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Volume 17

Number 7

©Vinesse Wine Club 2009

SKU 12980

# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## Columbia Gorge: *Land of Contrasts*

Pairing Wine &  
Chinese Food

Olive Oil:  
The Basics

Dinner With  
the Obamas

What's New in  
Napa Valley

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**Robert Johnson**









Wine Steward:  
**Katie Montgomery**

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## EDITOR'S JOURNAL

# We Need More Wine on Our TV Programs

By Robert Johnson

*When I have some... okay, a lot... of time on my hands, I start thinking about what some TV shows might be like if they had wine-related themes...*



• **Cold Case** — Lilly Rush leads a squad of detectives who use their understanding of the criminal mind to track down cases of wine that have mysteriously disappeared from Philadelphia restaurants.

• **Extreme Makeover: Home Edition** — A deserving family has its home completely rebuilt in order to accommodate the most important feature of any home: a walk-in wine cellar. A weekly highlight involves designers arguing over exactly where the cellar should be located and how many wine bottles it should be able to accommodate.

• **House** — A doctor devoid of bedside manner is hired by a famous Champagne house to cure its production problems. He is assisted by an elite team of expert "cellar rats,"

and ticks off a lot of French people as he goes about his diagnostic work.

• **Without a Trace** — A total rip-off... uh, adaptation... of "Cold Case," this drama recreates a 24-hour timeline of the day an award-winning wine was produced in hopes of duplicating the wine's quality in future vintages.

• **Smallville** — A young Clark Kent makes extra money while attending high school by attaching labels to 375-ml. bottles of wine. These small bottles are half the size of standard wine bottles, which Kent likely will deal with once knowledge of his super-human powers becomes public.

• **Everybody Hates Chris** — Chronicles the life and times of Chris Corley, winemaker for Monticello Vineyards in the Napa Valley, whose talents generate great jealousy among other local vintners.

• **Meet the Press** — This Discovery Channel series follows a winegrape from the time it is picked until it meets its ultimate fate: the wine press.

• **The Celebrity Apprentice** — Francis Ford Coppola, Fess Parker, Joe Montana, Greg Norman, Mario Andretti, Tommy Smothers, Carlos Santana, Vince Neil and other famous winery owners are assigned various tasks in the vineyard as they compete for the approval of Donald Trump and try to avoid hearing those dreaded words, "You're fired!"



## Wining and Dining With the Obamas

*It has been a while since there was a foodie in the Oval Office.*

But now that Barack and Michelle Obama have taken up residence in Washington, D.C., exceptional wining and dining has returned to the White House — particularly when there is a state dinner.

When they were still living and working in Chicago, the Obamas frequented some of that city's most popular dining destinations. Favorite dishes became well known to the restaurant staffers (the President, for example, is partial to scallops).

Now, however, dining out is a bit more... complicated. So the Obamas — Michelle, in particular — work closely with the White House kitchen staff to develop menus. We're told that Michelle even had a hand in planning the Obamas' first formal dinner, a black-tie affair for the nation's governors.

The menu demonstrates the First Lady's knowledge of food and wine, including the sometimes challenging pairing

process. Take a look at the four courses served that night:

- Chesapeake Crab Agnolottis with Roasted Sunchoke.

*Wine pairing:* 2007 Spottswoode Sauvignon Blanc (California).

- Wagyu Beef and Nantucket Scallops with Glazed Red Carrots, Portobello Mushroom and Creamed

Spinach. *Wine pairing:* 2004 Archery Summit Estate Pinot Noir (Oregon).

- Winter Citrus Salad with Pistachios and Lemon Honey Vinaigrette.

- Huckleberry Cobbler with Caramel Ice Cream. *Wine pairing:* 2007 Black Star Farms "A Capella" Riesling Ice Wine (Michigan).

And Mrs. Obama is appreciative of the work that the White House kitchen staff does in a surprisingly small space.

"This is where the magic happens," she told six culinary school students visiting the White House. "No one would expect that all that comes out of these dinners happens in this little bitty space."



