

WOODSTOCK W·I·N·E & Deli

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

WWD • 1985 - 2010 • 25 Years !

JULY 2010 NEWSLETTER

Woodstock Smokers - Rose Festival BBQ Grand Champion !

Woodstock Smokers, the Deli's competition BBQ team entered the inaugural "Pacific Northwest Barbecue Championship" which was part of "Barbecue and Brew" week at the 2010 Portland Rose Festival and was awarded the - Grand Champion! The team scored 1st in Pork-butt, 5th in Brisket, 5th in Chicken, and 4th in Ribs to achieve the overall winner of our first competition of the season.

Remember, Woodstock Wine & Deli is now your best source for **Weber brand BBQ products**. We should be able to get you **great pricing** on the entire Weber line from your standard "kettles" and gas-fired grills to the Weber Smokey Mountain (WSM) smokers, aka a Weber "bullet". These are the best small unit for real "low & slow" BBQ like ribs, brisket, and pork-butt. Look for our new rack of BBQ rubs, sauces, and special accessories along with Weber smokers!

We're still trying to get a few more wine dinners scheduled on a common available evening A.S.A.P. It has been difficult to get everybody together at the same time, and we sure would like to do more of the **best buy in cellared wine dinners!** *Ciao - Gregg Fujino*

June showers bring July..... ?

We thought it would never end and maybe it hasn't. As I sit here writing this the first day of summer is just three days away and it's overcast and a little cool outside. Bah Humbug!!! What can I say? I hope by the time this is published we will be seeing some nice summer sun. Speaking of weather, the grape growers in the valley are freaking out. All the rain and cool weather has stalled the vines out and there are very few blooms right now. The window of time for ripening the grapes is relatively short so it could be a little bit down to the wire towards the end of the growing season. Many growers are predicting less than a ton of fruit per acre, which is a pretty low yield. This looks similar to a mid Eighties vintage where several of the wineries could make wine with their fruit. Fortunately vineyard management in the Willamette Valley has become more sophisticated in the intervening years and we'll see how Mother Nature plays out this season too.

July is Oregon Beer Month so don't forget about the Portland International Beer Festival July 16-18 and The Oregon Brewers Festival July 22-25. The OBM is one of the nation's biggest and longest running brewers festival and it really is a reflection of Portland's love of beer. Come by the Deli July 31st for some good old Bad Boys BBQ and a delicious bottle or pint of Oregon beer.....truly a match made in heaven. *Toddles - Nate Garrett*

• Wine Room Gem ! •

Andrew Will Cellars

Andrew Will Winery was started in 1989 and is owned by Chris Camarda. The winery was launched out of a love for wine that Chris developed while working in the restaurant trade for almost 20 years. Named after his son Will and nephew Andrew, Andrew Will has been a major contributor in putting Washington State on the map as a world-class wine-producing region. Initially, the winery consisted of 900 square feet of rented industrial space in Seattle. In the early days, everything was done by hand from shoveling grapes into crushers, to labeling and delivering the wine. In 1994, the winery moved to Vashon Island, a short ferry ride from Seattle, where the present winery was built on 5 acres which also includes his home. In the early years, Chris made single varietals of which his Merlots in particular, received critical acclaim. As Chris Camarda has developed his style of winemaking over the years, he has chosen to focus on the primacy of the vineyard over variety. It is now the driving force behind Andrew Will. He handcrafts wines in ways that require a great deal of skill and allow little room for error. In a world of overly extracted wines softened and made more appealing by toast, oak, and other such manipulations, Chris's wines stand out as true expressions of the nature of the fruit. The wines are labeled by vineyard with each wine a different makeup of the Bordeaux varietals. These vineyards, all in the Columbia Valley, include Camarda's own estate Two Blondes. He is part owner of the Champoux Vineyard and sources from Ciel du Cheval Vineyard.

In our on going mission to bring out "Wine Room Gems" here at the Deli we are proud to present to you several vintages and vineyard of the excellent wines of Andrew Will. If you have a special anniversary or birthday dinner coming up this is the wine for you. Any one of these wines would match superbly with a meal with red meat as a component.

