

### Reserve Pinot Noir Club™

ROCO Private Stash 04  
Boedecker Stewart 04

ROCO Wines is the personal project of Rollin Soles and Corby Stonebraker Soles. Rollin is best known for his Argyle Winery, one of Oregon's largest and highest rated.

Using fruit from their Wits' End Vineyard, Rollin and Corby make a small amount of Pinot noir each year, mostly for themselves, but they sell a small amount to the public each year. We are so pleased to offer these unique and exceptional wines.

As Rollin tells it, to produce a worthy bottle of wine countless factors come into play. It's not one specific thing that makes the final product great; it's the confluence of all variables. You might have great root stock, but with no rain the promise of great wine drops off exponentially. Or you might have great root stock and plenty of rain, but not enough sun.

The winemaker is constantly battling to create a bottle of wine that, from the outset, has the deck stacked against it. There are those ideal years when all the weather conditions magically coalesce so that from the harvest to the barrel to the bottle the quality and fate of the wine is primarily in the winemaker's hands. But the reality is that Mother Nature rarely obliges -- especially not so far north.

Rollin's primary commandment when making wine is: Thou shall not impose the winery's will over the vineyard's will. And all of the grapes that go into ROCO wine is fruit Rollin and Corby have grown themselves -- no blends from different regions or different farmers.

Rollin's philosophy of winemaking centers around the quest for structure and what he calls "the razor's edge." Rollin's goal is to maximize that phenomenon -- to have his grapes ripen at the last possible moment. This is what he calls "the razor's edge." And it's the big promise of Oregon wine: New World ripeness and sweetness, but with Old World structure.

The razor's edge, then, is that delicate balance of getting the fruit at its fullest flavor without ruining it. If it's an early season, there may be plenty of fruit to harvest but the fruit hasn't had ample time to develop all of its flavor -- it doesn't develop its "fruit expression." If it's a late harvest and the fruit has had the opportunity to develop fully, it will have that edge -- just like the great crispness and acidity you taste when you bite into a late-harvest fall apple from Vermont.

Our other Pinot noir this month comes from very promising newcomers Boedecker Cellars.

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### Northwest Big Reds Club™

Andrew Will Two Blondes 04  
Zerba Cellars Syrah 04

**Zerba Cellars is in Oregon, and is in the Walla Walla Appellation.** While Walla Walla is widely believed to be in Eastern Washington, a substantial chunk of the region is on the Oregon side of the Columbia River. Formerly unfashionable, the town of Milton-Freewater, across the river from Walla Walla, is becoming the new "in" spot to start a vineyard.

The Oregon side of the Walla Walla region is where the vineyard of famed winery Cayuse is located, and some of the best Syrah grapes in the country are believed to have the potential to be grown in the rocky, sandy soil of this improbable area. Cayuse's highest rated wines have been made from grapes grown quite near Zerba's vineyards.



As Marilyn Zerba told me, the old apple orchard they purchased a few years ago (appropriately off "Winesap Road") was considered to be a bad investment by locals. Longtime residents of the area, for 20 years the Zerbas operated Zerba Gardens, a nursery on Highway 11 north of Milton-Freewater. They used land around their home to grow produce for the nursery, but when they decided to sell the nursery the couple wanted to put in a permanent crop. They settled on wine grapes.

The Zerbas purchased their first vineyard site in an area called "The Rocks". It's an area of former river bottom on the Oregon side of the Columbia where the ground is completely covered with water washed river rocks. It's the part of Walla Walla that was discovered by Christophe Baron, of Cayuse, who started planting grapes there to the derisive laughter of some of Walla Walla's established winemakers. As you know, those guys were soon eating their words.

After 25 years of farming in the Walla Walla Valley, Cecil and Marilyn Zerba purchased a piece of "The Rocks" before Cayuse, and started 12 acre Winesap Vineyards in 2001, perhaps spurred on by Cayuse's successes. The first vintage was the 2002, made from purchased fruit. Zerba also owns a vineyard, the four acre Dad's Place Vineyard, and the 30 acre Cockburn Hills Vineyard, south of Milton Freewater.

The Zerba wines are made by Cecil Zerba, with Marilyn Zerba handling marketing and other duties.

