



# Grapevine

October 2010

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

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## President's Message

Greetings!

As anticipated, our September program on the "Wines of Umbria" was nothing short of spectacular. Norman Banks' presentation was visually stimulating, informative, and the wines and food bites were just delicious. We thank you Norm for a job well done!

Our October program will also come from experience and genius of one of our own, John Dingethal. John and his co-presenter will speak to "the nose of wine" and will make the evening into a contest, with the winners receiving some excellent wine prizes. You won't want to miss this fun event, and do bring some friends!

*Neal Hammel* – President

## Upcoming Programs!!!

- **October 13th:** "The Nose of Wine" - The "Grand Sniffer" for the evening will receive a magnum of Sandhill wine! Don't miss this educational program!
- **November 10<sup>th</sup>:** "Life is a Cabernet" – Presentation by Boyd Teegarden of Natalie's Estate Winery.

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

**RSVP:** Required by Sunday, October 10th to Ray Maddix ([maddix@comcast.net](mailto: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 twenty-first of a series of Varietal Notes taken from my pamphlet on wine varieties. *Maréchal Foch* is a hybrid grape seldom seen as a 100% bottling. However, we hope to see one in the December CWES program.

### **MARÉCHAL FOCH** (Mar-Esh-Shawl Faw Osh)---Alsace--France

**Wine Characteristics:** *Maréchal Foch* wine is vibrant, deep-purple in color with a light-to medium structure and dark berry fruit characteristics and softly tannic with flavors of plum and spice (toasted wheat, mocha, fresh coffee, bitter chocolate, vanilla bean, and musk). Some tasters find that similarities of *Foch* to Burgundy's Pinot Noir become more pronounced with aging. Lightly pressed and fermented cool, it is said to develop a strawberry / raspberry character. Two that I tried recently were quite different,---both were almost black in color but while one was deeply layered on the palette, the other was spoiled by too much volatile acidity. Locally *Foch* is produced on only a few acres in Oregon's Willamette and BC's Okanagan Valleys and thus is seldom seen on the shelf as a 100% varietal. However, you have probably sampled *Maréchal Foch* in smaller portions in Pinot Noir as the wine blends in darker colors and adds other desirable notes to Pinots. *Foch* enjoys wider cultivation in the eastern US and Canada.

**Grape Profile:** As sometimes occurs in the wine-making business, the parentage of *Maréchal Foch* remains somewhat obscure. The story preferred by most is that the grape is an American-French hybrid developed as a result of the *phylloxera* (American root louse) plague in the late 19th century. This pest essentially annihilated all *Vitis Vinifera* plantings around the world with a few notable exceptions (Australia and Chile). American grapes (*Vitis Riparia*), on the other hand, are resistant to its endemic pest. The preferred solution to the survival of good wine grapes was to graft *Vitis Vinifera* to American rootstock. In the case of *Maréchal Foch*, however, an alternative solution was to produce a hybrid cross between a *Vitis Vinifera* grape called Goldriesling (which itself is a hybrid) and a native American grape (*Vitis riparia-rupestris*) by noted grape hybridizer Eugene Kuhlmann, who named the cross after French World War I hero General Ferdinand Foch, who saved France in another way. A few, however claim that *Maréchal Foch* is a crossed *Oberlin Noir* grape, itself a *Gamay-riparia* cross. Whichever origin eventually prevails, the grape forms small, almost black, berries in loose clusters which ripen early in cool growing areas, as does Pinot Noir.

## Education Corner (from Nicholas Meyerhofer)

### The Foreign Language of Wine:

#### Fill in the blanks:

1. German for castle. \_\_\_\_\_
2. French for red wine. \_\_\_\_\_
3. Wine in Portuguese. \_\_\_\_\_
4. Harvest in Spanish. \_\_\_\_\_
5. Italian for dry. \_\_\_\_\_
6. Botrytis in Hungarian. \_\_\_\_\_
7. French for blend. \_\_\_\_\_
8. Highest sub-category of German wine. \_\_\_\_\_
9. Varietal used to produce Pouilly-Fuisse. \_\_\_\_\_
10. Bottle in Portuguese. \_\_\_\_\_

Answers follow the recipe below.....

## **Creole Style Prawns**

### **Ingredients:**

3 T butter	¼ C pitted chopped Kalamata olives
2 t flour	½ t cayenne
1.5 C Chicken Stock	1 t paprika
1 C Chopped Green Pepper	1 t dried thyme
2 Minced garlic cloves	1 t dried basil
1 C Chopped sweet onions	1 t dried marjoram
14.5 oz. can Chopped tomatoes drained	2 lbs. prawns, shelled and deveined
½ C catsup	Garnish: chopped onion greens

### **Preparation:**

In sauté pan, over medium heat, melt two T butter. Add flour and stir with a wooden spoon until smooth. Slowly add stock and stir until slightly thickened. Reserve.

In large sauté pan, melt one T butter and sauté green pepper, garlic and onions for four minutes. Add tomatoes, catsup, olives, cayenne, paprika, and herbs. Simmer for five minutes. Add reserved stock mixture to onion-pepper mixture and stir until well blended. Add prawns and simmer for fifteen minutes, covered. Season to taste.

To serve, spoon white rice into large soup bowls. Divide prawns and sauce over rice. Sprinkle green onions on top.

**Serves four as an entrée.**

**Serve with chilled Reisling or Sauvignon Blanc.**

### **Answers:**

1. Schloss
2. Rouge
3. Vinho
4. Cosecha
5. Secco
6. Aszu
7. Cuvee
8. Trockenbeerenauslese
9. Chardonnay
10. Frasco