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Wine Quote from Roger, Crusty Bugger Wines:
 'If the grass is always greener on the other side of the fence, is the wine from the next table always better?'

On a recent Business trip to the U.S., Henrik Laursen visited Duck Pond Cellars and Kana Winery, these are his stories ...

Duck Pond Cellars



When I read the Vancouver Sun newspaper on Saturday, May 22nd I noticed the article on the front page, prominently displaying a bottle of Pinot Noir from Duck Pond Cellars.

This was a pleasant reminder of a Wine Makers Dinner which the VAWS put on some years ago, with Scott Jenkins coming up to join us for the dinner and speak to a number of their wines.

Susan and I first met Scott and Lisa Jenkins at a Cornucopia event at Whistler quite a few years back, at a time when they were trying to get their wines into our B.C. and other Canadian markets.

I had an opportunity to catch up with them and their two sons last December when I was in Oregon on a business trip.

Duck Pond Cellars, continued

Pleased to let you know that their efforts have paid off and that B.C. has become a very good export market for them through the efforts of the Bacchus Group. Their wines are now a fixture in restaurants such as Joe Fortes and others.

Scott would welcome an opportunity to join up with VAWS again, which I will be happy to try and organize.

Susan and I have always been fans of their Pinot Gris which is sold for US\$ 12 at the winery shop just outside of Dundee, Or. The price is reduced by 20% if one belongs to their wine club. We think this is a terrific wine.

Their Duck Pond Chardonnay was the overall best selling wine in Oregon in 2008/09.

While Duck Pond Cellars may be more familiar to you the Desert Wind Winery in Prosser, Wa. is owned by the same group. Grapes come from the Desert Wind Vineyard in the Columbia Valley, where the growing conditions are vastly different from those in the Willamette Valley.

In the Columbia Valley extremely hot summers are the norm while temperatures can drop to between 10-20F in the winter.

There is an opportunity to stay in a room at the Desert Wind Vineyard, which I can definitely recommend. More at: www.desertwindwinery.com

During my visit it was a pleasure to taste wines from both areas; some are not available in B.C., at least not yet.

For the official Wine Makers notes you can go to: www.duckpondcellars.com and the above for Desert Wind Winery.

Duck Pond Cellars:

2008 Pinot Gris - excellent value, easy drinking and a nice summer sipper

2007 Chardonnay - great value at US\$ 10

2008 Pinot Noir (US\$ 20) - would be very good with salmon and chicken. IF \$ 15-18 = super buy.



Duck Pond Cellars, wines, continued:

2006 Pinot Noir Jory Cuvee (US\$ 50) - 49 cases produced. While really nice it is priced in a range with many very good wines; at US\$ 35-40 I would consider it a definite 'Buy'.

Desert Wind Winery:

2008 Cab. Sauv. (US\$ 18) - great value and a good match with lasagna and beef.

2008 Ruah (US\$ 20) - very good value and a good fit with grilled meats.

When reflecting back on the dinner on Denman their wines have definitely improved in quality and the range of products is increased since then as well.

I hope you will have a chance to enjoy their products over the summer and into the fall.

Cheers!
Henrik

Kana Winery, by Henrik Laursen

During a recent business trip to Oregon I chose to drive up through Washington State rather than go back to Portland and take I-5.

It provided an opportunity to drive through the Yakima Valley and go for a walk in downtown Yakima. It takes approximately 2.1/2 hours by car from/to Seattle via the Snoqualmie mountain pass.

During my walk-about I went into *Kana Winery*, which is located at 10 South Second Street, in the historic Larson building.



Kana Winery, continued

Having been in Europe during the first volcanic outburst I thought it fitting to visit Kana, which is a native word for spirit or "fire within a mountain". The soils in the Columbia and Yakima valleys are influenced by volcanic activity.

I found their wines well made and attractively priced.



Whites:

2007 Masterpiece Yakima Valley, Reserve White – Rhone style blend with 62% Viognier, 26% Roussanne and 12% Marsanne. A delightful new release at US\$ 20. Very food friendly – thinking seafood.

2006 Cuvee Blanche Columbia Valley given 89 points by Wine Spectator. Another Rhone blend consisting of 61% Rousanne, 33% Viognier and 6% Marsanne. Excellent wine which would go well with rich and spicy foods and strong cheeses. Regular price of US\$ 18, on SALE for US\$ 14.

