



Grapevine

February 2011

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President's Message

Greetings!

To judge by the amount of wine that he sold at the end of last month's program, Brad Gearhart of Jacob Williams Winery (Lyle, WA) offered everyone in attendance some terrific wines at excellent prices. I hope you were able to be present and take advantage of this special opportunity!

And speaking of special, our February "Valentine's Program" will feature CWES cellar Zinfandels, gourmet chocolates, and a variety of artisanal cheeses from Cabot Cheese of Vermont. What more could your Heart Throb possibly want to make an evening memorable? Be certain to get your reservation in ASAP for the February 9th program!

See you then and there and, as always, don't forget to bring a friend!

Neal Hammel – President

Upcoming Programs!!!

- **February 9th**, Library Zinfandel wine, artisanal cheese from Vermont, and gourmet chocolates.
- **March 9th**, Tyrus Evan of Carlton, OR. Ken Wright, known for his highly-rated, single-vineyard Pinot Noir, introduced a new label in 2003, Tyrus Evan, producing Claret, Syrah, Malbec and Cabernet Franc.
- **Cost: \$30 Members / \$35 Guests** (Payment at the door by cash or check only)
RSVP: Required by Sunday, Jan 9th 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-fifth of a series of Varietal Notes taken from my pamphlet on wine varieties. **Sauvignon Blanc** makes one of the most popular white wines both in France and around the world and is produced in greatly varied styles and blends.*

SAUVIGNON BLANC (So-vin-yawn Blahnk)—France— Loire Valley and Bordeaux

Wine Characteristics: **Sauvignon Blanc** is made both dry and semi-sweet. When made dry, connoisseurs detect flavors of grass, minerals (especially Sancerre), gunflint, and cordite (especially Pouilly), green fruits, gooseberries, tropical fruits (especially New Zealand), foliage, and even cat's urine! Its distinctive, penetrating aroma can also evoke scents of grapefruit, lime, green melon, gooseberry, passion fruit, guava, and bell pepper. Grown in cooler climates and in fertile soils promoting excessive vine growth, herbaceous smells and flavors can dominate the character of the wine, while in warmer regions, the melon, apple, stone fruit, citrus and passion fruit aromas and flavors emerge. In Bordeaux, it is blended with the Semillon grape to produce fine dry wines (Graves) and the great sweet wines of Sauterne, Barsac, and Pouilly-Fumé. **Sauvignon Blanc** is almost synonymous with New Zealand, where the varietal produces wines that stand out from those in Europe and where early picking usually results in herbaceous tones of lychee fruit, newly mown grass, and asparagus. Most producers ferment and age their **Sauvignon Blancs** in stainless steel to accentuate the wine's crisp, zesty, bracing qualities. Malolactic fermentation is rare, and barrel-aging usually is limited to a few months' duration.

Sauvignon Blanc is a very versatile food wine that can complement everything from shellfish and Caesar salad to fried chicken and aged Jarlsberg cheese.

Grape Profile: **The Sauvignon Blanc** (savage white) grape is pale green, thin-skinned, forms loose clusters, and is susceptible to botrytis infection (but less so than Semillon). Although originating and popular as a commercial wine grape in the Bordeaux area of France, it is also widely cultivated in Chile, Australia, New Zealand, South Africa, Brazil and the United States. The grape thrives in sunny locations that don't get overly hot.

Education Corner by Nicholas Meyerhofer

Wine Trivia:

1. How old is the science and art of winemaking?
2. How many varieties of wine grapes exist in the world today?
3. When was the corkscrew invented?
4. How many grape vines generally make up an acre?
5. How many grapes does it take to make your average bottle of wine?
6. How many calories are there in a 4 ounce glass of red wine?
7. How many gallons of wine are produced from one acre of grape vines?
8. How many gallons of wine does California produce annually?

Answers are below Recipe of the Month

Recipe by Nicholas Meyerhofer

Shrimp & Avocado Salsa in Pita Toasts: (Serve with Pinot Gris)

Ingredients:

- ¾ lb. Bay shrimp
- ¼ C finely chopped red onion
- 1 ½ C chopped ripe tomatoes
- 1 ripe avocado peeled & cut into ¼ inch dice
- 1 jalapeno seeded & minced
- 1 T fresh lime juice
- 2 T seafood cocktail sauce
- ½ C chopped cilantro
- Kosher salt to taste
- 4 pita bread rounds, cut into 8 triangles each

Preparation:

In mixing bowl, combine shrimp, onion, tomato, avocado, jalapeno, lime juice, cocktail sauce, and cilantro. Mix thoroughly, but gently, and refrigerate 2-3 hours. Season to taste with Kosher salt.

Lightly toast pita bread so it is warmed but not crispy. Open pita pieces and spoon shrimp mixture into them.

Serves 8 as an appetizer

Answers to Education Corner:

1. The Mesopotamians are credited with producing the first wines around 6,000 B.C.
2. Over 10,000
3. Mid-1800's
4. About 400
5. About 2 ½ lbs.
6. About 85
7. Allowing for varietal variation, about 800
8. Over 17,000,000