

WOODSTOCK W·I·N·E & Deli

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Happy St. Patrick's Day !
WWD • 1985 - 2010 • 25 Years

MARCH 2010 NEWSLETTER

Time to get things going !

Finally, we have scheduled ten eager folks together - all on the same night for our first wine dinner of the year! We'll still be working with everybody interested to get another one or two dinners scheduled on a common available evening A.S.A.P. If you look at the value of our rare, cellared vintages served with dinner, it is simply the best buy in town! There are many other regions and types of wines available for the exclusive dinners. If you can get a group of ten friends together on an open Deli evening, we can do a private dinner too! We would like to have a few more dinners before it gets busy with our BBQ schedule, because Sunday, March 14th marks an extra early kick off for this years BBQ season at the Deli with an exciting Pacific N.W. BBQ Association (PNWBA) BBQ Cooking Class featuring yours truly and three other Grand Champion BBQ Pitmasters teaching the class. Students will prep and cook the 4 comp BBQ meats; pork butt, brisket, chicken, and ribs. The PNWBA will also conduct a Certified BBQ Judge (CBJ) judging class in conjunction with the cooking class too! Go to our website and pnwba.com for details. *Ciao - Gregg Fujino*

Equinox

Spring cleaning!! We have finally started our Spring cleaning around the Deli. We have been going through the shelves section by section and rearranging and grouping wine by region, if all goes well the wine also be in alphabetical order by name of producer as well. As we go through the categories we will be bring more wine out of our back room so keep your eyes peeled for "Wine Room Gems" on the shelf. The Argyle "Nuthouse" Pinot Noirs are great examples of these gems (see right of page 1). The tastings coming up look very exciting. I'm looking forward to our California Rhone blend tasting "The Rhone Rangers Ride Again". Who can resist co-fermented Syrah and Grenache? We might even bring out some Viognier and Roussane for your white wine enjoyment. I haven't heard much news from the valley as far as the vines go but I know it has been an unusually hot winter...typical El Nino. I will have to get in touch with my sources out in wine country and check the status of the vines.

On the beer note, don't forget to check out our "Son of BIG Winter Beer Tasting" coming up on the 13th of March. We stashed all the winter beers that we could from our "BIG Winter Beer Tasting" in December and break them out again before spring for a "last rite of winter". If you like beer check out Hopworks recent release, Secession Cascadia Dark Ale. All I can say is Yumm! *Spring Love - Nate Garrett*

Argyle Winery

Prospecting the New World's coolest latitudes, Brian Croser and Rollin Soles staked a claim in Oregon's Willamette Valley, a place ideal for late season ripened Pinot Noir and Chardonnay fruit. Since 1987, Argyle Winery has produced world-class methode champenoise Sparkling wine, barrel fermented Chardonnay and 'silky' textured Pinot Noir from low yielding vines on winery farmed hillside slopes. Argyle was named "OREGON'S PREMIER WINERY" by Wine Spectator in 2000. Argyle farms three vineyards: **Knudsen Vineyard**, **Stoller Vineyard** and **Lone Star Vineyard**. The 120 acre Knudsen Vineyard was first planted between 1972 & 1974. Knudsen provides Argyle a mix of old vine blocks and new high density blocks planted with "Old World" Dijon clones. First planted in 1995, Stoller, like Knudsen, is planted using state of the art viticultural techniques. Stoller Vineyard has produced some of Oregon's finest Pinot Noir and Chardonnay. In 1996 Argyle purchased a spectacular 160 acre vineyard site in the east slopes of Eola Hills, known as Lone Star Vineyard. Located 15 miles south of Argyle's winery in Dundee, this warm site is planted primarily to Dijon clones of Pinot Noir. The Nuthouse label is an homage to the hazelnut processing plant that once stood on the Agyle grounds. The fruit comes from the Lone Star Vineyard which is one of Argyle's hottest vineyard sites and the production is limited. The wine showcases the big deep black fruits matched with firm tannic structure that is typical to the vineyard. In our on going effort to feature our "Wine Room Gems", we have brought some special Argyle "Nuthouse" Pinot Noirs out for you.

Argyle "Nuthouse" Pinot Noir 2002

"Bright, graceful and remarkable for its pure blueberry, plum and white pepper flavors riding exuberantly over a layer of fine tannins. Drink now through 2012. Highly Recommended" 92pts - W.S.

\$50.95 / bottle

Argyle "Nuthouse" Pinot Noir 2003

"Polished and rich in texture, a bit hot but expanding beautifully to show off its ripe cherry and blackberry and faint notes of earth and shiso that linger along with the fruit, wrapped in a light veil of toasty oak. Best from 2008 through 2013. 1,810 cases made." 93 pts - W.S.

