive in terms of their price points.

This coming month we will do something as a group we've never done before: We're going to Greece. Nick tells us that the wines will be a revelation, and I'm inclined to believe him. We hope you will be able to make the April 14<sup>th</sup> program and do **bring a friend!!!**

*Neal Hammel* – President

## Upcoming Programs!!!

- **April Program – 4/14/10**

**Topic: Pacific Northwest Wine Distributor, Michael Bathurst, will take us to the Isle of Greece. Michael 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!**

**Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)  
RSVP: Required by Sunday, April 11th to Ray Maddix ([maddix@comcast.net](mailto:maddix@comcast.net)) or  
Phone: 360-944-2051**

- **May Program – 5/12/10**

**Topic: Encore presentation by Reustle Prayer Rock Winery of the Umpqua AVA. Gloria and Stephen will present a selection of their award-winning red and white varietals. If you attended the last presentation by this winery, you already know you don't want to miss this one!!!**

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

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

This is the seventeenth of a series of Varietal Notes taken from my pamphlet on wine varietals. Carignan (sometimes spelled Carignane in the US, a.k.a. Carginano in Italy and Cariñena or Mazeulo in Spain) is not a household name for wines in the U.S., and a not too common varietal in our WA or OR vineyards. I did make a batch almost 40 years ago, and it took quite a few years in the cellar before gracing my table.

### **Carignan (Carignane-Care-ig-nan)— Aragon--Cariñena, Italy**

**Grape Profile:** Carignan buds and ripens quite late, so is not prone to spring frosts, but requires a long growing season. A vigorous, though not really hardy vine, it is very sensitive to downy mildew and powdery mildew (a.k.a. Oidium). The berries are bluish-black, round and fairly large, with fairly thick, astringent skins. They hang in large, rather compact clusters but are not easily grown or harvested. The clusters are short-stemmed and thus difficult to harvest. Frequently used as a blending wine, its characteristic high tannin content is offset by its most persuasive reason for planting: its high yields. An acre of Carignan may easily produce 10 to 12 tons of grapes. The French recognize and approve over 25 separate clones. Most Carignan is confined to the Languedoc and southeastern France and is gradually being replaced with more distinctive and aromatic varieties. Ruby Cabernet is a cross of Carignan and Cabernet Sauvignon..

**Wine Characteristics:** Carignan in the US (sometimes spelled Carignane), is known as Carginano in Italy and Cariñena or Mazeulo in Spain. Its wines have high color, acidity, and tannin, without displaying much distinct flavor or personality and, to many, little appeal. Possibly more gallons of Carignan are produced on the planet every year than any other wine – and virtually none of it is bottled under that name. The grape is responsible for untold millions of cases of jug wine from Southern France and California's Central Valley. Under the right conditions – mature vines, restricted yields, careful winemaking – it is said to make a respectable wine and, if used in moderation, adds a useful flavor dimension (as well as color and tannin) to blends. Cherry, strawberry, and raspberry are the fruits associated with nose and palette, Banana, black pepper, cotton candy, and bubblegum are sometime-applied descriptive notes, as well as coconut, vanilla, smoke, toast, tar, and anise from the barrel..

## Education Corner (from Nicholas Meyerhofer)

### **Are you a true Wine Geek? Fill in the blanks!**

1. German method similar to the Brix system: \_\_\_\_\_.
2. In Austria, a 300-liter barrel: \_\_\_\_\_.
3. Wire cage that secures the cork in a Champagne bottle: \_\_\_\_\_.
4. Failure of grapes to develop after flowering: \_\_\_\_\_.
5. Riverbed soil: \_\_\_\_\_.
6. An expert in viticulture: \_\_\_\_\_.
7. Milky acid: \_\_\_\_\_.
8. French word for barrel: \_\_\_\_\_.
9. German word for Pinot Noir: \_\_\_\_\_.
10. American word for Bordeaux: \_\_\_\_\_.

**Answers at the end of this newsletter!**

## **Recipe** (from Nicholas Meyerhofer)

### **Tapenade Provençal (Serves 4)**

#### **Ingredients:**

½ lb. black olives, pitted	3.5 ounces anchovy fillets, drained
3.5 ounces capers, drained	Sprig of thyme
1 bay leaf	2 garlic cloves
3 T. Cognac	4 T. olive oil
Fresh ground pepper	

#### **Preparation:**

Put all ingredients except oil in food processor. After puree forms, add the oil in a stream with the motor running. Serve with crusty French baguette. Voila!

### **Answers to Education Corner**

1. Oechsle
2. Hogshead
3. Muselet
4. Coulure
5. Alluvial
6. Enologue
7. Lactic
8. Barrique
9. Spätburgunder
10. Meritage