Exploring the Pacific Northwest — Part I

By Dolly Ammann, CCM

The following is part I of II of a log that Dolly Ammann kept about her experiences while on the 2006 Pacific Northwest Wine and Food Workshop held from April 30-May 6. Please look for Part II in the fall issue of Wine Society News.

Sunday, April 30th

The CMAA 2006 Pacific Northwest Wine & Food Workshop kicked-off with a reception and dinner at the Washington Athletic Club (WAC) in Seattle. The dinner was on the top floor of the club with a panoramic view of the Seattle waterfront. It began with hors d’oeuvres and an oyster bar with four types of Pacific oysters. The dinner featured two wineries from the Puget Sound appellation – Lopez Island Vineyards and Andrew Will. The wine that was poured during the reception was a stylish white wine called Madeleine Angevine from Lopez Island Vineyards, a small family-owned winery. This wine is produced from an obscure white grape of the same name that is originally from the Anjou region of the Loire Valley in northern France. A cool climate varietal, it does well in the cool maritime environment of the Puget Sound. This wine was 100 percent barrel fermented and produced in a completely dry style. The wine’s flavors of grapefruit and herbs were the perfect accompaniment to the oysters. Less than 2 percent of the wine grapes grown in Washington state are grown in the Puget Sound area. Lopez Island Vineyards is one of the few wineries that actually produces wines from grapes grown in this appellation. It has six acres of estate vineyards that are certified organic by the Washington State Department of Agriculture. Besides Madeleine Angevine, the vineyard also grows Siegerrebe, a variety that is a cross between Madeleine Angevine and Gewürztraminer.

David Oldham, the assistant winemaker and marketing manager from the Andrew Will Winery, joined us for dinner. Andrew Will Winery is a boutique winery producing around 4,800 cases of hand-crafted ultra-premium wine. The winery is located on Vashon Island, only a short ferry

(continued on page 2)
would encourage everyone who is interested in attending to submit your application as soon as possible to ensure that you obtain a space.

The next International Wine and Food Workshop is to Chile and Argentina on October 21 to 28. As of this writing, there are only four spaces left. If you are interested in attending, contact Marisa Reilly at CMAA to reserve your space. I would like to thank John Hudson, CCM, for putting this workshop together. John has developed an outstanding program that I guarantee will be a fabulous experience.

We have an exciting program for future wine tours that include a Santa Barbara Wine Tour that will be held as a Pre-Conference Workshop in 2007, an Australian Wine and Food Workshop held the first week in October of 2007 and an Austria and Hungary Wine and Food Workshop in the fall of 2008. If you have never attended one of these workshops, I would encourage you to give it a try. You always learn a lot and at the same time make some wonderful new friends.

In Vino Veritas

Dolly Ammann, CCM
Host, CMAA International Wine Society

Exploring the Pacific Northwest — Part I

(continued from page 1)

ride from Seattle. Established in 1989, the wines of Andrew Will have been highly praised favorites of wine guru Robert Parker. In contrast to Lopez Island Vineyards, Andrew Will sources all of its grapes from eastern Washington’s greater Columbia Valley. The winery also recently purchased 36 acres of vineyards in eastern Washington. While it produces red wines almost exclusively, we had the opportunity to try an Andrew Will 2005 Pinot Gris with an elegant salad of seared scallops, heirloom tomatoes, baby lettuces and lemon-sorrel vinaigrette. There were only 100 cases of this white wine produced, and the winery put aside one case of this limited production wine for the club managers’ dinner at the WAC.

The highlight of the dinner was the Andrew Will 2003 Ciel du Cheval that was served with a filet with morel mushrooms. Fashioned in a “Right Bank” Bordeaux style, the wine is a blend of 42 percent Merlot, 36 percent Cabernet Franc, 16 percent Cabernet and 5 percent Petit Verdot. The Ciel du Cheval Vineyard located on Red Mountain is one of the finest vineyards of Washington state. Robert Parker rated the 2001 and 2002 vintages of this wine a 94. This wine, I am certain, will receive an equally stellar rating. It is a big, red-fruit-driven wine with ripe tannins and good acidity.

Monday, May 1st

The next morning, the group met for breakfast before heading out for DeLille Cellars in Woodinville, the first winery visit of the tour. DeLille Cellars is another favorite of Robert Parker. In fact, he once referred to the winery as the “Lafite Rothschild of Washington state.” The winery was founded in 1992 by Charles Lill, Greg Lill, Jay Soloff and winemaker Chris Upchurch. The winery remains fami-
Exploring the Pacific Northwest — Part I

(continued from page 2)

ly and independently owned with the focus on Bordeaux-styled ultra-premium wines. The winery is located on the family farm owned by the Lill family. It is a beautiful 10-acre estate with lovely gardens that were bursting with gorgeous spring blossoms. The winery is fashioned after a French Chateau, and it employs typical French wine-making techniques. DeLille does not have a tasting room and is not open to the public. Visits are by private appointment only. When we arrived at the winery, we were welcomed by Greg Lill.

It was an educational morning, as Greg provided us with a lot of information on grape growing and wine making in Washington state. An interesting point is that the Vinifera grapes grown in Washington are grown on their own roots rather than grafted onto American rootstock. The Phylloxera root louse does not seem to like the sandy soils and harsh climate of eastern Washington. Greg feels that this gives the wines their true varietal character. DeLille Cellars source its grapes from some of the finest and oldest vineyards in Washington including Ciel du Cheval, Boushey, Klipsun, Harrison Hill and Sagemoor Farms. DeLille has also purchased the Grand Ciel Vineyard located on Red Mountain next to Ciel du Cheval. The vineyard is planted at high-density with French clones.

Greg led us through a tasting lineup of four exquisite wines. The first was the 2004 Chaleur Estate Blanc, a traditional Bordeaux blend of 58 percent Sauvignon Blanc and 42 percent Semillon. It was a bold white, showing plenty of oak, along with buttery notes and herbaceous undertones. It had aromas and flavors of fresh figs, pears and butterscotch. The second wine was 2003 D2, a blend of 45 percent Merlot, 37 percent Cabernet Sauvignon, 9 percent Petit Verdot and 8 percent Cabernet Franc. It was dark ruby-colored with black fruit aromas. It had concentrated dark fruit flavors and a long supple finish. The third wine was the 2005 Chaleur Estate, the winery’s flagship wine. It is a blend of 65 percent Cabernet Sauvignon, 25 percent Merlot, 8 percent Cabernet Franc and 2 percent Petit Verdot from the Ciel du Cheval and Klipsun Vineyards on Red Mountain. It is a giant of a wine on a par with the grand cru of Bordeaux and the cult Cabernets of Napa Valley. The wine is densely concentrated with aromas of red berries, plums, blackberries and spices. On the palate, it is full of cassis, blackberries and spices. The last wine was the Doyenné 2003 Syrah made from 98 percent Syrah and 2 percent Viognier. The grapes were sourced from Red Mountain and the Boushey Vineyard, which is well-known for producing outstanding Syrah grapes. The color of the wine was deep purple. It had concentrated flavors of raspberries, pomegranates and coffee with hints of pepper.