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January  
2007

### Northwest Big Reds Club™

Andrew Will  
Two Blondes Red 04 \$55

Zerba Cellars  
Syrah 04 \$30

### Reserve Pinot Noir Club™

ROCO  
Private Stash 04 \$75

Boedecker  
"Stewart" 04 \$28

### Oregon New Discoveries Club™

Zerba Cellars  
"Wild Z" \$20

Quercus  
Harmonia  
Pinot noir 05 \$22

### Dessert Wine Club™

Abacela  
Port 04 \$32

Van Duzer Port \$22

**Big Reds Club continued from page 1**

One vital factor that separates Zerba Cellars from the many wineries in Walla Walla is the quality of their vineyard properties. They own three estate vineyards in the Walla Walla Valley. Each was planted to take advantage of the Walla Walla Valley's unique soil types and elevations. Cockburn Hills is located in the Southeast corner of the valley, in the foothills of the Blue Mountains. Dad's Place is located in the "Touchet Beds", near the state line. Winesap Road is located in the rocky floodplain of the Walla Walla River. Each of these sites has unique soils, elevations and exposures.

**Cockburn Hills Vineyard:** 150 plantable acres in well drained, deep, silty-loam. Elevation 1100 - 1300 ft., row orientation east-west, spacing 9x4 feet. Varieties: Barbera, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Malbec, Merlot, Petit Verdot, Roussanne, Sangiovese, Syrah and Tempranillo. Coming Soon: petit syrah, dolcetto, mourvedre, nebbiolo, viognier and grenache.

**Dad's Place Vineyard** was designed to be an independent, 5,000 case production winery with underground barrel storage, case storage and tasting room. It is also home to our Foundation Block Vineyard. This vineyard was planted as a test block on 4 acres of deep clay and sandy loam at 800 ft. with 8½ by 4ft spacing. North-South row orientation. Varieties: Cabernet Franc, Cabernet Sauvignon, Malbec, Petit Verdot, Sangiovese, Barbera, Chardonnay, Roussanne and Semillon.

**Winesap Vineyard** is also the crush, fermentation, and plant production center. Winesap Vineyard is 12 acres planted on sandy loam with dense river rock. Elevation 850ft, row orientation east-west, spacing 8x3 feet. Varieties: Cabernet Sauvignon, Merlot and Syrah. In the nursery, these experienced growers cultivated petit syrah, dolcetto, mourvedre, nebbiolo, viognier and grenache. These varieties were planted at Cockburn Hills in 2006.

**Andrew Will****"Two Blondes Vineyard" Red Wine 04 \$55**

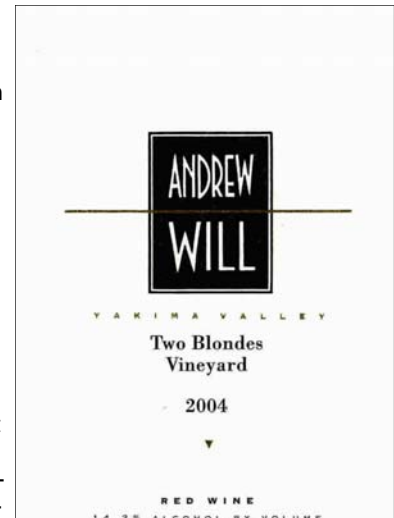
Two Blondes, Chris Camarda's estate vineyard in Yakima Valley, continues to show tremendous promise. The 2004 is easily the best bottling so far.

Alluring aromas of ripe plums, dark cherries, and smoky bacon float from the glass. Deliciously concentrated, rich, dark fresh and dried cherries, plum and cassis flavors envelope the palate and carry through the finish.

The Two Blondes 2004 Red Wine is lush and luxuriant but with perfectly balancing acidity and great structure. The 2004 Two Blondes will cellar well, but you may not be able to wait. 44% Cabernet Franc, 35% Cabernet Sauvignon, and 21% Merlot.

**Food Pairings**

Because of the lovely acidity and concentration, consider pan seared duck breast dusted with Chinese five spice, served rare with coconut studded jasmine rice. Yum!

**Zerba Cellars  
Syrah 04 \$30**

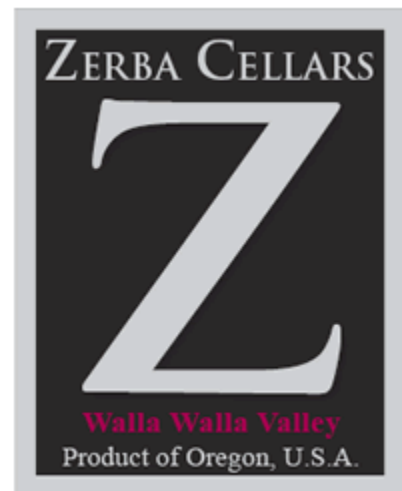
100% Syrah. Intensely dark red/black color. Blueberry and blackberry aromas with plum, chocolate, complex spice and balanced toast. Fresh blue and blackberry flavors, rich oak and spice integrate seamlessly in this sexy showstopper.

