

Columbian-Willamette Enological Society

Presents

The Greek Experience

April 14, 2010

EB Hamilton Hall (Red Cross Bldg)
On The
Fort Vancouver National Historic Reserve

In keeping with our educational theme, in April we are going to learn about some of outstanding wines of Greece. The evening will be dedicated to exploring the varieties of different areas in Greece. Our presenter for this extraordinary evening will be Michael Bathurst of Vin De Garde Wines of Portland. Michael will take us through some of the different wine making regions of Greece, including: Santorini; the Peloponnese; Corinth and the Epanomi. During our journey we will taste the following wines:

Argyros Estate Santorini 2004 – From the wine-making region of Santorini, these vines are approximately 100 years old and the root stock is over 250 years old. The grape varieties is Assyrtiko, one of Greece's finest multi-purpose whites. A dry wine but with citrus aromas.

Semeli Helios 2006 White – From the Peloponnese, this wine is a blend of the varieties roditis and moschofilero.

These first 2 wines will be paired with food bite # 1

Domaine Gerovassiliou 2005 Chardonnay – From the Epanomi region, this stunning Chardonnay shows the character of a white burgundy rather than that of a new world Chardonnay.

This wine will be served with food bite # 2

Semeli Nemea Reserve 2004 – These grapes are all cultivated at an altitude of over 800 meters (over 2500 feet) and the wine was on French oak for 12 months. It is from the Corinth region.

Atlantis Red 2004 – The grape varieties here are Mandilaria (90%) and Mavotagano (10%). The wine is fairly light in color with well extracted wild cherry flavors. From the Santorini region.

These two wines will be served with food bite #3

Parparoussis 2003 Reserve – The variety in this amazing red is Agiorghitiko, which is mainly grown in the Nemea region. The wine is deep red in color and has remarkable aromatic complexity, soft tannins and balanced acidity.

This final wine will be paired with food bite #4

Chefs JD Thomas, Michael Amore and Aaron Gurerra will prepare some great food bites to go along with these fantastic wines. 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 April 10th, 2010. Cost is \$30 for members and \$35 for guests if made before April 10th (\$33 and \$38 after April 10th 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.