After we left DeLille Cellars, it was just a short three-minute drive to our next stop — the Columbia Winery, where we were scheduled for a tour, tasting and lunch. Columbia Winery is the second oldest winery in the state and was the first to produce premium wines. It was founded in 1962 by a group of amateur winemakers who believed that European Vinifera vines could survive Washington’s harsh winters. The company was known as Associated Vintners until 1983. It then hired David Lake as the winery’s winemaker in 1979. David came from the British wine trade and was a Master of Wine. As an industry pioneer and innovator, he has been deemed “Dean of Washington Winemakers” by both Wine Spectator and Decanter magazines. He is best known in the trade for introducing new varietals to the state. It was David Lake who

(continued on page 4)
first produced wines from Cabernet Frank, Syrah and Pinot Gris.

The Columbia Winery sources its grapes from three vineyards in the Yakima and Columbia Valley appellations. The grapes are mostly hand-picked and then transported across the Cascade Mountains in the cool of night to preserve their quality. Upon arrival at the winery, they are crushed and de-stemmed. White wines are pumped into fermentation tanks or barrels and left to ferment. White wines like Chardonnay and Semillon are fermented and aged sur lie in oak barrels. The winery uses 5,500 American and French oak barrels. Red wines go directly from the crusher into fermentation tanks to macerate on the skins to develop color. The winery has 40 temperature-controlled fermentation tanks in various sizes that are also used for storage and holding tanks during racking. The reds are aged in oak 10 to 18 months depending on the variety. Columbia Winery produces around 125,000 cases of wine annually.

Our lunch included four wines. A Columbia Winery 2003 Pinot Gris, Columbia Valley was fresh and crisp with aromas of grapefruit and peach. A Columbia Winery 2002 Cabernet Franc, Red Willow Vineyard was full-bodied with bright berry flavors with hints of green pepper and herbs. It was an excellent choice with the smoked salmon luncheon entrée. A full-bodied Columbia Winery 2003 Zinfandel, Alder Ridge Vineyard was a deep ruby color. It was racy and spicy with a long finish. Alder Ridge is a warm site overlooking the Columbia River with volcanic soils that are perfect for growing Zinfandel grapes. Another interesting wine was the Columbia Winery 2004 Barbera. It was a classic Barbera - soft and silky with plenty of fruit and spice.

After lunch, it was a lengthy bus ride across the scenic Cascade Mountains to the arid desert of eastern Washington’s wine country. Arriving in the uppermost part of the Yakima Valley, we pulled off the highway to stop at Sagelands Vineyard for a tasting with its winemaker, Frédérique Spencer. Frédérique is a charming young French woman who is passionate about her craft. A native of Provence, she obtained her degree in agriculture at Perpignan Univeristy and then went on to study at Toulouse University, graduating with distinction in enology and viticulture. Her focus at Sagelands is producing traditional Bordeaux-style blends from four different Columbia Valley apppellations. In the barrel room, we tasted wines from different vineyard sites in Horse Heaven Hills, Wahluke Slope, Rattlesnake Hills and Walla Walla Valley.

Each sample had distinctive flavors. Frédérique described the terroir of each site and the wine’s characteristics. The Cabernet Sauvignon from the Horse Heaven Hills Mercer Ranch Vineyards had lively raspberry and blackberry fruit with velvety tannins. The Wahluke Slope is a warm growing area. The Cabernet Sauvignon from this area had intense berry and black cherry fruit. Elephant Mountain Vineyard in the Rattlesnake Hills appellation is 1,400 feet in elevation. Consistent warmth throughout the growing season and long hang time result in intense fruit flavors from this site. The Springs Creek Vineyard in the Rattlesnake Hills borders on Red Mountain. The grapes coming from here are similar to Red Mountain fruit with intense character. The famous Pepper Bridge Vineyard in Walla Walla produces big rich wines with firm tannins. The wine from this vineyard was full-bodied with spicy blackberry flavors and silky mouth feel. After experiencing the different wines in the barrel room, we went into the tasting room to taste the finished wines. Frédérique blends the component wines so that they are well-balanced and polished. In her more traditional approach, she attempts to keep the alcohol levels below 14 percent, which is sometimes difficult with very ripe fruit.

After leaving Sagelands, we headed for the Hampton Inn on the Columbia River in Richland where the group would be staying for three nights. The hotel did a fabulous job of getting everyone registered in record time. Then, it was on to the Meadow Springs Country Club to have dinner with the owners of five different wineries. These special guests were Jeff and Vickie Gordon from Gordon Brothers Estate Winery, Dave and Debbie Hanson from Cougar Crest Winery, Jerry and Jean Bookwalter from J. Bookwalter Winery, Ali Boyle from the Alexandria Nicole Winery and Dr. Wade Wolfe and Becky Yeaman from the Thurston Wolfe Winery.
Exploring the Pacific Northwest — Part I

(continued from page 4)

A J. Bookwalter 2005 Riesling was served with assorted hors d’oeuvres. The wine is a classic Riesling with crisp acidity, a touch of residual sugar and excellent balance.

The first course was seared Hawaiian Uku in a capellini nest with a saffron vanilla sauce served with an elegant Alexandria Nicole 2004 Sauvignon Blanc. The Alexandria Nicole Winery is named after Ali Boyle. Ali and her husband, Jarrod, are rising stars in the Washington wine industry. Jarrod is a viticulturalist with a degree in agriculture from Eastern Washington University. With the help of the Mercer family from Mercer Ranch, Jarrod planted the Destiny Ridge Vineyard on a southern slope in the Horse Heaven Hills appellation in 1998. The first wines were produced from the 2001 vintage. Since their first release, their wines have been winning medals and garnering accolades in the wine press.

The next course was a carpaccio of beef served with a J. Bookwalter Lot 19. This unique multi-vintage wine is a blend from the outstanding vintages of 2004 and 2003. The blend is 40 percent Cabernet Sauvignon, 18 percent Cabernet Franc, 18 percent Syrah, 16 percent Merlot and 8 percent Petit Verdot. It has subtle aromatics and flavors of Bing cherry and blackberries with a long finish and firm tannins. Jerry Bookwalter is one of the pioneers of the Washington wine industry. Jerry came to Washington from California in 1976 to manage some large vineyard properties. He founded the J. Bookwalter Winery in 1983 focusing on white wines. His wife, Jean, is the business manager for the winery operation. His son, John, joined the firm in 1997 with the idea of producing ultra-premium red wines. The winery has an outstanding portfolio of both white and red wines.

