

WOODSTOCK W·I·N·E & Deli

4030 S.E. WOODSTOCK BLVD.
PORTLAND, OREGON • 97202
(503) 777-2208 • FAX 771-1380

2010 • Happy New Year ! • 2010

JANUARY 2010 NEWSLETTER

Thanks everybody for a fun 24th “Anniversary Celebration” !

On behalf of all of us at the Deli I would like to thank you, our great customers, who each in their own unique way, have taken this small family business through its 24th year. The “Anniversary Celebration” event is our special way to give something back to you, and show our sincere appreciation for trading with us. Without the support of Champagne Piper-Hiedsieck and our local distributor, the 15 Oregon wineries, 6 microbreweries, specialty food vendors, and friends and family that manned the caviar, oyster, sushi, and the whole-pig station, our event would be nothing. But no amount of money, time, and energy could match what Mom and Dad have put into the Deli since that faithful day we opened in the summer of 1985. Without their tremendous support, we would not be here today. Along with Mom and Dad, I also want to give personal thanks to Nate our wine-guy, and especially to my loyal and tireless crew, who without each and every one of them, our family could not serve you. *I wish that 2010 brings you a happy and very prosperous New Year! - Gregg Fujino*

Happy New Year !

My goodness, I know it sounds corny, but where did the year go? The 24th “Anniversary Celebration” was a success and it was all because of you, our great customers. I hope everybody had as good a time as I did this season, lots of food friends and good drink. Now that we are in the new year that usually means that everybody is starting to trim the sails a bit and I don’t think that this year is going to be any different. Just because we aren’t spending as much doesn’t mean that we have to go thirsty. I am dusting off the value wine rack and stocking that thing up with good affordable wines and our mixed case of the month will be about \$120.

A new year calls for a fresh start and we are ready to start our wine dinners for the first quarter 2010. Last year we were only able to pull off one Woodward Canyon wine dinner. Various schedule conflicts prevented us from getting any more together, but we are redoubling our efforts this time around. The Deli has been purchasing and holding on to exceptional wines for years now. A lot of these wines are at their peak and we intend to have a series of family style dinners here at the Deli to showcase these gems. The food will be simple and delicious (prime rib, leg of lamb, etc.) served family style so we can splurge on the wine. Wines could include Barolo, Barbaresco, Bordeaux, Burgundy, California and Washington Cab/Merlot, and our course Oregon Pinot Noir. *Happy New Year ! - Nate Garrett*

Woodward Canyon

Columbia Valley Merlot 2000

For over twenty years the Deli has been purchasing and holding select wines from Woodward Canyon Winery, to name but one. For the new year we have resolved to bring out some of the stashed wines from our cellar. To begin the process we have dug out our Woodward Canyon 2000 Columbia Valley Merlot. Woodward Canyon Winery was founded in Loudon, Washington in the Walla Walla Valley by Rick Small in 1981. Through the years the winery has earned a reputation for making world class Cabernet Sauvignon, Merlot, and an estate red blend that are highly regarded and age worthy. The philosophy at the winery has been consistent all this time. They call it “the Woody Way” and it is made up of five simple points.

It all starts in the vineyard: Along with their 41-acre Estate Vineyard in the Walla Walla Valley, they source fruit from a handful of well-established Washington state growers whose grapes have proven over the course of the years to provide the best possible material for winemaking that they can procure. **Don’t cut corners:** It can be technically difficult, sometimes tiring, and occasionally costly, but by putting quality above all else, secondary concerns become, well, secondary. **Make wines that are in proportion and balanced:** The goal is to create wines that show their very best when part of a shared meal, and so the wines strive to be structured and compelling, rather than overextracted and tiresome. **Be consistent and be cellar-worthy:** Because of the level of attention they pay to their wines throughout their production, the wines have a long life-span in the cellar where they continue to evolve and develop. **Be sustainable:** This means they use inorganic maintenance products only when absolutely necessary. It also means that they are actively interested in the well-being of their employees and all employees receive a living wage.

