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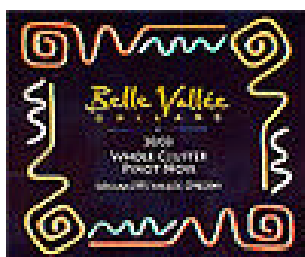
The FIRST Wine Newsletter Exclusively Devoted to Pinot Noir

New Oregon Wineries Release Summer Quaffers

Territorial Vineyards & Wine Company. This winery was founded by two Lane County wine grape-growing families. The owners are both growers and producers, so they are free of the farmer-winery conflicts in terms of production levels, grape contracts, and vineyard expenses. The motto, “viticulural grooviness and oenological prowess” summarizes their emphasis on sustainable, low-impact farming methods to produce long-term vineyard health. Equinox Vineyard is the winery’s major estate property consisting of 11 acres in the Crow Valley planted in 1993 to various Dijon clones of Pinot Noir. Although the vineyards are located in the coastal hills, the winery itself is in urban Eugene. **2003 Territorial Vineyards Pinot Noir Rosè** (\$13). *Gourmet* listed the 2001 release of this wine in the top ten of recommended summer roses last year. A perfect summer accompaniment to BBQ— not a sissy wine. Available at territorialwines.com or northwest-wines.com.



Belle Vallee Cellars. This new winery is in an urban warehouse in Corvallis, Oregon (a first for Corvallis). Primarily a Pinot Noir house, the owners use grapes from small, quality vineyards in the Willamette and Rogue Valleys. **2002 Belle Vallee Whole Cluster Pinot Noir** (\$14). This Pinot Noir is done in a lighter Beaujolais style. It is best drunk young when its black cherry, strawberry, and spice flavors are at their peak. 100% whole cluster fermentation, unfiltered. A lot better than beer when the temperature spikes. Available at bellevalleecellars.com or northwest-wines.com.



Dry Rosè of Pinot Noir (also known as Vin Gris) is essentially grape juice that has been allowed to remain in contact with the skins of Pinot grapes only long enough to achieve the desired degree of pinkness, and then fermented to dryness. They are perfect on a warm afternoon and pair well with seafood and summer pasta salads. Other recommended domestic Rosès include: **2003 Scherrer Winery Vin Gris** (\$14) (a blend of Zinfandel and Pinot Noir), **2003 Scherrer Winery Vin Gris of Pinot Noir** (\$14), **2003 Hamacher Rosè Pinot Noir** (\$12) (Oregon), and **2003 Handley Pinot Noir Rosee** (\$11) (Orange County Fair Gold Medal).

Pinot Noir: The Guerlain of the Wine World

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The 2002 Dusky Goose Pinot Noir (\$48) has been re-released. A boutique wine made by Lynn Penner Ash for Goldschmidt Vineyard. Lynn has worked with this vineyard for 20 years. It is a wine of size and ripeness, balanced for many years of cellaring (8-20 years). Available at www.northwest-wine.com.

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Master Sommelier Kevin Vogt

Kevin Vogt, is the Master Sommelier at the Delmonico Steakhouse at the Venetian Resort in Las Vegas. He was one of the participants I quoted who attended the Domaine Serene vs DRC tasting reported in Issue 46 (page 2) of the PinotFile. He graciously agreed to comment further about that tasting and detail his rise from a bartender to one of the most visible sommeliers in the country.



The Tasting. When the Domaine Serene and DRC wines were tasted together, it was not to decide which was better, but to see if the Domaine Serene wines belonged on the same qualitative table as the DRC wines. You would be hard pressed to find someone at the tasting who did not feel that Domaine Serene wines held their own. They were clearly great wines. Although it was clear to me in the tastings that the DRC wines will obviously be longer lived and have more compressed fruit now, I felt that the worst of the DRC wines will never be as good as the best of the Domaine Serene wines (ever). Having said that, the results of the overall tasting were not my results and I felt the best wine in the tasting was one of the 1999 DRC wines. I believe that if the same wines were used in 10 years, we would probably have different results