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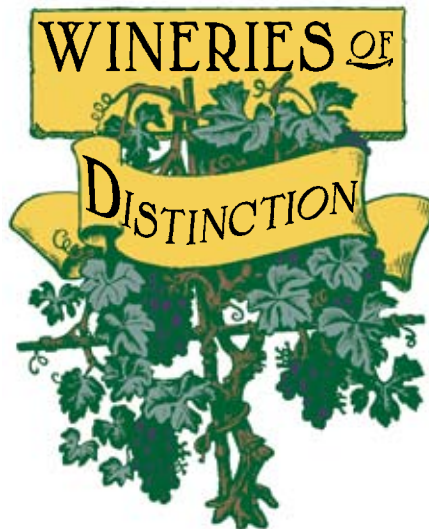
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## Codorniu Napa's Makeover Has Been a (Non-) Sparkling Success

*The first thing that strikes the typical visitor to Artesa Winery is the architecture.*

Located on the "Napa side" of the Carneros district, the 352-acre estate is surrounded by Pinot Noir and Chardonnay vineyards, and the entrance to the visitor center is designed to blend into the surrounding terrain harmoniously. Arching waters falling into tranquil pools impart a feeling of serenity and grandeur.

At the heart of the visitor center

is yet another peaceful place — the courtyard. On the terrace, visitors can soak in panoramic views of Carneros and the San Francisco Bay Area while sipping a glass of fine wine. The spectacular modernist interior, often compared to an art museum, is full of rich woods, expanses of glass and dozens of smooth columns.

Artesa opened as Codorniu Napa in 1991, dedicated solely to methode champenoise sparkling wine production. But in 1997, with the arrival of a world-class winemaker and a \$10 million conversion, the winery shifted focus dramatically.



*Artesa Winery*

Artesa was born with the inaugural release of ultra-premium still wines in September 1999.

Artesa (pronounced ahr-TESS-uh) means “craftsman” and connotes “handcrafted” in Catalan, the language of Barcelona and the estate’s owner, Codorniu, one of the world’s largest and oldest wine companies. The Codorniu Group consists of eight spectacular wineries producing bottlings that are enjoyed daily in more than 100 countries.

So, while Artesa is among Napa’s newest estates, its heritage is rich, sharing five centuries of history with 15 generations of a remarkable winemaking family.

Speaking of remarkable winemaking families, Artesa’s Vice President of Production and Winemaking is Mark Beringer, a fifth-generation winemaker from Napa Valley. Beringer is the great-great grandson of Beringer Winery co-founder Jacob Beringer, and has always aspired to make his contribution to California winemaking. He grew up immersed in the wine industry and knew from a very young age that winemaking was his calling.

At 12, Mark went to work at his parents’ local wine shop, stocking shelves and dusting bottles. It was there that he quickly became versed in the complicated language of wine, only to discover that all wines are not created equal. Yearning for more hands-on experience, he went on to learn the ins and outs of bottling, sanitation, barrel work and harvesting while working at his uncle’s winery.

After earning a B.S. in Enology at Fresno State, Mark joined the winemaking team at Glen Ellen Winery and spent the next year and a half learning the logistical side of winemaking at a larger volume winery.

In 1992, he was recruited by Dan Duckhorn to join the Duckhorn Winery team as an enologist and to provide support to Tom Rinaldi. Mark welcomed the opportunity to return to the type of artisan winemaking he was so passionate about.

When Duckhorn decided to expand its portfolio beyond the Bordeaux varieties in 1994, Mark was chosen to head up the project to launch Paraduxx, a unique blend of Zinfandel and Cabernet Sauvignon, followed by Goldeneye, the winery’s Burgundy-style wines from Anderson Valley.

In 1996, Mark was promoted to Vice President of Production. Two years later, he was named Winemaker, and in 2000, he was promoted to Director of Winemaking. During Mark’s tenure, Duckhorn garnered two Winery of the Year titles from *Connoisseurs Guide to California Wine*, and was named Regional Winery of the Year four times by *Wine & Spirits Magazine*.

In 2008, Mark founded Mark Beringer Consulting, working on a variety of projects within the wine industry before joining Artesa Vineyards and Winery as Vice President of Production and Winemaking in February of this year.

Under his watch, Artesa is dedicated to handcrafting small lots of ultra-premium still wines. From the finest vineyards and foremost appellations for each variety, Artesa creates several stylistically distinct bottlings.

“Style by appellation is central to our winemaking philosophy,” Beringer notes. “There’s only one way to make great wine — with the finest grapes. We take a multi-appellation approach to winemaking. That vineyard and appellation philosophy is the foundation of all we do at Artesa.”