This wine was aged in entirely American oak, all 2 or 3 year old barrels.

Wine Press Northwest named Zerba their 2006 "Winery to Watch" and said this about the Syrah:

"Excellent!" "Our reigning Oregon Winery to Watch just keeps rolling! This new Syrah is a good one, thanks to aromas of plums, spices, berries and chocolate, followed by rich flavors of berry compote and milk tannins. Well managed tannins allow the fruit to shine while providing structure." **Wine Press Northwest, Fall 2006**

Zerba 2004 Syrah won a **Gold Medal and Best of Class- Red Wine** at the 2006 Oregon State Fair.



## NW Dessert Wine Club

### Abacela Port 04 \$28

Abacela's estate Fault Line Vineyards Cox's Rock and Cobblestone Hill are the source for their very limited Port. The unique Southern Oregon terroir provides ideal growing conditions for Bastardo and Tinta Roriz, two ancient Portuguese varietals traditionally grown for Port.

Winemaker B. Kiley Evans co-ferments whole berries and ages the resulting elixir in neutral oak casks to preserve the wine's inherent fruit character.

The aromas include dense and ripe crushed raspberries and blackberries with chocolate, caramel, and savory spice. Balanced acidity gives the wine liveliness and a vibrant texture that blends perfectly with the deep core of fruit and generous, even plump, tannins.

This wine will undoubtedly improve with cellaring for the next five to eight years if allowed. Enjoy this in the company of friends with raspberry and blackberry tarts smothered in maple cream or as its own dessert.



### Van Duzer "Windfall" Port \$25

Paired with cheese, roasted nutmeats or bittersweet chocolate at the close of a meal, Van Duzer's fortified pinot noir-based port provides a sweet counterpoint.

Memorable for its deep dark red color and concentrated mulberry and black cherry aromas, the Windfall in this port is the spice-cabinet accents of fresh nutmeg, star anise, white pepper with just a hint of eucalyptus. 18% alcohol.

## Dessert Wine Pairing Cheat Sheet

### Food

**Light stone fruits:** Think late Harvest Riesling, which echoes stone fruit flavors.

**Apple or pear based desserts:** Go with Sauternes or one of Washington State's late-harvest Sauvignon Blanc-Semillon blends; late-harvest Chenin Blanc. These wine retain ample levels of acidity and play wonderfully on dessert flavors and textures.

**Fresh berries:** Young Ruby style ports have complementary berry flavors. Conversely, a demi-sec style sparkling wine provides a nice platform for the fruit as well.

**Nuts:** Oxidized wines such as Cream Sherries, Madeira, and tawny Ports give nutty toasted nuances that mirror nuts' flavors. Any vin-santo style wine would also match well with nuts and nut dessert.

**Custards:** Oak-aged Sauternes-style dessert wines accentuate the vanilla and the creamy texture. Big rich late-harvest Muscat echoes the richness of the custard while being significantly sweeter than the dessert.

**Chocolate:** Pour a spot of Port style wines or a Banyuls and you are in like Flint. Like chocolate they play on bitter and sweet. A big Orange Muscat would also go well with say, a chocolate cake.

### Bread Pudding with Caramel Sauce

*Excellent with both Ports in this month's club*

Bread pudding when it is light and fluffy with eggs and sweet and chewy with bread dried just right, is a wonderful thing. The caramel in this recipe calls out for a honeyed or apricot scented late harvest or botrytis riddled Riesling.

Here's what you need for the sauce:

- 1 pound dark brown sugar
- 2 cups whipping cream
- 1 cup light corn syrup
- 1/2 cup dark rum, bourbon or whiskey

Here's what you need for the pudding

- 2 1/2 cups whole milk
- 1 cup whipping cream
- 1 cup sugar
- 4 large eggs
- 4 large egg yolks
- 1 tablespoon vanilla extract
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon salt
- 12 slices good-quality white bread, crusts trimmed
- 3 tablespoons unsalted butter, room temperature
- 1/2 cup dried currants

1) **For the sauce:** Whisk all ingredients in heavy large saucepan to blend. Whisk over medium-high heat until beginning to boil. Reduce heat to medium-low. Simmer until sauce is thick enough to coat spoon, whisking occasionally, about 25 minutes. (Can be made 3 days ahead. Cool. Cover and refrigerate. Rewarm over low heat before serving.)