“2000 Columbia Valley Merlot. Good medium ruby. Black raspberry, dark chocolate and deep oak tones on the nose. Sweet, lush and rich, with noteworthy depth to the flavors of black raspberry, cassis, chocolate and spices. A big, broad, mouthfilling merlot that finishes with substantial ripe, dusty tannins and very good length.”

90 points - Stephen Tanzer’s International Wine Cellar

\$34.95 / bottle limited

A to Z Wineworks

“The sum is greater than it’s parts.”

Since it’s inception in 2002 the goal of A to Z has been simple. To produce and market Oregon’s best wine values by concentrating on their core competencies of acquisition, blending and marketing. A to Z Wineworks’ partnership blends unique skills. Bill Hatcher brought an extensive background in strategy and finance to the Oregon wine industry and Domaine Drouhin Oregon, which he managed for 13 years before co-founding A to Z. Debrah Hatcher spearheads marketing, promotion and design while serving as the liaison with Northwest Core Collection, their national sales force. Sam Tannahill and Cheryl Francis, winemakers respectively for Archery Summit and Chehalem for 8 years not to mention winemakers and owners of Francis Tannahill Winery and Vineyards. At A to Z blending is the watch word, all the wines are blends from different vineyards in Oregon. The philosophy is to create wines that reflect the essence of Oregon rather than reflect a specific single vineyard or A to Z style.

A to Z Pinot Noir 2007

Clear and vibrant, this wine has a beautiful dark color and aromas of mixed berries, earth, smoke, violets, Asian spices and minerals. In the mouth, the wine mirrors the aromatics with a succulent texture and good acidity. As the finish unfolds, the individual characteristics of the wine unify and augment one another.

\$18.95 / bottle

A to Z Chardonnay 2007

Vivid gold with green highlights. Aromatics of pear, green apple, quince, apple blossom, lime, tangerine, talc and wet stone minerality evolve to include honey, butter, nutmeg and white chocolate. In the mouth, the wine is gorgeous. The ripeness and richness of the fruit are perfectly balanced by the beautiful acidity.

\$13.95 / bottle

More A to Z Wines

A to Z Pinot Gris 2008	\$13.50/bt
A to Z Pinot Blanc 2008	\$13.95/bt
A to Z Riesling 2007	\$12.50/bt
A to Z Rosé 2008	\$11.95/bt
A to Z Day & Night Red 2007	\$14.95/bt

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Domaine de la Mavette

Cotes du Rhone 2008

The Rhone Valley in France is putting out some of the most affordable high quality red wines in the world. The wines drink well young and show notes of cedar and sage together with dark red berries. Based in the village of Gigondas, in the Southern Rhone Valley of France, Domaine de la Mavette is a family winery run by the third generation that issues what might be described as unusually “honest” wines. The 2008 is very fragrant due to the percentage of Grenache. The palate offers attractive fruit and a slightly smoky quality. Comprised of 65% Grenache, 25% Carignan, 5% Syrah, and 5% Cinsault. A great choice for grilled meats, spicy foods and full bodied cheese. Enjoy now or over the next two to three years.

\$12.95 / bottle

Woodstock Wine Dinners

The competition BBQ season that unexpectedly took every moment of our spare time is over, so now we can restart plans for our small family style dinners featuring exceptional back vintage wines from our wine room. We are limiting the seating to twelve spots to keep the atmosphere intimate. The dinners should start up in January, and we’ll start to contact those on the “wine dinner e-mail list” with details later this month. If you are interested in joining us for one of the wine dinners please e-mail us at wwdco@qwestoffice.net and ask to get on the “Wine Dinner” e-mailing list. Some of the future dinners will include Andrew Will, Heitz, Dom. Drouhin (OR), Produtorri Barbaresco, and Rinaldi Barolo to name a few.

Schedule of Events

January 1 • No “First Friday New Wines” Wine Tasting

Closed for New Years - Happy New Year!