## Winery 4-1-1

### Artesa Winery

1345 Henry Road  
Napa, Calif.  
888-679-WINE

#### Winemaker:

Mark Beringer

#### Tasting Experiences:

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## TOURING TIPS

***California's Napa Valley is the most famous wine region in the United States, and with good reason.***

It is a unique valley — relatively long and narrow, and home to several microclimates that accommodate the growing of numerous winegrape varieties. It also is rich in history, yet embraces the latest in technology.

Some of the wineries are “mom-and-pop” operations, some are owned by multi-national corporations, and most would be categorized somewhere between those two extremes.

An extensive “wine country culture” has emerged up and down the valley, as the wineries have been joined by gourmet restaurants, luxurious spas, sprawling resorts, delightful bed-and-breakfast inns, art galleries and shops offering an array of collectibles and consumables.

So while the wine industry forms the economic base of the valley, numerous other enterprises exist in and around the small towns that separate the vast stretches of meticulously manicured vineyards. As a result, there's always something to see or experience in the Napa Valley.

For instance, in recent months, a new visitor deck and tasting program has been added at Mumm Napa Valley, and new Saturday classes have been added to the Culinary Institute of America curriculum. There's lots more

# What's New in Napa Valley

Mumm's deck invites lingering, while the CIA's Saturday classes add good taste to the weekend.

going on throughout the year, but these two “experiences” will give you a glimpse at a valley that's steeped in history yet constantly is evolving.

After nearly six months of construction, Mumm Napa, located on the Napa Valley's scenic Silverado Trail, has opened a stunning new space for visitors.

Facing the vineyards, it preserves a 180-year-old blue oak tree by surrounding it with special wood decking. Down a few steps and surrounded by stone is a lower deck which is at vineyard level.

Dubbed the Oak Terrace, the new

space affords more room for special events, and visitors now have a new and different tasting menu from which to choose. The menu is focused on some of the rarer wines in the Mumm cellar, including older vintages, the coveted DVX and the acclaimed Blanc de Blancs. Still wines that are equally rare, including select bottlings of Pinot Noir and Chardonnay, also are on the special Oak Terrace tasting menu.

To enhance the experience, samplers of artisan cheeses, fruit and local chocolates also are available.

As anyone who has visited Mumm Napa Valley knows, hospitality is



always first-rate. With this new addition, the winery simply has expanded its venue, and given visitors a chance to enjoy even more of the wines in a beautiful and exceptional setting.

Mumm Napa Valley is open daily from 10 a.m. until 5 p.m., and complimentary tours head out every hour on the hour from 10 to 3.

Meanwhile, the Culinary Institute of America at Greystone has introduced its first-ever weekend classes for food enthusiasts.

“Saturdays at the CIA” offer a wide array of hands-on cooking and wine exploration classes for Napa Valley visitors with no previous professional training.

Each of the two-hour classes — taught by the same expert faculty that has made the CIA one of the world’s premier culinary colleges — costs \$75 per person.

With titles ranging from “Hot Latin Cooking” to “Street Foods of the Middle East,” these unique hands-on classes take students on a culinary journey while creating dishes inspired by global cuisine.

Class sizes are small — just 12 students — so all participants have the opportunity to work one-on-one with the chefs of the CIA. Over the course of the two hours, students work in teams to prepare a tasting for their fellow classmates to enjoy.

“Saturdays at the CIA” wine exploration classes introduce students to the world of viticulture in the facility’s state-of-the-art Rudd Center for Professional Wine Studies. Instructors guide students in tasting a number of grape varieties and exploring the diversity of wine regions throughout the world. Participants also will learn helpful tips when tasting and serving wine for their friends and family.

Students who enroll in “Saturdays at the CIA” can get even more out of their trip to the campus by making a lunch or dinner reservation at The Greystone Restaurant. Guests who make a reservation before class will receive a seat at a communal table with their classmates and enjoy a special fixed-price menu for only \$19 for lunch or \$29 for dinner. All



“Saturdays at the CIA” participants also receive a 10% discount on any purchases from the college’s Spice Islands Marketplace.

If a Saturday visit doesn’t fit into your schedule, there also is a limited number of Sunday classes, taught by chef John Ash, that focus on how to pair food and wine. The cost is \$95 per person.

A schedule of the new courses may be found online at the CIA’s Web site. Reservations are recommended.

