



# Palouse Chapter Enological Society

of the Pacific Northwest

[www.palousewine.org](http://www.palousewine.org)

**January, 2002**

## Upcoming Dates

**Saturday, February 9, 2002:**  
**Walla Walla Winemakers**  
7:00 p.m. St. Mark's

**Saturday, March 9, 2002:**  
**Spanish Wines and Tapas**  
7:00 p.m. St. Mark's

**Thursday, February 28, 2002:**  
**First Wine Appreciation Class**  
St. Mark's

## **Walla Walla Winemakers Visit the Palouse**

**When:** Saturday, February 9, 2002 7:00 p.m.

**Where:** St. Mark's Episcopal Church  
Moscow, Idaho

**Costs:** \$22.00 for members, \$25.00 for guests

Come and join winemakers from four Walla Walla Valley wineries on February 9<sup>th</sup>. Present at this event will be Dunham Cellars and Trey Marie Winery, Isenhower Cellars, Spring Valley Vineyard and Tamarack Cellars.

Assistant winemaker from Tamarack Cellars, Dan Gordon, will be pouring samples of their 1999 Columbia Valley Cabernet Sauvignon, 1999 Merlot and 1999 Red Table Wine which is made from a blend of 62% Cabernet

Sauvignon, 24% Syrah, 9% Cabernet Franc and 5% Merlot, all from the Walla Walla Valley Appellation.

Trey Busch, the Assistant Winemaker from Dunham Cellars and Trey Marie Winery will be pouring their 1999 Dunham Cabernet, a barrel sample of the 2000 Dunham Cabernet, 2000 Dunham Syrah and the 1999 Trey Marie Trutina. Dunham is a family owned winery from Walla Walla producing hand crafted Cabernet Sauvignon and Syrah. Trey Marie Winery released its inaugural wine, the Trutina in 1998. The 1999 Trutina consists of 54% Merlot, 32% Cabernet Sauvignon and 14% Cabernet Franc.

Spring Valley Vineyard has been producing Merlot, Cabernet Franc, Petit Verdot, Cabernet Sauvignon and Syrah grapes for Cadence Winery and Walla Walla Vintners for several years. In the spring of 2001 they released the first wine under their own label, the 1999 Uriah, which is a blend of 59% Merlot, 35% Cabernet Franc and 6% Petit Verdot. Mary Derby will be joining us and pouring samples of the 1999 Uriah as well as giving us a sampling of their upcoming releases by providing barrel samples of their 2000 Uriah, 2000 Merlot, and 2000 Syrah all of which will be bottled later this spring.

Denise and Brett Isenhower founded Isenhower Cellars in 1999. They will be pouring samples of their 1999 Walla Walla Valley Syrah, 1999 Columbia Valley Merlot and their 2000 Red Table Wine. The Merlot is 75% Merlot from *Forgotten Hills*, *Spring Valley*, and *Vanessa's Vineyard*, 25% Cabernet Sauvignon from the *Kiona Vineyard* on Red Mountain, and 5% Cabernet Franc from the *Bacchus Vineyard* in Pasco, Washington. The Syrah is 100% Syrah from *Patina Vineyard* of Walla Walla.

## Past Tastings: Burgess Cabernet

On Nov 17 the society was treated to a retrospective romp through the history of Burgess Cellars cabernet sauvignon led by our own veritable wine sage, Peter Mika.

The evening began with Tom Burgess's first commercial vintage 1973. It proved to be a lively wine with a good fruit and acid balance punctuated with dried fruit complexity. One of the better older wines this taster has experienced in some time. The 73 was the highlight of the first flight compared against the 74 and 76 which were also enjoyable.

The second flight examined the 77, 78, 79 vintages. The 77 was the favorite here with a nice mineral bouquet. On the palate it had a rich spicy finish of some length. Some tasters preferred the 79 with its waft of barnyard in the nose and zingy sweet fruit on the tongue.

The 80's proved less impressive than the 70's. They seemed less balanced with higher acid levels. I preferred the 82 in a flight of 80, 82 and 86 though I'm afraid I was in the minority there. The majority favored the 80 vintage with its rich smells and deep dark tannic pie cherry finish.

The final wine of the evening which we had the pleasure to enjoy from the beginning as it was the standard that each flight stood against was the exceptional 97 vintage. A horse of another color(bluer it was)in a field of green. It tasted of rich exuberant grapefulness with elegant balance.

All in all it was a glorious evening; the cats meow with nary a dog in the bunch. Kudos to Peter Mika.



The March 9 wine tasting will also be the annual Palouse Chapter meeting and the opportunity to select new members to the Board of Directors.