A foie gras soup with black truffles and crème fraîche was accompanied by a rich plumy earthy Cougar Crest 2005 Syrah. This wine has layers of flavors and nuances of toasty oak. All the wines of Cougar Crest are from estate vineyards. Dave and Debbie Hanson purchased a farm with an apple orchard in Walla Walla. They cut down the orchard and planted wine grapes. Debbie is the winemaker and Dave is the vineyard manager. Debbie and Dave are both graduates of Washington State University. The cougar is the university’s mascot.

The entrée of Asian-glazed wild boar chop with kimchee and Burgundy carrots was served with a Gordon Brothers Family Vineyards 2000 Traditions. This is a wine of distinction blended from the best lots of the 2000 vintage. Dark fruit flavors combined with toasty oak and black pepper. This is a wine that will cellar well. Jeff Gordon is the chairman of the Washington Wine Commission and another of the pioneers of the Washington wine industry. In 1980, Jeff began planting wine grapes. At the time, the conventional wisdom was to plant Riesling. But, Jeff had a different vision. Since the Columbia Valley is on the same latitude as Bordeaux, Jeff was convinced that red grapes were right for the area. Ignoring the advice of the local grower community, Jeff planted red Vinifera grape varietals, Cabernet Sauvignon and Merlot, along with some Chardonnay. Being a maverick paid off. It wasn’t long before the demand for Gordon Brothers grapes exceeded supply. The first Gordon Brothers wine was a 138 case lot of Chardonnay in 1985. From that small beginning, the winery has grown to 25,000 cases.

While pairing red wine and chocolate might seem unorthodox to the uninitiated, the Thurston Wolfe 2003 Zinfandel, with its berry flavors and touches of chocolate was an excellent pairing with a trio of dessert creations in white, milk and dark chocolate. The Thurston Wolfe Winery is a boutique 3,000-case winery owned by another of Washington wine industry pioneer, Dr. Wade Wolfe, and his wife, Becky Yeaman. Wade has a Ph.D. in grape genetics from U.C. Davis. He came to Washington in 1978 and went to work for Chateau Ste. Michelle as director of vineyards. In 1985, he left to start his own vineyard-consulting business and also to take over wine making at Hyatt Vineyards. In 1991, Wade went to work for Hogue Cellars as its general manager. He left Hogue in 2004 to devote full time to his own winery. Wade served as chairman of the Washington Wine Advisory Board and president of the Washington Association of Winegrowers.

(continued on page 6)

Tasting in the barrel room at Sagelands with French winemaker Frédérique Spencer.
Tuesday, May 2nd

On Tuesday morning, we headed for the Walla Walla Valley with the first stop at L’Ecole No. 41 Winery in Loden. Marty Clubb, the owner and winemaker, was on hand to tell us about the winery and present the wines that he would be releasing the coming weekend. L’Ecole No. 41 has been producing premium handcrafted varietal wines since 1983 in the cellars of this 1915 schoolhouse located in what is referred to as historic Frenchtown. Frenchtown derived its name from the French-Canadians who settled the area during the early 1800s. L’ecole means “school” in French. The name of the winery was selected to honor these early settlers. Jean and Baker Ferguson were the winery’s founders. The winery ownership has passed to their daughter, Megan, and her husband, Marty Clubb. Three of the wines served at the 2006 CMAA International Wine Society dinner in Hawaii were from L’Ecole No. 41 Winery.

Woodward Canyon Winery is located next to L’Ecole No. 41. The tasting room is in a quaint restored 1870’s farmhouse. Winemaker Rick Small established the winery in 1981. It was the second modern-day winery to open in the Walla Walla Valley appellation. With Rick’s emphasis on quality, the winery has consistently produced award-winning wines that have received high ratings in publications such as Wine Spectator and Wine Enthusiast. Woodward Canyon limits its production to 17,000 cases a year in order to maintain premium quality. Wines are made from estate-grown grapes and other grapes purchased from some of the finest vineyards in the Columbia Valley. The winery’s second label is Nelms Road. These are high-quality wines in the wine-by-the-glass price range.

At the Northstar Winery, owned by the Stimson Lane Vineyards & Estates corporation, we toured the production facilities with its on-premise winemaker. Jed Steele is the consulting winemaker for Northstar. After that, we drank some great wines and enjoyed a lovely buffet lunch featuring fire-roasted whole tenderloin of beef. Northstar was founded 15 years ago as a Merlot house to produce ultra-premium “Right Bank” Bordeaux-style wines. The Northstar 2005 Columbia Valley Merlot is a rich and powerful wine with concentrated black cherry, plum and currant flavors. The Northstar 2005 Walla Walla Valley Merlot is produced in very small quantities. It had bright cherry flavors with a smooth lingering finish. Stella Maris is Northstar’s second label. The Stella Maris 2002 Columbia Valley Red Wine was well-balanced with cherry flavors and hints of clove and vanilla. Northstar also produces a Syrah. I enjoyed the Northstar 2003 Columbia Valley Syrah with its powerful black fruit flavors and earthy character.

The next winery on our itinerary was Pepper Bridge, where we met with Norm McKibben, the winery’s managing partner. Norm could be considered a visionary in the Washington wine industry. Retiring in 1985, he moved to Walla Walla and became involved in growing commercial high-density plantings of apples. Soon, he recognized the potential of the area for growing high-quality wine grapes. In 1991, he convinced his partners to plant Cabernet Sauvignon and Merlot at their Pepper Bridge farm. Concentrating on quality, Norm now manages more than 400 acres of the top vineyards in the Walla Walla Valley appellation. These include Pepper Bridge, Northstar, Seven Hills and Les Collines. Some of the wineries he works with are Leonetti Cellars, Woodward Canyon, L’Ecole No. 41 and Andrew Will. They all have contracts for vineyard blocks. Grapes are sold by the acre and not by tonnage. The goal is to produce the highest quality grapes for the production of ultra-premium wines. Under Norm’s management, state-of-the-art irrigation systems along with soil temperature and moisture-monitoring equipment were installed in the vineyards. Emphasis has been on improved farming and trellising procedures.

When the Pepper Bridge Winery was built in 2000, Norm McKibben hired winemaker Jean-Francois Pellet from Heitz Cellars where he was employed for four years. Jean-Francois is a third generation Swiss wine grower who obtained his degree in viticulture and wine making in Switzerland. Jean-Francois helped design and build the new Pepper Bridge facility, incorporating the latest in design and wine-making techniques.

Grapes for Pepper Bridge wines are all hand-picked and hand-sorted. Pepper Bridge produces only two wines, a

(continued from page 5)

Marty Clubb, owner and winemaker at L’Ecole No. 41 Winery, welcomes CMAA.

