

# WOODSTOCK W·I·N·E & Deli

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WWD • 1985 - 2010 • 25 Years !

## APRIL 2010 NEWSLETTER

### We really got things going !

Our first wine dinner of the year was great! Personal thanks to all who attended. We tasted 1988 and 1999 Barolos and they showed very well along with a receptionary cheese and bread plate and three-course prime rib dinner. 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, in-house 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!

BBQ season also started in March with 46 students who became a brand new Pacific N.W. BBQ Association (PNWBA) Certified BBQ Judge (CBJ)! A few weeks later we hosted Oregon's first PNWBA competition of the year, "Oregon Spring Training" with a record 16 BBQ teams who competed for prize money, trophies and ribbons. Get ready in June for National BBQ Month with the early season debut of the WWD "Bad Boys BBQ"! *Ciao - Gregg Fujino*

**Aloha !!**

I am planning a trip to Kauai for a week from the 6th to the 14th and boy am I excited. Ruby and I and some friends are renting a house on an old fruit plantation about a half a mile from the beach. It's my birthday and I'm going to drink Bollinger and watch the sun set. I also plan to visit a couple of farmers markets and, of course, I will be stopping by the local hole in the wall for a "loco moco". Who can resist a plate of sticky rice topped with two hamburger patties, a fried egg and smothered in brown gravy? I'll take my loco moco with a side of Lipitor please.....hehe. Spending a week on an island that doesn't have any buildings taller than a palm tree really sounds like paradise to me.

Well it's that time of year again.....The "Best \$10 Red" **Monster Blind Wine Tasting** is just around the corner. For those of you not familiar with this Woodstock tradition I will explain. I ask my wholesale wine guys to submit a red wine that they feel is their "Best \$10 Red" wine. After I have collected fifteen wines we have our tasting. The format is blind so that means the wines are in numbered paper bags. After you have tasted all the wines you vote on your favorite three wines. The next day we tabulate the scores and announce the winners. We make sure to stock the top four wines in the rack in front of the cash register. *Aloha - Nate Garrett*

## Crowley Wines

When I first heard that Tyson Crowley was making wine under his own label I thought to myself, if John Paul kept him around for four years then he must know what he's doing. Tyson began working in the Oregon wine industry in 1995 and after 12 years of learning from many of Oregon's top producers, it was time to take his knowledge to task and venture out on his own. Tyson's lessons learned came from seven vintages at Erath Vineyards, ramming around on a forklift at all hours of the night and shepherding countless interns (many of whom became famous winemakers) through the gauntlet of harvest. Most recently, Tyson beat out Jackson the dog as John Paul's most loyal companion, serving as the assistant winemaker for Cameron Winery and working doggedly alongside John in the vineyard and winery for four years. Harvests spent at J.K. Carriere and Brick House also taught valuable lessons in fruit fly killing and pseudo gravity flow. After this requisite due paying, Tyson (and company i.e. family, friends and neighbors) will draw inspiration from these many lessons taught to him by his mentors, coworkers and friends.

### Pinot Noir "Entre Nous" 2007

"Those rabid fans of Cameron Winery (you know who you are) will want to try the wines of Tyson Crowley, former Cameron right-hand man. Crowley's Entre Nous, barrel-aged for 20 months, manages to balance crisp acidity with juicy, turkey-friendly raspberry and cranberry notes. An underlying cerebral tension and a white-pepper finish seal the deal." - *Katherine Cole, The Oregonian*

**\$28.50 / bottle**

### Pinot Noir "Gehrts" 2007

"Gehrts Vineyard is located in the heart of the Dundee Hills, sharing a fence line with the famous Domaine Drouhin Oregon estate. This wine shows off the terroir of this site perfectly, blending pure red and dark cherry fruit with the predominant maple and spice character that is the signature of great Dundee Hills wines. The cooler aspect of the site leads to a wine led by firm acidity and soft tannins followed by a ripe fruit core and a lingering finish" - *Winemaker's Notes*