My Epiphany and More. I got into wine in 1987 while a head-bartender at the Eldorado Hotel in Sante Fe, New Mexico. While I was there I was mentored by Peter C. Handler who was the wine consultant for the property. Each week Peter would give me an assignment to learn about a particular wine region and then would test me on that information the following week. If I showed him that I had studied that region enough, he would open a bottle of wine from that region and we would drink it with dinner at the end of the night. One night Peter opened a bottle of Chateau Mouton Rothschild with dinner and this was my “wine epiphany”. Peter was also the one who told me about what a Master Sommelier was and what it takes to become one. While working at the Eldorado, I went back to college to study Hotel Administration with a focus on Food and Beverage— especially wine. In 1991 I moved to Las Vegas to complete my degree at UNLV. For my last semester of school I attended Ecole Hotelier de Lausanne in Lausanne, Switzerland. I was based in Lausanne, but traveled to about a dozen other countries studying food and wine. This was what set my career goals in stone. My first job after graduation from UNLV was as Assistant General Manager for Coyote Café in Santa Fe, New Mexico. I ran the wine program there and started studying in the Master Sommelier program. In early 1996 I took a job as Sommelier for Emerils New Orleans Fish House at the MGM Grand and was there until 1999 when Emeril’s Delmonico Steakhouse opened at the Venetian Hotel. Shortly thereafter, I passed the Master Sommelier Exam, giving me a boost to my career. Delmonico Steakhouse is one of the busiest restaurants in town and recently was awarded the *Wine Spectator* Grand Award. This is now my 9th year working for Emeril in Las Vegas and I have to say it has been great. In addition to my Sommelier work, I taught college level wine courses in Las Vegas, but most of my teaching is at the restaurant where I teach the staff about wine. I am a judge at the San Francisco International Wine Competition as well as the San Francisco Spirits Competition. I travel both nationally and internationally studying wine. I am involved in producing a wine for our restaurant with my good friends at Gemstone Vineyards. Beyond wine, I have been married for over 10 years, and I am the father of two beautiful girls ages three and five. It all keeps me busy.

About Steak and Pinot Noir. I look at Pinot Noir as the “Red Chameleon” of wine grapes. It goes with almost anything. I generally use a heavier styled Pinot Noir for heavier dishes, and lighter styled Pinot Noir for lighter style dishes. If the dish has any earthy components, I lean more towards French.

Kevin M. Vogt, Master Sommelier, Delmonico Steakhouse at the Venetian Resort, 3355 Las Vegas Blvd South, Las Vegas, Nevada. 1,600 wine selections, 14,340 bottles, Most extensive wine list of any steak house in Las Vegas. Wine list includes wines from Australia, California, France, Italy, and Spain. Corkage is \$20

Prince Edward County Attracting Pinot Noir Crowd

Prince Edward County, Ontario, Canada is the new hotspot for Pinot Noir. Led by a knowledgeable, talented and passionate group of pioneers, this area has become Canada's fastest growing wine region. Prince Edward County has been a popular vacation spot for more than 60 years, but only in the past 10 years has serious viticulture begun in the area. About 30 growers now dot the countryside from the west shores of the County to the Southeastern shores and currently about 175 hectares of Pinot Noir are planted.

The area offers some of the most unique and suitable soils for growing wine grapes in North America. The County is actually a large limestone bed rising out of Lake Ontario with unique, varied, often thickly graveled soils similar to the best vineyards in Burgundy. The Burgundy vineyards' percentages of clay are roughly comparable to the most interesting of the clay loam and clay soils in Prince Edward County. The growing climate is marginal which favors excellent ripening of cool climate varieties like Pinot Noir. The County juts into Lake Ontario, virtually surrounded by water which moderates winter's cold conditions. The day/night temperature variations in the autumn are ideal for ripening. The autumns are relatively dry and there is no oppressive heat during the summer. Finally, reasonable land costs (\$3,000 acre range) give the area a more competitive cost advantage than other areas in North America. The major wineries in the County are listed below. Refer to map of Prince Edward County on page 4.

Waupoos Region

Waupoos Estate Winery was the first estate winery in Prince Edward County. 20 acres were planted in 1993. 8,000 cases of good Riesling and Chardonnay are produced.

Cressy Shores Winery is owned by Andrew and Ian Hanna, Toronto-based wine importers. 20 acres planted including Pinot Noir.

South Bay & Cherry Valley Region

Robert Thomas Estate Vineyard is owned by Debra and Thomas Marshall. They transformed a 60 acre family hay farm into a vineyard that includes Pinot Noir.

Long Dog Vineyard is owned by James Lahti, Imax filmmaker and producer. This is the largest vineyard in the area. Pinot Noir has been grown here since 1995.

Black River Vineyard is the dream of ex-sommelier and award-winning amateur winemaker, Elia Gallo and his wife.

Hillier Region

Heinricks Vineyard is owned by Geoff Heinricks, a writer and educator in the area.

Peddlesen Estate is a new winery and 30 acre vineyard owned by Mike Peddlesen. The winemaker is Norman Hardie, a Toronto sommelier turned international winemaker (Au Bon Climat in California and Bouchard Pere et Fils in Burgundy).

Closson Chase Vineyards has 11 acres planted to Chardonnay and Pinot Noir. Viticulturist Deborah Paskus is the owner.

The Grange is a former family farm transformed by Carolyn and father Bill into grape and wine production, including Pinot Noir.