\$48.95 / bottle

Urano

Malbec 2007

We recently had a "Malbec Madness" Malbec wine taste-off here at the Deli where we tasted ten different wines. Most of the wines were between \$10 and \$15 with a couple of \$20 reserve wines thrown in. A couple of the wines stood out from the others and Urano was a clear favorite. In the tasting the reserve wines showed real well but this guy stood right up there with the big boys at half the price! The tasters have spoken, Urano Malbec - Yumm. Better get the case deal on this one! "This Malbec presents a deep and bright purplish red color. On the nose, intense red fruit aromas, spice hints and a subtle French oak touch that gives some idea of coffee and tobacco, though the fruit definitely remains the main protagonist. Solid and sweet tannins, with a pleasant and long finish". - *Winemakers Notes*

\$10.50 / bottle

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Fillippo Gallino

Roero Superiore 2004

Roero is an area situated in the north-eastern-most part of the province of Cuneo, in Piedmont, and occupies the upper-left bank of the river Tanaro that keep it separated from the city of Alba and Langhe area. Fillippo Gallino and his family have been making wine in Roero since 1972. Fillipo's Roero Superiore is made from 100% Nebbiolo grapes that have been vinified in stainless steel tanks transferred to age for twelve months in oak barriques then back to stainless steel for six months then finally aged in the bottle for another six months before release. The wine is a dense garnet color with warm outer edges. On the nose are scents of violet and roses, but at a very subtle level, in other words, not a punch in the nose and, a core of summer fruit, cocoa, an almost undiscernible suggestion of spice with complex undertones of leather. Absolutely balanced tannins, and a long finish.

\$19.50 / bottle

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M. Chapoutier

Les Vignes de Bila-Haut 2008

The name Chapoutier is present in the Rhone Valley since 1808. In 1879, the distant ancestor Polydor Chapoutier was the first to begin to buy vines, thus moving from the status of wine-grower of an estate to that of a viticulturist, a wine producer and a businessman. The pioneering spirit was already present in the family. The vineyards of the Roussillon were planted in the 11th Century by Greek mariners. The Bila-Haut is made from Grenache, Syrah, and old bush vine Carignan. Meticulously hand-harvested from the best vineyards of the Rousillon. "A muscular red, with concentrated flavors of dark cherry, plum, raspberry tart and grilled fig. The dense finish of dark chocolate is firm and focused, with smoky notes. Best from 2010 through 2014." 90 points - *Wine Spectator* and listed in the *Top 100 Wines for 2009 (12/09)*

\$13.95 / bottle

Woodstock Wine Dinners

We have our miner's hat and light on, and we're digging into the wine cellar and we have found some real gems; so get on our exclusive wine-dinner email list for our small family-style dinners featuring exceptional back vintages. We are limiting the seating to ten spots to keep the atmosphere intimate. The dinners are accepting seatings now, and we'll contact those on the "wine dinner e-mail list" with details on proposed wine sets. 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-mail list". Some of the future dinners could include Leonetti, Andrew Will, Heitz, Dom. Drouhin (OR), Gaja Barbaresco, and Dujac Burgundy, just to name a few.

Schedule of Events

March 5 • "First Friday New Wines" Wine Tasting

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

New Releases / Great Values & Maybe a Surprise

March 12 • "Friday Night Wine Tasting"

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

The Best Wines of Portugal

March 13 • "Son of BIG Winter Beer Tasting"

5:00 - 7:00 P.M. - \$20 Cover

The "Last Rite of Winter" Tasting of 2009 Winter Seasonals!

March 14 • PNWBA BBQ Cooking & BBQ Judging Classes

See our website and/or pnwba.com for details

March 19 • "Friday Night Wine Tasting"

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

California Rhone Blends - The "Rhone Rangers" Ride Again!

March 26 • "Friday Night Wine Tasting"

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

Alsace White Taste-Off

March 28 • PNWBA Spring Training BBQ Competition

See our website and/or pnwba.com for details

April 2 • "Friday Night Wine Tasting"

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

Special "First Friday" - Spanish Red Wine Taste-Off

April 9 • "Friday Night Wine Tasting"

6:30 P.M. - \$10

Duke's Winery Pinot Noir

April 16 • "Friday Night Wine Tasting"

6:30 P.M. - \$10

Southern French Red Wines

April 23 • "Friday Night Wine Tasting"

6:30 P.M. - \$10

Get Ready For The BIG One! The "Best \$10 Red" Blind Tasting

April 30 • "Friday Night Wine Tasting"

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

Sangiovese - Tuscany, Washington, California, Argentina, etc.