Northstar 2005 Walla Walla Valley Merlot is produced in very small quantities. It had bright cherry flavors with a smooth lingering finish. Stella Maris is Northstar’s second label. The Stella Maris 2002 Columbia Valley Red Wine was well-balanced with cherry flavors and hints of clove and vanilla. Northstar also produces a Syrah. I enjoyed the Northstar 2003 Columbia Valley Syrah with its powerful black fruit flavors and earthy character.

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(continued on page 7)
(continued from page 6)

Merlot and a Cabernet Sauvignon. The Pepper Bridge 2005 Merlot was aged 18 months in oak, 65 percent new oak and 98 percent French oak. The Merlot is from the Pepper Bridge and Seven Hills Vineyards. It is blended with 6 percent Cabernet Sauvignon and 3 percent Malbec. The wine is packed with black cherries, currents and wild berry flavors with touches of nutmeg and cinnamon. The Pepper Bridge 2002 Merlot was dense and concentrated with intense flavors of black cherry and plum, with nuances of coffee and herbs. The Pepper Bridge 2003 Cabernet Sauvignon has 2.3 percent Merlot and 2.2 percent Malbec in the blend. The grapes come from Seven Hills Vineyard and Pepper Bridge Vineyards. The wine was rich and intense with black fruit and spice on the palate. The finish was long and silky. The Pepper Bridge 2002 Cabernet Sauvignon is a showstopper coming from one of the best vintages in recent years. The wine has multiple layers of flavors. Black cherry, Italian plums, licorice and spices come through on the palate.

That evening, we enjoyed an outstanding dinner at the Walla Walla Country Club featuring the wines of Forgeron Cellars. Winemaker Marie-Eve Gilla was our special guest for the evening. When we arrived, the club’s general manager Jeff Thomas gave us a tour of the club. After that, we ventured out to the patio to enjoy the fresh air and a glass of Forgeron 2005 Chardonnay with hors d’oeuvres. At Forgeron Cellars, Marie makes one of the most polished and elegant Burgundian-style Chardonnays produced in Washington state. An elegant Riesling was served with an artichoke potage. This was followed by a dish of French green lentils, morel mushrooms and fiddlehead ferns. With this unusual dish, we enjoyed a Forgeron 2002 Columbia Valley Merlot. The wine was full of black cherry, bittersweet chocolate and black pepper. The entrée was paired with a Forgeron 2002 Vinfinity. This is a grand wine with luscious flavors and well-integrated tannins. A Gewürztraminer was served with dessert. At dinner, Marie moved from table to table to have the opportunity to talk to everyone in an intimate setting about her wines and the winery. Marie is from France and speaks with a heavy accent. She exudes both charm and energy. She is one of the most highly regarded winemakers in the area.

(continued on page 8)
We had a buffet lunch with Keith and his wife, ReNea, in their new banquet room. Lunch was a delightful Moroccan chicken with cous cous.

After lunch, we went to the Hedges family estate. Hedges has the only French-style chateau in the Columbia Valley. Tom and Anne-Marie Hedges started the winery in 1987 as a spin-off from a wine brokerage business. In 1990, they purchased land on Red Mountain and established vineyards and a winery. The lovely chateau was completed in 1995. Anne-Marie was born in the Champagne region of France. The chateau reflects her French heritage, and its décor, her exquisite taste.

The next stop was at Goose Ridge Estate Vineyards and Winery for a tasting. Goose Ridge is the largest single vineyard in Washington. Dr. Walter Clore from Washington State University research station helped the Monson family develop this 1,500-acre vineyard. Goose Ridge sells most of its grapes to Chateau Ste. Michelle and Columbia Crest. It also sells to some small prestige wineries like Leonetti Cellars. Winemaker Charlie Hoppes hand selects the best grapes from the vineyard to make Goose Ridge’s limited production wines.

Next was a seminar at Fidèlitas Wines on understanding the terroirs of Washington state presented by winemaker Charlie Hoppes. Charlie is considered one of the most skilled and dynamic winemakers in the Columbia Valley. Charlie gave up a career as a Boeing test engineer to earn a degree in viticulture and enology at the University of California, Davis. After graduating, he went to work for Snoqualmie Winery. When the winery was purchased by Stimson-Lane, Charlie went to work for Chateau Ste. Michelle where he was red winemaker for eight years. Charlie has been described as one of the unsung artists who helped define the Washington style of red wine making during the 1990s. In 1999, Charlie left Stimson-Lane to become head winemaker at the new Three Rivers Winery in Walla Walla. Charlie’s award-winning wines established Three Rivers’ reputation as a premium winery. Charlie left Three Rivers Winery in 2002 to start his own label and consulting business.

The seminar included tasting barrel samples from different vineyards in the Columbia Valley and Walla Walla Valley appellations. After that, we tasted some finished Fidèlitas Cabernet Sauvignon wines from Columbia Valley, Walla Walla and Champoux Vineyard.

Charlie had a local treat for the group – the Taco Truck! Great wines, great food and great fun!

After returning to the hotel, most of the group headed for the J. Bookwalter Winery for jazz night.

To be continued...

1 Stimson Lane Vineyards & Estates include Chateau Ste. Michelle, Columbia Crest, Spring Valley Vineyards, Snoqualmie, Red Diamond, Villa Mr. Eden and Conn Creek with total production exceeding 31 million cases of wine.

2 Dr. Walter Clore, Ph.D, is considered the father of the Washington state wine industry. A research horticulturist, Dr. Clore was the visionary who had the idea of growing wine grapes in the Columbia Valley. He began planting grapes for research in 1937. His publication “Ten Years of Grape Variety Responses and Wine-making Trials in Central Washington” convinced growers that varietal and site selection joined with the best viticultural practices could produce premium wines. He spent 40 years at the WSU Prosser Experimental Station and died in 2003 at the age of 91.

The Wine Society Would Like to Welcome its Newest Members:

Ms. Lynn Butler
Bellerive Country Club

Mr. Erik Estrada
Rancho La Quinta Country Club

Ms. Judy Higgins, CCM
Turnberry Country Club

Mr. Boyd Holk
University Club of Boston

Mr. Steve Reynolds, CCM
Sierra View Country Club

Mr. Daniel Somogyi, CCM
Santa Barbara Polo & Racquet Club

Ms. Davina Weinstein
Harmony Club of NY
Hubert Trimbach Visits St. Louis

By Tom Bertani, CCM

I recently had the good fortune to meet and have dinner with Hubert Trimbach who, with his brother Bernard, is the proprietor of the century-old F.E. Trimbach winery in Alsace. Hubert is a delightful, reserved and distinguished gentleman. While rightfully proud of his family’s historic winery, the “Ambassador,” as he calls himself, is modest – so much so, that I had to prod him to admit his title at the winery was that of president of operations.

