



Seattle Wine Society

northwest Enographic

Learn more about
wine and food
SeattleWineSociety.org



Greater Seattle Chapter

Volume 32, Number 7, March 2009

Program Details

**Wednesday,
March 11, 2009**

7:00 - 9:00 PM

Members: \$30
Non-members:
\$40

Attendance is limited. For guaranteed entrance, we suggest purchasing advance tickets. You can:

Pay through PayPal at:
SeattleWineSociety.org
by 10 PM Tuesday, March 10,
or

Mail a check, payable to Seattle Wine Society, to:
Joanne Thorssell
21212 Fourth Ave.
W., Bothell, WA
98021
(425-775-7901)
postmarked by Saturday, March 7.
(Prepaid tickets are picked up at the door)

What's Hot in South America!

For the Seattle Wine Society's March 11 program, two native Chileans are teaming up to provide a unique experience of South American wine and cuisine. Marco Orostica of the Odom Corporation will be sharing some of his favorite wines with us, and chef Mario Fuenzalida of Belltown's La Fontana restaurant will provide food pairings to accompany the wine selections.

Wine production in South America began in the mid-16th century, when European vines were planted in Peru after the arrival of the Spanish. Today, Argentina is the largest producer, followed closely by Chile. Argentina's wine production is centered around the city of Mendoza, high in the Andes Mountains, and in Chile, production centers in the regions near Santiago, stretching by roughly 300 miles to the north and south.

Casa LaPostolle is a French/Chilean venture between the Marnier (of Grand Marnier) LaPostolle family, and the old Chilean Rabat family. The famous flying French winemaker Michel Rolland is a consultant for Casa laPostolle., and they produce wonderful Sauvignon Blancs and Merlots.

Viña Tamarí has operated in the Mendoza winemaking region of Argentina since 2002. The Andean foothills provide an ideal combination of soil, altitude, and latitude for high-quality wine production. The sun warms the vineyard during the day, and the altitude ensures cool nights, providing a long and dry growing season.

Tasting Menu

2007 Casa LaPostolle Sauvignon Blanc, Rapel Valley, Chile
2006 Tamari Torrontes, Mendoza, Argentina

Salmon ceviche with lime juice, cilantro, basil and ginger

2006 Concha y Toro Marques de Casa Concha Syrah, Rapel Valley
2006 Santa Rita Reserva Shiraz, Maipo Valley, Chile

Bruschetta with pebre, diced Roma tomatoes with onions, cilantro and chili peppers

2006 Concha y Toro Marques de Casa Concha Merlot, Rapel Valley
2006 MontGras Reserva Carmenere, Colchagua Valley, Chile

Empanadas Chilean-style, with ground meat, onions, olives, raisins and hard-boiled egg

2006 Santa Rita Reserva Cabernet Sauvignon, Maipo Valley
2006 El Portillo Malbec, Valle de Uco, Mendoza

Lamb brochettes with carmenere sauce

Pairing food bites provided by Chef Mario Fuenzalida, owner of Belltown's La Fontana restaurant.

– continued from p. 1

Concha y Toro produces a wide array of wines under several different labels. Marques de Casa Concha produces excellent wines at affordable prices, including wonderful Cabernet Sauvignons, Syrahs, and Merlots.

Santa Rita was founded in 1880 by Fernando Dominguez Concha, who planted French varietals and used the French winemaking techniques of the day. They are known today for their Cabernet Sauvignon, and Sauvignon Blanc, and Merlot. Santa Rita's Reserva wines are produced exclusively from estate fruit.

MontGras Winery utilizes the most modern winemaking facilities in Chile, and is well-known for the quality of its fruit. The Carmenere Reserva is all estate fruit, and an excellent example of the varietal and the region.

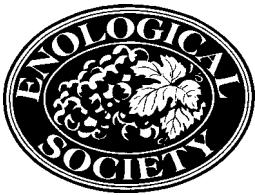
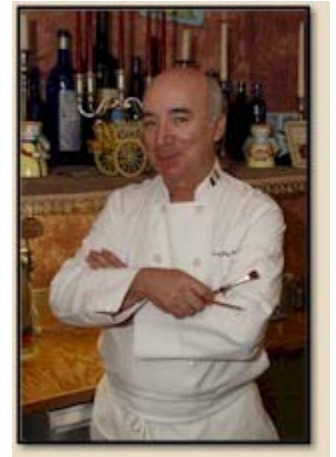
El Portillo began in the 1990s and their vineyards are irrigated via Andes snowmelt. The Malbec grapes were grown in very select plots in the estate vineyard Finca El Portillo.