**\$35.50 / bottle**

**Elk Cove**  
**"La Sirene"**  
**Washington Red N.V.**

The "La Sirene" label from Elk Cove has been delivering really drink worthy table wines at phenomenal prices for upwards of five years now. The non-vintage Washington red is no exception. 100% Barbera.....you heard me, Barbera from the Columbia Valley. The wine sees some new French oak that lends a toasty note. This is a medium weight red wine with nice acidity to match well with a good tomato based sauce and grilled red meats. The fruit shows a touch of raspberry jam along with a nice coffee touch. Cool Northwest wine for a cool price.

**\$10.50 / bottle**

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**Pedro Perez**  
**"Guimaro"**  
**Ribeira Sacra 2008**

The Ribiera Sacra growing region of Spain is situated along the extremely steep banks of the Scara river in Galacia. Similar to the Mosel in the sense that the banks of the river are nearly at 45 degree angles. The pictures of the vineyards show ultra steep terraced vines with pulley elevator/escalator fruit bins that run on rails up every so often. I'm sure there has been more than one bone broke working those old vineyards. Pedro Rodriguez Perez is a serious and young winemaker who is producing wines of excellent quality and great value. He lives and works in the tiny village of Sobre, where he is one of nine residents. The average vine age is 40 years. Grown on the slopes of Ribeira Sacra, they are so steep, they recall The Mosel with vines on slopes up to 75 degrees. Working these vines requires a fully manual operation. Grapes are harvested into baskets worn on pickers' backs moved by small carts on tracks down the steep hillside, and finally paddled back to the cellar along the Rio Sil. 100% Mencía made and aged in stainless steel tanks creating a wine of great purity. This wine is packed with spice and fruit without being sweet or over bearingly spicy. Just right with lamb kabobs and rice pilaf.

**\$19.50 / bottle**

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**J. Christopher**  
**"Zoot Allures" Blanc 2008**

Jay Sommers down at J. Christopher is one of our favorite wine makers and we eagerly await "Zoot". The "Zoot Allures" label at J. Christopher is the wine makers way of doing something with good fruit that doesn't fit into the typical J. Christopher profile. The labels feature the winery dogs and if you don't buy wine with an animal on the label you are making a big mistake with this wine. This is a blend of mostly Sauvignon Blanc with some Riesling and a couple of other white grapes that slip my mind. Crisp and clean with a citrus fruit touch, this little "Patio Daddy-O" is just the ticket for grilled fish and wild rice.

**\$13.95 / bottle**

## Woodstock Wine Dinners

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 twelve 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. Our wine dinners are one of the best values in town, and with BBQ season starting, time will limit them soon. If you are interested in joining us for one of the wine dinners please e-mail us at [wwdco@qwestoffice.net](mailto:wwdco@qwestoffice.net) and ask to get on the "wine dinner e-mail list".

### Schedule of Events

**April 2 • "First Friday New Wines" 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

**May 8 • Live Jazz in the Deli !**

7:30 P.M. - Special \$5 Cover

David Friesen & Uva Kropinski - A world class Jazz concert

**May 14 • "First Friday New Wines" Wine Tasting**  
6:30 P.M. - \$10 Cover

New Releases / Great Values & Maybe a Surprise

**May 15 • "Hoppin' IPA Beer Tasting"**  
5:00 P.M. - \$20 Cover

Our 4th annual IPA tasting, includes beer sausage & munchies

**May 21 • "Friday Night Wine Tasting"**  
6:30 P.M. - \$10 Cover

The Best Wines of Portugal

**May 28 • "Friday Night Wine Tasting"**  
6:30 P.M. - \$10 Cover

The Best Wines of Portugal

**May 29 • WWD "Bad Boys BBQ" Season Debut!**  
12 noon till close (or BBQ runs out)

Another early season debut of the WWD "Bad Boys BBQ"!

