

# 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 !

## MAY 2010 NEWSLETTER

### Ready, Set, Grill !

This month we'll be getting an early start to BBQ season when we break out the big grill that we finish our slow-smoked pork ribs from the trailer "pit" on. That's the unique way we bbq ribs that has made Woodstock Wine & Deli's "Bad Boys BBQ" a summertime favorite for the past ten years! See page 4 for more details, and get ready...there might be a **BIG surprise** at the early season "Bad Boys BBQ" debut! Speaking of real "low & slow" BBQ, your's truly will be one of the BBQ instructors at the Pacific N.W. BBQ Association's "Pitmaster BBQ Cooking Class" in Salem, OR this month. There will also be a "Certified BBQ Judge" class also that weekend too. These will be the last scheduled BBQ cooking and judging classes in Oregon this year. Go to [pnwba.com](http://pnwba.com) for details, or give me a call at the Deli.

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. It has been difficult to get everybody together at the same time, and we sure would like to do the **best buy in celled wine dinners** before competition BBQ events limit out schedule! *Ciao - Gregg Fujino*

### The Thrill of Victory, The Agony of Defeat

Wow!! The "Best \$10 Red" Wine Blind Tasting was held Friday April 23rd and it was one of the biggest Friday night tastings that I have ever seen around here. About ninety people attended the tasting and seventy plus ballots were cast. **Olsen Hills Red Wine** was a resounding winner, scoring more than thirty points above the second place wine. It was a ton of fun. There was some interest in a Best White Wine Tasting. I think a blind white wine tasting is a great idea but I think we will up the price to \$15 because \$10 white wines usually taste a lot alike. Anyway stay tuned for our "Best \$15 White" **Blind Wine Tasting June 25th**, just in time for white wine weather! Speaking of good weather I have started to fill up the Rosé rack. Remember folks Rosé is the ideal spring and summer wine. There is nothing better than grilled fish kabobs and chilled Rosé on the patio.

I don't know about you, but I have been fixated on these big assertive Northwest style IPAs lately. If you like a good IPA like I do, you should think about coming down to the Deli **May 15th for our 5th Annual "Hoppin' IPA Beer Tasting"**. We round up all the IPA style beers we can get our hands on and open then up for you. Typically we have more than twenty beers to sample plus chips, popcorn, pretzels, and a beer sausage on a bun all for twenty dollars. Sounds like a perfect night to me...Yummm IPA - *Nate Garrett*

### "Best \$10 Red"

#### The Results from our Blind Wine Tasting:

Thanks to all of you who attended our "Best \$10 Red" tasting on Friday, April 23rd. We had 71 tasters picking their favorites. 17 of our wine wholesalers submitted one red wine for this tasting. The wines were wrapped in brown bags, and participants were encouraged to taste them in a random fashion. Tasters returned a ballot with his/her 1st, 2nd, and 3rd place votes. Next "Best \$10 Red - Oct. 2010!"

