

Columbia-Willamette Enological Society

Presents

The Nose of Wine

October 13, 2010

EB Hamilton Hall (Red Cross Bldg)

On The

Fort Vancouver National Historic Reserve

The CWES October 2010 program will feature a unique wine experience. This will be “mystery” night and we will all be the detectives trying to identify the wines by their aroma and taste. Our own John Dingethal, former wine maker and CWES board member, will be our guide through this interesting and educational process. John is in great demand as a speaker on the subject of wine and wine making. His unique sense of humor and his knowledge of wine and the wine making process will benefit all of CWES and our guests.

The evening will begin, as we always do, with a warm up wine. We will then proceed to the first flight, two white wines. This will be followed by the second flight of two red wines. Flights three and four will be one red wine each. In addition to the wines each of the first 4 flights will be accompanied by four “mystery aromas” (for a total of 12 aromas) that we will try to identify.

Each participant will get four score sheets that will be use to record their guesses for the aromas and the aromas / flavors of the wines after each flight. We will keep a running score after each flight; John will maintain a “leaderboard” throughout the evening. The individual with the highest score at the end of the evening will win a magnum of Sandhill wine!!! (In case of a tie, the winner will be selected by a random drawing). Remember, wines can have more than one flavor component.

We will have other prizes through out the evening, so you will have more chances to win!

Attendees are asked not to wear perfumes or cologne since it may interfere with people’s ability to identify the aromas.

Chefs JD Thomas, Michael Amore and Aaron Gurerra will prepare some great food bites to go along with these mystery 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. **Also, be sure to bring a pencil or pen so you can keep score along the way.**

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 & Patricia Maddix (360)944-2051 or Jerry and Susan Robinson (360)604-1813

Let us know how many reservations you want to make and their names. Please let us know by Saturday October 9, 2010. Cost is \$30 for members and \$35 for guests, if made before October 9th (\$33 and \$38 after October 9th and at the door). This may be a well attended event, so it would be a good idea to get your reservation in as soon as possible.

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.