

WOODSTOCK W·I·N·E & Deli

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

FEBRUARY 2010 NEWSLETTER

We're on our Twenty-Fifth Year !

It's already February, and it's just starting to set in that we are on our 25th year at the Deli. So let's get going before it's gone! Our weekends have been busy with customer events, and it's been hard to get any wine dinners in. But we have two almost filled up for weekdays this month. Wine sets have been proposed and if you've seen the cost of some of them, the dinners are a true bargain, especially considering the wines are from notable vintages of past that we've cellared for years. So for all that are interested, hang in there, it's been difficult to fit everybody's wine preferences and available times together. Sunday, March 14th will kick off BBQ season at the Deli with an exciting Pacific N.W. BBQ Association (PNWBA) BBQ Cooking Class featuring your's 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*

The Eye of the Tiger

Hey y'all happy Lunar New Year!! I have worked in the beer and wine industry for so long that the lunar new year a.k.a Chinese New Year seems to be the only time that I can slow down enough to send out holiday cards. 2010 is the Year of the Tiger, the third symbol in the Chinese Zodiac cycle and it is a sign of bravery. This courageous and fiery fighter was admired by the ancient Chinese as the sign that keeps away the three main tragedies of the household. These are fire, thieves and ghosts. Tigers love to be challenged if it means protecting a loved one or protecting their honor. They don't worry about the outcome because they know they'll always land on their feet. Don't let their calm appearance fool you though; Tigers will pounce when they feel it's necessary. All of you tigers out there should pounce on our tastings this month. The Malbec tasting on the 19th and the Cotes du Rhone tasting on the 26th will be a bit of a taste off. In other words I am going to use you guys to figure out what is good in each category. It won't be easy there is a lot of good well priced Malbec and Cotes du Rhone out there so we might have to taste upwards of ten plus wines. I'm sure that with the courage of the Tiger we can manage to taste all that wine and figure out what is drinking best. Also don't forget to stop by and pick up some bubbly for your sweetheart this Valentines day. *Happy Valentine's Day, Tiger - Nate Garrett*

Cantina del Pino

The Vaca family has been growing grapes in the Barbaresco zone of the Piedmont for about 85 years with the majority of their holdings located in the Ovello subzone. Starting in 1925 the family had been selling it's grapes to Cantina dei Produttori del Barbaresco, in 1997 they started to vinify their own grapes under their own label. Renato Vaca is a modernist opting for small French oak barrels, instead of the traditional *botti grande* (large oak casks). But he also has a profound understanding of the supreme elegance and fine-grained quality of Barbaresco. You won't find overly oaky wines; he never uses 100% new oak. His wines are always balanced, complex and fine. Produced in a clean, modern style, yet full of character and personality, Cantina del Pino wines emphasize purity of fruit, and ripe, fresh flavors that reflect their favorably-sited vineyards. It's a small operation with Renato, his father, and a part-time college student handled the busy days during the harvest and produce just 3,000 cases per year. The long and proven track record of the vineyards along with modern winemaking techniques make for a marriage made in wine heaven. The Deli has been purchasing and maturing exceptional wines to be brought out and enjoyed as they reach their peak. We refer to the wines as the "Wine Room Gems" and the Cantina del Pino wines are a perfect example of these gems.

Cantina del Pino Barbaresco 2000

"Medium ruby color. Aromas of peppermint, anisette, earth, plum, and licorice. Medium-bodied, still a little tannic, with tea, orange rind, potpourri, and mint notes. Moderate finish with tea, sambuca, and mint notes. Expect it to continue to improve slightly over the next 2-3 years. Drink now-2014." - *Wine Spectator*

\$35.50 / bottle

Cantina del Pino Barbaresco Ovello 2001

"It displays a dark ruby color along with extraordinary purity in its vibrant licorice, black cherry and toasted oak flavors, with much finesse, persistence on the palate and terrific underlying structure. A lovely lingering balsamic note frames the sublime finish. A great effort. Anticipated maturity: 2008-2018. 92 points." - *Robert Parker*

\$49.95 / bottle

Boekenhoutskloof

“The Wolftrap”