2007 Katie Mae, Yakima Valley 100% Riesling – lovely Alsatian style which would go well with Asian cuisine. Also a new release @ US\$ 16.

2006 Katie Mae, Yakima Valley – a fresh and crisp white consisting of 61% Riesling and 39% Pinot Gris. US\$ 14

Reds:

2006 Workingman's Red Columbia Valley – great everyday wine which would go well with just about anything coming off the Barbie. Six grape varieties are in this mix incl. Zinfandel, Tempranillo, Syrah, Grenache, Mourvedre and Counoise, which all adds up to a very food friendly wine with good balance and spice but also fruit. Newly released @ US\$ 14.

2005 Old Vines Yakima Valley given 88 points by Wine Spectator. Truly an interesting blend of 80% Lemberger from vines planted in '79 and 20% Syrah. Super wine @ US\$ 18.

Kana Winery, continued

2005 Dark Star Columbia Valley given 89 points by Wine Spectator. A Southern Rhone blend with 66% Syrah, 23% Grenache and 11% Mourvedre. Great wine reduced to US\$ 20 from 24.

2005 Reserve Syrah Yakima Valley rated "Outstanding" by Northwest Wine Palate. This is a wonderful wine with 85% from three different Syrah vineyards, with the remaining 15% made from Grenache and Mourvedre. 120 cases produced and very well priced at US\$ 31.

2006 Scarlet Fire, Ciel du Cheval Vineyard, Red Mountain Reserve Red - 'Monster' wine with rich fruit, good acidity and balanced tannins. Blended with 40% Mourvedre, 40% Counoise and 20% Syrah all from the same Ciel du Cheval vineyard. A limited, new release with 120 cases very well priced @ US\$ 31.

And quite possibly the "sleeper":

2006 Temperanillo Columbia Valley - 95% Temperanillo with 5% Grenache. A wonderful, spicy, Leather/earthy red which will be much better when paired with food, while quite stunning on its' own. I consider it a 'steal' at US\$ 18.

When you are going through this beautiful valley in your next pursuit of wine and general happiness you might want to stop in at Kana. Their wines are well made, very well priced and the staff is very pleasant.

Should also add that the staff at the Visitor Information Centre will be most pleased to assist you with maps and other suggestions.

Another neat fact about Yakima is that the Downtown area has an arrangement with a number of restaurants and five wineries/tasting rooms, whereby you do NOT pay a corkage fee when buying a bottle and then bringing it to one of 14 restaurants. Patrons can bring in wine purchased the same day with the receipt.

Wishing you Happy Trails!

Cheers!
Henrik

99 Cabernet Sauvignon, Nov 10, 2009



Presented by John Levine (left). Also at the head table, President, Doug Russell.

A few excerpts from John's 'About Cabernet Sauvignon:

'For many wines lovers, Cabernet Sauvignon is the king of red grapes. From its historical base in Bordeaux, where it established a reputation more than two centuries ago, to adopted homes in California's Napa Valley, Tuscany and elsewhere, Cabernet makes wines of power and longevity.'

'Cabernet's strong varietal character stands out in a blind tasting even when the grape is blended with other varieties. Depending on ripeness and winemaking style, the fruit flavours echo cherry, plum, black currant and cassis. Violet, cedar, tobacco, mineral, chocolate, lead pencil and tar are also common descriptors of Cabernet nuances.'

Vintage 1999:

- Washington; 85 points;
Drink; Cool weather;
some wines too sharp
- California; Napa 97 points;
Sonoma 87 points;
Drink or hold;
Tremendous depth,
concentration and structure
from a cool, moderate year;
ageworthy



International Gold Medal Challenge, January 19, 2010

This event was a challenge between the Australian Wine Appreciation Society, B.C. Wine Appreciation Society, Les Chevaliers des Vins de France, and the Vancouver American Wine Society. Each society contributed 3 red wines for this 'double blind' tasting.