Andrew Will Red Wine Ciel du Cheval 2002.....	\$49.95
Andrew Will Red Wine Ciel du Cheval 2003.....	\$57.95
Andrew Will Red Wine Ciel du Cheval 2006.....	\$58.50
Andrew Will Red Wine Champoux 2002.....	\$49.95
Andrew Will Red Wine Champoux 2005.....	\$58.50
Andrew Will Red Wine Sheridan 2005.....	\$58.50

Tres Picos Garnacha 2008

Tres Picos is the wine that got many folks to take notice of Spanish wine when it first came on the market a little over 10 years ago. Each vintage is well reviewed by the major wine magazines and the 2008 is no exception. The Steven Tanzer's International Wine Cellar said "Exotically perfumed bouquet of dark berry preserves, smoky minerals, potpourri and Indian spices, with a strong note of cracked pepper; smells like a high-end northern Rhone wine. Very spicy and tightly focused, offering juicy red and dark berry flavors and sexy notes of candied flowers and cocoa powder. Finishes with a wallop of sweet red berries and lingering, seductive spiciness; as ridiculous a value as one can find these days." Robert Parker's Wine Advocate rated this vintage at 91 points, saying "The 2008 Tres Picos is 100% Garnacha old vines in which 50% was aged in tank and 50% in French oak for 10 months. It gives up a compelling nose of black cherry fruit that jumps from the glass along with earth and mineral notes. Plush on the palate bordering on voluptuous, this pleasure-bent, full-flavored effort will drink well for another 3-4 years although few will be able to resist its charms for that long."

\$17.95 / bottle

• • •

Heydon Road Syrah 2007

Hillcrest Vineyard is basically ground zero for modern wine making in Oregon. The winery was founded by wine pioneer Richard Sommers in 1961 with the help of Adolph Doerner, who's family first planted wine grapes in the Umpqua Valley in 1888. After selecting the estate site, Richard went about planting over 35 varieties, many of which had never been planted or produced before in Oregon. Soon thereafter many other wine pioneers appeared at the doors of Hillcrest prior to getting their start in the state. These would include David Lett, Chuck Coury and Myron Redford.

Utilizing fruit from the Hillcrest Vineyard, Heydon Road Syrah offers up dark black ripe fruits matched with a real nice black pepper zing. The nose hints at a floral almost potpourri type of fruit with a sweet smoky wood note.

\$17.95 / bottle

• • •

Domaine de l'Hortus Rose 2009

This year's version is comprised of 50% Grenache, 30% Syrah and 20% Mourvedre. Domaine de l'Hortus remains one of my favorite summer wines year in and year out. This *rosé de saignée* shows the classic Hortus strawberries and violets in the nose. It possesses excellent acidity and ripe fruit in the mouth, making it the perfect summer companion to just about any food combination. **87 points Wine Spectator:** (\$20 retail list price) "Well-balanced and elegant, with focused flavors of cherry, berry and melon, followed by rich, spicy notes on the finish."

\$15.95 / 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 email 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 email us at wudco@qwestoffice.net and ask to get on the "wine dinner email list".

Schedule of Events

July 2 • "First Friday Special Wine Tasting"

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

Rose-Think Pink, Drink Pink!

July 9 • "Friday Night Wine Tasting"

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

Aussie Shiraz Taste Off!!

July 16 • "Friday Night Wine Tasting"

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

Sauvignon Blanc - Crisp and Clean

July 23 • "Friday Night Wine Tasting"

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

The Wines of Cascade Cliffs Winery & Vineyard

July 30 • "Friday Night Wine Tasting"

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

BBQ Wines - get ready for the WWD "Bad Boys BBQ"

July 31 • WWD "Bad Boys BBQ"

12-noon till close (or BBQ runs out)

3rd of 4 planned WWD "Bad Boys BBQ"!

July 31 • "Christmas in July Celebration"

12-noon till close - \$4.50 Pints

Tapping a stashed keg of 2009 Sierra Nevada "Celebration Ale"

August 6 • "First Friday New Wines" Wine Tasting

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

New Releases / Great Values & Maybe a Surprise

August 13 • "First Friday New Wines" Wine Tasting

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

New Zealand Re-Revisited

August 14 • WWD "Bad Boys BBQ"

12-noon till close (or BBQ runs out)

4th cook of the season for the WWD "Bad Boys BBQ"!

August 20 • "Friday Night Wine Tasting"

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

The Wines of Independent Wine Co.

August 27 • "Friday Night Wine Tasting"

6:30 P.M. - \$10

The Wines of Naked Winery

September 3 • "First Friday New Wines" Wine Tasting

6:30 P.M. - \$10

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 - July

This is your monthly opportunity to be adventurous!