**June 4 • "First Friday New Wines" Wine Tasting**  
6:30 P.M. - \$10 Cover

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

**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 - April

*This is your monthly opportunity to be adventurous!*

### 1) Roederer Anderson Valley Brut N.V.

The North American property of the famous Champagne House of Roederer. Dry & complex. Great with potato chips.

\$19.95 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) Bielsa Garnacha "Vinas Viejas" 2008

Jammy dark berry flavors & good finishing acidity. Very fresh & easy to drink; I'd give this a light chill.

\$12.95 bottle / \$119 case

### 4) La Posta "Cocina Blend" 2007

60% Malbec, 20% Bonarda, 20% Syrah. The nose is full of cherry, plum & raspberry fruit with light notes of violets & vanilla.

\$14.95 bottle / \$115 case

### 5) GaVin Syrah 2007

2007 Syrah from the Columbia Valley. A ripe & rich style would be great with carne asada burritos.

\$10.50 bottle / \$97 case

### 6) Cascade Cliffs Goat Head Red

A great little red blend from out in the Gorge. The mix on the grapes is a winemaker secret but I can tell you it's great with pizza.

\$11.95 bottle / \$109 case

### 7) Peterson Winery "Zero Manipulation" 2007

A blend of primarily Carignane with a little Syrah, Zin, & Petit Sirah thrown in. Nice tart cranberry fruit a real food wine.

\$14.95 bottle / \$137 case

### 8) J. Christopher Columbia Gorge Syrah 2008

Delicious Syrah in the sort of Northern Rhone style. Dark & rich with classic black pepper spice. Braised lamb shanks please.

\$19.50 bottle / \$180 case

### 9) Erratic Cabernet Sauvignon 2006

Columbia Valley Cabernet Sauvignon the quality & price are pretty much top notch. It's vary consistent for being "Erratic".

\$10.50 bottle / \$97 case

### 10) Berger Zweigelt 2008

A juicy red with hints of cola nut & cedar. This Austrian wine is just the ticket for poultry & bigger groups. Itr party bottle!

\$14.50 bottle / \$134 case

### 11) Vaona Valpolicella Classico 2008

The Valpolicella grape is used in the famous wine Amarone. This is the baby brother & it is a great spaghetti wine.

\$11.95 bottle / \$110 case

### 12) Perrin Cotes du Rhone 2007

Made from s60% Grenache, 20% Syrah, 10% Mouvedre, & 10% Cinsault. Black cherries, cassis & spice flavors.

\$10.50 bottle / \$97 case

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

## Helfrich Riesling 2007

At the recent Alsace white wine tasting we had the Helfrich Riesling really stood out as the best priced and tastiest wines in the line up. The Helfrich family, which has been crafting wines in Alsace for six generations, is committed to promoting the reputation of Alsace as a region which produces world class wines of great flavor and complexity. The Helfrich family is leading the Alsatian Renaissance with grapes from centuries old vineyards and employ modern wine making methods with a minimalist touch to allow the terroir to accentuate these fine wines. "Not quite completely bone dry, with a hint of florality and sweetness to the apple/peach fruit. Elements of minerality and just enough cut at the finish, this is a pleasing and versatile effort for the genre with some actual fruit and character. Easy to like." 89 pts - Wine Spectator. Eighty-nine points never tasted so good.

\$15.50 / bottle

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Nora  
Albarino

Rias Baixas 2008

This wine was made on the banks of the Mino, the great river of Galacia. Here it flows slowly through its last leg of its long journey to the Atlantic. The vineyards are surrounded by pine and eucalyptus forest and the ruins of ancient Celtic fortresses. In the midst of this poetic landscape, Albarino, the queen of Spanish white varietals, ripens slowly. The wine draws your attention with aromas of ripe apples and peaches. On the palate Nora has an excellent balance of fresh fruit flavors and a rich silky texture.

