



# Grapevine

June 2011

*Have you Checked our web site?* [Http://WWW.columbiawillamettewine.org](http://WWW.columbiawillamettewine.org)

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## President's Message

### Greetings!

Our May tasting with Pat Spangler was a lot of fun. Pat did a wonderful job and seemed to enjoy himself as much as our guests. Each of his wines seemed better than the last one. Next month we look forward to Mike Foey from the Walla Walla winery of Don Carlos. As I have never tried these wines I am excited about this new experience. Our group always takes off the month of July so this will be our last formal tasting until September.

August 14th is our annual picnic. Once again it will be held at the house of Bob Smith and Lynn Findlay. A gorgeous location in Woodland right on the Lewis River. There will be barbequed salmon and sausages, salads, cheese and crackers, desserts and, of course, wine. If you haven't attended one of these in the past, you are in for a real treat, if you have you know what I am talking about.. Put this on your calendars now so you don't miss it!

See you all at the June 8th tasting....and please bring a friend.

*Neal Hammel* – President

## Upcoming Programs!!!

- June 8<sup>th</sup>, Don Carlo Vineyards of Columbia AVA – Mike Foey  
<http://www.doncarlovineyard.com/>
- July – As always, no tasting program scheduled for July.
- August 14th – Annual CWES Picnic – Details to follow but mark the date!
- Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)  
RSVP: Required by Sunday, May7th to Jerry Robinson  
([jerrysusan@comcast.net](mailto:jerrysusan@comcast.net)) or Phone: [360-604-1813](tel:360-604-1813)

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

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

*This is the twenty-ninth of a series of Varietal Notes taken from my pamphlet on wine varieties. Siegerrebe is a hybrid developed in Germany for short seasons and fast ripening in cold weather. For this reason Siegerrebe is one of the experimental rows in my vineyard, although I have yet to make wine of the grape*

### **SIEGERREBE (C-ger-ree-bee)—Germany—Hybrid**

**Wine Characteristics:** In cold seasons, *Siegerrebe* delivers a yellow-green to golden yellow wine balanced in both sugar and acids with an intense aroma reminiscent of Muscat with the flavor of Gewürztraminer. In warm climates or seasons, the grape develops high Brix (sugar content) and can be low in acid, making for wines more of desert character. Dry or sweet, like Gewürztraminer, **Siegerrebe** delivers intense flavors of grapefruit, melon, mango, and lychee, a flowery nose, and spice notes of clove and anise that be delightful to sip and can stand up to spicy foods and strong cheeses.

**Grape Profile:** **Siegerrebe** (literally "Victory vine" in German) was created by German viticulturalist Dr. Georg Scheu (1879-1949) in 1929 at a grape-breeding institute in Alzey in Rheinhessen, by crossing Madeleine Angevine and Gewürztraminer. Complicating this accepted origin, Georg Scheu's son Heinz Scheu claimed in a book that **Siegerrebe** was the result of self-pollination of Madeleine Angevine. The vine was developed for colder climates as bud-burst is late and fruit ripening is very early. **Siegerrebe** received varietal protection and was released for general cultivation in Germany in 1958 where it is primarily grown, with some plantings in England, Washington State, and British Columbia's North Okanagan. The vines are both fruitful and vigorous with large, loose clusters of large, reddish grapes.

## Education Corner by Nicholas Meyerhofer

### Globe-Trotting Wine Trivia:

1. Where does Washington state rank in U.S. Wine production?
2. What was the first AVA in the state of Washington?
3. What is a blend of Cabernet, Merlot, and Petit Verdot called in California?
4. What percentage of wine is made in Napa Valley in relationship to all of California?
5. Which of these Napa Valley wineries is the oldest: Charles Krug, Beringer, Louis Martini or Beaulieu?
6. What is the signature grape variety in Argentina?
7. Which is not a type of Champagne: Blanc de Blancs, Rose, Brut, Blanc de Noir?
8. The three grapes used to make Champagne are: \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_.
9. What do Spaniards call their sparkling wine that is made according to the Champagne Method?

**Answers are below Recipe of the Month**

## **Recipe** by Nicholas Meyerhofer

### **Grilled Thai-Style Chicken**

#### **Ingredients:**

- 5 chopped garlic cloves
- ¼ cup chopped cilantro
- ¼ cup Asian fish sauce
- ¼ cup vegetable oil
- 2 T. Hoisin sauce
- 1 T. Ground coriander
- 1 t. salt
- 1 t. fresh pepper
- 8 drumsticks + thighs
- Thai sweet chili sauce for serving

#### **Preparation:**

In a blender, combine garlic, cilantro, fish sauce, vegetable oil, hoisin sauce, coriander, salt and pepper.

Arrange the chicken in a large shallow dish and pour the marinade to coat the chicken. Turn pieces occasionally for up to 24 hours.

Grill for 40 minutes or until the skin is crisp and the meat is cooked through.

Transfer to a large plate and serve with Thai chili sauce, available at large supermarkets and/or Asian markets. The two top brands are Mae Ploy and A Taste of Thai.

Serve the chicken with rice and a nice Sauvignon Blanc!

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

1. **Second, after California.**
2. **Yakima Valley, in 1983.**
3. **Meritage**
4. **4%**
5. **Charles Krug (1861).**
6. **Malbec**
7. **Brut, which designates a sweetness level.**
8. **Pinot Noir, Chardonnay and Pinot Meunier.**
9. **Cava**