If You Drink No Noir, You Pinot Noir

PinotFile

The First Wine Newsletter Devoted to Pinoaficionados

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Inside this issue:

The Ultimate Pinot 5 Noir Challenge **Ketcham Estate** 6 4th International 7 Wine & Heart Health Summit SF International 8 Wine Competition Recent Pinot Noir 9 Releases SB County Vintners' 10 Association Celebration of Harvest **Pinot Treasure** 10 Seeking

Test Your Pinot Noir IQ

Here are thirty-five questions about Pinot Noir that every self-respecting pinot geek should know. Consider yourself a true geek if you answer more than thirty correctly. Answers on page 10.

- 1. All of the following are mutations of Pinot Noir except:
 - a Grenache
 - b Pinot Gris
 - c Pinot Blanc
 - d Pinot Meunier
- 2. The juice of the Pinot Noir grape is:
 - a purple
 - b red
 - c colorless
 - d gold
- 3. Which of the following is NOT a name for Pinot Noir?
 - a Pinot Nero
 - b Marsanne Noir
 - c Spätburgunder
 - d Pinot Fin
- 4. Compared to Cabernet Sauvignon and Merlot, the skins of Pinot Noir are:
 - a thicker
 - b thinner
 - c chewier
 - d lighter color
- 5. Ampelographers have found how many clones of Pinot Noir worldwide?
 - a 12
 - b 50
 - c at least 100
 - d at least 200



6. In which of the following countries is Pinot Noir not planted?

- a Algeria
- b Italy
- c Switzerland
- d Thailand
- 7. Pinot Noir as a stable variety is probably indigenous to:
 - a California
 - b Oregon
 - c Canada
 - d Burgundy
- 8. Cold soaking during winemaking refers to:
 - a The first phase of winemaking during which grapes are kept cold to delay fermentation
 - b A relatively new development in Pinot Noir winemaking
 - c Cooling the wine prior to bottling
 - d The adding sulfur dioxide to forestall fermentation
- 9. Chaptalization of Pinot Noir is legal in all of the following wine producing areas except:
 - a Burgundy
 - b Oregon
 - c Canada
 - d California
- 10. "Method a l'ancienne" refers to:
 - a Extended cold maceration
 - b Manual punchdown of the cap
 - c Use of native yeasts in fermentation
 - d Whole cluster fermentation
- 11. Hangtime is:
 - a The elapsed time from bloom to harvest
 - b The elapsed time from veraison to harvest
 - c The time grapes are left on the vine after reaching physiological maturity
 - d The same every vintage
- 12. The only state in the United States where Pinot Noir is a majority grape tenant is:
 - a California
 - b Oregon
 - c New York
 - d Washington
- 13. The oldest Pinot Noir vines in the United States still producing are at:
 - a Dr. Konstantin Frank, Finger Lakes, New York
 - b Mt Eden, Santa Cruz Mountains
 - c 1946 Block at Chalone, Chalone AVA
 - d Hanzell, Sonoma
- 14. During the 1960s, Pinot Noir was sold and labeled in California as:
 - a Gamay Beaujolais
 - b Cabernet Franc
 - c Black Pinot
 - d Pinot Blanc

15. All of the following made Pinot Noir in California during the 1970s except: a Heitz Cellars b Caymus c Shafer d Freemark Abbey 16. The parent varieties of Pinot Noir are: a Traminer and Schwarzriesling b Sauvignon Blanc and Pinot Droit c Gamay and Chardonnay d Don't know the parents 17. Most of the best known Dijon clones of Pinot Noir are descended from: a Experimental vineyards in Dijon, France b Individual plants in vineyards belonging to Jean-Marie Ponsot in Morey-St.-Denis c DRC cuttings d Research vineyards in Champagne 18. Clone most planted in Burgundy is: a 115 b Pommard c 113 d Wädenswil 19. The approximate number of days from bloom to harvest for Pinot Noir in North America: a 50-70 b 60-75 c 90-125 d 150-155 20. Pinot Noir grapes picked at 23 degrees Brix will produce a finished wine with what % alcohol? a 11.5 b 12.5 c 13.5 d 14.5 21. One French oak barrel (pièce) contains: a 10 cases of wine b 20 cases of wine c 25 cases of wine d 50 cases of wine 22. Pinot Noir is so named because: a It tends to grow upright b It has many genetic varieties c It's leaf is shaped like a pinenut d It's grape cluster resembles a pine cone in shape 23. Mature Pinot Noir may acquire secondary flavor characteristics of all of the following except: a leather b game

