



Grapevine

January 2012

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

Officers and Board of Directors

Neal Hammel	President	Norman Banks	Joan Hammel
Ray Maddix	Vice-President-Library Wine	Jerry Robinson	Ed Grubel
Ed Grubel	Vice-President-Inventory	Susan Robinson	Diane Grubel
Mark Sampath	Program Director	Greg Duvic	Nicholas Meyerhofer
Lynn Findlay	Treasurer	Bob Smith	Cheri Meyerhofer
Jane Buchanan-Banks	Secretary	Katherine Shelton	Patricia Maddix
		Steve Shelton	

President's Message

Greetings!

Season's greetings to all. Our December tasting was another success. I had never even heard of the Seven of Hearts winery, but they are definitely on my list now. I am not usually a white wine fan but I have to admit their Chardonnay was very good. JD is back with us as our chef du jour and his food bits really complemented the wines.

Saint Laurent Winery in Wenatchee, and wine from this area will be a totally new experience for me. I cannot wait to make this new discovery. What a way to start off our 2012 tastings.

However you celebrate the season, I hope you are with good friends, good food and, of course, good wine. We look forward to seeing you at our January tasting...and **please bring a friend, or two**

Neal Hammel – **President**

Upcoming Programs!!!

- **January 11th** - Saint Laurent Estate Winery, Wenatchee.
<http://www.saintlaurent.net/>
- **February 8th** – Angel Vine Winery, Carlton, Oregon
<http://www.angelvine.net/>
- **Cost:** \$30 Members / \$35 Guests (Payment at the door by **cash or check** only)

RSVP: Required by Saturday, January 7th

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 34th of a series of Varietal Notes taken from my pamphlet on wine varieties. Continuing on with my current CWES, as well as my 2010-11 winemaking, focus on Rhône wines...we need to profile Grenache, perhaps the most widely planted red grape in the world

GRENA CHE (Gren-aah-shh)---Rhône—France

Wine Characteristics: Grenache is generally spicy, berry-flavored and soft on the palate with relatively high alcohol content. It sometimes lacks acid, tannin and color, and is most commonly blended, especially in Châteauneuf-du-Pape where it is typically over 80% of the blend, as well as less well-known blends using Syrah, Carignan, Tempranillo, and Cinsault. In Australia it is typically blended in "GSM" blends with Syrah and Mourvèdre, and it has been the most common component of California red jug wines. Grenache is also used to make rosé wines in France and Spain, notably those of the Tavel district in the Côtes du Rhône, as well as a base in sweet fortified wines, in part because its naturally high alcohol content. Stand-alone Grenache responds best to a long, slow fermentation at cool temperatures and sometimes by a post-fermentation maceration period to build color as well as tannin content. To curb against oxidation, the wine should be racked as little as possible. The use of new oak barrels can help with retaining color and preventing oxidation but too much oak influence can cover up the fruitiness of Grenache.

Grape Profile: Grenache is possibly the world's most widely planted red grape, and largely in France and Spain (where it is known as Garnacha). There is also notable production also occurs in California, since the 1850s, as well as in Washington, Chile, Argentina, Uruguay, South Africa, and Australia as well as in Italy and other Mediterranean countries. Plantings probably spread from the original birthplace in the Aragon region in northern Spain to Catalonia and then into southern France. A competing theory was that the grape originated in Sardinia, where it is known as Cannonau, and that it spread to other Mediterranean lands under Aragon rule. Grenache's reputation would soar if all growers paid more attention to planting it in locations similar to its Rhône origins. Grenache is early-budding and late-ripening, and has a tendency toward high sugar/alcohol levels. Thus the vine needs locations protected from rain and frost early in the season and a long, warm growing season. It also helps to add stress with sandy, devigorated soil and to have shoots cropped back early on as well as cluster dropping as the grapes mature. When all this is done, Grenache produces exquisite, luscious stand-alone as well as ideal blending wines.

Education Corner by Nicholas Meyerhofer (CWES Board Member)

Wine in Historical Perspective: Some Fun Facts.

1. The Egyptians attributed the gift of wine to their god Osiris.
2. The Armenians claim that Noah planted the first vineyards in their country.
3. In the year 121 B.C. Italy had such a great vintage that it signaled the end to Greek dominance of the industry.
4. In the Middle Ages, wine was used as currency.
5. There is a 1600-year-old bottle of wine on display in Germany's Speyer Museum.
6. According to Persian legend, wine was "discovered" in what is now Iran when the wife of Shah Jamshid accidentally drank some spoiled grape juice and got tipsy.
7. The 17th-century monk Dom Perignon is credited with discovering how to make Champagne. It is said that upon his first taste of it, he exclaimed: "Come quickly! I am tasting stars."

Recipe by Norman Banks (CWES Board Member)

Winter Delight: Beer and Cheddar Soup [serves 6]

½ lb. bacon, diced	4 T. butter
1 celery rib, diced	¼ cup flour
1 small onion, chopped fine	½ lb. sharp cheddar, shredded
1 large jalapeno, seeded and diced	4 ounces smoked cheddar, shredded
2 garlic cloves, minced	1 cup heavy cream
1 t. dried thyme	12-ounce bottle lager or pilsner
2.5 cup chicken broth	

In large saucepan, cook bacon until crisp, and then transfer to a bowl.

Add vegetables and cook over moderate heat until soft.

Add half the beer and cook until reduced by half.

Add chicken broth and bring to a simmer.

In small skillet, melt butter, add flour and stir until slightly brown. Whisk this roux into the soup and cook until thickened.

Add cream, cheeses and remaining beer, stirring until thick and creamy.

Stir in the bacon and season with salt and pepper.

Serve with crusty bread and an Alsatian Gewurztraminer!