January 8 • “Friday Night Wine Tasting”

6:30 P.M. - \$10 Cover

Aussie Shiraz - Warm the Cockles

January 15 • “Friday Night Wine Tasting”

6:30 P.M. - \$10 Cover

No Bull Here - Spanish Reds

January 22 • “Friday Night Wine Tasting”

6:30 P.M. - \$20 Cover

Oregon Pinot Noir - The Big Guns

January 28 • “Friday Night Wine Tasting”

6:30 P.M. - \$10 Cover

South Africa - Wines from the Mother Continent

February 5 • “First Friday New Wines” Wine Tasting

6:30 P.M. - \$10 Cover

New Releases / Great Values & Maybe a Surprise

February 6 • M.E.P. Charity Poker Tournament

6:00 P.M. - \$40 Buy-in

Texas hold'em tournament benefits Marathon Education Partners

Buy-in includes glass of wine / beer & food plus trophy!

February 12 • “Friday Night Wine Tasting”

6:30 P.M. - \$10

Washington Red Blends

February 19 • “Friday Night Wine Tasting”

6:30 P.M. - \$10 cover

South American Malbec Taste-Off

February 26 • “Friday Night Wine Tasting”

6:30 P.M. - \$10 Cover

Cotes du Rhone Taste-Off

March 5 • “First Friday New Wines” Wine Tasting

6:30 P.M. - \$10 Cover

New Releases / Great Values & Maybe a Surprise

March 13 • “Son of BIG Winter Beer Tasting”

5:00 P.M. - \$20 Cover

The “Last Rite of Winter” tasting of 2009 winter seasonals includes beer sausage on a bun, chips, popcorn, & pretzels

PLANNING A SPECIAL EVENT OF YOUR OWN ?

Whether a reception or banquet, 20 people or 100, we can custom-fit any event to fit your needs, and your pocketbook.

For more information and consulting, call Gregg at 777-2208

Woodstock Wine & Deli Case-of-the-Month Club - January

This is your monthly opportunity to be adventurous!

1) Ponga Sauvignon Blanc 2008

Really tasty Sauvignon Blanc from New Zealand. Nothing better with a little shrimp. Nice grapefruity acidity with peach fruit notes.

\$10.50 bottle / \$96 case

2) Cristalino Cava

A neat little bottle of sparkling wine from Spain. Dry, simple & great to keep in the fridge for bubbly at a moments notice.

\$7.95 bottle / \$75 case

3) Ippolito Ciro Rosso 2007

A sort of spicy Italian red made from the ancient grape of Greek origins called Gagiloppo. From Calabria in the south.

\$12.95 bottle / \$120 case

4) Acrobat Pinot Noir 2008

A secondary label from Kings Estate. Good cherry fruit matched with medium acids. A nice easy going food wine.

\$19.50 bottle / \$180 case

5) Naked Winery Cabernet Sauvignon 2007

A local winery located out in the Columbia River Gorge. A good medium bodied Cabernet to match with roast beef.

\$16.50 bottle / \$152 case

6) Bitch Grenache 2008

The stories about the name of this wine abound. The juice inside the bottle keeps them coming back again & again.

\$10.95 bottle / \$101 case

7) Veramonte Merlot 2006

Deep berry flavors merge with silky soft tannins & notes of French oak. Great with spaghetti & mushroom sauce.

\$11.50 bottle / \$99 case

8) Hahn Cabernet

The second place winner in our big under \$10 red taste off. Dark black fruits & a touch of toasty smoke. Second place aint so bad.

\$9.95 bottle / \$88 case

9) Ch. Le Paradis Bordeaux Rouge 2005

A very affordable Bordeaux from the Cotes de Bourg a solid producer year in & year out. Red fruit & touches of earth.

\$13.95 bottle / \$128 case

10) Domaine de Bearenard Cotes du Rhone 2006

Cote du Rhone from one of my favorite Chateauf du Pape producers. Spicy sage & cedar along with red fruits.

\$15.95 bottle / \$147 case

11) Dom. Elie Sumeire Cotes du Provence 2006

A medium bodied blend of Syrah, Carignan, & Cabernet Sauvignon. Rosemary chicken is recommended.