Shiraz-Mouvedre-Viognier 2008

Founded in 1776, Boekenhoutskloof is one of the oldest farms situated up the “Valley” in the Franschhoek foothills. Marc Kent is the winemaker, cellar master, and part owner of this homestead and vineyard. The Wolftrap is the latest edition to the stable of Boekenhoutskloof. A 250-year old wolf trap on Boekenhoutskloof and the name is a tribute to the pioneers who in the early days of the Cape erected a wolf trap, mistakenly believing that wolves inhabited the area. To date, no wolf either real or mystical has been seen in the valley. Boekenhoutskloof, the Franschhoek winery that shot to prominence with its first Syrah (1997) and is today rated among the Cape’s leading producers. This wine was a big hit at our South African wine tasting “Both the Syrah and Mourvedrè component come from a Malmesbury vineyard with the Viognier sourced on Boekenhoutskloof. The reds were fermented using selected Rhone strain yeasts. French oak matured with Viognier blended prior to bottling. “The easy one” -Full of black fruits, red and black berries with some violet flavors. Smooth on the palate with some fresh aromas of wild strawberries and cherry. - *Winemaker’s Notes*

\$10.50 / bottle

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Heydon Road

Cuvée “Adam Doerner”

Cabernet Sauvignon 2005

Who would of thought Oregon was Old Vine Cabernet Sauvignon country? But here it is, Cab made from the 50 year old plantings. The fruit comes from the renowned Hillcrest Vineyard down in the Umpqua Valley. The first plantings of Pinot Noir, Chardonnay, and Cabernet Sauvignon in Oregon were planted at Hillcrest in 1964 by wine pioneer Richard Sommers with the help of Adam Doerner who’s family had planted wine grapes in the Umpqua Valley back in 1888. This wine is made from fruit from the original Cabernet plantings at Hillcrest. This wine displays rich black currant fruit with hints of tobacco and cocoa. The tannins and acidity are medium but present enough to hold up to food. A super solid wine with major Oregon wine history behind it. Did I mention the price?

\$17.95 / bottle

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J. Christopher

Columbia Gorge Syrah 2008

Jay Sommers is one of my favorite producers and when I had heard that Jay had a Syrah out I was thrilled. I was excited to see what Jay could do with this classic Northern Rhone grape variety. I am not disappointed with the results. The grapes come from out by Mosier in the Gorge and there was just a smidge of Viognier co-fermented with the Syrah in the style of Cote Rotie. The wine offers a touch of peppery spice along with clean fruit flavors never too thick. The Viognier gives a hint of citrus. Well done Jay!!

\$19.95 / 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

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 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 Cooking & 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 • “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 - February

This is your monthly opportunity to be adventurous!

1) Palazzone Dubini Bianco 2008

A fresh, crisp, & slightly fruity blend of Procanico & Grechetto. Delightful with simple fish & shell fish dishes or on it's own.

\$9.95 bottle / \$92 case

2) Gruet Blanc de Noir

Super yummy sparkling wine from of all places....New Mexico! Traditionally made from the traditional grapes. Dry with nice fruit.

\$15.50 bottle / \$147 case

3) La Mano Mencia Roble 2007

The Bierzo region in northwest Spain is turning out to be a winner. Intense cherry red color with spice & red fruit flavors

\$10.50 bottle / \$97 case

4) Spice Route Mouvedre 2006

The classic southern French grape grown in the Swartland region of South Africa. Deep rich fruit flavors spiciness & ripe tannins.

\$13.50 bottle / \$124 case

5) Brandborg Bench Lands Pinot Noir 2007

One of Southern Oregon's most respected Pinot producers. A forward easy drinking companion to lighter fare namely Salmon.

\$17.95 bottle / \$165 case

6) Berger Zweigelt 2008

Though relatively unknown in the U.S., Zweigelt is Austria's principal red wine variety. Layers of plum & cherry fruit.

\$14.50 1 ltr. bottle / \$134 case

7) Abel Clement Cotes du Rhone 2007

70% Grenache, 25% Syrah & 5% Cinsault. A producer from the southern part of the Rhone Valley. Dusty, southern French Yummy.

\$8.95 bottle / \$83 case

8) Piping Shrike Shiraz 2008

100% Barossa Valley fruit. Full bodied rich & ready. Piping Shrike is produced at the Charles Cimicky winery.

\$12.50 bottle / \$137 case

9) Grayson Cellars Zinfandel

Dark color with rich mixed raspberries, strawberries & brambles surrounded by hints of spice including black pepper & cinnamon

\$10.50 bottle / \$95 case

10) Colonia "Las Liebres" Bonarda 2008

Bonarda is a Italian grape that has really took off in Argentina. Good firm tannins & a splash of acidity.

\$8.95 bottle / \$86 case

11) Zerba "Wild Z" Red 2007

All estate fruit 37% Merlot, 33% Cabernet Sauvignon, 26% Syrah & 4% Cabernet Franc. A great drinking Walla-Walla red.

\$19.95 bottle / \$183 case

12) Cantele Salice Salentino

Caramelized red fruits & spices are balanced by tannins & acidity to create a luscious & smooth wine.