c rotting vegetables

d pineapple

24. The first winegrower to plant Pinot Noir in modern times on the true Sonoma Coast was:

- a David Hirsch
- b Ehren Jordan
- c Davis Bynum
- d Mick Bohan
- 25. The first winemaker for Rochioli was:
 - a Gary Farrell
 - b Tom Rochioli
 - c Rodney Strong
 - d Tom Dehlinger
- 26. Grand Cru Burgundies are named for:
 - a Village of origin
 - b The producer's domaine name
 - c The vineyard of origin
 - d The appellation of origin
- 27. All of the following are red climates of Domaine Romanee-Conti except:
 - a La Tache
 - b Grands Echezeaux
 - c Musigny
 - d Richebourg
- 28. Ban de Bourgogne refers to:
 - a The ban on acidification of Burgundy wines
 - b Burgundy served in carafes at French bistros
 - c The battle cry sung at every festive dinner in Burgundy
 - d The village wine from Burgundy
- 29. All of the following Pinot Noir vineyards are in the Ste.Rita Hills AVA except:
 - a Fiddlestix
 - b Garys' Vineyard
 - c Mount Carmel
 - d Clos Pepe
- 30. Vin Gris of Pinot Noir refers to:
 - a A rosè style wine
 - b A white wine made from Pinot Noir grapes
 - c A combination of Pinot Noir and Pinot Gris
 - d A Pinot Noir with vinous tannins
- 31. Which of the following is not a California appellation that produces Pinot Noir?
 - A Sierra Foothills
 - b Santa Lucia Highlands
 - c Mount Harlan
 - d Stag's Leap District
- 32. Which of the following Pinot Noir vineyards is not in the Carneros AVA:
 - a Brown Ranch
 - b Amber Ridge
 - c Stanly Ranch
 - d Sangiacomo

- 33. Which California AVA has only one winery?
 - a Chalone
 - b Arroyo Seco
 - c Santa Rita Hills
 - d Anderson Valley
- 34 All of the following are well-known New Zealand producers of Pinot Noir except:
 - a Craggy Range
 - b Felton Road
 - c Peregrine
 - d Kiwi Escape
- 35. "Sideways" is a synonym for:
 - a Punching down the cap
 - b Getting plastered
 - c Entering the fermentation tank through a side opening
 - d A method of stacking cases of Pinot Noir on a pallet

The Ultimate Pinot Noir Challenge

Billed as the "Ultimate Pinot Noir Lover's Adventure," the Ultimate Pinot Noir Challenge will be held on Saturday, September 30th, 2006 from 12-2 PM at the Oregon Convention Center Ballroom in Portland, Oregon. The Challenge is held in conjunction with the 2006 Northwest Food and Wine Festival. The coordinator, promoter and senior wine judge of the event is sommelier E. Harry Ryan who owns VINworks. VINworks is a group of wine professionals who conduct wine education seminars, fundraisers, wine tastings, and other wine related events (www.oregonvinworks.com).

The event is a double blind tasting of the "top" 30 Pinot Noirs from the state of Oregon were chosen by a market survey of the most sought-after, most sold, and most requested wines by consumers. All wines with retail price ranging from \$30 to \$300 were considered. The vintage was not a factor in the selection process. Ryan promises that these Pinot Noirs are "the big boys and girls in the Oregon wine industry." The wineries chosen are ADEA Wine Company, Adelsheim Vineyard, Amity Vineyards, Anam Cara Cellars, Andrew Rich Wines, Archery Summit Winery, Argyle Winery, Broadley Vineyards, Brooks Winery, Chehalem, Cristom Vineyards, Cuneo Cellars, Domaine Serene, Dusky Goose, Eola Hills Wine Cellars, Erath Vineyards, Gypsy Dancer Estates, Ken Wright, King Estate Winery, La Bete Wines, Lemelson Vineyards, Maysara Winery, Namaste Vineyards, Panther Creek Cellars, Ponzi Vineyards, Rex Hill Vineyards, Scott Paul Wines, Sokol Blosser Winery, Solena, Stoller Vineyards, Twelve, Willakenzie Estate Winery, and Willamette Valley Winery (I count 32 wineries).