2) **For the pudding:** Preheat oven to 350°F. Butter 11x7-inch glass baking dish. Combine milk, cream, sugar, eggs, egg yolks, vanilla, nutmeg, and salt in large bowl; whisk to blend well. Spread 1 side of each bread slice with butter. Arrange 6 slices, buttered side up, in single layer in prepared dish, trimming to fit. Sprinkle with currants. Top with remaining bread slices, buttered side up. Pour custard through sieve over bread in dish. Let stand 15 minutes, occasionally pressing bread into custard. Note: Some recipes call for cutting the bread up into cubes. This works too, but we like the texture and look of whole pieces of bread

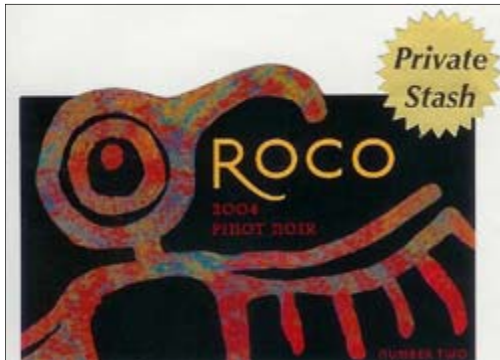
Reserve Pinot noir Club continued from page 1 ...

### ROCO Private Stash Pinot noir 04 \$75

A Pinot expert's Pinot, Rollin Soles' (Argyle) personal vineyard, Wits End, provides the fruit for this Estate Pinot. Two Pinots are offered, this "Private Stash" being the wine he, until recently, only sold to family and friends.

Everything is just as it should be in this Pinot expert's wine - there's layered complexity of fruit, spice, acid, and tannins offering a constantly changing array of pleasing qualities, all essentially Pinot taken to its highest levels.

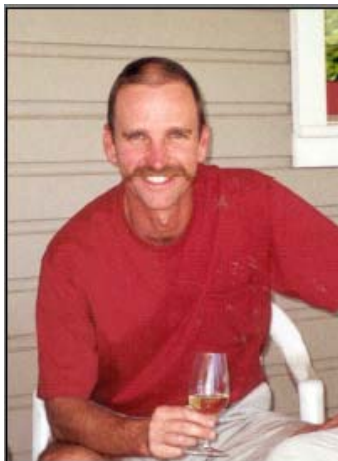
**Nose** — Scent is of sweet red raspberry, cherry, and currant, with tantalizing hints of toast, vanilla, and oak.



**Flavors** — Sweet red and black berry and cherry feature throughout the experience of tasting the wine. Layers of different flavors waft through the fruit, including different cherries, red and black raspberry, currant, sandalwood incense, sweet spices, hints of sweet tobacco, and toasted espresso bean. The wine has the quality of feeling like it expands in the mouth, and it's mouthfeel is voluptuous and velvety.

**Finish** — As the wine opens, it offers more and more complexity of flavors and scents. In the finish, there are hints of anise, intense black fruit and berries, and barrel spice.

First and foremost, this is a wine that screams "vineyard". It's clearly made from scrupulously perfect fruit, from a vineyard whose special qualities are understood and called for in the winemaking. Many of the most experienced winemakers say that Pinot noir is made in the vineyard...the trick is to not screw up what the fruit gives you. Rollin is clearly a master at determining the vineyard's special qualities and crafting a wine that emphasizes them.



At right, above, Rollin Soles

### Boedecker Cellars "Stewart" Pinot noir 04 \$28

We're always on the lookout for new wineries that show that "something special" that separates their wines from the pack. At the 2006 "Indie" Wine Festival in Portland, Oregon, Boedecker was a real standout. Marcus chose the "Stewart" Pinot noir 04 as his favorite and our Wine



Club selection.

The Boedecker Cellars team, Stewart Boedecker and Athena Pappas, joined forces in 2003 to follow their dream - of crafting their own wines. Nurtured by helpful fellow winemakers and inspired by the food friendly wines of Burgundy, Athena and Stewart's second vintage (2004) is special.

Two Pinots were made in 2004 by blending grapes from several different vineyards. The "Athena" Pinot noir 04 shows the lush, soft side of the grape. The wine is ready to drink, full bodied, and juicy. The "Stewart" Pinot noir, Avalon's choice for the January Reserve Pinot noir Club, is more restrained, with nuanced, silky textures, red cherry and spice flavors, and a French, food friendly style.