### For Further Information

**Mumm Napa Valley**  
8445 Silverado Trail  
Rutherford, Calif.  
707-967-7700  
[mummnapa.com](http://mummnapa.com)

**Culinary Institute of America at Greystone**  
2555 Main Street  
St. Helena, Calif.  
707-967-2320  
[ciachef.edu](http://ciachef.edu)

# VINESSE

## Hot LIST

**1 Hot Winemaker Dinner Series.** The town of Bodega Bay sits along the Sonoma Coast, and is a great place to stay during the summer months when the inland temperatures can be as much as 30 degrees higher. The Inn at the Tides offers comfortable accommodations, and also plays host to monthly winemaker dinners that dazzle the senses and delight the palate. Upcoming dinners will feature Lynmar on June 19, Merry Edwards on July 17 and Marimar Torres Estate on Aug. 14. 800-541-7788

**2 Hot Napa B&B.** The Inn on Randolph is an 1860s landmark Victorian with 1930s cottages, located in Napa’s Riverfront District. World-class restaurants, wine bars and even opera performances are just steps away, meaning you could go to Napa without ever venturing north into the Napa Valley. 800-670-6886

**3 Hot Las Vegas Italian Restaurant.** You won’t read about it in travel guides, but locals flock to Fiamma Trattoria & Bar at the MGM Grand. Fiamma has a good wine list and wonderful food (try the Piemontese braised beef short ribs, or the char-grilled octopus). For a bit more privacy, ask for a booth toward the back of the room. 702-891-1111



**A**dega. Portuguese term for a winery or wine cellar.

**B**ocksbeutel. A flat, short-necked bottle used for wines from the Franken region of Germany.

**C**ross. A grape created by fertilizing one variety of grape with another from the same species. Through history, most crosses have occurred spontaneously in nature. One notable man-made cross is Pinotage — Pinot Noir with Cinsaut.

**D**epth. Word used to describe the concentration and intensity of a wine. Typically reserved for full-bodied varietals such as Cabernet Sauvignon and Zinfandel.

**E**legant. Word used to describe a wine with superb balance and finesse. Among red varieties, Pinot Noir most commonly attracts this descriptor.

**F**ortified. A wine that has had its alcohol content increased by the addition of distilled grape spirits. The most common fortified wines are Port and Sherry.

## VINESSE STYLE

### OLIVE OIL

*L*ots of people are incorporating olive oil into their diets because of the health benefits associated with it.

High in monounsaturated fat, it's believed to contribute to lowering levels of "bad cholesterol." Or, to put it another way, it's one of the few fats still considered good for you.

There are several different styles of olive oil on the market, and this primer is intended to help you sort through them...

- **Extra Virgin** — The highest grade of olive oil, it's made by mechanical means without high heat or chemicals. It can be made from hundreds of varieties of olives, and has a free acidity of not

more than .8 grams per 100 grams.

- **Virgin** — Its free acidity is not more than 2 grams per 100 grams.
- **"Pure" or "Plain"** — Typically a blend of refined and virgin olive oil. "Refined" means the oil had defects removed with the use of filters.

- **First Cold Press** — An oil produced from the first pressing of olives with a traditional hydraulic press at a temperature less than 80.6 degrees. The

less heat and the quicker the extraction, the better the oil.

- **Unfiltered** — Many serious tasters prefer this type of oil because it has less oxidation and, thus, more pure flavor.

- **Light or Extra Light** — Marketing terms with no real meaning, such as "Barrel Select" in winespeak.



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## APPELLATION SHOWCASE

# THE COLUMBIA GORGE

**N**estled within and just beyond the stunning beauty of the Columbia River Gorge National Scenic Area sits a wine region like no other.

Located 60 miles east of Portland and Vancouver, the region is defined by the Columbia River Gorge, a narrow passage that marks the dramatic transition from eastern desert to cool maritime climate as the Columbia River cuts through the Cascade Mountain range on its way to the Pacific Ocean.

The region encompasses the corridor flanking the river in both Washington and Oregon, and includes the Columbia Gorge and the southwestern part of the Columbia Valley American Viticultural Areas.

Within the compact area of the Columbia Gorge lays an extraordinary combination of climate, soil and geology, creating distinctly different microclimates perfect for growing premium grapes.

This is a land of strong contrasts and rapid change. Passing through the Columbia Gorge from west to east, the rainfall diminishes at almost an inch per mile while sunshine increases dramatically.

The western vineyards have a cool, marine-influenced climate where it rains 36 inches a year — ideal for cool weather-loving varieties like Pinot Noir, Gewurztraminer,

Chardonnay, Pinot Gris and Riesling.