And winners were:

Gold - St Halletts Blackwell Shiraz,
Australia (Tony Beatty, centre)
Silver - Starmont Merryvale CS, U.S.
(Denis MacAree, right)
Bronze - Seven Stones Similkameen
Meritage, BC, Canada (Brian Glaum,
left)



Recipes from Jacquelin George - Pan Seared Scallops and Pecan
Crusted Salmon

PAN-SEARED SCALLOPS

4 Digby scallops (large)
butter/olive oil (for searing)
1/4 c Riesling wine
1/2 tsp fresh thyme

Sear scallops for 90 s/side in a medium+ hot pan with 1/2 TBSP butter and 1/2 TBSP olive oil (set scallops aside on two serving plates). Add 1/4 c Riesling and fresh thyme to the hot scallop pan (keep at medium+ heat) and reduce by half, stirring constantly; drizzle over scallops and serve with Washington State Riesling. Fast, easy and delicious! Serves two as an appetizer.

PECAN CRUSTED SALMON

With this year's lack of Sockeye Salmon I looked for more creative ways to cook the plethora of wild-caught pink salmon I have in my freezer:

1 lb fillet of salmon (wild pink is great!)
2+ TBSP pesto sauce
2+TBSP crushed pecans (pistachios are great, too)

Take thawed salmon fillet, place skin-side down on baking sheet, then spread pesto sauce evenly over the entire fillet. Sprinkle evenly with the crushed pecans. Bake at 450 for 8 - 10 minutes. Fast, easy and delicious is the theme again! Serves 2 for dinner with some left overs for a fabulous salmon sandwich for lunch tomorrow (best with a fresh baguette and a little real mayo!).

Recipe from Kristal Kaulbach – Veggies with Curry/cream cheese dip

Mix some cream cheese, yogurt, or combo of both in a bowl with curry powder. Use about a tablespoon of curry with approximately one block of cream cheese, and then add more to taste. I usually microwave the cream cheese first for about 30 seconds to make it mix more easily.

Sprinkle in some black pepper, too. If you want to get really fancy, garnish with basil or chopped chives.

Arrange a selection of sliced/chopped veggies on a plate. Serve with the curry dip. If you're in a real hurry, use veggies you don't have to cut up: small mushrooms, grape tomatoes, mini carrots, snow peas, etc.

Pour everyone a glass of something cold and Germanic, e.g. Riesling, Gewurztraminer, Ehrenfelser, Bacchus, etc.

Hint: put your wine in the freezer first. By the time you're ready to serve the veg and dip, it's probably cold enough to drink.

Curry dip also goes really well with seafood! If you don't want to mess around with veg, use prawns instead. The curry dip is a nice change from the usual red seafood sauce. You can heat it in the microwave, too.

Total prep time:

Dip: about 2 minutes

Veg: depends on how much you cut up, probably 2 to 10 minutes.

Past President's Message from Doug Russell

Dear fellow members,

As we come to the end of the 29th year of Vancouver American Wine Society operation and plan for a 30th anniversary year, I have been reflecting on all of the many functions we have scheduled and been a part of since the spring of 1981 when John founded the VAWS (actually 'California' rather than 'American' in its initial iteration) and I, having just moved to Vancouver from Edmonton, became one of its original members. During those first several years, the VAWS was really the only 'wine game' in town, unlike today when charities, societies and restaurants present so many wine events and dinners that an aficionado could attend a different one every evening. Over the years, we have played a major role in every International Wine Festival and were the host-arrangers of the initial California Wine, Napa Valley Vintners' Association and Sonoma County Wineries' Association tours. In particular, I feel very fortunate to have made many lasting friendships through my VAWS involvement. United States Consulate General support and our relationship with Ronald McDonald House are also very important. Our membership of about 150 today is less than one-quarter of what it was in the mid-1990s but the enthusiasm of your board of directors and events committee remains an essential part of our success. We need your assistance and participation, too. Please consider being a member of the VAWS board, volunteering your time before an event or just making a commitment to attend more dinners and tastings during our 30th anniversary year.

Thank you!

VAWS - The Most Active Wine Appreciation Society in North America

- 18 tastings each year
- Over 150 Members
- Sponsored by US Consulate General
- Winery promotions, cellar tastings
- Winemakers's dinner events
- Educational seminars
- Charity fundraising
- Check out our Calendar of events on the website.



If you would like to contribute to the Vintage Voice please send an email to susan-danvikmarketing@shaw.ca

Website www.vaws.org