1) Piper-Heidsieck N.V. Brut (375 ml)

A half-bottle of dry French Champagne, perfect for a picnic in the park. Light, dry, & very delectable at a great price!

\$19.50 bottle / \$ 444 case of 24

2) Boedercker "Reflection" Pinot Noir Rosé 2009

A Pinot Rosé that really leans towards the Red side of the Rosé spectrum. Bright, crisp, & refreshing. Great with fried chicken.

\$14.95 bottle / \$137 case

3) Fuentesecca Macabeo-Sauv Blanc 2009

A unique blend from the wine growing area around Valencia. Great crisp green apple fruit as well as a touch of minerals.

\$9.50 bottle / \$88 case

4) Perrin Cotes du Rhone 2007

The entry level wine of the producers of the famed Ch. Beaucastel Chateauneuf du Pape. Red fruits with spice & toasty notes.

\$11.50 bottle / \$105 case

5) Makia Malbec 2009

Argentine Malbec to match perfectly with steaks in the true South American tradition. Dark black currant berry fruit.

\$10.50 bottle / \$97 case

6) Anciano Tempranillo 2004

An old school style Tempranillo from the heart of Spain. Aged five years in oak this is a classic Spanish red.

\$10.50 bottle / \$97 case

7) Dry Creek Cabernet Sauvignon 2006

90% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, & 1% Cabernet Franc. A wonderfully balanced wine.

\$19.95 bottle / \$184 case

8) Berger Zweigelt 2008

Serve this wine slightly cool with anything from a roast pork loin to a grilled cheeseburger. This is a barbecue wine supreme.

\$14.50 bottle / \$138 case

9) Filippo Gallino Barbera d'Alba 2007

A super consistent Italian producer, Filippo Gallino delivers again with bright cherry fruit & a touch of earth.

\$15.95 bottle / \$147 case

10) Illahe Pinot Noir 2008

Great winery, great fruit, great year, great wine. It's just that simple. Good spice, minerals, & red fruit; a classy Pinot Noir.

\$19.95 bottle / \$188 case

11) Caligiore Bonarda 2007

An old Italian grape grown in Argentina. This wine has aromas of blackberries, floral notes of cassis & a touch of smoke.

\$15.95 bottle / \$125 case

12) Finca Los Primos Cabernet Sauvignon 2008

Aromas of black pepper; cedar, slight herbal & berry notes manifest themselves in the nose. Steaks anyone?

\$9.95 bottle / \$92 case

July Case-of-the-Month - \$140

Genesis Viognier 2008

Hogue cellars was founded in 1982 by Mike and Gary Hogue, is located in Eastern Washington's Columbia Valley, the premiere grape growing region of the state. The climate and soils of the Columbia Valley produce grapes with intense fruit flavors and high natural acidity. The wines have a liveliness and ripe, zesty fruit flavors that make them ideal complements to a wide range of food. Hogue Genesis wines represent the culmination of a winemaking process that selects classic varietal wine grapes from some of the most distinctive vineyard sites in Eastern Washington state. In twenty years of winemaking in Washington the Hogue Cellars winemaking team has identified which vineyards and microclimates have the best potential to produce classic varietal wines. The 2008 Viognier is a wine with intense apricot, vanilla and orange blossom aromas with hints of mint, cinnamon, honey and fresh baked bread. On the palate the rich apricot and floral flavors echo the aromas, followed by a viscous mouthfeel and a lingering nectarine finish. The richness of the wine is balanced by delightful citrus acidity. A real crowd pleaser and a good wine to keep in the fridge for company any time. All of that and it won second place in our "Best \$15 White" Wine tasting.

\$11.50 / bottle

• • •

Chehalem Chemistry White 2009

Harry Peterson-Nedry is the founder, winemaker, and managing partner of Chehalem, one of Oregon's premier wineries. In 1990, Harry founded Chehalem, and his hands-on approach to winemaking began. Within five years, he had expanded the winery's estate holdings to include partnerships in Corral Creek Vineyards (adjacent to the winery) and Stoller Vineyards in the southern Dundee Hills, developed by his Chehalem partners, Bill and Cathy Stoller. Chehalem (Chuh-hay-lum) is a local Calapooia Indian word best translated as "gentle land" or "valley of flowers," phrases that capture a long-standing, almost religious reverence for the land. The folks at the winery understand this reverence, for they consider themselves a vineyard winery, dedicated to reflecting as purely as possible what the vineyard has produced, with minimal processing, without compromising great fruit.