\$12.50 bottle / \$115 case

12) Silverpeak Zinfandel 2005

Napa Zinfandel, rich & mellow, with layers of aged complexity. I don't know about you but I like Zin & chocolate.

\$11.50 bottle / \$110 case

January Case-of-the-Month - \$120

Wahle Vineyards & Cellars Willamette Valley Pinot Noir 2007

The Wahle Family began planting Pommard, Wadenswil, and assorted Coury clones on a 100 acre hilltop site outside of Yamhill, Oregon, in 1974. An original "experimental" block still grows next to this vineyard site today. Mark Wahle completed his Viticulture & Enology studies at UC Davis in 1988. Practical experience was then gained at vineyard and/or winery sites in Germany, California, and Oregon. Mark and his wife, Shaghayegh, discovered a 2nd prime vineyard site in 1999. This 310 acre site in the Eola Hills similarly enjoys a breathtaking hilltop view of the surrounding wine country. This is the Holmes Hill Vineyard site, recognizing the original homesteader of this unique property. This wine includes fruit from both the Yamhill Vineyard planted in 1974 as well as the newer Holmes Hill Vineyard. It successfully combines many of the elegant features of each site. 175 cases were produced. This blend offers subtle cherry and blackberry aromas leading to a mixed cherry palate.

\$23.95 / bottle

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Anderson Family Vineyards Chardonnay 2006

Located in Oregon's Dundee Hills AVA, the Anderson Family Vineyard is located on a 20-acre hill that used to be used as cattle pasture by the Herring family. Cliff and Allison Anderson bought the farm in late 1989, cleared it and started planting grapes in 1992. For the first five years, the new vineyard was managed and meticulously groomed by Oregon wine pioneer, Jack Meyers. The duo harvested their first crop in 1997, and continue to sell the majority of their fruit to top Oregon producers, including JK Carriere, Boedecker Cellars, Lemelson, GC Cellars and Bergstrom. Fortunately for us they started producing small amounts of their own wine, too. Woodstock Wine and Deli is the only retail outlet for Anderson Family wine. This beautiful chardonnay is packed with minerals, herbs, pear and spice. Its superbly integrated oak adds depth and texture from partial barrel fermentation. The remainder of the wine is fermented in stainless for bright fruit and energy, which creates beautiful tension with the wine's viscous texture. Will age very nicely.

\$33.95 / bottle

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Susana Balbo Malbec 2007

In a country dominated by male winemakers, Susana Balbo stands out not only for her gender, but for her incredible skill and experience. She has been making wine since she earned her enology degree in 1981, and she has probably produced a wider variety of wines than any other winemaker in Argentina. After twenty years of producing wines for others, Susana decided it was time to apply her education and experience to her own wines and put her name right on the bottle. While Susana's wines have more fruit than a typical French wine there is still a fair amount of finesse and complexity to set them apart from super ripe Aussie and Californian wines.

\$27.50 / bottle

January Deli Specials

Rogue Creamery - Central Point, Oregon

Roots of Rogue. It all began in 1935. Thomas Vella had emigrated from Italy in the 1920's and was successfully producing cheese in Sonoma, California. Always at his side during the early years of cheese making was Vella's son, Ignazio "Ig" Vella.

In 2002, Ig hand selected Cary Bryant and David Gremmels as the new owners of what is now known as The Rogue Creamery. Of utmost importance was to carry on the tradition of hand-milled cheese. Bryant and Gremmels hit the ground running. Within a year they were producing award-winning cheeses, including garnering one of the industry's highest honors, the London World Cheese Award for best blue cheese in 2003. This was the first time an American cheese factory had won this high honor.

Rogue Creamery Rogue River Blue

Rogue River Blue is the rarest blue from Rogue. It is wrapped in Syrah grape leaves from Carpenter Hill Vineyard that are macerated in Clear Creek Pear Brandy. It is sweet & fruity, with nutty character. In short, it one of the most stunning blue cheeses in the world!

Rogue Creamery Rogue River Blue
\$39.95 lb.