Speaker **Marco Orostica** grew up in the small town of Rengo, outside Santiago, Chile. Rengo is a town rich with fruits, vegetables, and one of the best Chilean wines. During college, Marco left Chile for Iceland, but also traveled to Europe and visited many wineries, tasting many wines, and meeting many winemakers. He came to the U.S. to finish his college education, and worked in the restaur-



ant business, learning to appreciate wine and fine food. For seven years, he worked with Chef Mario Fuenzalida at La Fontana, where he learned about food pairing and wine quality. He eventually left to pursue his interest in wine, and he is currently a sales representative for the Odom Corporation, a wine distributor here in Seattle. Needless to say, Chilean wines are his passion!

Chef Mario Fuenzalida is the proprietor of La Fontana Siciliana restaurant in Belltown. His philosophy is to utilize the freshest ingredients to ensure that every meal is a pleasurable and memorable experience. At La Fontana, the atmosphere and the cuisine mesh together harmoniously, and you are personally invited to come share the experience. *La Fontana Siciliana, 120 Blanchard Street. www.lafontanasiciliana.com.*



NORTHWEST ENOGRAPHIC

Newsletter of the
Seattle Wine Society,
Enological Society of the
Pacific Northwest
(ISSN 1048-1281)

Editor:
Kelly Barry
kelly@seattlewinesociety.org

Contributors:
Kelly Barry
Ed Rydbeck
Nancy Enselman

Vol. 32, No. 7
March 2009

Messages:
206-706-3771 (phone/
FAX)
Events@SeattleWineSociety.org

Wanted: Enographic Contributors!

Do you have an interesting story to tell? Do you have information on a new restaurant, wine bar, or have you experienced an unforgettable wine tour? Share your adventures with your fellow Wine Society members by contributing a short article (with or without photographs) to the Enographic Editor (that's me) for publication in an upcoming newsletter. Write on!

- Kelly Barry, kelly@seattlewinesociety.org

👉 Help! Volunteers Needed! 👈

As most of you are aware, the Seattle Wine Society is an all-volunteer organization, and we have been very fortunate to have enthusiastic and knowledgeable volunteers to attend to the many tasks and multiple responsibilities of running this organization. It's a great way to make connections in the industry, have fun, and learn more about wine! Please consider lending your time in either of the following areas:

Program Committee Members. The SWS Planning Program Committee is looking for four new members. Desirable qualifications include knowledge of wine or wine industry contacts, and culinary industry contacts and/or event planning. Time commitment includes one program planning meeting per month (generally the last Tuesday evening of the month) and attending/volunteering at the monthly programs (second Wednesday of the month) from September – May, and up to a couple of hours a month working on program-

related planning. Please contact Julie M. Mercer, Program Chair, at 206.935.2330 or mercerdesigns@comcast.net if you are interested.

Treasurer. This key position keeps track of the financial affairs of the Wine Society, files tax returns, maintains insurance coverage, and pays monthly bills. The Treasurer also participates in bi-monthly Board (and as-needed Executive Committee) meetings and presents financial status reports. The time commitment is ~ 2 hours/month, plus meetings. A CPA or accounting background is necessary. The Treasurer is assisted by the Program Treasurer who handles the accounting for each monthly program. To volunteer, please contact Shawn Springer at (425) 771-4474 or sspringe@verizon.net.

Back of the Cellar

- a grab-bag of wine facts and lore -

In Seattle, Wine Meets Coffee

It turns out that there are plenty of people, including my husband, who are not that into wine (hard to imagine, I know). However, he, like many of us, is a definite coffee connoisseur, and he has introduced me to the beauty of the French press, and taught me all kinds of interesting things that, having lived in Seattle for years, I had yet to learn about the legendary local brew. It turns out that coffee appreciation has many similarities to wine appreciation, including concepts such as aroma, texture, terroir, and “coffee cupping”, which is an educated tasting of different types of coffees, much like a wine tasting.

