



Grapevine

September 2011

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

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President's Message

Greetings!

First of all, for those of you who missed this year's picnic, my condolences. Once again it was a lot of fun with great food and wine in a beautiful location. And, the weather was perfect this year. I honestly don't know how this could get any better.

September is the beginning of a new year for CWES with new opportunities and new challenges. After 4.5 years of being our Program Chairperson, and doing a fantastic job at it, Nick Meyerhofer is stepping down and Mark Sampath will be stepping up. Mark already has a number of exciting programs lined up for 2012-2013 that we can look forward to.

We are currently in negotiations with the city regarding Hamilton Hall. We may or may not be able to continue at this location in 2012. If not, we are looking at some other options and will keep our members updated as the situation progresses.

We have an exciting program for September....we're looking forward to seeing you...and please bring a friend.

Neal Hammel – President

Upcoming Programs!!!

- September 14th—Ponzi from the Willamette AVA <http://ponziwines.Com/>
- October 12th—Dry Hollow Vineyards from The Dalles
<http://www.dryhollowvineyards.com/>
- Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)

RSVP: Required by Saturday September 10th

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 thirtieth of a series of Varietal Notes taken from my pamphlet on wine varieties. I've been on a Rhone varietal kick lately both in this column and in my winemaking. Therefore, I am showcasing another that I hope to make this fall.

Marsanne (Maar-saahn) —Rhône—France

Wine Characteristics: **Marsanne**, like the other white wines of the Rhône, is distinctively floral with tropical fruit, stone fruit, and pear commonly described as central highlights as well as melon and honeysuckle, with nutty, rich, quince, and spice as descriptive additions. And like its sister Rhône whites, it is commonly made dry, although the strong fruit and floral aromas and taste as well as a full mouth-feel convince the uninitiated that the dry wine they are drinking has significant residual sugar. As such, although dry it can serve as an aperitif, a stalwart dinner wine even along side of lamb or beef, or pass as a pleasing dessert wine. Also like the other whites from the Rhône, **Marsanne** tends to be darker than Bordeaux and Burgundy whites, and may even show the slightest hint of pink. All Rhône whites can be high in alcohol and oak aged to develop additional character.

Grape Profile: **Marsanne** is a white grape, most commonly found in the Northern Rhône region. It is often blended with other Rhône whites...Roussanne and Viognier. One or all three, are also blended into reds to increase their floral character. In Savoie the grape is known as *grosse roussette*. Outside France it is grown in Switzerland (where it is known as *ermitage blanc* or just *ermitage*), Spain (where it is known as *Marsana*), Australia and the United States. **Marsanne** is not as hardy and easy to produce as Viognier but is less prone to mildew and vine rot than Roussanne. Sometimes, in order to maintain a high level of acidity, winemakers harvest the grape just before it hits full ripeness.

Education Corner by Nicholas Meyerhofer

Wine in the United States: No Trivial matter

1. In terms of production, the U.S. Is the fourth-largest wine-producing country in the world. Name the top three, in order:
2. The earliest wine made in what is now the U.S. Was from the Scuppernon varietal and was made by French Huguenot settlers near Jacksonville, Florida. In what year was this?
(a) 1462 (b) 1562 (c) 1662 (d) 1762.
3. In California, the first vineyard and winery were established by Fra Junipero Serra near San Diego in what year? (a) 1469 (b) 1569 (c) 1669 (d) 1779.
4. Today, there is at least one winery in each of the 50 U.S. States. How many commercial vineyards are there in the U.S.? (a) over 500 (b) over 1000 (c) over 3000 (d) over 10,1000.
5. Name, in order, the top 4 U.S. states in terms of wine production.
6. In September of 1978 the Bureau of Alcohol, tobacco and Firearms developed regulations to establish American Viticultural Areas, or AVAs, based on distinct climate and geographical features. In June of 1980 the first AVA was established in which U.S. State?
7. In the U.S., what percentage of grapes must come from a particular AVA in order for this AVA to appear on a label? (a) 50% (b) 75% (c) 85% (d) 95%.
8. In the U.S., what percentage of grapes must come from a particular vintage for that year to appear on the label? (a) 50% (b) 75% (c) 85% (d) 95%

Answers are below Recipe of the Month

Recipe by Norman Banks (CWES Board Member)

Salmon Rub:

Ingredients:

For 5 lbs. of Salmon:

- 4 T brown sugar
- 1.5 T salt (I usually drop this to 1 T now because of Jane's new eating needs)
- 1 to 2 T chili powder
- 1 T ground Cumin
- 1 T ground Coriander
- 1 t ground Paprika
- 2 t ground black pepper
- 1 t ground mustard seeds
- dash cinnamon powder

Preparation:

Mix well and rub on both sides, then place in glass pan for 2-4 hours. This will extract liquid (brine) and firm up the fish. Don't turn it.

Remove from brine and cook with the flesh side up under medium heat on grill until white gel is formed on thickest portion. ...

You can also skin the fish before the rub, just don't turn it so that you have one 'dry' side that keeps rub on it for the grill, you will not have to turn the fish during the grill.

Enjoy with a nice bottle of **Sauvignon Blanc**.

Answers to Education Corner:

1. **France, Italy, Spain.**
1. **(b) 1562**
2. **(d) 1769**
3. **(c) over 3000**
4. **CA, NY, WA, OR**
5. **Augusta AVA in Missouri**
6. **(c) 85%**
7. **(d) 95%**