The history of F. E. Trimbach dates back to 1626 when the winery was founded. While the wine has worldwide appeal and is recognized by collectors, it is a small winery, producing approximately 100,000 cases of wine each year. The winery has 25 employees, which include Hubert, Bernard and his sons, Jean and Pierre. In fact, Hubert’s brother was the winemaker from the mid-1950s to the mid-1980s, when his son, Peter (Pierre), took over the wine-making duties, which he continues to do today.

Though well-established in Alsace, F. E. Trimbach achieved worldwide acclaim in 1898 when Frederick Emile Trimbach presented his wines at the great international fair in Brussels, where he won the most coveted prizes for outstanding wine(s). Today, F. E. Trimbach exports 85 percent of the wine produced at the winery, quite an amazing percentage. The crown jewel of the vineyard holdings is the family’s Clos Sainte Hune vineyard that produces the Clos Sainte Hune Riesling, the king of Alsace Rieslings. The house of Trimbach is based in Ribeauville and the family tradition of supervising every single operation of the winery, from planting and vinification to selection and bottling, has proudly been maintained from father to son through 12 generations.

We tasted eight selections of Trimbach, each wine very good to outstanding and perfectly suited for the Pan-Asian cuisine with a “French accent” as our waiter informed us. The “heat” and exotic spices that are familiar to Pan-Asian food were offset nicely for the wine’s soft, fresh fruit flavors.

**Pinot Blanc** – Hubert commented that the Pinot Blanc is a perfect wine to start off with and “is good as an aperitif, with lighter-style foods and when you are thirsty.” Hubert said he don’t drink beer or, interestingly, Champagne. When I queried why he didn’t drink Champagne, he replied, “The bubbles don’t do anything for me.” I asked if he drank Bordeaux to which he replied, “We will give them just due for their reds.” The Pinot Blanc was fruity and quite dry with pronounced melon flavors and good balance that was very easy to sip and enjoy.

**Riesling** – The classic grape of Alsace, this was a very delicate and floral wine with hints of white peach, bone dry and very favorable.

**Pinot Gris** – Good acid balance offset by luscious fruit and a long, full aftertaste made for a very nice glass of wine.

**Gewürztraminer** – Another wine varietal synonymous with Alsace, there is nothing bashful about this full-flavored and full-bodied wine. It displayed classic honeysuckle and spicy flavors complimented by great aromatics.

**Riesling, “Cuvee” Frederick Emile** - One of the most famous Rieslings, it is highly sought-out by collectors and is one of the great wines of Alsace. The grapes are picked from the choicest slopes of Ribeauville overlooking the Trimbach winery. The vineyards receive full south and southeast sun exposure, are older vines (an average of 40 years old), produce low yields and high concentration, are grown in clay and limestone soil, providing minerality, and are selectively picked by hand at harvest, ensuring the greatness for which the wine is renowned. One sip, and it was easy to understand its legacy, at once it was finesse and beauty with wonderful and delicate aromas of citrus and peach.

**Pinot Gris, Personelle, 1999** – Still in its infancy, this wine, as Hubert stated, “is an outcast.” It is a big wine that will continue to evolve. It has great minerality and complexity with excellent acid balance. Hubert informed us they were almost out of the 1999 but the 2000 would follow. I asked why the Personelle is released late. Hubert replied: “We like to mature our wines at this level in the bottle before shipping for three years. We are unique in that aspect because nobody in the wine trade does that.”

**Pinot Gris, Personelle, 2003** – “Young, fresh, clean and full-bodied” is how Hubert described the wine. It had scents of pineapple and was very good.

(continued on page 10)
Cellar Notes
Hubert Trimbach Visits St. Louis

(continued from page 9)

Personnelle is vinified only in the greatest vintages and only the choicest vineyard selections of grapes are used. The wines are opulent and are age worthy and, in fact, improve with age. When asked what the differences in wine quality are, Hubert was quick to comment. It is due to three essentials, soil is number one, vintage is number two and low yields number three.

Gewurztraminer, “Cuvee Des Seigneurs de Ribeauvillier” – A remarkable wine that was rich, with great depth of flavors and complexity, aromas of roses, spice and lychee. It is a highly perfumed wine and immensely enjoyable. The grapes are grown on the ancestral vineyards owned by the lords of Ribeauvillier and are picked before they have reached maximum ripeness. Only in exceptional years is the wine made.

While we did not sample the following wines, these are considered be the best in the world:

Riesling, “Clos Sainte Hune” – Rated by many as the greatest Alsace Riesling. The origins of the wine are from Clos Sainte Hune, a 13 hectare plot near Hunawihr. It purportedly is a succulent wine that has phenomenal complexity and intense, exotic flavors. Only 7,000 bottles are produced each year and takes a minimum of seven years to age.

Vendanges Tardive - Restricted to four noble grapes varieties, Riesling, Gewurztraminer, Pinot Gris and Muscat, these rare wines are subject to France’s most stringent wine laws. The grapes are the last to be picked from only the most outstanding vineyards and usually affected by “Noble Rot.” Unlike other Alsace wines which are dry, the Vendanges are high in sugar and have a honey quality. The fresh fruit quality and high sugar levels are offset by a backbone of acidity that prevents them from being cloying and in concert provides great richness and exceptional length.

Selection de Grains Nobles – These wines are even richer and rarer than Vendange Tardive and are only harvested under ideal climatic conditions with the botrytized grapes actually picked one by one. They possess an unrivaled aromatic intensity and will improve for decades.

Thanks to Hubert and his family for the outstanding wines they have produced for centuries, to Red Moon restaurant for a wonderful culinary experience and to Janet Milone, wine representative extraordinaire, for Diageo Chateau & Estates Wine and our hostess for the evening she so generously invited me to attend.

Cellar Notes
North Willamette Valley Appellations

By Dolly Ammann, CCM

Today, the North Willamette Valley is considered Oregon’s premier wine region. This is a region where some of the world’s finest Pinot Noir wines are produced. Pinot Noir, being the finicky grape that it is, is well-suited to the cool climate of the north Willamette. David Lett was the first to recognize the area’s potential for growing this grape variety. Lett graduated from UC Davis in 1964 with a degree in viticulture and then traveled to Europe to study the climatic conditions necessary to grow Pinot Noir. He arrived in Oregon in 1965 with 5,000 grape cuttings and the belief that Oregon’s north Willamette Valley was the best place in the United States to grow Pinot family varietals. David Lett planted the first Pinot Noir vineyard in the north Willamette’s Dundee Hills despite conventional wisdom of the day that Oregon was too cold and rainy to successfully grow this variety. The rest is history.