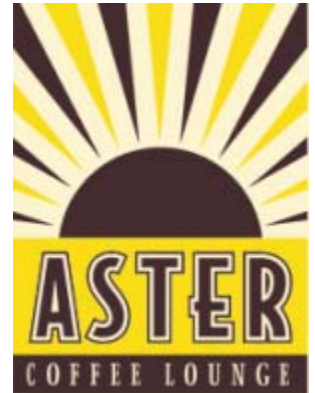
Well, about a year ago, Beth Scribner had the clever idea to open a wine and coffee lounge on 24th Avenue NW in Ballard. **Aster Coffee Lounge** is unique in that you can select from a number of wines to taste, while your partner can sample from some of the best “Direct Trade” coffees available, complete with Clover-generated drip coffee (an experience unto itself!). But let me go on about the wine!

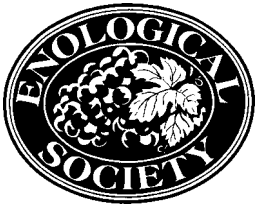
Aster sells wine by the bottle as well as by the glass, with about two dozen choices available by the bottle, and about half that by the glass. Glass prices are on

the reasonable side of normal, and bottle prices are at retail (although they do charge an \$8 fee to consume the bottle on premises). I was happy to see that they had several of my favorites on hand, including the Quattro Mani Montepulciano and the Castle Rock Pinot Noir. The selection is not huge, but delightfully varied, with many of my favorite value selections from wine regions around the world. I have to admit that I was a little surprised to have the wine arrive in a short glass tumbler, but, after all, that is the everyday Italian style, and it also lends an instant and disarming “come-as-you-are” feel to the place. Imagine a casual Ballard coffeehouse, but add wine and a silently understood appreciation for quality, pure and simple. That's Aster.

In short, I vote Aster Coffee Lounge “The Best Place to Kick It with My Tee-totaling Significant Other.” *Aster Coffee Lounge, 5615 24th Avenue NW, Ballard, (206) 784-0615, www.astercoffeelounge.com.*

- Kelly Barry





SeattleWineSociety.org

Northwest Enographic

200 2nd Ave. N.
Seattle, WA 98109-4816

Inside

What's Hot in South America

Wanted! Enographic Contributors

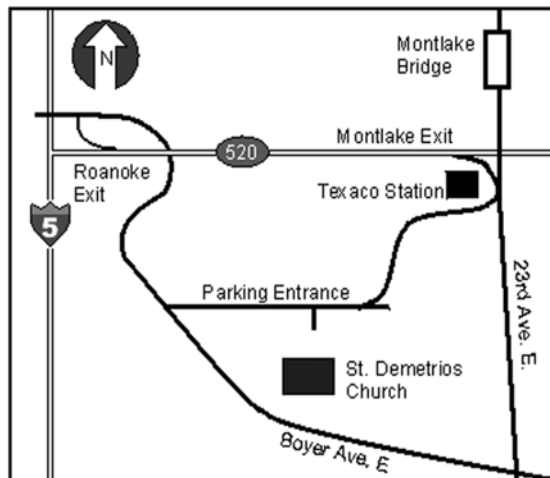
Help! Volunteers Needed!

In Seattle, Wine Meets Coffee

What's Ahead

April 8: Frugal Never Tasted So Good! - Wine Tasting on a 2009 Budget

May 13: Wineries of Walla Walla



St. Demetrios Cultural Center
2100 Boyer Ave. East, Seattle

Seattle Wine Society Membership Form

Name (1): _____

Name (2): _____

Address: _____

City: _____ State: ___ Zip: _____

Phone: _____

E-mail (1): _____

E-mail (2): _____

Electronic Enographic to e-mail: (1)___ (2)___

___ This is a change of Contact Information.

Type of Membership

___ Gift from: _____

___ New Membership ___ Renewal

___ Single (\$25) ___ Couple (\$45)

Where did you hear about the Seattle Wine Society? _____

___ Contact me about volunteering

Bring this form to an event or mail it with payment. Checks payable to: Seattle Wine Society. Mailing address: Seattle Wine Society, 200 - 2nd Avenue North, Seattle, WA 98109 Tel. 206-706-3771