Eastern vineyards have a continental high desert climate with just 10 inches of annual rainfall but plentiful sunshine to ripen hot-weather Bordeaux, Rhone and Italian varieties such as Cabernet Sauvignon, Syrah and Barbera. California Zinfandel also fares well there.

Grapes reflect the soil in which

they are rooted. When visiting a Gorge vineyard, notice the ground: Is it red from old volcanic mudstone, or gray and showing fragments of basalt rock? You may even be standing on soil deposited from the ancient floods and carried to the Gorge from present-day Montana.

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**Q** I've heard about a lot of studies regarding wine and health. Has a study been done about wine and Alzheimer's disease?

**A** According to a study published in the *Journal of Neuroscience*, the polyphenols found in red wine and grape seeds may help prevent and treat Alzheimer's. In the



study, those polyphenols were shown to reduce brain function deterioration in mice. Because of those positive results, researchers began preparing a clinical study on humans. Better brain health also has been connected to foods such as whole-grain bread, pasta, rice, couscous, polenta, olives, olive oil, avocados, grapes, spinach, eggplant, tomatoes, broccoli, peppers, garlic, capers, almonds, walnuts, chickpeas, lentils, peanuts, salmon, shellfish and yogurt.

25.6

Number of ounces in a standard 750-ml. bottle of wine. That's about four-fifths of a quart, also known as a fifth when holding spirits.

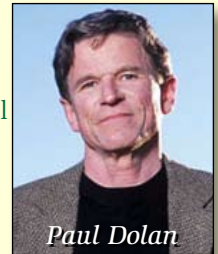
**T**WO NEW WINERIES HAVE BEEN LICENSED in the state of New York, one in the Hudson Valley region and the other in the Thousand Islands area. During the past five years, 98 new wineries have opened, and it's expected that the state's total will top 300 by year's end.

**T**HE WINE INDUSTRY IN VIRGINIA continues to grow, as farmers there harvested 25 percent more grapes in 2008 than in 2007. Chardonnay, Cabernet Franc and Merlot led the "tonnage count," and there now are nearly 3,000 acres of grapevines planted statewide.

**U**NITED STATES WINE EXPORTS passed the \$1 billion milestone for the first time in 2008. The Wine Institute pegged the total value at \$1.008 billion, with nearly half of the exports going to countries of the European Union.



**C**ALIFORNIA'S PARDUCCI WINE CELLARS has received the Climate Champion Award from the California Climate Action Registry, a leading international thought center addressing climate change issues. "Winegrowing begins with the health of the land and its environment," says Parducci partner Paul Dolan. "The wine business must respond to the challenge of global warming by changing our grape growing, winemaking and business practices." Parducci reclaims 100 percent of the water used in the cellars through a system of capturing, cleaning and purifying via an on-site constructed wetland. It makes wine from locally farmed grapes, uses certified sustainable farming practices and utilizes 100 percent green power and earth-friendly packaging. "We are creating a model of quality and environmental sustainability for other wineries to follow," adds partner Tom Thornhill. "Our family winery is doing the right things to create quality wines and a healthier planet."



Paul Dolan



**E**VIDENCE HAS BEEN UNCOVERED that the Egyptians spiked their wine with medicinal herbs as long as 5,000 years ago. Herbs and resins were added to grape wine in hopes of creating a beverage that was not only enjoyable, but healthful. A chemical analysis of pottery used to store the wine — vintage 3150 B.C., give or take — showed the presence of savory, blue tansy, Artemisia, balm, senna, coriander, germander, mint and sage.

“I see farming as a self-correcting discipline. We aren't always going to be farming the way we are doing now. It is already a lot different than it was when my dad was farming and when I started farming. But even with that, there is a lot of room for new innovations.”



— Steve McIntyre, who farms about 800 acres of winegrapes in Monterey County, Calif.

## FOOD & WINE PAIRINGS

### CHINESE FOOD

**We often recommend “Asian fare” in the tasting notes that accompany your club wines.**

But even when we narrow the focus to Chinese, Japanese or Thai, we realize we’re still painting with a rather wide brush. Each type of cuisine has unique characteristics and variations, and even the type of spice or sauce used in a “spicy” dish can impact the wine choice.

Here’s one way of looking at it: In Western cooking, the wine often could be thought of as the “sauce” that goes with the dish. But in the Far East, the sauce typically defines the dish, so the wine must be matched to the sauce.