Since the first grapes were planted, the Oregon wine industry has grown to more than 300 wineries with most of them located in the north Willamette. Oregon now ranks fourth in total production in the United States behind California, Washington and New York. Many of the wineries are boutique wineries producing less than 5,000 cases a year.

Oregon’s first AVA, the Willamette Valley AVA, was established in 1984. This area is 200 miles long and

(continued on page 11)
stretches from the Columbia River in the north to Eugene in the south. This vast area, with many distinct growing regions, was never successfully divided into terroir-driven AVAs until recently when a group of vintners banded together to define six growing areas and make applications for AVA recognition. This effort was spearheaded by Alex Sokol Blosser of the Sokol Blosser Winery in the Dundee Hills. Vintners and growers in the north Willamette formed working groups to put forward six terroir-driven appellations defined by geography and elevation: Dundee Hills, Yamhill-Carlton District, McMinnville, Ribbon Ridge, Chehalem Mountains and Eola-Amity Hills. All of the six AVA applications were submitted at the same time. Dundee Hills was approved on January 31, 2005, Yamhill-Carlton District on February 7, 2005, and McMinnville on March 21, 2005. Chehalem Mountains and Eola-Amity Hills are pending approval.

Dundee Hills AVA

Some of Oregon’s most famous wineries are located in the Dundee Hills. These include Domaine Drouhin, Domaine Serene, Archery Summit, Erath Vineyards, Sokol Blosser and Eyrie Vineyards. The area is referred to as The Red Hills of Dundee. This name comes from the red volcanic soil called Jory, a type of fractured basalt. This soil gives the Pinot Noir wines their characteristic red fruit aromas and flavors. The AVA has 15 wineries and 1,500 acres of prime vineyards.

Yamhill-Carlton District AVA

The Yamhill-Carlton District is a horseshoe-shaped, south-facing bowl that surrounds the towns of Yamhill and Carlton. The soils are predominately fine-grained ancient marine sedentary soils. The soil here contributes aromas and flavors of dark fruits, coffee, cocoa, anis, cedar and tobacco. The wines tend to be big wines. A small amount of Jory soil is also present which produces wines that are a little softer. Wineries include Belle Ponte, Carlo & Julian, Elk Cove, Ken Wright Cellars, Penner-Ash, Kramer and WillaKenzie.

McMinnville AVA

The McMinnville AVA comprises an area of hills west and southwest of the town of McMinnville. Vineyards comprise about 600 acres of the 40,000 acre appellation.

The soils are a combination of mostly ancient marine sedentary with Jory volcanic soils mixed in. The climate is slightly cooler and more maritime in nature than the other appellations of the North Willamette because it is located further west. Because of this, the wines tend to have higher acidity and more tannins. Wines from this appellation have good aging potential.

Ribbon Ridge AVA

Ribbon Ridge is the smallest AVA in Oregon, and the Pacific Northwest as well, with only 3,350 acres. It sits on the western side of the area proposed for the Chehalem Mountains appellation. The soils are Willakenzie series ocean sediments. Wineries include Beaux Frères, Patricia Green Cellars and Brick House. Chehalem’s Ridgecrest Vineyards is located on Ribbon Ridge. Adelsheim and Archery Summit also obtain grapes from this area.

Chehalem Mountains Proposed AVA

The Chehalem is the largest of the six appellations covering 62,100 acres. It is a diverse area with many different types of soils. This may prove problematic for the granting of the AVA. Only time will tell.

Eola-Amity Hills Proposed AVA

The Eola-Amity Hills is located at the southern end of the North Willamette. The area tends to be cooler because of the influence of cool winds that come through the Van Duzer corridor from the Pacific. The designated area is 15 miles long and six miles wide stretching from Amity in the north to Salem in the south. It comprises 37,900 acres with 1,300 acres of vineyards planted. The area has a number of different soil types with the predominate ones being volcanic Jory or Nekia. Because of the cool climate, the wines have good acidity. Wineries include four of the state’s most respected wineries: Amity, Bethel Heights, Criston and Witness Tree. The AVA is expected to be granted this summer.
Society Happenings

Napa Valley Wine Workshop is a Huge Success

By Eric Gregory

The Southern California Chapter recently held a three-day wine workshop in the Napa Valley designed to enable participants to visit a combination of established wineries as well as some up-and-coming properties in several sub-regions of the valley. The trip began with a visit to the Diamond Mountain region where we visited Von Strasser Winery. Rudy Von Strasser was the pioneer among several property owners in acknowledging Diamond Mountain as an official A.V.A. in 2001. John Schultz, marketing director for the winery, gave us a tour through barrel samples of the very impressive 2004 vintage Cabernet blends including the Diamond Mountain District, Ranir Vineyard, Post Vineyard, Sori Bricco and Von Strasser Reserve.

From Diamond Mountain, we headed down the Silverado Trail to Z.D. Winery. Our host for the afternoon was Bret DeLuze, who gave us an informative seminar on Cabernet blending, featuring five different single vineyard Cabernets from the 2005 vintage, with Bret explaining what each wine would add to the final blend of the Napa and Reserve bottlings. We finished our visit to ZD with a taste of Abacus VI, which is a solera-style blend of Reserve Cabernet Sauvignons from 1992-2003, giving the wine a unique combination of secondary aromas, softness, vibrant fruit and tannins.

A bit further down the Silverado Trail was Darioush Winery. This newly completed ultra-modern winery was impressive indeed, certainly a lavish setting to enjoy a wine and cheese pairing seminar. A visit to the wineries caves and barrel tasting of the 2004’s showed great promise of what this vintage is capable of. The winery focus is on traditional Bordeaux varietals, as well as limited production of Shiraz, Chardonnay and Viognier, the most impressive of which was the 2002 Estate Cabernet Sauvignon.

For dinner, we were joined by a young winemaker name Dave Phinney, whose Orin Swift label has been creating quite a buzz around the valley. Phinney purchases fruit from growers that he has built relationships with by knocking on doors and driving past vineyard sites. Orin Swift has been able to create unique bottling for a very reasonable price. Orin Swift’s “The Prisoner,” a blend of Zinfandel, Syrah, Cabernet Sauvignon, Petit Sirah and Charbono, was awarded #28 on the Wine Spectator Top 100 list. Our favorite was the 2003 Mercury Head Cabernet Sauvignon, displaying intense dark fruits with a fine balance of oak and sweet tannins.

After a bit of sleep and a jolt of caffeine, day two began appropriately with a barrel seminar with Ken Deis, winemaker for Flora Springs. The use of French, American and Hungarian oak were compared and contrasted with both Chardonnay and the Trilogy Blend of the winery. Several different cooperages, barrel ages and toast levels were also analyzed, giving us a true appreciation for how important the use of oak plays in the wine-making process.

