

WOODSTOCK W·I·N·E & Deli

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WWD • 1985 - 2010 • 25 Years !

JUNE 2010 NEWSLETTER

We're cooking now !

It was a cloudy day to start off the tenth season of Woodstock Wine & Deli's "Bad Boys BBQ", but the weather cleared up for another exciting sell-out of our BBQ. The **BIG surprise** at the early season "Bad Boys BBQ" debut will have to hold off since I'm behind on my new BBQ "project"! At the pace I'm going, I hope I can finish it up enough for an upcoming BBQ this season - stay tuned!

Speaking of BBQ, 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. Also we are working on getting a rack of the BBQ rubs, sauces, and special accessories up soon too!

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 celled wine dinners!** *Ciao - Gregg Fujino*

Summer.....are we there yet?

Summer approaches and we prepare to say good bye to the wacky rain, sun, wind, and hale cycle that was the month of May. The weather has certainly been exciting, but.....my poor tomato starts. I guess that's part of gardening, getting in touch with the seasons and weather. If it does finally clear up and warm up we have great tastings lined up to kick start what I refer to as "Patio Season". The first of the great summer tastings is "The Best \$15 White" Blind Tasting on June 25th. The format is like the "Best \$10 Red" blinder but this time we will be tasting white wines. In the past it has been difficult to get folks out to taste only white wine but at the "Best \$10 Red" tasting a lot of people expressed great interest in a blind white tasting. If the people want it who am I to argue? Another really great summer wine tasting coming up is my personal favorite the "Rosé-Think Pink, Drink Pink" tasting. If you ever wonder what to drink with our very own "Bad Boys BBQ" ribs and chickens look no further than the big rack of rosé wine in the front of the shop. Rosé is the versatile food wine. Do you have dish that you don't typically think of drinking wine with? Think pink. Rosé is great with Mexican, Thai, and Middle Eastern foods, oh yeah and Indian too. Right now I'm looking out the window at some dreary rainy weather, no wonder I'm dreaming of sipping Rosé in the sun. *Toddles - Nate Garrett*

Ken Wright Cellars Pinot Noir

"Taste the Place" is the name of the game at Ken Wright Cellars. While it is true that the Oregon wine industry is still in its infancy, definable grape growing regions have emerged. Three main geological events are responsible for the formation of these regions. The collision of the Pacific (Juan de Fuca) Plate and the continental plate resulted in the shearing off of the soft sediments on the ocean floor. These sediments have been and continue to be steadily added to our coastline. Aeons of weathering and pressure have compacted those soft sediments and created the sandstone and siltstone mother rock which lies below most of the Willamette Valley. Basaltic flooding from an active volcanic chain in central Oregon covered the Willamette Valley 20 million years ago. Vestiges of this mantle still remain and would be represented in areas such as the Dundee and Eola Hills. As recently as twelve to fifteen thousand years ago, the Great Missoula Floods occurred. The catastrophic failure of a twenty-five hundred foot high ice dam burst forth the water from Lake Missoula at a rate of ten times the combined flow of all the rivers of the world. This event scattered debris from Canada and Montana across the Willamette Valley and helped to carve the Columbia River Gorge. Ken Wright's Pinots offer the opportunity for a wine lover to truly taste the place. It is the opinion of many good and great wine makers that the Pinot Noir grape is unique in it's ability to convey the flavors of it's unique growing environment. This is a concept that the French call "terrior" which can be loosely translated to "sense of place". It is a concept that Ken has embraced.

The Deli has been selling Ken Wright's wine as long as he has been making wine in the Willamette Valley. We are happy to offer several different vineyards and vintages Pinot Noir for you to purchase.

2005 Ken Wright Cellars Pinot Noir - \$49.95 bottle
Canary & Carter Vineyards

2006 Ken Wright Cellars Pinot Noir - \$48.95 bottle
Abbott Claim, Carter, Guadaloup, McCrone & Savoya Vineyards

2007 Ken Wright Cellars Pinot Noir - \$47.95 bottle
Abbott Claim, Canary Hill, & McCrone Vineyards

• call for other very limited vineyards & vintages •

Cascade Cliffs

Goat Head Red

Offering primarily red wines, Cascade Cliffs specializes in the classic Piedmont varietals (Barbera, Dolcetto, and Nebbiolo) of northwest Italy, as well as popular French varietals such as Cabernet Sauvignon, Merlot, and Syrah. With the release of the 1997 Cascade Cliffs Barbera, winemaker Bob Lorkowski joined the ranks of pioneer winemakers in bringing the first Washington Barbera to market. Cascade Cliffs' signature style is to use multiple strains of oak in the aging process. The winery uses three strains of oak: French, Hungarian and American. The philosophy is simple: a profound respect and honor for our natural surroundings will produce equally profound wines. Minimal "sculpting" of our fruit after harvest is our preference, as this is a more honest expression of our vineyard's terroir. None of our red wines are filtered or fined and the large majority of our wine is made from our own estate fruit. Goat Head red is a tribute to a traditional table wines of Italy: fresh, bright, and delicious expressions of the vineyard. Blending equal parts Barbera, Nebbiolo, and Cabernet Sauvignon, this un-oaked gem pairs well with most all dishes.