\$12.50 bottle / \$115 case

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

McKinlay

Willamette Valley Pinot Noir 2008

2008 Pinot Noir from producer with a over fourteen year track record. The focus of winemaker Matt Kinne is on impeccable fruit and wines with some back bone. Yes there are tannins in the wine and it is a good thing indeed. Intense bright hightoned tart cherry fruit with incredible freshness. McKinlay has always been a bit old world approach to their wines and the 2008 vintage matches nicely to their style. The intensity of the wine shows good aging potential. Because the focus is on the wine and not marketing and PR the price remains reasonable.

\$17.95 / bottle

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The Velvet Sledghammer

Winners Tank Limited Release

Langhorne Creek Shiraz 2007

Winner's Tank is another recent discovery that highlights what can be accomplished when an extremely talented winemaker gets his hands on some premium, Langhorne Creek fruit. Winner's Tank is anew venture between Reid Bosward of Kaesler vineyards, and David and Cathy Knight, owners of the Winner's Tank site. Bosward is consulting on the project as David Knight completes enology courses and moves into the winemaking arena. The name relates to an old water tank that sits in the corner of the vineyard. In true Aussie spirit, a strong rivalry exists between the three neighboring towns in the Australian Rules Football competition. Each year the winning team heads out to the vineyard to paint the tank in their team colors. The wine showcases intense plum, blueberry, and blackberry liqueur aromas. The palate is described in the wine's name. It enters like velvet and finishes like a sledgehammer with explosions of fruit and spice that are balanced by a firm tannic structure. Totally opaque, black purple color with black purple hue and excellent cling to the wall. Lifted nose of spice, liquorice and blackberry. One hell of a Shiraz for a good price.

\$20.50 / bottle

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Volker Eisele Family Estate

Cabernet Sauvignon 2001

The grapes for this wine, Cabernet Sauvignon, Merlot, and Cabernet Franc, were grown in the Volker Eisele vineyard in the Chiles Valley district of Napa Valley. Gradual slopes from 900 to 1000 feet above sea level and light soils combine with cool nights and mild daytime temperatures to produce the grapes of the finest quality. Made entirely with out pesticides, herbicides, or chemical fertilizers." Deep garnet black color. Chocolate covered espresso bean, praline, and spicy berry custard pie aromas follow through on a round supple entry to a fruity-yet-dry medium-full bodied with wonderful layers of dried fruit, crushed currant, honey and earth. Finishes with a long tangy orange marmalade and spice fade with plush tannins. A great choice with prime rib or hanger steak." - Winemakers Notes

\$45.50 / bottle

February Deli Specials

Euphoria Truffles

Euphoria Chocolate Company was started in 1980 and is located in Eugene, Oregon. Their specialty has always been chocolate truffles. Only the finest ingredients such as sweet butter, heavy cream, rich chocolate, and specialty liqueurs are used to create a totally sensational chocolate confection. Because Euphoria "Classic" truffles are hand crafted using rich chocolate blended with fresh cream and the finest of flavorings, they must remain refrigerated. These extra-large truffles are a true, fresh chocolate lovers delight and will please the most discerning chocoholic. For that extra-special Valentine, we have different sizes and colors of gift boxes available that hold up to eight truffles, made to order with your own personal flavor selections! We are also special ordering the hard to find 4-pack boxes of Oregon Wine flavored truffles just for this Valentine's Day! Call ahead to check on our special-order status.

Valentine Special • Cherries Jubilee • Valentine Special
Chunks of local cherries throughout a dark chocolate center.

Amaretto

Amaretto liqueur infuses this truffle with a delicate almond flavor.

Double Chocolate

Double Chocolate is an all dark chocolate truffle.

Grand Marnier

Dark chocolate, fresh cream, & orange liqueur.

Hazelnut

Oregon hazelnut butter blended with dark chocolate & cream.

Kahlua and Cream

Kahlua liqueur is blended with fresh cream & dark chocolate.

Kona Coffee

Made with genuine Kona coffee for a rich natural flavor.

Milk Chocolate

A true classic. There is little more powerful than simplicity.

Oregon Mint

Local mint oil is used to create a clear clean tasting truffle.

Toasted Almond

Pieces of toasted almond throughout the center of this rich truffle.

Euphoria Truffles - \$2.25 ea.

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 getting low, and some are now sold-out.

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 !

Double Mt. "Alpenbrew" N.W. ESB

Laurelhurst "Tree Hugger" Porter

Sierra Nevada 2007 "Celebration Ale"

Walking Man "Homo Erectus" IPA

on deck • Lagunitas "Hop Stoopid" IPA • on deck

• Benefit for Marathon Education Partners ! •

2010 Invitation!
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.