#### Wine #15 • Vinum Importing and Distributing • 1st Place

Olsen Hills Red Wine 2007 • \$8.95 / \$96 case

Wine #11 • Pacific Wine Group • 2nd Place

Gnarley Head Zinfandel 2008 • \$8.50 / \$93 case

Wine #12 • Tuscanino L.L.C. • 3rd Place

Kitfox Vineyards Syrah 2005 • \$6.50 / \$69 case

Wine #3 • Casa Bruno, L.L.C. • 4th Place

Stephen Vincent Crimson 2007 • \$9.95 / \$107 case

Wine #1 • Admiralty Beverage Co. • 5th Place

Columbia Winery Cabernet Sauvignon 2007 • \$9.50 / \$103 case

Wine #7 • Lemma Wine Co. • 6th Place

Pedroncelli "Friends" Red 2007 • \$8.50 / \$93 case

Wine #17 • Zancanella Importing Co. • 7th Place

Villa Valentino Primitivo 2008 • \$7.50 / \$83 case

Wine #8 • Merchant of Vino • 8th Place

Big Woop! Red Wine 2008 • \$11.25 (1 ltr bt) / \$93 (9bt) case

Wine #6 • Gravel Road Wines • 9th Place

Quinta das Amoras Vinho Tinto 2007 • \$6.50 / \$69 case

Wine #16 • Young's Columbia Wine Co. • 10th Place

Monte Antico Toscana Rosso 2006 • \$9.95 / \$106 case

Wine #10 • Northwest Selections • 11th Place

Quattro Mani Montepulciano d'Abruzzo 2008 • \$7.95 / \$87 case

Wine #5 • Grape Expectations • 12th Place

Hacienda Del Plata Malbec 2007 • \$8.95 / \$96 case

Wine #14 • Vino Wine Traders • 13th Place

Las Colinas del Ebro Syrah/Garnacha 2008 • \$9.95 / \$106 cs

Wine #13 • Vin de Garde • 14th Place

Carma Vineyards Carmenere 2008 • \$8.50 / \$93 case

Wine #9 • Mitchell Wines • 15th Place

Cortijo Rioja 2008 • \$7.95 / \$87 case

Wine #4 • Galaxy Wine Co. • 16th Place

Punto Final Malbec 2008 • \$9.95 / \$106 case

Wine #2 • Bacchus Fine Wines • 17th Place

Le Jaja de Jau Syrah 2008 • \$7.95 / \$87 case

## Valle Perdido Cabernet Sauvignon-Merlot Patagonia 2006

When I heard that there was wine growing in Patagonia I knew I had to get it in the shop. I mean this is wine from the farthest reaches of planet Earth. Valle Perdido is one of Argentina's fastest rising stars, led by renowned winemakers Alberto Antonini and Hector Durigutti. Their single-estate vineyard is located in one of Argentina's newest winegrowing regions – Patagonia – and takes its name from a 16th century legend of a sacred "Lost Valley." It was an enchanted city that was inhabited by peaceful, happy ghosts, living in golden domes adorned with countless precious jewels, but shrouded by mists and hidden from all non-believers. Valle Perdido's state-of-the-art, gravity flow winery is located on the 39th Southern Parallel, and is considered to be one of the southernmost vineyards in the world. Its pristine irrigation water is sourced from nearby glacier snow melt and the alluvial sandy vineyard soil is free-draining and naturally low-yielding. Long sunshine hours and cool Patagonian nights give Valle Perdido's wines excellent natural acidity and allow each grape to reach optimum maturity for harvesting. A very nice wine, with a glossy, deep, full blackcurrant nose, a tiny edge of bloody and earthy minerality. The palate is quite dry, with a savory juiciness. Another very good wine.

**\$14.95 / bottle**

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## Skouras "Zoe" Rosé Greece 2009

Blended from Saint George (Agiorgitiko) and Moschofilero, Domaine Skouras Zoe! Rose is a wine as exuberant as its name. Light bodied and vibrant, this is a fun, fruit-forward rose is refreshing and versatile with abundant strawberry, cherry, raspberry, and banana fruit. Enjoy chilled!

**\$12.50 / bottle**

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## Syncline Rosé Columbia Valley 2009

A blend of 37% Cinsault, 35% Counoise, 12% Grenache and 11% Mouvedre. Following their faith in Rhone varietals, Syncline's Rosé is in direct response to their fascination with hedonistic country wines. Immediately striking with color bordering on ripe watermelon, the aromas practically leap from the glass. A medley of different grapes yield a full satisfying dry wine: The Cinsault base gives the unmistakable aroma of rose water and violets, Grenache gives juicy strawberry and musky watermelon rind aromas and flavors, Mouvedre sends its characteristic spice to the mix, Counoise brings fresh acidity about as serious as rose gets. This wine will definitely win over your "I don't like rosé" friends.

**\$16.50 / 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 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

**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 !**

5:00 P.M. - Special \$5 Cover

Sellwood Jazz Trio - First Appearance for this very Local Band

**May 14 • "Friday Night Wine Tasting"**

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

Southern Oregon Red Wines

**May 15 • "Hoppin' IPA Beer Tasting"**

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

Our 5th annual IPA tasting, includes beer sausage & munchies

**May 21 • "Friday Night Wine Tasting"**

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

\$10 - \$15 California Cabernet Sauvignon Taste Off!

