

Columbia-Willamette Enological Society

Presents Its

November 9, 2011 Program

ANAM CARA CELLARS

At

EB Hamilton Hall (Red Cross Bldg)

On The

Fort Vancouver National Historic Reserve

The words Anam Cara are Celtic for “friend of my soul” and speak to the rare friendships that span both time and distance. Our November program promises to help us do both with the award winning wines of Anam Cara Cellars.

Anam Cara is owned and operated by Nick and Sheila Nicholas. They are originally from California and Scotland; they met in London, married, and spent 15 years in California’s Napa Valley before moving to Oregon in 2001.

Their 34 acre vineyard sits on a southeast facing slope, rising to 650 feet in elevation, in the Chehalem Mountain AVA. Ideal for catching the maximum exposure to the sun as the grapes ripen in the cool, drying air of Chehalem Mountain.

Nick and Sheila (assisted by their children Mark and Heather) make wine only from the grapes they grow. This allows them to control the quality of their wines throughout the wine making process, and it show in the quality of their product.

Come and see for yourself what attention to detail can do for wine.

The Wines:

Welcome Wine: 2009 Riesling

Program Wines:

- 1) Dry Gewurtztreminer – Exotic spicy aromas and lingering finish. Perfect with spicy cuisine.
- 2,3,4) A vertical tasting of their award winning 2007, 2008 and 2009 Estate Pinot Noir wines.
- 5) 2008 Heather’s Vineyard Pinot Noir (Reserve Type)
- 6) 2008 Dessert Gewurtztreminer.

Join us for the “Welcome Wine” at 7:15 PM with the Program to begin at 7:30 PM. Bring 2 (two) wine glasses for comparative tasting, and a friend to share the evening with you.

Chef Michael Amore will be matching these fantastic wines with some intriguing food bites specifically paired to match their best qualities.

Since the new season is upon us please remember that, with the new season, dues are now due for the year. The cost is \$18/year. If you have not yet renewed your commitment to the best wine education in the area, you can do so at the door.

Make your reservations early as seating is expected to fill up quickly.

Since I’m sure you’ll enjoy the tasting do your friends a favor and invite them to come with you. You both get free raffle tickets

Make your reservation by replying to this e-mail, or by calling Ray and Patricia Maddix at: [\(360\)944-2051](tel:3609442051).

Let us know how many reservations you want to make. Please let us know by Saturday November 5, 2011. Cost is \$30 for members and \$35 for guests if made before Saturday the 5th (\$33 and \$38 at the door). Directions to E.B. Hamilton Hall:

Directions to the Hall

From E. Mill Plain go south on Fort Vancouver Way, to the traffic circle. At the traffic circle go half way around (180 degrees) and continue south on Fort Vancouver Way. Go to the second right turn, McClellan Rd, and turn right. Follow McClellan for about 1 ½ blocks. Turn to the left at Barnes. E. B. Hamilton Hall is on the left at the end of the street.