As the rain began to come down, we traveled south on Highway 29 to Turnbull Wine Cellars for tasting and lunch with winemaker Jon Engelskirger. Located next to wineries such as Cakebread, Opus One and Nickel & Nickel, Turnbull has managed to produce wines of consistently high quality at prices which are considerably less than its neighbors. A beautiful three-course lunch was prepared by chef Dana Robbers, pairing beautifully with the 2004 Sauvignon Blanc, 2003 Weitz Vineyard Cabernet Sauvignon and the 2004 late harvest Viognier.

Heavy rain made the trip up to Mt. Veeder an adventurous one, with steep hillsides to navigate combined with several unpaved roads. Mt. Veeder is Napa Valley’s smallest A.V.A. and produces intense fruits coming from well-drained soils and higher elevations. We visited with owner and winemaker, Larry Stricker from Godspeed winery, in his tasting room (well, technically it was his living room), sampling his small production Chardonnay and Cabernet Sauvignons from his estate. These are wines of intense power, austere when young, but given a few extra years of aging in the bottle, were rewarding and complex. The 1999 and 1997 Cabernets still seemed young and tight, but the 1996 vintage seemed to just hit its stride.

Heading back to Rutherford, we made a quick visit to Honig Winery. Specializing in Sauvignon Blanc and Cabernet Sauvignon, the winery’s focus is apparent upon tasting the well-crafted wines. The Cabernets were typical for the Rutherford region, displaying rich fruits and a well-perfumed nose with a touch of dusty earth. The Napa Sauvignon Blanc was the stand-out wine for us, providing a clean and well-balanced style at a great price point.

For dinner, we headed to the Eastern Hillside of the Valley to Hall’s Rutherford Winery. Built by Katherine and Craig Hall, the winery serves as the production site of Hall’s small-production wines and features 14,000 feet of caves finished with Austrian brick and limestone and a hospitality room featuring a very impressive crystal chan-
Society Happenings

Napa Valley Wine Workshop is a Huge Success

(continued from page 12)

delier, which served as the backdrop for our dinner. Chef Jane Coxwell prepared a gourmet four-course dinner, featuring the Hall Sauvignon Blanc, Merlot and Cabernet Sauvignon and finishing with the 2002 Katherine Hall Sarcache Vineyard Cabernet Sauvignon, which seemed to keep evolving by the minute.

Our final day began at Rudd Winery in Oakville. Founded by Leslie Rudd of Dean & DeLuca fame, Rudd vineyards are surrounded by such notable vineyards as Dalla Valle, Harlan Estate, Screaming Eagle and Phelps Backus. The picturesque vineyard at the foot of the Vaca Mountain Range has been producing some of Oakville’s most exciting wines since the 2000 vintage. The 2004 Sauvignon Blanc displayed a classic Bordeaux style, with elegant citrus and crisp acidity, the best Sauvignon we tried the entire trip. The 2003 Cabernet Sauvignon is the final vintage for this wine, which will be blended into the Proprietary Red in future vintages. The Cabernet was a bit more approachable than the 2002 Proprietary Red, which is a blockbuster and a cellar-worthy selection for any fine wine list.

Our final trip was to David Arthur vineyards, which is located high above the valley in the Vaca Range. Owner David Long was certainly the most unique personality we encountered on our trip - seeming to know each member of his mailing list personally. David entertained us with stories and anecdotes, which kept us at the winery hours after we had planned. The David Arthur Elevation 1147 Cabernet is consistently garnering some of Napa Valley’s highest ratings and displayed fruit intensity unlike any other wine that we had throughout the entire trip. We were taken to the unfinished caves to barrel sample the 2004’s, which were even more impressive than the 2003’s that were in the bottle. We also sampled some of the varietals, which the winery is experimenting with such as Syrah, Sangiovese and Petit Verdot. All were impressive and could be seen as single varietal bottlings.

With so many great wineries and unique sub-appellations (14 in all and one pending), a three-day trip certainly does not do Napa Valley justice. We did, however get a good feel of some of the more exciting wineries the valley has to offer. The varietal which most winemakers seemed to be excited about is Petit Verdot, which is currently the most expensive grape found in the valley, and is being seen as a larger part of the Cabernet-based blend that makes Napa famous.

Society Happenings

Showcase Your Club’s Wine Program … Participate in the International Wine Society Program Awards!

The International Wine Society sponsors a program that gives CMAA members an opportunity to showcase their clubs’ wine programs. The Wine Program Awards recognize the best club wine programs on an annual basis and laud CMAA member clubs that establish and maintain fine wine programs for their membership. These awards are meant to be a hallmark of quality and assurance of an eminent wine program and should be used to market the club’s food and beverage program to its membership.

A club participates by submitting an official entry form along with a $25 entry fee, sending in a cover letter describing its wine program and responding to the short questionnaire that is provided by the International Wine Society. A club then endorses its authentic a la carte wine menu by including a photocopy of the menu and cover, by-the-glass menu and wine inventory.

There is a deadline of October 1, 2006, for participation in this year’s program. Award recipients will be recognized at the Wine Society’s Annual Business Meeting at the 2007 World Conference in Anaheim, CA. So, put the deadline on your calendar and work on building a strong wine program throughout the year. If you have any questions in the meantime, you can access additional information at www.cmaa.org/winesoc or call National Headquarters at (703) 739-9500.

We look forward to receiving your entry!
Society Happenings
Wine Committee Helps Raise Sales and Spirits!

The 2006 Idea Fair, held at CMAAs World Conference in Honolulu this past February, was an extremely impressive event. Of particular note was the Paradise Valley Country Club (PVCC), which won in the “Wine Lists” category for its efforts in forming a wine committee that not only has raised interest in wine at the club, but has also made an incredible impact on wine sales!

The wine committee at PVCC was formed in the summer of 2004. The clubs’ board of directors wanted to create a committee that would formulate the club’s wine list, establish pricing policies and work with management in marketing, serving and educating the members about wine.

The committee began wine tastings in the summer of 2004, and the first version of its wine list was released in the fall of 2004. The list is revised six to 10 times a year.

“The Wine Committee has set out to bring in wines from throughout the world,” said John Neill, assistant clubhouse manager at PVCC. “It focuses on major regions and varietals but also looks for lesser-known wine regions and varietals. The current wine listings number more than 130 items and include producers in 13 different countries.”

The committee members attend tastings, which are held approximately once a month. Each wine is scored and described as to color, nose, palate and other aspects on a special form. The results are tabulated and stored in an online database for future reference.

