



Grapevine

September 2010

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

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President's Message

Greetings!

I hope you all had the chance to join us for the annual CWES picnic, hosted by board members Bob Smith and Lynn Findlay at their beautiful home on the Lewis River on August 15th. Despite the warm weather, the food was outstanding and wines were poured in abundance. Thanks to everyone who made this day a stupendous success.

Now, we're off and running for a new year of CWES tasting and education. The programs are set for the remainder of this calendar year, and I'm personally very excited about these upcoming events. The September program promises to get us off on the right foot. Our very own board member and wine maker, Norman Banks, will be presenting the wines of Umbria. Norm and his wife Jane spent a delightful two weeks in this ancient wine-making region of Italy during Spring 2010, and he is eager to share with us the results of his "research."

Don't miss this certain-to-be-excellent program, and **do bring a friend!**

Neal Hammel – President

Upcoming Programs!!!

- **Sept. Program – 9/8/10**
Topic: The Wines of Umbria
Cost: **\$30 Members / \$35 Guests** (Payment at the door by cash or check only)
RSVP: Required by Sunday, Sept. 5th to Ray Maddix
(maddix@comcast.net) or Phone: 360-944-2051

Mark your calendar for these terrific programs!!!

Varietal Notes—by Norman Banks, Wine Maker Confluence Winery

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

Sagrantino continues this mini-series on Italian grapes in anticipation of the September CWES program.

SAGRANTINO (Sa gran tea no) --- Umbria--Italy

Wine Characteristics: The name **Sagrantino** reflects its use for centuries as the sacramental wine of central Italy. Made sweet with robust tannins, it was also matched with succulent and tasty roast lamb or the plentiful varieties of wild boar sausage and ham of Umbria. The sweet version of **Sagrantino** di Montefalco is made using the **passito** method where the grapes are air-dried on reed racks to enhance the sugar content of the must prior to fermentation. However, the inky-black, tannic wine with spicy aromatic aroma and flavor is also made dry through careful vinification and long residence in barrels and larger oak tanks. It is this wine that is remaking the reputation of Umbrian wines. Expect dark blackberry and blueberry fruits with highlights of plum, cinnamon, and earth and pair with any pasta or flavorful domestic or game dish you care to cook.

Grape Profile: **Sagrantino** is an Italian grape variety that may be indigenous to the region of Umbria in Central Italy. Its small-berried, thick-skinned fruit produces inky-black wines requiring years in the barrel to coax its hefty tannins into silky subtleness. Almost extinct as a varietal in the 1960s, a few tenacious producers caused a resurgence of plantings in the 1970s, although it is still grown primarily around the village of Montefalco on about 250 acres (1.0 km²) by about 25 producers with DOCG status. With such small production, the wine is not widely known outside of Italy, although plantings are now springing up elsewhere, principally in Australia. **Sagrantino's** origin remains uncertain. Speculations include its introduction in the fourteenth or fifteenth century by monks of the Franciscan during missions to Asia Minor, from Spain, or by Arab invaders. To date, however, DNA testing has failed to pin-point a *vinis vinifera* source outside of Umbria.

Education Corner (from Nicholas Meyerhofer)

Fill in the blanks with words that get progressively longer....

1. French word for "sweet" _ _ _ _ _
2. Vinyard fungi _ _ _ _ _
3. This gives wine it's crispness and liveliness. _ _ _ _ _
4. German word for "dry." _ _ _ _ _
5. "Pale" in French, indicating a pale red color. _ _ _ _ _
6. Italian word for "old" _ _ _ _ _
7. Adjective meaning "waves of flavor" _ _ _ _ _
8. A device used to release carbon dioxide during fermentation _ _ _ _ _
9. Adjective used to describe a big Cabernet Savignon _ _ _ _ _
10. Workers use a long paddle for this during fermentation. _ _ _ _ _

Answers follow the recipe below.....

Wild Mushroom & Goat Cheese Bruschetta

Ingredients:

4 oz. Shiitake Mushrooms
5 oz. Portobello Mushrooms (remove inner gills)
2 oz. Oyster Mushrooms
2 T Olive Oil
1 T Butter
2 Minced Garlic Cloves
1 Minced Shallot
¼ Cup Dry Sherry
¼ Cup Chicken Stock
1 t Dried Thyme
½ t Dried Basil
Kosher Salt & Red Pepper Flakes to taste
4 oz. Fresh Goat Cheese
16 Thin slices of French Sour Baguette
Garnish: Minced lemon zest and minced chives mixed together

Preparation:

Trim ends and coarsely chop mushrooms. Sauté in butter and olive oil over medium heat. Add Garlic and Shallot and sauté for 90 seconds more. Raise heat slightly and add mushrooms. Sauté for 7 minutes stirring frequently. Add sherry, chicken stock, thyme, and basil....and cook until liquid is evaporated. Season to taste and keep warm.

Preheat broiler. Put slices of baguette onto broiler pan and spread evenly with goat cheese. Spoon mushroom mixture onto baguette slices. Broil for 3 minutes or until mushrooms begin to brown on top. Remove from oven and place on serving dish. Garnish with a sprinkling of lemon zest-chive mixture. Serves six as appetizer.

Serve with a chilled Sauvignon Blanc.

Answers:

1. Doux
2. Mildew
3. Acidity
4. Trocken
5. Clairet
6. Vecchio
7. Layered
8. Airlock
9. Muscular
10. Punch down