**May 28 • "Friday Night Wine Tasting"**

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

Oregon Pinot Noirs Under \$20

**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

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 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 - May

*This is your monthly opportunity to be adventurous!*

### 1) Gruet Rosé Sparkling Wine

All the tasty bubbly goodness that you love in Gruet along with a touch of tart cherry fruit. Still dry & pretty in pink.

**\$15.95 bottle / \$145 case**

### 2) Firestone Vineyard Sauvignon Blanc 2007

This California classic displays lively aromas of pear, honeysuckle & citrus. The palate is fresh & lively with a lemon note.

**\$13.95 bottle / \$97 case**

### 3) A to Z Rosé 2009

Let's celebrate the May flowers with a little pink wine. Packed with juicy cherry fruit with a bit of acidity to stand up to food.

**\$10.50 bottle / \$97 case**

### 4) Vinosia Primitivo 2008

Enjoy the Italian forefather of Zinfandel. Dark black berry notes along with a kind of earthiness. Pasta & red sauce please.

**\$14.95 bottle / \$89 case**

### 5) Terrapin Cellars Pinot Noir 2008

We are seeing better & better well priced Pinot Noirs from right here in Oregon. Terrapin just nails the 2008 vintage.

**\$15.95 bottle / \$146 case**

### 6) Lan Rioja Reserva 2004

This Reserva shows flavors of ripe black cherry, fruity aromas with elegant notes of wood. Velvety in the mouth with a long finish

**\$18.95 bottle / \$175 case**

### 7) Estampa Reserve Red Wine 2007

A blend of Carmenere, Cabernet Sauvignon, & Cabernet Franc from Chile. Carmenere lends a real meatiness to the blend.

**\$11.50 bottle / \$105 case**

### 8) Pennautier Cabardes 2007

Cabardes is a small southern French region that makes red wine with both the Bordeaux grapes & the Rhone grapes.

**\$11.50 bottle / \$105 case**

### 9) Dom. Jean David Cotes du Rhone 2007

A nice Cote du Rhone done in the sort of old school style, meaning that it has a good amount of earthy soil notes in the nose & palate.

**\$17.95 bottle / \$165 case**

### 10) Waterbrook "Melange" 2007

A super drinkable local blend of 43% Merlot, 30% Cabernet Sauvignon, 13% Cabernet Franc, 13% Sangiovese & 1% Tempranillo.

**\$13.50 bottle / \$125 case**

### 11) Ramsay Merlot 2007

This Merlot comes from three Napa Valley vineyards: two in Rutherford & one in the eastern part of the Valley. Delish.

**\$16.50 bottle / \$152 case**

### 12) Isenhower Syrah 2007

Top notch fruit & top notch winemaking coming together in a great little bottle of wine from WA state. Serious stuff.

**\$14.95 bottle / \$138 case**

**May Case-of-the-Month - \$140**

• Wine Room Gem ! •

## Domaine de Trevallon Vin de Pays des Bouches du Rhone 2005

As part of our continuing mission to bring out "Wine Room Gems" I present to you the world renown Domaine de Trevallon. The red wine of Domaine de Trevallon is legendary for its aging potential and the 2005 vintage is still a little of young by all accounts. I imagine that this wine would match well with grilled leg of lamb in it's current state. The wine should start hitting it's sweet spot in about 2 or 3 years with upwards of fifteen plus years aging potential. If you have anyone on your gift list that ages wine, consider this wine gem.

Domaine de Trevallon was created by Eloi Durrbach in 1973, although the property had originally been purchased by his parents in 1960 as a holiday home. The first vintage was not released by Durrbach until 1977. Located on the slopes of the Alpilles, the estate has grown to over 20 hectares today. Initially Durrbach planted the traditional varieties of the south, but had trouble achieving satisfactory ripeness with Mourvedre and Grenache with his north-facing vineyards. So today Syrah and Cabernet Sauvignon form the backbone of the Trevallon portfolio, although there are a few hectares of Marsanne and Roussanne also planted, added in 1987 and 1990 respectively.

