



# Grapevine

April 2011

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## President's Message

### Greetings!

Well this should have been my last message to you as the CWES President. Frankly it has been a very fun and enjoyable two years. Of course you put wine and friends together and how can it be anything but enjoyable. Because I travel quite a bit in my work, over and over again board members stepped up to keep things moving smoothly and for that I am extremely appreciative. All I had to do was act presidential, OK I know even that was a stretch. However, I have been asked to continue on for one more year with many promises of help from the rest of the Board. I agreed to do so because I enjoy the club so much.

Each month the wine tastings have been excellent and this last one was certainly no exception. Tyrus Evans Varietals were very good, particularly the Syrah. JD and his crew came up with some exceptional food pairings. A prime example was the Mahi Mahi with the Chardonnay. I am not a fan of Chardonnay but when combined with the spicy fish that included a small bit of pineapple, WOW.

The next tasting is the Library tasting of Spanish wines and is something I am looking forward to. Remember we are on Face Book now, so let all your friends know. Bye for now and I will see you soon.

*Neal Hammel* – President

## Upcoming Programs!!!

- April 13<sup>th</sup>, CWES Library Spanish Wines.
- May 11<sup>th</sup>, Spangler Vineyards of Umpqua AVA – Pat Spangler
- Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)

RSVP: Required by Sunday, April 10<sup>th</sup> to Ray Maddix  
([maddix@comcast.net](mailto:maddix@comcast.net)) or Phone: [360-944-2051](tel:360-944-2051)

**Mark your calendar for these terrific programs!!!**

## Varietal Notes—by Norman Banks, Wine Maker Confluence Winery

*This is the twenty-seventh of a series of Varietal Notes taken from my pamphlet on wine varieties. Gamay (Gamay Noir) came to France from Germany. Once almost eradicated in France because of the tart and light wine Gamay produces the greatest tonnage of Burgundian grapes.*

### **GAMAY (Gaa-may)—France--Loire (often, named Gamay Beaujolais)**

**Wine Characteristics:** Generally light in color with hue that usually is more blue-purple than red.

**Gamay Noir** can be very fragrant, full of fruit with fresh and floral esters, and usually is tangy.

Descriptives used for the wine include “smells like a field of flowers; cranberry; strawberry; and perky: fresh mulberry; hints of dust, brioche, flowers, sour cherries, black pepper, dried berry and raisined blackcurrant.” Not occasionally, the wine has an aroma associated with bananas or bubblegum, and the winemaking technique carbonic maceration (whole berry fermentation) or the yeast strains used are thought to be the culprits here. The wine is generally light on tannin, and thus a short on shelf life.

**Gamay** is frequently used to blend the acid up and the tannin down in other wines.

**Grape Profile: Gamay (full name Gamay Noir à Jus Blanc)** It is a very old cultivar, mentioned as long ago as the 1360s and is grown extensively in the Loire Valley around Tours. Smaller acreages are found around the world including Italy (Barolo), Germany, Australia, California, and Washington. The grape is large, occurs in large clusters, and ripens about 2 weeks before **Pinot Noir** in Burgundy. It is most often cultivated because it makes for abundant production in granitic and limestone soils where it can be quite productive, averaging five to seven tons per acre. Heavy crop loads may slow growth to below average, as well as reduce the fruit quality, so crop thinning is often used to control this tendency. However, **Gamay** can produce wines of distinction when planted on acidic soils, which help to soften the grape's naturally high acidity.

## Education Corner by Nicholas Meyerhofer

### Tough Trivia Questions: (If you score 5 or better, you are really good!)

1. Which red varietal doesn't like to be blended?
  - a. Malbec
  - b. Pinot Noir
  - c. Tempranillo
  - d. Sangiovese
2. Which wine-producing country also gives us 2/3 of the world's olive oil?
  - a. Greece
  - b. France
  - c. Spain
  - d. Italy
3. Zinfandel came into prominence in California but originated in Croatia. Which varietal is Zinfandel genetically all but identical to?
  - a. Tempranillo
  - b. Trebbiano
  - c. Primitivo
  - d. Negroamaro
4. The oldest winery in North America is still in production in:
  - a. Florida
  - b. Mexico
  - c. Texas
  - d. Canada
5. Which is the most common blending grape for Syrah in the Northern Rhone?
  - a. Grenache
  - b. Viognier
  - c. Malbec
  - d. Mourvedre
6. Soave is:
  - a. Italian red wine
  - b. Italian white wine
  - c. Italian sparkling wine
  - d. An Italian toast

7. Which grape is most widely produced in the entire world?
  - a. Chardonnay
  - b. Merlot
  - c. Grenache
  - d. Cabernet Sauvignon
8. Which French appellation has a law that forbids the landing of flying saucers in its region's vineyards?
  - a. Bordeaux
  - b. Cotes du Rhone
  - c. Burgundy
  - d. Chateauneuf du Pape

**Answers are below Recipe of the Month**

**Recipe** by Nicholas Meyerhofer

## **A Spring Classic: Herbed Leg of Lamb**

### **Ingredients:**

One 7-lb. leg of lamb, boned and butterflied  
 20 garlic cloves, sliced in half lengthwise  
 1 T olive oil  
 1 T soy sauce  
 1 t minced ginger  
 1 t marjoram  
 1 t pepper  
 1 t rosemary  
 1 t sage  
 1 t salt  
 1 t thyme

### **Preparation:**

Preheat oven to 450 degrees. Cut small slits in the lamb and insert garlic cloves.

Combine spices into a paste. Rub paste all over lamb. Place meat on a rack in a roasting pan. Brown in oven for 20 minutes, then reduce oven temperature and roast for 16 minutes per pound for medium, or until a meat thermometer reads 160 degrees.

Remove from oven and let stand for 20 minutes before carving. Reserve pan juices, including fat, for gravy or sauce.

Enjoy with a hearty red wine such as Syrah or Cabernet Sauvignon.

Serves 8

### **Answers to Education Corner:**

1. Pinot Noir (this is not true when Pinot Noir is used in sparkling wine)
2. Greece
3. Primitivo
4. Mexico (the winery's name is Casa Madero, founded in 1590)
5. Viognier
6. Italian White Wine
7. Grenache (more Cabernet Sauvignon is consumed worldwide, but Grenache appears in the greatest number of wines.)
8. Chateauneuf du Pape (the law was passed in 1954 at the height of the UFO craze)