



# Grapevine

November 2011

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

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## President's Message

### Greetings!

We are off to a great start this year. So far we are two for two. Our October tasting with Dry Hollow Vineyards was everything I hoped it would be. We had a large crowd with great wine, and Michael Amore once again did a fantastic job matching the food bites to the wines.

For next month's program Mark Sampath, our new Program Director, has Anam Cara coming to talk with us. On a whim last Spring Joanie and I stopped by their tasting room in Newberg and were very pleasantly surprised. I am eager to see how Michael pairs these wines with our food bites. They have some fairly complex Pinot Noirs.

We look forward to seeing all of you on November 16th. Think of it as a pre-holiday party  
*...and please bring a friend.*

Neal Hammel – President

## Upcoming Programs!!!

- November 9<sup>th</sup> – Anam Cara from Newberg  
<http://www.anamcaracellars.com/>
- December 14<sup>th</sup> - Seven of Hearts Winery from Carlton, OR.  
<http://www.sevenofheartswine.com/>
- Cost: \$30 Members / \$35 Guests (Payment at the door by cash or check only)

**RSVP: Required by Saturday November 6th**

**Ray Maddix ([maddix@comcast.net](mailto: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 32nd of a series of Varietal Notes taken from my pamphlet on wine varieties. I have been concentrating on making wine from Rhone varieties for 3 years, and my 2010 Mourvedre now sits in 2-year-old oak with an American flavor insert.*

### **MOURVÈDRE/MATARO (Moo-ved-ray/Mah-Tah-row)—France/Germany—Southern Rhône** **Also Martero or Monestrelle**

**Wine Characteristics:** Known for its blackberry fruit, full body, and heavy tannins; this is a long aging, deep-colored, quite tannic, somewhat alcoholic wine that in its youth generally has spicy (thyme, clove, cinnamon, black pepper), violet, and sometimes gamey aromas. Reportedly, **Mourvèdre** flavor changes with the terroir, and frequently, the wine finds use as a blending wine with an affinity for Grenache.

**Grape Profile:** An important wine producer in the Southern Rhône, but also in the Andol area in Provence where it produces some classic wines. Also known as Monastrelle or Martero, it may be found in Spain and California. **Mourvèdre** originated in Spain, where it is called Monastrelle, and frequently intermingled in vineyards with Bobal. *Phylloxera* nearly drove **Mourvèdre** to extinction in France, but by 1988 France had nearly 14,000 acres in the grape. Mourvèdre is a slow-ripening variety that develops tight bunches of grapes that need good ventilation to avoid rot. It seems to do best in windy climates like Southern France, and in parts of Spain and Algeria. **Mourvèdre** is a very late variety in both bud break and ripening season. It can recover quite well from spring frosts, but sometimes fails to survive cold winter temperatures. It craves heat, but is drought-sensitive.

## **Education Corner** by Nicholas Meyerhofer (CWES Board Member)

### **Some Unusual Wine Terms:**

1. **Dumb.** The term refers to a young wine whose aromas/flavors are yet to-develop. The word “dumb” is here used in the sense of “unable to speak.”
2. **Briary.** This adjective denotes a wine having aggressive, prickly Taste. It is sometimes used as a synonym for “peppery.”
3. **Vanillin.** The noun describes a component contributed by the oak. It is considered to add a small degree of sweetness and complexity to a red wine.
4. **Hot.** This adjective suggests a wine that is high in alcohol and gives a mild burning sensation to the palate. The term is used mainly for fortified wines.
5. **Legs.** The term describes the liquid rivulets that form on the inside of a wineglass bowl after the wine is swirled. It is also sometimes called **tears**.
6. **Breed.** A noun, this word refers to wines from the best grape varieties. It denotes wines that have reached classical expectations of aroma, balance, structure and varietal character.

## Recipe by Norman Banks (CWES Board Member)

### Pumpkin Pie Squares

#### For Crust:

1 cup flour	1/2 cup brown sugar
1/2 cup quick-cooking oatmeal	1/2 cup butter at room temperature.

Preheat oven to 350°F.

Combine ingredients until mixture is crumbly, and press into ungreased 13 x 9" baking dish.  
Bake 15 minutes.

#### For Filling:

2 cups canned pumpkin	1 t. cinnamon
1 13 oz. can evaporated milk	1/2 t. cloves
2 eggs	1/2 t. ginger,
3/4 cup sugar	1/2 t. salt.

Combine all ingredients, put over crust, and bake another 20 minutes.

#### For Topping:

1/2 cup brown sugar	2 T melted butter
1/2 cup chopped hazelnuts	Whipped cream.

Combine all but cream and sprinkle over filling.

Return to oven and bake an additional 15 minutes, or until filling is set.

Remove from oven and cool at least 30 minutes in pan.

Cut into squares and serve each with a dollop of whipped cream.