Grape Vine
Brush Up on Your Wine Knowledge from Your Desktop

The CMAA Wine Society has partnered with the WineSpectatorSchool.com, an online wine school launched by Wine Spectator in September 2002, to provide members with a flexible way to further their wine education. With the convenience offered by the Internet, restaurateurs, consumers and wine-trade members from more than 35 countries are now taking advantage of these wine-appreciation courses backed by the Wine Spectator magazine’s more than 25 years of experience. The WineSpectatorschool.com is operated as a separate entity from the Wine Spectator magazine.

The course includes video interviews with winemakers, sommeliers and restaurateurs; online quizzes and exams; worksheets and study guides; tutored tastings to train staff in the club; and an online professor to answer e-mail questions. The total course can be taken in six to nine one-hour segments depending on the knowledge of the participants. Upon completion of the program, participants will receive a CMAA IWS certificate for scoring 80 percent or better on the final online exam. In addition, participants will receive educational credits from CMAA and those scoring 90 percent or better also receive a distinctive pin from the WineSpectatorSchool.com.

Currently, the main program the Wine Society is offering (with certification education credits) is “Understanding Professional Wine Sales and Service.” This class explains how to build a thorough foundation in wine along with the

(continued on page 15)
Grape Vine

Brush Up on Your Wine Knowledge from Your Desktop

(continued from page 14)

sales and service skills that distinguish successful professionals. The Wine Society receives a special 15 percent discount that is passed directly to Wine Society members. At a discounted cost of $245, it is an inexpensive way to increase you and your staff's knowledge and gain education credits at the same time. This class is worth 10 Other Education credits.

Additional short, specialized classes including ones on California Cabernet, Bordeaux reds and wines from Tuscany are also available at a substantial discount. These classes will allow for more specialized training, particularly helpful when your staff have to design and develop club wine dinners. As an example, the “Tuscany” course would be an excellent tool for having an “Italian Night.” These classes are worth three Other Education credits each.

To sign up today and take advantage of this exciting new opportunity, please visit the Wine Spectator at http://www.winespectatorschool.com/wineschool/. Please note that the CMAA promotional code to sign up and get the Wine Society discount is “WCLUBS.”

For additional information including syllabus information, please visit http://www.cmaa.org/winooc/onlineWineEdu.htm.

Society Happenings

Chapter Wine Representative of the Year

This year, the Wine Society is introducing a new program for Chapter Wine Representatives to encourage more wine education within the chapters. An award will be given to the “Wine Representative of the Year” in the categories of small, medium and large chapters at the Wine Society Annual Business Meeting during the 2007 World Conference on Club Management in Anaheim, CA. The time frame for this awards program is November 1, 2005 – October 31, 2006.

Points will be awarded for the following activities:

- The number of members recruited;
- The number of education sessions offered in the chapter;
- Participation by the chapter in the Wine Society auctions;
- Articles written for the Wine Society News;
- Chapter participation in the Wine Program Awards; and
- Overall performance by the chapter for wine education.

Additional information will be distributed to all Chapter Wine Representatives. For more information, please contact Melissa Low at (703) 739-9500 or via e-mail at wine_soc@cmaa.org.

Grape Vine

Oregon Wine Workshop Test Questions

Multiple Choice

1. Of white grape varieties, the largest tonnage representing 15 percent of Oregon's grape harvest is:
   a) Pinot Gris    c) Pinot Blanc
   b) Sauvignon Blanc  d) Semillon

2. Oregon's largest and best-known growing area is:
   a) Columbia Valley   c) Willamette Valley
   b) Umpqua Valley    d) Rogue Valley

3. Robert Drouhin, from the prominent Burgundian negociant firm of Joseph Drouhin:
   a) Purchased land in Oregon in 1988
   b) Is the father of Veronique Drouhin-Boss
   c) Was a friend of David Adelsheim of Adelsheim vineyards
   d) All of the above

(continued on page 16)
4. Which of the following vineyard problems poses the biggest concern in Oregon at this time:
   a) Phylloxera    c) Pierce’s disease
   b) Mildew       d) Cutworms

5. The Ice Age Missoula Floods, occurring 10,000 to 15,000 years ago:
   a) Deposited layers of sediment to a depth of 300 feet in the Willamette Valley
   b) Deposited soils of varying combinations of loam, silt, loess and cobbles in the Walla Walla Valley
   c) Had a major impact on soils in the greater Columbia Valley
   d) All of the above

6. The first $100 bottle of Oregon Pinot Noir was released by:
   a) Archery Summit   c) Anne Amie
   b) Rex Hill         d) Domaine Drouhin

7. Oregon is best known for the production of this red varietal:
   a) Syrah               c) Merlot
   b) Cabernet Sauvignon  d) Pinot Noir

**True & False**

8. Seventy percent of Oregon’s vineyards are located in the Willamette Valley.

9. Today, there are more than 250 bonded wineries in Oregon.

10. Growing conditions in the Willamette Valley are best suited to warm climate grapes.

11. The nation’s most stringent wine labeling laws were adopted in Oregon in 1977.

12. David Lett, the founder of The Eyrie Vineyards, is affectionately known in Oregon as “Papa Pinot” because he was the first one to plant Pinot Noir in the Willamette Valley.

13. Domaine Serene is an excellent example of a state-of-the-art gravity flow winery.

14. Rex Hill Vineyards was founded in 1982 by Paul Hart and his wife, Jan Jacobsen.

15. Approximately two-thirds of Rex Hill’s production is Pinot Gris.

16. Oregon’s wine regulations permit the use of generic labeling of wines with European terms such as Burgundy, Champagne and Chablis.

17. Rex Hill’s facilities are located in a building that once housed a nut drying plant.

18. Oregon produces more than 40 different vinifera grape varieties.

**Fill in the Blank**

19. Oregon and Washington state share the following three AVAs: _____ , _____ and _____.

20. Oregon wine regulations require ____ percentage of the grape variety for the wine to be called by the varietal name with the exception of Cabernet Sauvignon.

21. Ken and Grace Evenstad are the owners of ______________ winery.

22. Veronique Drouhin-Boss is the winemaker at ________________.

23. In 1970, at the Olympiades of Wines of the World in Paris, a Pinot Noir from The ________ Vineyards, was the first American Pinot Noir to compete successfully against French Burgundies.

24. Domaine Drouhin produces Pinot Noir and _____ from an assortment of Dijon clones.

25. Anne Amie Vineyards were previously known as Chateau _____________.

**Grape Vine**

**Oregon Wine Workshop Test Answers**

**Multiple Choice**
1. a. Pinot Gris
2. b. Willamette Valley
3. d. All of the above
4. a. Phylloxera
5. d. All of the above
6. a. Archery Summit
7. d. Pinot Noir

**True or False**
8. True
10. False 15. False
11. True 16. False
12. True 17. True
13. True 18. True

17. 19. 20. 21. 22. 23. 24. 25.