Rogue Creamery Oregon Blue

Created nearly half a century ago, Oregon Blue Vein cheese has been the West Coast's exemplary award winning Raw Milk Blue cheese. Aged at least 90 days in the Roquefort modeled caves, its semi-soft texture is smooth & its flavor subtle.

Rogue Creamery Oregon Blue
\$17.95 lb.

Rogue Creamery Smokey Blue

Rogue Creamery's "Oregon Blue" was the first blue cheese made on the West Coast so it only fitting that it be the first blue ever smoked. Cold smoked for 16 hours over N.W.-grown hazelnut shells. The result is a balance of sweet caramel & hazelnut flavors.

Rogue Creamery Smokey Blue
\$20.95 lb.

Brews News

We had a really fun time at our "BIG Winter Beer Tasting" in December. We tasted 33 beers! If you missed it, don't fret, in March it's our "Last Rite of Winter" - "Son of BIG Winter Beer Tasting", the last weekend of winter, Saturday, March 13th, at 5 P.M. - G.F.

Winter Beers

Winter is the most exciting time of the year for beer lovers because once a year many breweries make their holiday brews that are their special treat to us. Stock is still good, but are limited.

In the bottle

- Imported •

Mahr's Brau Christmas Bock • Pinkus Jubilate
Ridgeway Elf & Reindeer's Revenge • Sam Smith Winter Warmer
• Domestic •

Alaskan Winter & Smoked Porter • Anchor Christmas
Anderson Valley Solstice • Big Sky Powder Hound
Bison Gingerbread & Winter Warmer • Boulder Never Summer
Boulevard Nutcracker • BridgePort Ebenezer
Deschutes Jubel • Dick's Double Diamond
Fish Winterfish • Full Sail Wassail & Wreck the Halls
Golden Valley Tannen Bomb • Great Divide Hibernation
Hair of the Dog Doggie Claws • Hale's Wee Heavy
Hopworks Abominable • Lagunitas Brown Sugga'
Laurelwood Vinter Varmer • Laughing Dog Cold Nose
Lost Coast WinterBraun • Marin Happy Holiday
New Belgian 2 Degrees • Pete's Wicked Wanderlust
Pyramid Snow Cap • Red Hook Winterhook
Rogue Santa's Private Reserve & Mogul Madness
Sam Adams Winter Lager • Shmaltz Jewbelation Thirteen
Sierra Nevada Celebration • Widmer Brrr

Beers on Draught !

Fort George "North III" Belgian Style Triple
Laurelhurst "Tree Hugger" Porter
Lucky Lab "Das Mutt" Fresh Hop Pils
Sierra Nevada 2006 "Celebration Ale"
on deck • Walking Man "Homo Erectus IPA" • on deck

- Benefit for Marathon Education Partners ! •

2010 Invitationl
Marathon Education Partners
Texas Hold'em Tournament
Saturday, February 6th • 6-10 P.M.

In 2002 two of our great customers approached us about hosting an inaugural event for a new organization, **Marathon Education Partners** (marathoneducationpartners.org). Their mission is: *To provide encouragement, guidance, and a higher education scholarship opportunity to children with financial need.* Higher education is a key to a successful society, and we became involved. This be the 4th year the Deli will host this benefit tournament. A \$40 buy-in gets you a glass of wine/beer and light food, plus trophy! R.S.V.P to mail@mbadams.com.

- Get your E-Mail addresses in now folks ! •

We're going to loose our
WWD snail-mail list...
So everybody get wired !

Once again we want loose our snail-mail list, many thanks to those of you that have changed from paper to our email newsletters. **But after 2 decades of snail-mail, want to go modern and stop our mailed newsletter.** We don't want loose touch with you, but many have not sent us their email address! **Our email list is strictly private, and we can place you on a newsletter-only list with no other emails from the Deli.** Our enhanced website has a downloadable newsletter link with a whole lot of more exciting features to come! Please send us an email to wwdco@qwestoffice.net to get on our private email newsletter list. Plus see us at our website: woodstockwineanddeli.com.