Tickets are \$150 per person and are limited to 100 Pinot drinkers who are "not sissies." VINworks will conduct a pre-event judging class for the enrollees focused on how to taste. A number of professional wine judges will also participate (including Lisa Shara Hall, co-author of *Wines of the Pacific Northwest*, Ronn Wiegand, Master of Wine, and Michael Franz, editor of *Wine Review Online*. An independent party will tally the scorecards of both professional and amateur judges and the winner will be proclaimed "Oregon's Ultimate Pinot Noir."

For registration: www.northwestfoodandwinefestival.com, and or www.oregonvinworks.com. E. Harry Ryan can be reached at 503-550-6215.

Ketcham Estate



One of my readers alerted me to this very funny ad on the Ketcham Estate website (www.ketchamestate.com). There are a number of jokes on the site as well. Ketcham Estate is a collaboration of two friends, Mark Ketcham and Steve Rigisich. Although they are passionate about Pinot Noir and they are committed to uncompromising quality, they do not take themselves too seriously. As they say on their website, "We are not about what the famed *San Francisco Chronicle* columnist Herb Caen used to call the 'Prismatic Luminescence School of Wine Tasting,' or any type of wine snobbery."

Ketcham Estate Pinot Noir is made from the Ketch Vineyard just off of Eastside Road in the Russian River Valley and blended with other vineyards in the vicinity. The Ketch Vineyard has multiple clones planted on twelve acres. Mark says he looked at over one hundred properties before buying this one. The vineyard manager is Roberto Ordaz, who lives with his family in a 100-year-old house on the property. Their goal is to offer a benchmark Russian River Valley Pinot Noir that is a good value so "everyone can drink Ketcham Estate every night and not go broke." They found the very talented winemaker, Michael Browne (Kosta-Browne) to help them craft their wine.

The partners are committed to putting a portion of their profits into charitable organizations and the local community. Steve Rigisich is the organizer of the successful Pinot Days event held each year in San Francisco (and soon, Seattle and New York).



I tasted the 2004 Ketcham Estate Russian River Valley Pinot Noir at this year's

Pinot Days. They are definitely on the right track here. This is a very pretty Russian River Pinot with all the signature cola, spice, and Bing cherry that have made this region such a heartthrob for Pinot lovers. Unfortunately, the 2004 vintage was quickly sold out to an enthusiastic mailing list shortly after its March, 2006 release. The next release (the 2005 vintage) is slated for March, 2007. Some allocation may be available then if you sign up now (www.ketchamestate.com).

Volume 5, Issue 50

4th International Wine & Heart Health Summit

The Desert Heart Foundation Wine and Heart Health Research initiative, The Renaud Society, and the University of New Mexico School of Medicine in conjunction with the *Wine Spectator* (Grand Sponsor), have announced the dates and venue for the 4th International Wine and Heart Health Summit. This is a bi-annual event bringing experts from around the world to Northern California to discuss the latest research in wine and health.

The Summit will be held at the Silverado Resort Hotel in Napa Valley, February 14-17, 2007. The program will be chaired by Tedd Goldfinfer, DO, president of the Desert Heart Foundation and Director of the Wine and Heart Health Research Initiative (photo right). The co-chairman will be Justin Ardill, MBBS, an interventional cardiologist and faculty member at Flinders University Medical Center, Adelaide, South Australia. Dr. Ardill is also owner and winemaker for Reilly's Cottage Wines, Clare Valley, Australia. Honorary co-chairman will be Tom Shelton, president and C.E.O of Joseph Phelps Winery in Napa.



