



Grapevine

May 2010

Have you Checked our web site? <http://www.columbiawillamettewine.org>

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President's Message

Greetings and Happy Spring to all of you!

April's program on "The Greek Experience" represented a unique experience for all of us in attendance. The wines were a true "revelation" ("Who knew that Greece produced wines like **this?**") and the food bites provided by Chef JD and crew were excellent. Michael Bathurst of Vin de Garde Wines in Portland did an excellent job of introducing us to the evening's 6 Greek wines, 3 white and 3 reds. All were "hard to find" but well worth finding!

The May 12 program will see a return visit by some "old" friends of CWES, namely Gloria and Stephen Reustle of Reustle, Prayer Rock Winery from the Umpqua. Their program of 18 months ago was a big hit, and they promise to bring us some old and new varietal favorites this time around. Don't miss this certain-to-be-excellent program, and **do bring a friend!**

Neal Hammel – President

Upcoming Programs!!!

- **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!!!

Check them out at: <http://WWW.reustlevineyards.Com/>

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

RSVP: Required by Sunday, May 9th to Ray Maddix (maddix@comcast.net) or Phone: 360-944-2051

- **June Program – 6/9/10**

Topic: Local Winery, Goug r Cellars, will introduce you to their fine array of wines. Check them out at: <http://gcwinery.Com/>

Mark your calendar for these terrific programs!!!

Varietal Notes by Norman Banks, Wine Maker Confluence Winery

This is the eighteenth of a series of Varietal Notes taken from my pamphlet on wine varieties.

Nebbiolo is another of the grapes commonly found in Italian Wines and is the second of a series on Italian grapes and wines to be featured here over the next several months in preparation for a CWES night in Italy later this year.

NEBBIOLO (Neb-bee--oh-low)—Italy—Barolo

Wine Characteristics: Nebbiolo is usually a lightly colored red wine generally associated with aromas and flavors of black cherry. They can be highly tannic in youth and frequently require years of aging to balance the tannins with other characteristics in the wine. As they age, Nebbiolos can take on a characteristic brick-orange hue at the rim of the glass and mature to reveal other aromas and flavors such as those associated with raspberries and prunes with accents of violets, roses, wild herbs, truffles, tobacco, licorice, tar, hung game, and chocolate. The first explicit mention of Nebbiolo dates to 1268 where a wine known as "nibiolo" was growing in Rivoli near Turin. As with many of Italy's wines, Nebbiolo is a frequent ingredient in popular blends.

Grape Profile: Like Sangiovese, Nebbiolo is one of Northern Italy's classic grapes which, despite great potential, and being responsible for some of Italy's finest wines, has not been widely planted in the U.S. Its home is not just in Barolo, but also nearby Barbaresco, where fine wines are also produced. It is ideally suited to planting in warmer climates, as this thick-skinned variety is late ripening. Indeed, the name Nebbiolo may be derived from nebbia, a fog which hangs over the vineyards during the Autumn harvest. Nebbiolo appears to favor calcareous soil as well as warm slopes to produce at its best. There are small plantings in California, Washington, Australia, and Argentina.

Education Corner (from Nicholas Meyerhofer)

8 Helpful Wine Reference Books (arranged by author)

1. Clarke, Oz. The Essential Book of Wine.
2. Cox, Jeff. From Vines to Wines.
3. Johnson, Hugh. The Modern Encyclopedia of Wine.
4. Johnson, Hugh. World Atlas of Wine.
5. MacNeil, Karen. The Wine Bible.
6. McCarthy, Ed. Wine for Dummies.
7. Robinson, Janis. Oxford Companion to Wine.
8. Zraly, Kevin. Complete Wine Course.

Recipe (from Nicholas Meyerhofer)

Burgundian Roast Leg of Lamb with Bacon

Ingredients:

Bottle of white Burgundy	1 T brandy
1 minced onion	2 minced carrots
2 sprigs fresh thyme	4 sprigs fresh parsley
1 bay leaf	5 – 6 lb. leg of lamb
5 oz. thick bacon, cut into lardoons	salt & pepper to taste

Preparation:

One day in advance, mix the wine, brandy, onion, carrots and herbs together in large non-metallic bowl. Add lamb and chill for 24 hours. Turn leg occasionally.

Preheat oven to 475 degrees. Remove leg from marinade; let latter come to room temperature. Drain herbs and vegetables from marinade, reserving the liquid; transfer liquid to roasting tin.

Cut slits in lamb and insert lardoons. Season with salt and pepper, place on top of vegetables and roast for 70 minutes. Remove lamb from tin, cover with foil and let set for 20 minutes more. Pour reserved liquid into tin, boil and simmer for 5 minutes. Whisk in butter, season and serve with lamb.