It is a time to say thank you to three retiring Board Members all of whom have been on the board for many years. President Pat Carter, Secretary Bill Wykoff and Member-at-large Nick Sanyal have contributed many hours of serious wine tasting at Board Meeting, many evenings of incredible sacrifice testing recipes at the trial runs for the annual dinners, and many arduous winemaker dinners featuring incredible food. It's a hard job, but one with immense rewards.

Now it's time for you to step up and take the reins. Call President Pat Carter if you are interested in volunteering. His phone number is 208-883-4262 or email: [pacarter@wsu.edu](mailto:pacarter@wsu.edu)

## UPCOMING ACTIVITIES

### **An Introduction to Wine Appreciation: In 4 part Harmony**

A course is offered in Wine Appreciation to be conducted by Tom Carroll and friends on 4 Thursday evenings this spring. Tom, a board member for several years, is a past president of the Palouse Chapter.

The class will explore: how to taste, buy, open, store and serve wine in its variety of forms. The differences of varieties, regions, vintages, along with the basics of food and wine pairing will be examined. The course is designed to instruct, educate, experience and enjoy wine in an atmosphere of fun and relaxation without forgetting that wine is merely fermented grape juice.

Cost per person: Members/ Non-Members  
Thursday Feb 28, 2002 7-9pm  
Class 1: Taste the five senses \$15/ \$19

Thursday March 14, 2002 7-9pm  
Class 2: White Wine Varieties \$15/ \$19

Thursday April 4, 2002 7-9pm  
Class 3: Red Wine Varieties \$15/ \$19

Thursday April 25, 2002 7-9pm  
Class 4: Regions/Food & Wine pairing \$15/  
\$19

All 4 classes \$54/ \$70\*

All classes will be held at the St Mark's Episcopal Church 111 South Jefferson Moscow Idaho.  
St Mark's is not a sponsor of these events.

For more info call Tom 208 882 1858  
\*includes a 1-year membership to the Palouse Chapter of the Enological Society of the Pacific Northwest, a \$15 value!

### **WINES OF SPAIN**

Pack your bags, we're going to Spain! That's right folks, we're going to tour some of Spain's finest wine regions and sample some of Spain's finest tapas. We might even throw in a side trip to sherry country.

What better time than March 9<sup>th</sup> at 7:00 p.m. for a Spanish food and wine tasting. The tasting will be held at St. Mark's Church at 111 S. Jefferson in Moscow, Idaho.

This year's tour will be led by Shaun Freuden and will include wines from Rioja, Ribera Del Duero, Navarra, Priorato, Rueda and more. This will be a sampling of both red and white wines with a focus on the diversity of the regions.

The food will be a tapas menu that will include a mix of delicacies from throughout the taste spectrum.

The event will double as our annual business meeting. Mark your calendars now for this taste spectacular.

Note: St. Mark's is not a sponsor of this event.



## Bus trip to Walla Walla Revisted

On December 1, a band of thirty-three intrepid enophiles from Pullman, Moscow, and yes even Clarkston hopped onto a Wheatland Express bus to taste wine and sample appetizers at a number of Walla Walla wineries. The trip started very early in the morning so there were a number of groggy faces in the beginning. Abbie Aiken, the trip organizer, thoughtfully provided a variety of doughnuts and the combination of sugar and fat managed to perk up everyone. The day started out rather dreary and snowy and I think everyone on the bus was glad that they weren't the ones driving.

By the time we reached Walla Walla, the sun had come out and Tim Steffens felt it was warm enough to switch to shorts. The first stop was Woodward Canyon and L'Ecole 41. At L'Ecole 41, we tasted barrel samples of the 2000 Seven Hills Syrah and Merlot. The Syrah was a real crowd pleaser and the Merlot was very good. Then, we went upstairs to taste the bottled wines. They were serving a number of 2000 Semillons, the 2000 Schoolhouse Red, a couple of 1999 Merlots, a 1999 Cabernet sauvignon, and the 1999 Apogee. Checking our watches, we rushed over to Woodward Canyon and waited in line to get a clean glass. While we waited, we sampled their delicious wild mushroom pate. Their Syrah barrel sample was still a little funky, but their Cab out of the barrel was delicious. They were also pouring a number of wines from the bottle. We checked our watches and decided to head back to the bus.

The next stop was Tamarack, Reininger, and Buty. Reininger, Tamarack, and Buty had some good wines, delicious cookies, appetizers and a wonderful cheese called Drunken Goat. Before, you knew it, the time was up and it was time to return to the bus.

The next stop was Dunham/Trey Marie and Russell Creek. The 2000 Trey Marie Trutina out of the barrel was delicious and so was the Syrah. They were also serving a lamb stew over couscous. The aroma of the stew permeated the entire area with the smells of lamb, cinnamon, and orange. Russell Creek charged \$3 for a tasting glass, but the profits were going to charity. A number of people thought their barrel samples were outstanding.