When it comes to Chinese cooking, sommeliers fall into two camps. Some say it’s virtually impossible to determine a perfect wine match for a specific dish, while others say it’s quite simple. And those on the opposing side cite the very same reason for their very different conclusion: Most Chinese dishes are balanced and complete in themselves. You’ll find a touch of sugar in nearly every savory Chinese dish.

To some, this perfect balance renders wine

unnecessary. Those would be the sommeliers who are scratching their heads.

But to the other group of sommeliers, the balance of flavors opens up a big, wonderful world of wine possibilities. Their challenge is to “narrow the field” and recommend the really, really, *really* good wine matches.

After much experimentation, we’ve come up with a few Chinese food/flavor and wine pairings that work consistently well. Take a copy of this page with you the next time you visit P.F. Chang’s or another wine-friendly Chinese restaurant...



• **Kungpao Chicken** — a semi-sweet or off-dry Riesling.

• **Steamed Sea Bass with Stir-Fried Cabbage Hearts and Shiitake Mushrooms** — a Gruner Veltliner (known for its light pepper and fruity aroma) from Austria.

• **Pan-fried Pork and Pumpkin Dumplings, or Sweet-and-Sour Pork** — a rosé of Pinot Noir.

• **Twice-cooked Pork** — Pinot Noir (not the rosé version).

• **Dishes with Sichuan Peppercorns** — sparkling wine. The flavors of virtually any still wine would be overpowered by the peppercorns, but sparkling wines can have a palate-cleansing impact on spicy dishes.

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- Latest edition of The Grapevine newsletter

**WINE COLOR MIX:**

Mostly White; Occasionally Blush/Pink or Sparkling

**FREQUENCY:**

Approximately Every Other Month

**PRICE:**

Only \$12 Average Per Bottle Plus Shipping

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## VEGETARIAN BLACK BEAN TACOS

Here's an easy-to-make dish that's perfect for casual springtime dining. It matches nicely with a refreshing Sauvignon Blanc, Chenin Blanc, Pinot Gris or Pinot Grigio, and this recipe makes 2 servings.

### Ingredients

- 2 teaspoons canola oil
- 1 small green bell pepper, cored, seeded, cut into thin strips
- 1/2 cup very thinly sliced red onion
- 1/8 teaspoon crushed red pepper flakes
- 1/4 teaspoon salt
- Freshly ground pepper
- 1 cup canned drained black beans
- 1/8 teaspoon ground cumin
- 4 taco shells
- 1/3 cup crumbled queso fresco
- 1 tablespoon minced cilantro

### Preparation

1. Heat oven to 300 degrees. Heat oil in a medium skillet over medium heat. Add bell pepper, onion and red pepper flakes. Cook until vegetables are tender, stirring occasionally, about 5-7 minutes. Season with salt and pepper to taste.
2. Meanwhile, place the black beans and cumin in a small saucepan. Simmer over low heat, stirring occasionally, for 5 minutes. Place taco shells on baking sheet, and bake in oven until hot, about 3-5 minutes.
3. Divide the beans among the 4 taco shells. Distribute vegetables among the shells. Combine queso fresco and cilantro in a small bowl, and spoon over the vegetables.

## GLAZED LEMON COOKIES

Desserts can be challenging to match with wines, but when the overriding flavor of the treat is lemon, the possibilities multiply. Try these cookies (this recipe yields about 38 cookies) with Viognier, off-dry Chenin Blanc, Gruner Veltliner or Riesling.

### Ingredients

- 1 1/2 sticks (3/4 cup) butter, room temperature
- 1 cup sugar
- 2 tablespoons finely grated lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 2 cups plus 2 tablespoons flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt

### For the Glaze:

- 2 cups confectioners' sugar
- 3 tablespoons freshly squeezed lemon juice

### Preparation

1. Heat oven to 350 degrees. Beat the butter and sugar in a large bowl with electric mixer on low until smooth. Add the lemon zest and lemon juice, and mix on low speed only until incorporated. Add flour, baking powder and salt, and mix on low speed for 1-2 minutes. Stop and squeeze dough in your hand; it should be crumbly but still form a ball. Beat up to 1 minute longer if necessary, but do not overbeat.
2. Scoop the dough with a small ice cream scoop or molded teaspoon onto 2 baking sheets lined with parchment paper. Bake until the edges start to turn a light golden brown, about 8-10 minutes. Transfer cookies to a wire rack and let cool.
3. For the glaze, blend lemon juice and confectioners' sugar in a shallow bowl until smooth. Dip the tops of cooled cookies into glaze.

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