\$11.95 / bottle

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Hillcrest Vineyards

"CQ"

Syrah-Zinfandel

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. This unique blend is a combination of 50% Syrah and 50% Zinfandel. The Syrah is a 2004 that shows the depth and richness of this vintage and the Zinfandel is 2005. High tone cherry fruit with a bright fruit, the nose resembles many Chiantis. In addition this wine shows a focused structure in keeping with this Central Italian wine. This unusual blend is meant to be consumed with very rich heavy foods.

\$10.50 / bottle

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J. Christopher

Cristo Irrisisto Pink 2009

A very light colored rosé from one of my favorite wineries, J. Christopher. A lively blend of Grenacche, Syrah, and Viognier. Flavors of brine, minerals, vanilla, and lemon custard abound on the palate. A nice zippy finish due to the addition of the Viognier. It's light, it's dry, it's pink. Don't think about it too much just ice it down and drink the thing!

\$12.50 / 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

June 4 • "First Friday New Wines" Wine Tasting

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

New Releases / Great Values & Maybe a Surprise

June 11 • "Friday Night Wine Tasting"

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

Spanish Red Wine Taste-Off Part II

June 12 • WWD "Bad Boys BBQ"

12-noon till close (or BBQ runs out)

2nd cook of the season for the WWD "Bad Boys BBQ"!

June 18 • "Friday Night Wine Tasting"

6:30 P.M. - \$10

Northwest Syrah - Big Wine Country

June 25 • "Friday Night Wine Tasting"

6:30 P.M. - \$10

"Best \$15 White" Wine Blind Tasting

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

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

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 - June

This is your monthly opportunity to be adventurous!

1) Dom. Rosier Blanquette de Limoux Brut N.V.

A dry sparkling wine from the Limoux region of France. Don't tell the folks in Champagne but Limoux is said to be the home off bubbly.

\$13.50 bottle / \$125 case

2) l'Hortus Rosé de Sangnee 2009

A classic southern French rose with made from Syrah, Grenache & Carignan. This wine is juicy & fresh but also has some grip too.

\$15.95 bottle / \$147 case

3) Miguel Torres Sauvignon Blanc 2009

A fresh, pale gold color, with a blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple & fennel.

\$10.50 bottle / \$97 case

4) McKinlay Pinot Noir 2008

McKinlay is a ground level Pinot producer in the Willamette Valley. Planted on original root stock this wine is light & tasty.

\$17.95 bottle / \$165 case

5) A to Z "Southern Crossing" Night & Day

A southern Oregon Blend of 36% Cab. Sauvignon, 26% Merlot, 20% Syrah, 10% Sangiovese, 4% Grenache, & 4% Cab. Franc.

\$14.95 bottle / \$138 case

6) Eral Bravo "Urano" Malbec 2007

At a recent Malbec "Taste Off" the "Urano" showed real well. Good dark fruits with a touch of earthy game. Great with kebabs.

\$10.50 bottle / \$97 case

7) Villa Valentino Primitivo 2008

A southern Italian red that fits right in with a little pasta & red sauce. The Italian forefather of the more familiar Zinfandel.

\$8.95 bottle / \$83 case

8) Urban Tempranillo 2005

The classic Spanish red grape grown in the Uco Valley in Chile. This wine project is run by the Spanish winemaker Jorge Ordenez.

\$15.95 bottle / \$147 case

9) Wilderkrans Cabernet Franc/Merlot 2006

A rich red blend from South Africa. Dark berry fruit combined with spicy mocha aromas. Match this guy up with red meat.

\$14.95 bottle / \$137 case

10) Sokol Blosser Meditrina {6}

A super drinkable "American Red Wine" made up of 52% Syrah, 25% Zinfandel & 23% Pinot Noir. Soft ripe dark fruits. Yummm.

\$16.95 bottle / \$155 case

11) Corvidea "The Rook" Red 2007

Winemaker David O'Rielly's newest label Corvidea offers great value in really drinkable local wines. Cabernet, Merlot & Syrah.

\$13.95 bottle / \$125 case

12) Ucenda Monastrell 2007

This wine has a perfume of marionberries & earth on the nose with nice marionberry, notes of licorice, smoke & wet earth on the palate.

\$9.95 bottle / \$92 case

June Case-of-the-Month - \$130

• Wine Room Gem ! •

Woodward Canyon

Columbia Valley Cabernet Sauvignon "Old Vines" 2001

As part of our continuing mission to bring out "Wine Room Gems" I present to you the world renown Woodward Canyon "Old Vines" Columbia Valley Cabernet Sauvignon 2001. Located in the Walla Walla Valley appellation of Washington State, Woodward Canyon Winery was started in 1981 by Rick Small and his wife, Darcey Fugman-Small. Since that time, the winery has consistently produced premium, award-winning cabernet sauvignons and merlots as well as chardonnays. Early on Rick determined that quality would take precedence over quantity. Consequently, Woodward Canyon has remained small, increasing its production from 1,200 cases in 1981 to our current production of about 17,000 cases. About 7,000 of this total production is Nelms Road, Woodward Canyon's second label.