Chemistry is inspired by the crisp old world blend known as *edelzwicker*, which combines Pinot Gris, Riesling and Pinot Blanc. The winemakers at Chehalem have added Chardonnay for richness. This wine was third place winner in our "Best \$15 White" Blind Tasting we held recently. This wine is also inspired the for the increased demand for good drinking table wine, another old world tradition. Medium acidity makes this wine welcome at the dinner table as well as on its own. There are aromas apricot and lemon custard followed by a touch of honeysuckle. On the palate flavors of green apple and spicy reveal themselves. A crisp clean finish leaves the mouth wanting more. Match this wine with some good soft ripened cheese, fruit and bread or pair it with a more heartier lemon pepper chicken and rice pilaf.

\$13.50 / bottle

July Deli Specials

Let's celebrate our independence with two great Old-World classics made in the great US of A. Happy 4th of July everybody!

Rogue Creamery Smokey Blue

Roots of Rogue. 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 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. 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's "Oregon Blue" was the first blue cheese made on the West Coast with specially selected spores of powdered Penicillium Roqueforti from France, so it only fitting that it be the first blue ever smoked. Cold smoked for 16 hours over N.W.-grown hazelnut shells.

Rogue Creamery Smokey Blue

(save \$3.00 lb.)

\$21.99 lb.

Delice de France Grand Camembert

A classic among world cheeses, Camembert is widely imitated in many countries. Fine Camembert, however, is exceedingly hard to come by. Like Brie, it should ooze thickly and creamily, or "exude," as one gastronome put it. When perfectly ripe, Camembert will have a pronounced aroma, pleasantly piquant and redolent of its special mold Penicillium camemberti, and rich creamy flavors that end on a distinctive tangy note. This cheese is said to have been invented by Marie Harel, to whom a statue was erected in her home town of Vimoutiers in Normandy. Camembert was christened by Napoleon. Stopping for lunch in the little town of Camembert near Vimoutiers, he is said to have leaped to his feet and kissed the serving maid who brought him the cheese! This soft-ripened cheese is a Triple Cream, and is made in the traditional way the great U.S.A.

Delice de France Grand Camembert

(save \$2.00 lb.)

\$14.99 lb.

- 3rd of 4 planned WWD "Bad Boys BBQ" ! •

Woodstock Wine & Deli "Bad Boys Barbecue"

Saturday July 31st • 12-sold out

The Woodstock Wine & Deli "Bad Boys Barbecue" bunch will be smokin' and grillin' again this summer out front at the Deli! This will be our tenth season producing championship-style barbecue using only the freshest premium quality ribs and chickens prepped and seasoned with our own "Bad Boys BBQ Rub" and "Bad Boys Sweet Whiskey BBQ Sauce." All smoking and cooking heat is done with lump mesquite charcoal and seasoned whole cherry, oak, mesquite and hickory is used for smoke flavor (no briquettes or chips are used). "Bad Boys Baked Beans" and "Bad Boys Slaw" will also be back! Weather permitting, call ahead or check [woodstockwineanddeli.com](http://www.woodstockwineanddeli.com)

Brews News

Up this month is our annual "Christmas in July Celebration" featuring a stashed keg of 2009 Sierra Nevada "Celebration Ale." And for double the fun we'll have it with the 3rd of 4 planned WWD "Bad Boys BBQ" bunch smokin' and grillin' out front! Our "6-Pak to go Summer Beer Sale" continues this month. Over 200 ice-cold beers and no walking and waiting in long supermarket lines! - G.F.

Christmas in July Celebration !

Brew • Saturday, July 31st • BB BBQ



Beers on Draught !

Green Flash "West Coast" IPA
Hopworks Urban Brewery "Rise Up Red" Ale
Laurelwood "Tree Hugger" Porter
Sierra Nevada "Summerfest" Lager
on deck • Sierra Nevada 2009 "Celebration Ale" • on deck

- Live Jazz at the Deli ! •

Sellwood Jazz Trio

August date TBA !

David Stone - Trombone & Vocals

Aaron Summerfield - Guitar

Sam Kechel - Acoustic bass

Our first Jazz concert of the year featured a brand new group, and they're coming back by popular demand. Local 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 again in the second set too! Special \$5 cover, so don't miss it!