Watch this winery! Athena and Stewart's ability to find great fruit and make exceptional wines from it is clearly one of their strong points. Their enthusiasm and skills are allowing them to stand out as future stars of the Oregon wine world. You heard it here first.

### Boedecker "Stewart" Pinot noir 04 \$28

Red fruit flavors of pie cherry, red berry, and soft pie spices make this wine a crowd-pleaser. Marcus's tasting notes say "Yumm!" and the raspberry core of this wine is complemented by hints of warm caramel, subtle truffle notes, and hints of barrel oak.

**Northwest Palate** says: "Fresh aromas of cherry and strawberry match up with sweet plump flavors of cherry, cola, and raspberry, with a bright acid streak in the background. A fine tannin structure balances the lightly creamy body, and the acidity lends freshness to the finish. Cellar 1-2 years to bring everything into better balance."

## Oregon New Discoveries Wine Club

### Zerba Cellars

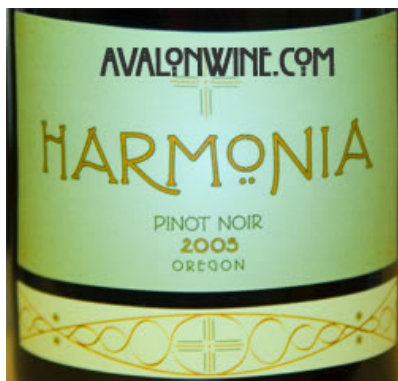
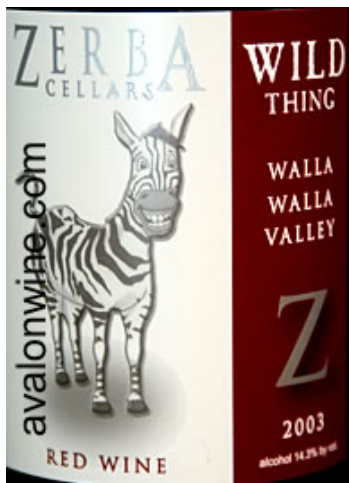
#### Wild "Z"

#### Columbia Valley Red Wine 2004 \$20

35% Syrah, 22% Merlot, 15% Cabernet Sauvignon, 12% Sangiovese, 10% Cabernet Franc and 7% Grenache. Medium, cranberry red color with good clarity. Complex aromas of red cherry, raspberry, cassis and elegant oak spice. Balanced, complex flavors of dark raspberry, cassis, minerality and spice.

This is a well balanced, elegant wine with integrated oak and tannins and a long finish. Harvest: Pleasant Vineyard, Willard Vineyard and Willow Crest Vineyards in Prosser, Washington, and Wooded Island Vineyard, Tri-Cities, Washington.

Cooperage: 18 mos. American oak. Acidity: pH 3.67 and TA .63. Alcohol: 14.8%. Production: 1400 cases.



### Quercus Wines

Quercus Wines is the personal wine label of Michael Beckley, a winemaker based in Amity, Oregon, just south of McMinnville (where the IPNC is held each year). Michael's "day job" is consulting winemaker for several North Willamette wineries, and he makes his own label, Quercus wines as well.



Michael and his family moved to Oregon in 1989, and he was determined to get into the wine industry, working as a "cellar rat" at Sokol Blosser for several years. In 1994, he started working at Domaine Drouhin, where he still occasionally helps out. In 2002, Michael moved to Erath as winemaker, then took the opportunity to help new winery Coehlo to start up their wine program. He works with several North Willamette wineries, as well as making his own wines.

Quercus wines are made in small amounts, from fruit Michael sourced from his contacts in the Willamette Valley. The wines are balanced, well made, and quite appealing, all at very reasonable prices. We're enthusiastic about Michael's winemaking skills. He's a rising star, and one to watch.

#### Quercus Harmonia Pinot noir 05 \$22

Expressive aromas of berry fruit, roses and sandalwood. The 2005 Harmonia has a juicy, lush mouthfeel with red berry and pie cherry flavors that give way to hints of milk chocolate and creamy berry. The finish is spicy and long.

Michael says about the wine: "Great acidity — almost closer to Burgundy — with delicate flavors that came in after the rains."

"I try to emulate the hands-off technique from Burgundy, gently herding the wine to its final destination," said Beckley. "I don't have any delusions that Oregon is Burgundy—it is still Oregon, with its own unique grape-growing atmosphere."