May 7 • "First Friday New Wines" Wine Tasting

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

New Releases / Great Values & Maybe a Surprise

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 - March

This is your monthly opportunity to be adventurous!

1) Corvidea "The Crow"

A crisp Northwest white blend comprised of 48% Sauv Blanc, 19% Chenin Blanc, 18% Riesling, 13% Pinot Gris & 2% Muscat.

\$9.95 bottle / \$92 case

2) St. Saduri D'Anoia "GM" Cava

A little beauty to keep in the fridge at all times. There's no reason a sparkling can't be a good table wine. It's great with hot wings!

\$10.50 bottle / \$97 case

3) Fillippo Gallino Roero 2004

100% Nebbiolo grape from Piedmont. Summer fruit, cocoa, & spice. Rub some salt & pepper on some steaks & fire up the broiler.

\$19.50 bottle / \$180 case

4) Pircas Negras Malbec 2009

This little Malbec made a good show at our recent "Malbec Taste Off". All Organic high altitude fruit with nice black cherry notes.

\$12.50 bottle / \$115 case

5) Three Winds Syrah 2007

The 2007 is a classic peppery Syrah from the Languedoc. Ripe sweet black fruits underscored by subtle oak nuances.

\$10.50 bottle / \$97 case

6) Campus Oaks Zinfandel 2007

From Lodi California, Campus Oaks consistently delivers bigger dark & rich style Zinfandels. Great for sipping with a good book.

\$14.95 bottle / \$134 case

7) Yves Cheron Cotes du Rhone 2007

A darker plummier style Cotes du Rhone from a producer based in Burgundy. This guy was drinking good at our "Rhône Taste Off"!

\$12.95 bottle / \$119 case

8) Abraço Garnacha 2008

Rich with flavors of black cherries, dark chocolate & raspberry. This wine is delightful with hearty meat dishes, pizza & pasta.

\$8.95 bottle / \$83 case

9) Amador Foothill Sangiovese 2005

The classic Tuscan varietal grown & produced in Shenandoah Valley in the Sierra Nevada foothills. Of course pasta is a great idea.

\$16.95 bottle / \$156 case

10) Banard Griffin Cabernet / Merlot N.V.

A very good Northwest table wine for a hell of a price. 41% Cabernet Sauvignon, 48% Merlot, & 11% Cabernet Franc.

\$10.50 bottle / \$97 case

11) Urban Red Wine 2008

41% Merlot, 29% Cabernet Franc, 22% Carignan, & 8% Cabernet Sauvignon. A Chilean blend that is great with lamb kebobs.

\$12.50 bottle / \$114 case

12) Ken Forrester "Petit" Pinotage 2008

Dense & full-bodied with ripe cherry fruit, more smoked notes, supple yet ripe tannins & then a nice kick of cranberry juice.

\$10.50 bottle / \$97 case

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

Pazo Barrantes Albarino 2007

In the heart of the Salnés valley in the Rías Baixas, the Creixell family project continues, with a further 12 hectares of vineyard - the Pazo de Barrantes Estate - and a winery in its center that carries the Estate's name. The imposing 16th century manor house, the family home, shares the same values as the Rioja Estate and offers since its origins in 1991 the finest wines possible, while always maintaining true albariño character through the use of the latest technology. Pazo de Barrantes continues to consolidate itself as the leading, quality winery of the Rias Baixas. Pazo Barrantes has a full nose with developed apricot and peachy notes mixed with ripe apple. It has a well-balanced palate; the acidity is crisp without being sharp. Fruits are soft and ripe with a dominant apricot character. The wine has excellent mouthfeel as well as noteworthy purity. Pazo Barrantes pairs well with seafood, white fish, and soft and delicate cheese.

\$15.50 / bottle

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Edmunds St. John "That Old Black Magic" California Red Wine 2006

Edmunds St. John Winery has been crafting California wine made from grapes originating from the Rhone Valley in France since 1985. The "Old Black Magic" is Syrah and Grenache co-fermented from three different vineyards. "Very dark, opaque purple-red. Fresh, vibrant nose that teases with licorice, dried roses, black fruit, pepper, lavender and sage. Very well-mannered on the palate, equal parts expressiveness and restraint, like a well-trained cellist, practicing. Flavors framed by attractive, firm tannins, and a core note of iron. This is 14 and change in the alcohol measure, but moves like it's much lighter. With a grilled rack of lamb it was very fine. The rest of the bottle was not a bit diminished over any of the succeeding three nights. Subtle magic, the best kind." - *Winemaker's Notes*

\$19.95 / bottle

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Natalies Estate Rock Horse Ranch "Stable 39" Columbia Valley Red Wine 2007

The winery is nestled in the quiet foothills of the Chehalem Mountain AVA in Oregon's wine growing region of the Willamette Valley. The family-run operation was founded in 1999 with its first commercial release in 2000. The winery is committed to excellence, and dedicated to handcrafting small quantities of ultra-premium wines that combine viticultural excellence with traditional European winemaking techniques. A blend of Merlot, Cabernet Sauvignon, and Cabernet Franc. "Dark cherry with hints of mineral and spice on the nose. Rich dark red fruits on the palate with nice structure along with balance of tannins and acidity with a lingering finish" - *Winemakers Notes*

\$19.95 / bottle

March Deli Specials

Deli Specials for St. Patrick's Day !