\$14.50 / bottle

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Bebame

Red Wine 2008

65% Cab Franc - 35% Gamay Noir  
El Dorado County

Ah Wines refers to the initials of the minds/behind this wine, Jayme Armstrong and Don Heistuman. The wine was made by none other than...TaDa...Steve Edmunds. I believe it comes from the Witter Vineyard. Don is/was Steve's distributor here in Portland. The wine was made at their request in a lower-alcohol/Loire style. Think they hit it right on the money. It doesn't quite have the earthy/rustic/bit hard character that many Loire Cab Francs and the aromatics/perfume speak much more of Calif rather than Loire. The Cab Franc gives an underlying herbal character and the Gamay gives it a hefty aromatic lift. It is a gorgeous/easy-to-drink red wine that probably will improve over the next few years. Lacking a high alcohol level, any obvious oak, and no "gobs of hedonistic fruit"; it is not likely to play well in Monkton. But, for me, it's a wonderful drinking red wine. It might even go over well with a little chill on it.

\$19.95 / bottle

## April Deli Specials

### • *April in Paris* ! •

#### Margaux de Brie

An old friend and cornerstone of our cheese case is on special this month just for our **April in Paris** promotion! Margaux de Brie Brand is a special label made just for our local specialty food vendor, DPI NW (formerly EuroBest Food Industries). Made in France, this line of soft ripened cheese is second to none!

Our all time best selling cheese, Brie has a history documented by name at least, dating back to the 13th century in France. This soft ripened cheese is a double-cream, made from 100% fresh cow's milk with a butterfat content of 60%.

#### **Primrose Brie 60%**

(save \$2.00 lb.)

**\$8.99 lb.**

#### Valbreso French Feta

Direct from France, the cheese experts, comes this authentic feta. Valbreso feta is made from 100% Sheep's milk and is creamy and rich. We like this feta because it can be cubed nicely without crumbling and makes for a great looking presentation in Greek style salads. This feta is great as a topping on your next gourmet pizza!

#### **Valbreso French Feta**

(save \$2.00 lb.)

**\$8.99 lb.**

#### Societe des Caves Roquefort

Roquefort in name dates back to 1070 A.D. and is only produced in the caves of the Causses region of Rouergue, in southern France. It is made from 100% sheep's milk treated with specially selected spores of powdered Penicillium Roqueforti, traditionally adapted from local Roquefort Caves. The combination of rich sheep's milk, Penicillium Roqueforti and aging in the 50 million year old Roquefort Caves gives Roquefort its unique character, which cannot be imitated!

#### **Societe des Caves Roquefort**

(save \$3.00 lb.)

**\$24.99 lb.**

### • 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!

## Brews News

Thanks to everybody who made it to our “Son of BIG Winter Beer Tasting”. Next up is our first “Hoppin’ IPA Beer Tasting”! This will be a great tasting of this most popular beer style. \$20 includes beer sausage on a bun, and all you can eat chips, popcorn, and pretzels. Check out our annual “Spring Cleaning Beer Sale.” Some great beers from the winter seasonals, plus more as we get to them! - G.F.

### **Hoppin’ IPA Beer Tasting !**

**Saturday May 15th • 5:00 P.M.**



**Spring  
Cleaning  
Beer Sale  
Save  
10-50% !**

### **Beers on Draught !**

Double Mt. “Kolsch” Ale  
Green Flash “West Coast” IPA  
Laurelwood “Tree Hugger” Porter  
Sierra Nevada 2008 “Celebration Ale”  
on deck • HUB “Secession” Black IPA • on deck

### • Live Jazz at the Deli ! •

## Sellwood Jazz Trio

**Saturday, May 8th • 7:30 P.M.**

**David Stone - Trombone & Vocals**

**Aaron Summerfield - Guitar**

**Sam Kechel - Acoustic bass**

For our first Jazz concert of the year we have another brand new and special group. What makes this group so special is that the band leader David Stone has taught music for nine years at Duniway School right here in our neighborhood! The group has a fondness for Ellington, and adds spice with other standards from Miles Davis and Sonny Rollins. They will also have a couple of their musical buddies join them in the second set too! Special \$5 cover, so don't miss it!