The Trevallon mantra is low yields, avoidance of chemical treatments in the vineyard - somewhat easier in warm, breezy vineyards of the Mediterranean than it is in more northerly climes - and Guyot pruning to just four or five buds per vine. The soils and nutritionally poor, stony, limestone dominated. The result is a harvest of richly ripe grapes which undergo very natural, non-temperature controlled fermentations, including the stems. Indigenous yeasts take the temperatures much higher than in many other of the regions cellars. The principal wine at Domaine de Trevallon is a red cuvée, which is a 50/50 blend of Cabernet Sauvignon and Syrah. Common to Washington, but distinctly unorthodox in France, and bothersome to both local and Bordeaux authorities. The latter are troubled by a source of high quality, ripe Cabernet Sauvignon from outside Bordeaux. The former by the appearance of this varietal in a local blend, and their response was to change the local appellation regulations, decreasing the amount of Cabernet permitted in AC Coteaux d'Aix vineyards to a measly 20%. Durrbach's response was to market his wines as **VdP des Bouches du Rhone**, thereby avoiding the AC regulations on "encepagement", leaving him unfettered with regard to the addition of Cabernet Sauvignon. This has been the state of play since 1994, and Durrbach seems quite content to continue this way. After all, like Chateau Musar and Chateau Simon Domaine de Trevallon is one of those rare wines that will sell regardless of what is printed on the label.

"Eloi Durrbach is especially pleased with his 2005 Trevallon, a wine which shares the charm and generosity of fruit of a lot of Southern Rhones. A harmonious nose marries red fruits with black truffle, the latent power cloaked by silky elegant tannins, the palate dense and full of potential, but finely-wrought and wonderfully focused. A very fine vin de garde for a decade or more." - *The Wine Spectator*.

**\$59.95 / bottle**

## May Deli Specials

Celebrate Mayfest with two of our favorite selling German style products. Great savings all this month! *Don't forget the German beers!*

### Saag's

Saag's started making authentic European-style sausages in 1933 in a modest kitchen in downtown Oakland, California. Today, Wurstmeister Saag's modern 28,000 sq. ft. sausage making facility built in 1978 uses only the finest uniquely blended top quality meats and hand-mixed imported spices.

Created from carefully preserved family recipes by European-trained butchers and sausage-makers, Saag's products are unrivaled for taste and goodness.

### **Saag's Black Forest Ham**

Saag's produces one of the finest renditions of this classic German style of Ham. Try our special Black Forest Ham sandwich this month.

(save \$1.00 lb.)

**\$9.99 lb.**

### Kaserei Champignon

With precious family heritage of Old World cheese makers dating back to 1908, coupled with today's sophisticated German technology and delicious Bavarian milk, Kaserei Champignon has become a world leader in gourmet cheese production.

Natural ripening in cheese cellars specially designed for each variety results in a unique flavor that gives each Kaserei Champignon cheese its own individual character.

This month at the deli we are promoting our favorite Kaserei Champignon product at very special Mayfest prices! Be sure and try a sample at our cheese counter.

### **Kaserei Champignon Cambozola**

This cheese has always been one of our all time best sellers in the soft-ripened category. A triple cream (70% butterfat) brie type cheese with an irresistible hint of subtle blue veins in a smooth and creamy texture. Try this in your next grilled cheese sandwich!

(save \$2.00 lb.)

**\$15.99 lb.**

• Live Jazz at the Deli ! •

## Sellwood Jazz Trio

**Saturday, May 8th • 5:00 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!

## 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  
Double Mt. "Imperial Red Ale" Ale  
Laurelwood "Tree Hugger" Porter  
Ninkasi "Tricerahops" IPA  
on deck • Sierra Nevada "Summerfest" Lager • on deck

• Early season debut of the WWD Bad Boys BBQ ! •

## Woodstock Wine & Deli

**"Bad Boys Barbecue"**

**Saturday May 29th • 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://woodstockwineanddeli.com)