



Columbia-Willamette Ecological Society

Grapevine

March 2011

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

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President's Message

Greetings!

The Zinfandels at last month's program were truly outstanding. We first sampled these wines two years ago, and it was amazing to see how they had grown and filled out in the intervening time. And the addition of excellent chocolate made the evening a complete Valentine's Day experience!

The March program will feature an amazing array of Tyrus Evan wines, Ken Wright's second label. If you are already familiar with the name Ken Wright, you know you are in for a treat. The program will also host (brief) general elections, and I anticipate that it will be my final program as your CWES President. It has been my pleasure to serve and to get to know all of you better.

See you on March 9, don't forget to bring a friend along, and cheers!

Neal Hammel – President

Upcoming Program!!!

- March 9th, Tyrus Evan Wineries – Ken Wright's Second Label
- April 13th, CWES Library Italian Wines.
- Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)
RSVP: Required by Sunday, March 6th 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 twenty-sixth of a series of Varietal Notes taken from my pamphlet on wine varietals. *Riesling is one of the most celebrated German whites, and like Sauvignon Blanc, is vinted in a wide variety of styles..*

RIESLING (Rees-ling)—Germany—Mosel

Wine Characteristics: Also known as **Johannisberg Riesling**, this classic, cool-climate German varietal produces an array of wines ranging from bone dry to decadently sweet (made from shriveled hand picked berries (the result of botrytis cinerea, the noble rot)) and known in Germany as **Trockenbeerenauslese**. Generally light bodied, these wines include floral aromas, fruit blossom, green apples, notable lime, other citrus, and tropical fruits, as well as slate, minerals and even petrol. **Riesling** also makes quality wine in Alsace, Austria, California, Washington State, New Zealand and Australia. **Riesling** cellars well.

Riesling boasts more than 60 clones, but be wary of wines from **non-Riesling** grapes and crosses bearing some kind of modifier (e.g. Missouri or Grey Riesling etc.) and, in particular, the sickeningly sweet, fruitless sugar-water concoctions, containing no **Riesling** grape, marketed under such fine German names as Piesporter and Niersteiner.

The variety in the wine make it a wondrously versatile complement in food from light seafood entrees to rich pork and sausage dishes or spicy Asian cuisines

Grape Profile: **Riesling** vines are particularly hard-wooded and tolerant of cold weather. They bud late, so are well-suited to the coldest wine-growing climates. Riesling is both moderately vigorous and productive, yielding from three to six tons per acre. The berries are small, round and soft when ripe, with tender, greenish-yellow skins that have a flecked appearance from lenticels (lens-shaped pores) on the skins. The grape will grow in a wide range of conditions, and is famous for producing some of the finest white wines in the world when grown on the steep, slate vineyards that lie on the banks of the Mosel in Germany, where it has been cultivated at last since the 1400s. Grown also in Alsace, where it produces a very different but still fine wine, plantings in America are generally made into light-bodied wines. Sizeable vineyards of **Riesling** are also found in New Zealand and Australia.

Education Corner by Nicholas Meyerhofer

How good is your varietal geography? Identify the main varietal associated with the following regions:

1. Chablis
2. Chianti
3. Rioja
4. Barola & Barbaresco
5. Condrieu
6. Hermitages
7. Beaujolais
8. Bonus Question: Which country has been shown scientifically to be the origin of Zinfandel?

Answers are below Recipe of the Month

Recipe by Nicholas Meyerhofer

Barbeque Pork Tenderloins with Dried Cherry Chutney: (Serves 4)

Ingredients:

4 pork tenderloins, 1-inch thick	2 minced garlic cloves
2 C dried cherries	2 T distilled white vinegar
1 C Pinot Noir	2 T sugar
2 minced shallots	1 T lemon juice
1 t minced ginger	½ t cinnamon

Preparation:

Pork Preparation: Over medium coals about 20 minutes (10 min. each side)

Preparation Chutney: Rehydrate cherries in hot water.

Drain and chop coarsely.

Combine cherries and all rest of ingredients in medium size sauce pan and simmer for 15 minutes.

Remove from heat and let stand for two hours before serving.

Reheat when serving with the pork.

Pork is to be covered with the chutney.

Enjoy with remaining Pinot Noir.

Answers to Education Corner:

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| 1. Chardonnay | 5. Viognier |
| 2. Sangiovese | 6. Syrah |
| 3. Garnacha | 7. Gamay |
| 4. Nebbiolo | 8. Croatia |