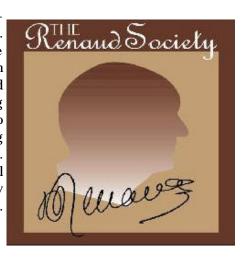
Page 7

The four day conference includes many keen academic seminars on the science of wine and health, wine biology, wine appreciation, and wine culture. Topics to be presented in the program include: The Impact of Cardiovascular Disease on Modern Society; The Biology of Ageing; The Biology of Wine: Implication for Health and Disease; Food, Wine and Health in France; The History of Wine in America: 400 Years Since Jamestown; Wine & Cardiovascular Disease; The Role of Alcohol and Wine Polyphenols in Human Disease and Vascular Risk; Alcohol and Cognitive Impairment: Implications in Alzheimer's and Senile Dementia; Alcohol and Mortality; Development of the Coronary Artery Stent and Artificial Heart; The Changing Landscape of Wine in America; Great Wines Begin in the Vineyard.

Faculty include: Serge Renaud, PhD (father of the French Paradox), University of Bordeaux; Larry Turley, MD (Turley Wine Cellars); Gordon Murchie (President, American Vinifera Wine Growers Association); R. Curtis Ellison, MD (Professor and Chairman, Public Health and Epidemiology, Boston University); Julio Palmaz, PhD (inventor of the coronary stent, University of Texas), Harvey Steiman (Editor at Large, *Wine Spectator*, New York); Andy Beckstoffer (Becstoffer Vineyards, Rutherford, California), and Dick Erath (Erath Vineyards, Oregon); Andrew Waterhouse, PhD (Professor, University of California at Davis).

A variety of eclectic wine tasting events and dinners are planned. A gala Winemaker Dinner and Benefit Auction will be held at the Culinary Institute of America at Greystone, benefiting Wine and Heart Health Research and Education.

The Renaud Society is an international society of medical professionals with an interest in better health and a passion for wine. Membership in the Society honors the legacy of Professor Serge Renaud and supports wine and health research and education and the sharing of wine interests among wine industry and medical colleagues worldwide. At the Summit, a dinner meeting of the Renaud Society is planned to inscribe new members into this philanthropic society (one of which is yours truly). Founding memberships are available until February 9, 2007 and are \$220. Membership includes a certificate, a bottle of the inaugural release of Renaud Society wine in a branded wooden box, society pin, a pair of Renaud Society Reidel wine tumblers, and more. For information go to www.renaudsociety.org.

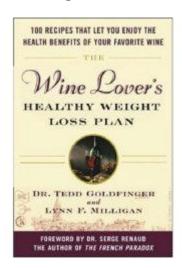


Volume 5, Issue 50

Registration for the International Wine and Heart Health Summit is \$845 and may be made through the website at www.winesummit.com or calling 520-544-5526. Dr. Tedd Goldfinger can be reached at

TeddGoldfinger@comcast.net.

Dr. Tedd Goldfinger has just released a diet book proclaiming the weight loss benefits of regular consumption of wine. *The Wine Lover's Healthy Weight Loss Plan* (McGraw Hill, 272 pages, \$16.95 - \$12 at amazon.com) details how a regular glass of wine with dinner can help a person lose weight. The co-author is Lynn F Milligan a Cordon Bleu-trained catering chef. Along with a foreward by Serge Renaud (father of the French Paradox), there is useful information about wine and health, wine appreciation, and food and wine pairings with 100 gourmet recipes. It is well known among medical professionals that healthy cooking and a daily glass or two of red wine as part of a Mediterranean diet can be beneficial to one's well-being, but kudos to the authors for presenting this information in a passionate and very useful format for the general public.



Page 8

San Francisco International Wine Competition

I am not a big fan of large wine competitions because anointing one wine the "best of" implies a very high reach for one wine. Also, judging by panels, regardless of the member's competency, can be skewed by a number of factors. The San Francisco International Wine Competition seems to garner more than its share of respect for its awards and the results bear reporting here. The 26th Annual Competition was held June 23-25, 2006. 3,800 wines from 1,029 wineries in 26 states and 19 countries were judged by a panel of 44 wine professionals under the direction of Executive Director Anthony Dias Blue.

