



Grapevine

February 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!

For those of you who missed our January tasting, you probably missed a once in a lifetime opportunity. At least we hope it was a once in lifetime. I am pretty sure that our Program Director hopes so. Our program presenter from Wenatchee failed to materialize for the event. As a result, Program Director Mark Sampath, Culinary School Chef JD and I made a whirlwind trip to the Grand Central Fred Meyer to buy wine for the evening's tasting.

Amazingly, we were able to pick out some very good wines from the Walla Walla area (thanks to Mark's knowledge of that area) that went very well with the already prepared food bites. We kept the tasting very informal. Of course, there was no speaker so we simply went around the room asking each table for their opinions on the wines. The upshot of all this was quite a few people came up to us afterwards and stated how much they enjoyed the program and perhaps we should try this again sometime, without the drama.

Next month should be a more conventional tasting, and less traumatic for Mark. We have Angel Vine Winery from the Carlton area. They have a variety of Zinfandel and Syrahs that appear to be very reasonably priced. I look forward to seeing how these are paired with the food bites.

I hope to see you all in February and please be sure to bring a guest!

Neal Hammel – President

Upcoming Programs!!!

- **February 8th** – Angel Vine Winery, Carlton, Oregon <http://www.angelvine.net/>
- **March 14th** - Saint Laurent Estate Winery, Wenatchee. <http://www.saintlaurent.net/>
- **Cost:** \$30 Members / \$35 Guests (Payment at the door by **cash or check** only)

RSVP: Required by Saturday, February 4th

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 35th of a series of Varietal Notes taken from my pamphlet on wine varieties. Roussanne is one Rhône white, and like Marssane is less well known than Viognier. I vinted both of these delicious whites in the last two years and am looking forward to their bottlings.

ROUSSANNE (Ruu-saahn)---Rhône—France

Wine Characteristics: **Roussanne** is less floral and not as overtly fruity as the other white wines of the Rhône, although still appreciably floral with tropical fruit with wild flowers herbs, or herbal tea as accents. The flavor is sometimes described as nutty and may suggest bitterness, giving an overall impression of perfume. In warm climates, it produces wines of richness, with flavors of honey and pear, and full body. In cooler climates it is more floral and more delicate, with higher acidity. **Roussanne** is typically used as a blending wine for both red and white Rhone varieties. **Roussanne** and its blends seem to hold up well with cellaring and may be enjoyable a decade or more past the vintage.

Grape Profile: **Roussanne** This grape should be extinct for all practical purposes because it is not a very cooperative vine. It gives irregular yields, tends to be uneven and late ripening, has little resistance to powdery mildew and rot, and is easily damaged by wind and drought. **Roussanne** probably gets its name from the light-brownish *russet* cast of its ripe berries. Although its origins are uncertain, France's Rhône Valley is likely the origin of **Roussanne**, since it didn't stray far for centuries and nearly didn't survive at all.

Roussanne teetered on the brink of extinction for decades but has found some acreage in California, Washington, Australia, and in Italy in Liguria and Tuscany.

Education Corner by Nicholas Meyerhofer (CWES Board Member)

Wine in American Perspective: Some Fun Facts.

1. Grapes were first planted in California at Mission San Diego in 1769.
2. By 1920, there were more than 700 wineries in California.
3. Prohibition destroyed 540 of California's 700 wineries.
4. In 1870 the United States unknowingly exported Phylloxera to Europe, and it destroyed virtually all of the Continent's vineyards. As a consequence, all European vineyards had to be grafted to native American rootstock, which is Phylloxera-resistant, and re-planted.
5. Prior to the Civil War, Ohio was considered America's most important wine-producing state.
6. The first commercial winery in the U.S. Was founded in Missouri in 1823.
7. Burgundy, Chablis, Sauterne, Rhine, Bordeaux, Champagne: In America these are all generic terms which mean little. In Europe they represent specific areas in which specific types of wine are made.

Recipe by Norman Banks (CWES Board Member)

With your Roast and Potatoes:

Roasted Brussels Sprouts with Capers, Walnuts and Anchovies [serves 8]

3 pound Brussels Sprouts, quartered

$\frac{3}{4}$ cup extra virgin olive oil

1 cup walnuts

$\frac{1}{4}$ cup red wine vinegar

1 T grainy mustard

2 T honey

3 T. capers

2 garlic cloves, minced

2 minced shallots

One 2-ounce tin anchovies, drained and minced

Preheat oven to 425.

In large bowl, toss the Brussels sprouts with $\frac{1}{4}$ cup of olive oil and season with salt and pepper. Spread sprouts on 2 large rimmed baking sheets and roast for 45 minutes, stirring at least once.

Spread walnuts on a pie plate and roast for about 8 minutes; let cool, then chop.

In large bowl, whisk vinegar with mustard and honey, then whisk in remaining olive oil. Add capers, garlic, shallots and anchovies; season with salt and pepper. Add Brussels sprouts and walnuts and toss well.

Wine choice will depend on meat/fish being served.