This 2001 Columbia Valley "Old Vines" Cabernet Sauvignon is produced from grapes that were planted in the early 1970's. The grapes were harvested from Champoux Vineyard (79%) and Sagemoor Vineyard (21%), both on benches overlooking the Columbia River in southeastern Washington. The wine was pumped over and punched down two to three times per day in small stainless steel tanks. The average brix was 25.5 with all "Old Vine" lots harvested by the last week in September. Average fermentation was between seven and twelve days. After pressing and racking, the various lots were moved to new French chateau barrels for aging and maturation. In early August 2003, this wine was racked from barrel, assembled and bottled later that same month.

"This 2001 "Old Vines" Cabernet Sauvignon is rich and powerful, but at the same time shows more elegance than previous vintages. Flavors of dried black cherry married with spicy oak and vanilla toast coat the mouth. The texture is soft and silky yet there are firm integrated tannins in the finish. The color is dark purple-red and the aromas leap from the glass. This red wine will benefit greatly from additional cellaring and, with proper storage, should last for fifteen years or more from vintage." *Winemaker's Notes*

\$62.95 / bottle

Hugel & Fils "Gentil" 2006

Hugel "Classic" wines are made exclusively from grapes purchased from winegrowers under long-term contract, in a dozen of the most favored localities around Riquewihir. This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil" which allies the suave, spicy flavor of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Sylvaner

"Gentil" has a pure, fresh bouquet, particularly fruit-driven and floral, engaging and expressive, flattering and affectionate. On the palate it is dry, with a lively, youthful freshness that makes it agreeably refreshing, and an appealingly scented finish. It stimulates the taste buds and makes the perfect wine to enjoy with friends on every simple, unceremonious occasion.

\$13.95 / bottle

June Deli Specials

June is National Dairy Month. For us locally, it means Rose Festival, and the start of summer vacation. Officially summer starts June 21st/22nd, and so far we haven't had to wait for the "Rose Festival Low", which seems to have missed us. But hopefully it won't be late so we don't have to wait till July 5th for summer to begin! But damp weather is beneficial to the lush green pastures that dairy cows need to produce the rich milk used for our favorite cheeses. So remember that each cloud has a silver lining, and don't forget the Stella and Mozzarella Fresca Brand cheeses to start your summer!

Stella Gorgonzola

For over 75 years one name, Stella, the nation's largest producer of Italian style specialty cheese has stood alone. With state of the art facilities, each cheese is made with dedication and care that produces the most authentic Italian flavor and character.

Gorgonzola is a blue-veined type cheese. White to cream in color with greenish veining, this cheese has a sharp pungent flavor similar to Roquefort. Used exclusively in our Gorgonzola salad dressing!

Stella Gorgonzola

(save \$1.00 lb.)

\$7.99 lb.

Mozzarella Fresca Fresh Mozzarella Balls

Mozzarella Fresca is a true handmade cheese from Northern California made from local top grade Central Valley California cow's milk without stabilizers or cream. Using only the protein and naturally occurring fat in the freshest milk available yields a fresh cheese with a soft, milky texture.

Get a jump on Summertime with fresh Mozzarella Fresca slices, hot-house vine-ripened tomatoes slices, fresh basil leaves, the best extra-virgin olive oil, fresh ground black pepper, and a touch of Balsamic vinegar.

Mozzarella Fresca Fresh Mozzarella Balls 4 oz.

(save \$.50 ea.)

\$1.89 ea.

- 2nd of 4 planned WWD "Bad Boys BBQ" ! •

Woodstock Wine & Deli "Bad Boys Barbecue"

Saturday June 12th • 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

Brews News

Up next 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 !

Alameda "Black Bear" Stout
Hopworks Urban Brewery "Rise Up Red" Ale
Sierra Nevada "Summerfest" Lager
Walkabout "Red Black" IPA
on deck • Walking Man IPA • on deck

- Live music at the Deli ! •

Hank Sinatra

Guitar • Vocals

Saturday June 12th • 7:00 P.M.

Hank Sinatra reaches back to the 1940's and '50s, for some of the greatest songs ever written. Hank has his roots in country, swing, lounge and pop, and he knows a good song transcends any genre.

Hank mines the best songs from artists such as Nat King Cole, Ray Charles, Willie Nelson, Elvis Presley, Merle Haggard, Hank Williams and of course, Frank Sinatra. He delivers them in his own clean, smooth voice, and backs them with a solid beat that makes them swing. "That's the main thing, the swing beat," Hank explains.

Join us at the Deli for great music, light food, and remember no corkage or additional markup on wine or beer. Special \$5 cover too!