The Best of Show Red Wine (and Double Gold Medal Winner) was the **2004 Miner Family Vineyards Garys' Vineyard Santa Lucia Highlands Pinot Noir** (14.2% alc., 1347 cases, \$50). The wine is aged 14 months in 70% new French oak. I liked the 2003 vintage of this wine and included it among my Honorable Mention All Americans for 2005 (Vol 5, Issue 16). My comments were: "flat-out great - the finish is like Cher's Farewell Tour, it goes on and on - the best Pinot Noir from Garys' Vineyard I have ever had." Miner Family Vineyards are well-known for their Chardonnays and Cabernets from their Oakville Ranch



on the Silverado Trail in the Napa Valley. Their Pinot Noir program, however, featuring Pinot Noirs from Garys' Vineyard and Rosella's Vineyard in the Santa Lucia Highlands, has been equally impressive for several years. Founded in 1998, the Miner label has a distinctive wing image which bears homage to family, heritage (Persian), and place. This wine is available on the winery's website, www.minerwines.com. A small point, but several wine publications list this wine erronously as Gary's Vineyard, but in fact it is Garys' Vineyard, in reference to the two winegrowers who own the vineyard, Gary Pisoni and Gary Franscioni.

Other Double Gold Award winners include: **2004 Lost Canyon Dutton Ranch Morelli Lane Russian River Valley Pinot Noir** (\$40), **2004 Scheid Vineyards Reserve Monterey County Pinot Noir** (\$35), **2004 Whitehaven Marlborough New Zealand Pinot Noir** (\$28), and **2004 Windy Oaks Estate Cuvee Santa Cruz Mountains Pinot Noir** (\$24). Navarro Vineyards in Mendocino was given the 15th Anniversary Bon Appetit Magazine Winery of the Year Award.

More Recent Pinot Noir Releases

Skewis The 2004 vintage releases are available. Hank Skewis says the wines from this year are more lush and fruit driven than those of previous vintages, yet still characteristic of the style Skewis is known for. **2004 Skewis Anderson Valley Reserve Pinot Noir** 150 cases, \$45. Formerly bottled as the Floodgate Vineyard now owned by Goldeneye. **2004 Skewis Salzgeber-Chan Vineyard Russian River Valley Pinot Noir** 150 cases, \$40. Clone 115 from a three acre vineyard on a hillside in the heart of the Russian River Valley. **2004 Skewis Bush Vineyard Russian River Valley Pinot Noir** 200 cases, \$42. Clone 115 on a 2.25 acre vineyard just northwest of Santa Rosa, CA. Magnums are available at about twice the 750 cost. Tasting notes for these Pinot Noirs are in the *PinotFile*, Volume 5, Issue 38. The wines are sold primarily through a mailing list. The phone is 707-431-2160 and the website is www.skewiswines.com.

Flying Goat Cellars 2005 Flying Goat Cellars Santa Maria Valley Goat Bubbles \$24. The grapes come from the Solomon Hills Vineyard. The clone is 23- a Pinot Noir clone that is often used in sparkling wine production. Goat Bubbles was produced in a traditional and hands-on way by winemaker Norm Yost. The grapes were harvested early (19 Brix) to capture natural acidity. The juice was fermented in stainless steel vessels. A small amount of regular Pinot Noir wine was blended in for color and to add some complexity in the flavors. The result is a crisp, deeply rose-colored sparkling wine. This inaugural release is available on the winery's online store at www.flyinggoatcellars.com.



Ambullneo The 2005 Pre-Sale Offering is now available. The wines include the **2005 Ambullneo Bulldog Reserve Santa Maria Valley Pinot Noir** 500 cases, \$79 (Solomon Hills Vineyard), **2005 Mastiff Cuvee Carneros Pinot Noir** 250 cases, \$79, and the **2005 Ambullneo Canis Major California Pinot Noir** 200 cases, \$95 (the best barrels from Santa Maria and Carneros blended together). The 2005 Ambullneo Chardonnays are sold out. The Pinot Noirs will be released in the Spring of 2007. Join the mailing list for presale offers at www.ambullneovineyards.com.



Van Duzer Two 2004 block-designates were released September 1: **2004 Van Duzer Flagpole Block Pinot Noir** 13.4% alc., 300 cases, \$39. 100% Wädenswil clone, and **2004 Van Duzer Dijon Blocks**

Pinot Noir 13.1% alc., 300 cases, \$39. Clones 113, 115, and 777. Tasting notes for these Pinot Noirs are in the *PinotFile*, Volume 5, Issue 46. Wines can be ordered at www.vanduzer.com or by phoning Kathy Fiebig at 800-884-1927. Shipping is free! As a sidenote, Brutus, Van Duzer's resident dog, is featured in *Wine Dogs U.S.A.* to be published in October, 2006. Advance orders for the book are available through wineries and can be ordered online or by calling Kathy Fiebig, the proud owner of Brutus and an accomplished dog trainer. Price is \$39 plus \$5 shipping.