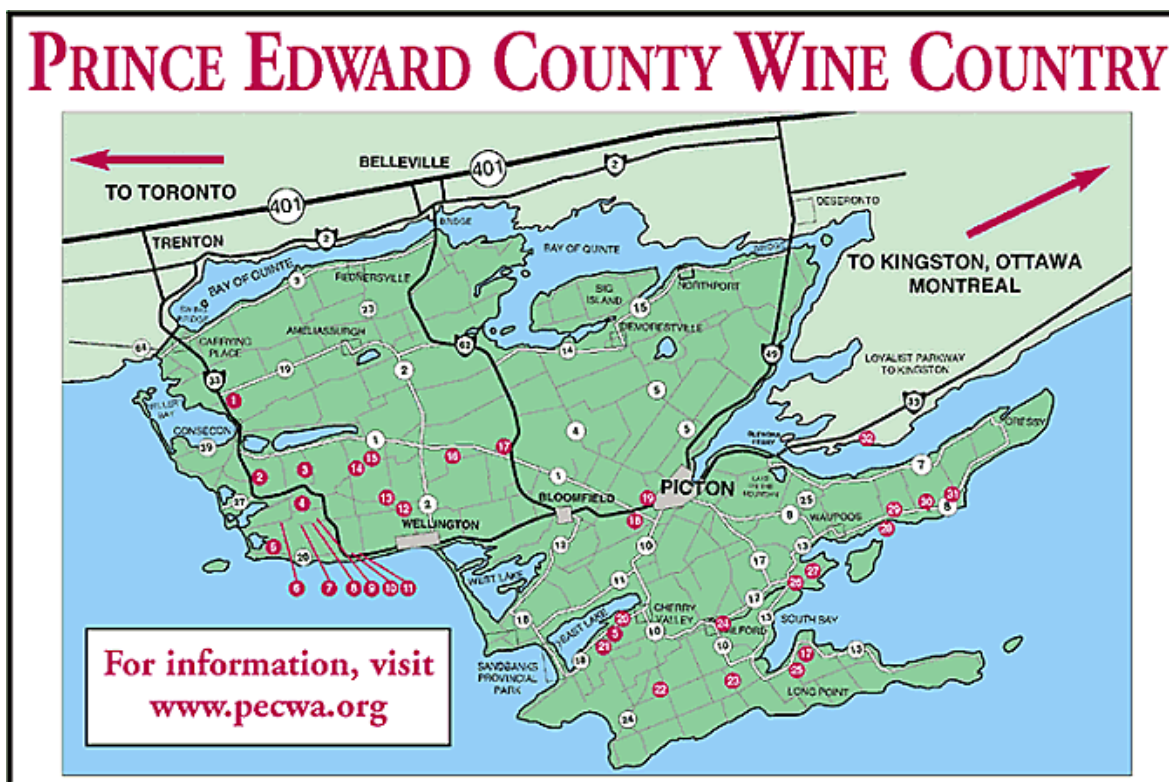
Domaine Calcaire has Pinot Noir planted in very high density, low vigor configuration. Owner Don Taylor promotes the County wine industry.

Rosehall Run Vineyard & Winery is operated by amateur winemaker Dan Sullivan of Toronto. 7 acres are planted to Pinot Noir, Chardonnay, and Pinot Gris.

There are many others moving into Prince Edward County including Toronto chef Jamie Kennedy, Toronto wine writer Dick Singer, viticulturist John Fricker, and Toronto sommelier Andrew Laliberte. The group of Pinot Noir pioneers are determined not to repeat the mistakes made in Canada's Niagara region where Pinot Noir never could be successfully grown.

“Reach for the ring. Go for it. It can be done here. I think it looks very good. There's a lot of similarities to Burgundy— soil-wise, there's a lot here. We've got the limestone base, but the other thing is there's a whole complex of soils”.

Andrew Laliberte, a Sommelier residing in the County



Pinot Noir 101

Making great Pinot Noir begins in the vineyard— there is very little a top Pinot Noir maker can do to improve it in the winery, but plenty that can be done to ruin it. Basically winemakers don't differ a whole lot in what they do. Making Pinot Noir is like starting a romance— the success rate is not high. Here is the basic scoop on making Pinot Noir:

- Handpick the grapes.
- Sort the grapes by hand.
- Gently des-stem leaving as many uncrushed grapes as possible.
- Put grapes in a large open-top fermenter .
- If harvested in AM, the grapes are cool enough to delay fermentation 3-5 days. In warm years, the grapes are chilled down to 15C (cold soak) .
- Fermenters warm and with natural yeasts fermentation starts (can use cultured yeasts).
- Fermentation last 2-3 weeks. If chaptalized, sugar is added along the way to extend fermentation and prevent too high a temperature (30-34C ideal).
- Floating cap of skins punched down into the must a few times a day at least (prevents the cap from too much oxygen contamination and the grape pips fall to the bottom and stay so little tannin is extracted— alcohol is much less at the bottom of the vat and alcohol extracts tannin from the pips).
- Free-run wine is put into settling tanks or barrels. Press wine may or may not be added.
- The wine is aged 18-24 months, usually in a mix of new and old oak barrels (elevation).
- Infrequent or no racking. Frequent monitoring and tasting. Top off the barrels.
- Malolactic conversion usually occurs naturally in the barrel.
- Wine is bottled and aged in bottle for 6-12 months before release.