Kerrygold Irish Vintage Cheddar

Six years ago we took a chance and special ordered this cheese without tasting it. It was the first time it made it to Portland and we loved it! It was so popular we special ordered it again and again. Now it is stocked year round! Made from cow's milk with 48% butterfat, this cheese is aged for at least 12 months. Try it out!

Kerrygold Irish Vintage Cheddar

(save \$1.00 lb.)

\$10.99 lb.

Cahills Irish Porter

Cahills Porter is made from pasteurized cow's milk and is considered a vegetarian cheese because a vegetable rennet is used. It goes without saying that a dark beer is an appropriate accompaniment.

The blending of cheddar with porter is both striking to the eye and easy on the palate. Pebble-size curds are veined with dark-brown porter beer, creating a rich, marbled appearance. The porter does not overwhelm the cheddar; indeed Cahills Porter tastes only slightly beery, with the porter contributing depth and meatiness to the cheese. The fantastic looking gourmet cheese is a full-flavored and tangy cheddar that is slightly pungent with a firm texture.

Cahills Irish Porter

(save \$1.00 lb.)

\$12.99 lb.

Fulton Provision Corned Beef

Made right here in Portland, Fulton Brand Corned Beef is one of the finest available. Made from choice grade beef, we use it exclusively on our #5 Corned Beef with Jack Cheese Sandwich. We order the "flat" cut from the beef brisket. The texture and flavor are more dynamic than the "eye" of the round cut. Ask for a sample, taste the difference and take advantage of great savings!

Fulton Provision Corned Beef

(save \$2.00 lb.)

\$10.99 lb.

- Presented by the Pacific N.W. BBQ Association •

N.W. Grand Champion

BBQ Pitmasters Cooking Class

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PNWBA Certified BBQ Judging Class

Sunday, March 14th at the Deli

Four award winning PNWBA Grand Champion pitmasters will personally instruct students how to cook the four competition BBQ meats - Pork Butt, Beef Brisket, Chicken, and Pork Ribs the real "low & slow" way! If you would like to learn to judge rather than cook competition style BBQ, there will also be a PNWBA Certified BBQ Judging class offered that day too. For more info go to pnwba.com and check the calendar for sign-up sheets, or call Gregg at the Deli!

Brews News

We had a really fun time at our "BIG Winter Beer Tasting" in December. If you miss/missed it, we stashed a small load just for 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.

"Son of BIG Winter Beer Tasting"
Saturday March 13th • 5-7 P.M.

Imported Irish Beers for St. Patrick's Day !

Guinness Extra Stout

The world's most famous bottled stout. Very dark & rich.

\$2.05 ea.

Guinness Extra Stout Pub Draught Can

A unique can with inner valving for a draught style pour.

\$2.55 ea.

Harp Lager Beer

The best known lager from Ireland. Rich in style for a lager.

\$1.85 ea.

Murphy's Irish Stout Pub Draught Can

Another fine Irish stout. A unique draught style can like above.

\$2.40 ea.

O'Hara's Irish Red Ale

From Carlow Brewing founded by the O'Hara family in 1996.

\$2.90 ea.

Smithwick's Irish Red Ale

An old-world, classic Irish Red Ale from Kilkenny, Ireland.

\$1.95 ea.

Beers on Draught !

Bear Republic "Apex" IPA

Dick's "Lava" Porter

Double Mt. "Alpenbrew" N.W. ESB

Sierra Nevada 2008 "Celebration Ale"

on deck • Double Mt. "Kolsch" Ale • on deck

- The BIG Blind Tasting of the Year ! •

"Best \$10 Red"

Friday, April 23rd • 6:30 P.M.

**Taste & cast your vote for the
"Best \$10 Red" Wine in Portland!**

One of our most popular tastings of the year involves all of our favorite wholesalers and their salespeople. We ask each of them to meticulously scour their book for the most impressive red wine we can sell on sale for under \$10. The trick is it must impress your palate under a blind wine tasting format. We then ask you to vote for your top 3 choices and choose the winner! \$10 cover includes lots of fun!