

# Columbian-Willamette Enological Society

Presents

## Goug r Cellars & Winery

### June 9<sup>th</sup>, 2010

EB Hamilton Hall (Red Cross Bldg)

On The

Fort Vancouver National Historic Reserve

In keeping with our educational theme, our own Vancouver resident, Gary Goug r, will present some of his award winning wines. Gary's passion for winemaking began as an amateur, but after being awarded numerous international Gold medals he decided it was time to "go pro." This journey took him to Australia where he trained at one of the world's finest winemaking universities, which in combination with his chemistry background, brought his wines to a whole new level. To quote Gary:

*"Blending wine produces outstanding flavors by combining the unique qualities of each varietal. I blend each wine to accent distinctive characteristics. However, if a single varietal makes me dance on the tables (my wife has pictures) I release it as is."*

*Gary Goug r, Winemaker*

Come and join Gary and the rest of your CWES friends to taste some of Gary's better blends and see for yourself that a "local" winery can hold its own with the best in the business.

#### Food Bite #1

**White Blend** – Our first wine will be a white blend served with food bite number one.

#### Food Bite #2

**Red Blend No. 128** – It gains structure from the Syrah with added fruit and smoothness from the Malbec. Drinkable now. 70% Syrah, 30% Malbec (Walla Walla Valley)

**Red Blend No. 903** – Fruit forward with great tannin structure. Oak is balanced with wonderful lingering taste. Drinkable now. 30% Malbec, 30% Cabernet Sauvignon, 20% Cabernet Franc, 20% Syrah. (Walla Walla Valley)

#### Food Bite #3

**Red Blend No. 829** – Smooth, rich, with lingering flavors and balanced oak that showcases the fruit from the Walla Walla Valley. 80% Cabernet Sauvignon, 10% Syrah, 10% Cabernet Franc.

**Red Blend No. 111** – You'll notice the smoothness and oak, but be impressed with the nose and mouth feel. 80% Cabernet Franc, 20% Malbec (Walla Walla Valley).

#### Food Bite #4

**Muscat Ottonell** – Our Dessert wine.

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 – one of Gary's sparkling treats - at 7:10 PM and the Program to begin at 7:30 PM. Bring 2 (two) wine glasses for comparative tasting.

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 Jerry and Susan Robinson at: (360)604-1813.**

Let us know how many reservations you want to make and their names. **Please let us know by Saturday June 5, 2010.** Cost is \$30 for members and \$35 for guests, if made before June 5<sup>th</sup> (\$33 and \$38 after June 5<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.