At Canoe Ridge, we sampled a 2000 Gewürztraminer, a 2000 Chardonnay, a 1998 and a 1999 Merlot. They were pouring other wines, but at this point, this taster was wearing down.

The last stop was Seven Hills. Things were beginning to blur. I know there was more wine and tasty minestrone soup, but that is about all the detail I can muster. Then we were on our own for dinner in downtown Walla Walla. We gathered at the bus at 7 PM for the trip back home. Abbie brought some videos and we watched Monty Python's "The Meaning of Life" and a couple of Wallace and Grommit videos during the long ride home. Note to Abbie: Mr. Creosote is not good after dinner viewing.

Kudos to Abbie Aiken for doing a fabulous job of organizing the trip. She provided information about the different wineries and managed not to lose a single participant at any of the stops. (Not even Tom Carroll!)

Note: The Moroccan Lamb Stew Recipe served at Dunham Cellars is available as a link from our web site: [www.palousewine.org](http://www.palousewine.org)

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## Rhone Retrospective

On a crisp and cold January evening, 44 of the faithful gathered to have their hearts and minds and palates toasted by the warmth of the 1988 and 1989 vintages from Southern France's Rhone Valley. Aply led by David Riggelman, the intrepid 44 began journeying along the mighty river from south to north. Both vintages of Guigal Cotes du Rhone had held up surprisingly well: both were still balanced and dominated by flavors of pepper and light fruit. Both vintages of Domaine du Cayron Gigondas were lovely. The '88 was clean and crisp with flavors of eucalyptus, while the '89 was earthy and smoky with just a hint of barnyard (the horses weren't in the stable, but they were in the nearby Goodpasture). The '88 Beaucastel Chateauneuf du Pape was high-acid and full of spice and pepper and perhaps a hint of bacon (or was that baconfat?) while the '89, sadly, was horribly oxidized. Que lastima--we wept, we grieved, we dumped, we headed north.

Our first stop was Cornas, where we found both vintages of Verset Cornas oxidized and/or corked. Bravely the 44 continued onward, and were rewarded. Both vintages of Domaine Jean-Louis Chave Hermitage were wonderful: the '88 had a fantastic nose, rich and meaty, with lots of jammy flavors. The '89 was floral and spicy, rich and thick and tannic. Both vintages of Cote-Rotie from Guigal were also fabulous. Both were smoky and had flavors of raspberries; the '88 had distinct barnyard aromas and flavors, while the '89 was well structured with chewy tannins. All in all the arduous up-river adventure was worthwhile, and after every bottle was emptied and every glass cleaned, we wandered our separate ways into the cold Palouse night, better people.

Pat Carter (as inspired by tablemates Dave, Peter, Sarah and Adam)

Yes, we are coming to **Walla Walla Winemakers visit the Palouse** on February 9, 2002. I have enclosed a check for \$\_\_\_\_\_ for \_\_\_\_\_ members (@\$22.00) and \_\_\_\_\_ guests (@\$25.00). Make checks payable to: **Palouse Chapter, PO Box 8274, Moscow, ID 83843.**

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

Yes, we would like to attend the Wine Appreciation Course. I have enclosed a check for \$\_\_\_\_\_ for \_\_\_\_\_ participants @\$15 per course, \$54 for all 4 courses/Member or \$19 per course, \$70 for all 4 courses/nonmembers; nonmember package deal includes an individual membership in the Palouse Chapter/Enological Society of the Pacific Northwest). Dates I plan to Attend: \_\_\_2/28; \_\_\_3/14; \_\_\_4/4; \_\_\_4/25 (check all that apply)

Make checks payable to: **Palouse Chapter, PO Box 8274, Moscow, ID 83843.**

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Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

### Membership Coupon

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

Email: \_\_\_\_\_

This is for:            \_\_\_ new membership  
                         \_\_\_ renewal  
                         \_\_\_ single membership at \$15  
                         \_\_\_ couple membership at \$24

Make checks payable to:  
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## **NEWS FROM THE PALOUSE CHAPTER ENOLOGICAL SOCIETY OF THE PACIFIC NORTHWEST**



February 9, 2002 Walla Walla Winemakers Visit the Palouse



March 9, 2002 Spanish Wines and Tapas to accompany the Annual Business Meeting



An Introduction to Wine Appreciation: Tom Carroll leads a four-part class on Thursday nights.



Past Tastings: Rhone Retrospective; Burgess Cabernet Vertical



Revisit the bus trip to Walla Walla



**Palouse Chapter  
Enological Society of the PNW  
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