



Grapevine

November 2010

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

Bring 3 Glasses to November Program!!!

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President's Message

Greetings!

Those of you who were in attendance at the October program were treated to a special evening. Our own John Dingethal educated us all on "the nose of wine," even as he proved to be a tough task master with a stopwatch. The competition was fierce, the cheating rampant, and the laughs, many, as we all tried to identify the smells and tastes of wine, food, and scent canisters. It's not a cliché to say that a good time was had by all and we all thank John for a fast-paced, informative, and hilarious evening.

The November program will feature a return engagement by Boyd Teegarden of Natalie's Estate Winery. As many of you remember, Boyd did a fantastic job for CWES eighteen months ago, and many have been clamoring for his return. Boyd's program is called "Life is a Cabernet." In addition to a horizontal flight of three Cabernets, Boyd will be offering us his delicious Chardonnay, Pinot Noir, and Zinfandel. You won't want to miss this event and.....

You will want to bring three glasses for obvious reasons.

We hope to see you at this exciting program and please ***do bring some friends!***

Neal Hammel – President

Upcoming Programs!!!

- **November 10th**: "Life is a Cabernet" – Presentation by Boyd Teegarden of Natalie's Estate Winery.
- **December 8th**: Tom Schaad, CEO, will present the wines of August Cellars.
- **Cost**: \$30 Members / \$35 Guests (Payment at the door by cash or check only)
RSVP: **Required by Sunday, Dec. 5th** to Ray Maddix (maddix@comcast.net) or Phone: 360-944-2051

Mark your calendar for this terrific program!!!

Varietal Notes—by Norman Banks, Wine Maker Confluence Winery

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

SEMILLON (Sem-meal-lee-on)—France—Bordeaux

Wine Characteristics: **Semillon** white Bordeaux that is usually finished dry and has been described to have a waxy texture with butter, honey, toast, lanolin, lime and other citrus fruits, plus lemon curd or meringue flavors. **Semillon** is commonly blended with **Sauvignon Blanc** to make **Sauterne** which adds pineapple, quince and other rich fruits to those of **Semillon**.

Grape Profile: Like **Sauvignon Blanc**, **Semillon** is thin-skinned and thus susceptible to Noble Rot (botrytis) infection. Unfortunately it is also susceptible to Grey Rot, which does not have the beneficial effects of the more noble infection. **Semillon** is not a popular export of Bordeaux. Nevertheless, it has found a niche in the Hunter Valley in Australia, where un-oaked versions are capable of long aging, developing fabulously rich flavors. Washington, California, Oregon also have limited acreage in **Semillon**, as do most wine-producing countries.

Education Corner by Nicholas Meyerhofer

It's a Foreign Language! What do the following wine-related terms mean?

1. Gutswein
2. Barrique
3. Hectare
4. Spaetburgunder
5. Meritage
6. Cote Rotie
7. Chateau d' Yquem
8. Trimini
9. Estufa
10. Sekt

Answers follow the recipe below.....

Recipe by Nicholas Meyerhofer

Smoked Pork Chops with Sauerkraut and Green Apples

This is a variation on the traditional **Alsatian Choucroute**.

Ingredients:

3 oz pancetta or bacon, chopped	3 tablespoons apple cider vinegar
3 cloves garlic, chopped	1 22-oz jar sauerkraut, rinsed with cold water and squeezed
1 medium yellow onion, sliced	¾ lb boneless pork loin chops (about ¾ inch thick)
6 whole juniper berries, crushed with a back of a knife	1 lb smoked chicken or pork sausage, halved crosswise
4 whole black peppercorns	¾ lb Yellow Finn or other yellow-fleshed potatoes, quartered
1 tsp dried thyme	1 ½ c sliced green apples
1 bay leaf	
6 whole cloves	
¾ tsp caraway seeds	
1 750-milliter bottle off-dry Riesling	

Preparation:

In a large stockpot, sauté pancetta in its own fat for 4 to 5 minutes.

Add garlic and onions and continue sautéing for 5 to 6 minutes.

Add juniper berries, peppercorns, thyme, bay leaf, cloves, caraway seeds, wine, and cider vinegar.

Put sauerkraut into the pot and carefully place pork chops, sausage, and potatoes into the sauerkraut and liquid so that they're well covered.

Cover pot and simmer for 50 minutes.

Add the apples and continue cooking for 4 to 5 minutes.

Divide meat, sauerkraut, and potatoes evenly onto plates or serve in large soup bowls.

Serves 4 to 6 as an entrée.

Serve with chilled Pinot Blanc or dry Riesling.

Answers:

1. German for house wine
2. French for barrel
3. Metric term for acreage denoting 2.5 acres, or 100 square meters
4. German for Pinot Noir
5. Term used in California to designate a Bordeaux blend
6. Northernmost appellation in the Rhone
7. Famous French producer of expensive Sauternes
8. Hungarian for Gewuerztraminer
9. Oven chamber used to make Madeira
10. German for sparkling wine