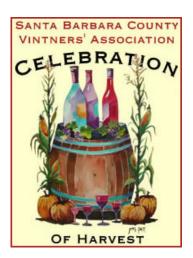
Peter Michael Winery 2004 Peter Michael Winery 'Le Moulin Rouge' Pisoni Vineyard Santa Lucia Highlands Pinot Noir \$85. A consistently fine cult Pinot Noir that is very hard to get. Mailing list members must purchase the Peter Michael Chardonnays in significant quantities to obtain any allocation of the Pinot Noir. For deep pockets only. Join the mailing list at www.petermichaelwinery.com. This winery is similar to Kistler in that there is no tasting room, no winery visits, no nothing except good expensive wine. Did I say for deep pockets only (the 2004 'Point Rouge' Chardonnay is \$175 per bottle!). 800-354-4459.



 $\begin{array}{c} Answers: 1\ a,\ 2\ c,\ 3\ b,\ 4\ b,\ 5\ d,\ 6\ d,\ 7\ d,\ 8\ a, \\ 9\ d,\ 10\ b,\ 11\ a,\ 12\ b,\ 13\ c,\ 14\ a,\ 15\ c,\ 16\ d, \\ 17\ b,\ 18\ a,\ 19\ c,\ 20\ b,\ 21\ c,\ 22\ d,\ 23\ d,\ 24\ d, \\ 25\ a,\ 26\ c,\ 27\ c,\ 28\ c,\ 29\ b,\ 30\ a,\ 31\ d,\ 32\ b, \\ 33\ a,\ 34\ d,\ 35\ b \end{array}$

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This annual event will be held on Saturday, October 14th at Rancho Sisquoc Winery on the outskirts of Santa Maria. 80+ wineries will be pouring and there will be culinary delights from local chefs and specialty food purveyors, live music, and a silent auction of wine collectables. For information and tickets (\$65): www.sbccountywines.com. Bus transportation will be available from Santa Maria, Solvang and Santa Barbara.

Treasure Seeking

You read about a great Pinot Noir in the *PinotFile*, but the wine is sold out or only allocated to mailing list customers. What should you do? Don't kick your dog or grouse around the house. Finding cult Pinot is an adventure, not a job. Try online search services like winezap.com, wine-searcher.com, and wineaccess.com. Consider auction sites like winebid.com and winecommune.com. Try boutique wine specialists like wadeswines.com, or benchmarkwine.com. If you are willing to pay the price, you can find almost any Pinot Noir you desire. Here are a few sources I have run across which are reliable retailers of small production, cult Pinot Noirs.

Brown Derby in Missouri (www.brownderby.com) has a large selection including Burgundies and domestic Pinot Noirs like DuMol, Prive Vineyards, Williams Selyem, St. Innocent, Ken Wright, and Cristom.

K & L Wine Merchants in San Francisco (www.klwines.com) always has a good selection of California Pinot Noirs including MacPhail, Sonoma Coast Vineyards, Ambullneo, Belle Glos, Etude, Hirsch, Ken Brown, and Varner. A great source of Champagne as well.

Hi-Time Wine Cellars in Costa Mesa, California (www.hitimewine.net) gets a lot of the good stuff. They currently have the sold out Eric Kent 2004 Stiling Vineyard Russian River Valley Pinot Noir as well as Arcadian, August West, Belle Glos, Broadley, Chasseur, Domaine Drouhin, Elk Cove, Flowers, Green Truck, Hirsch, Brian Kosuge "The Shop," Navarro, Papapietro Perry, Patz & Hall, Saintsbury, and Toulouse. They have many rare collectable Pinot Noirs on the shelve which are not listed in the newsletter or online. Magnums too.

Wine Exchange in Orange, California (www.winex.com) always has a great selection in stock. How about Alma Rosa, Arista, Calera, Cima Collina, Domaine Serene, Etude, Lemelson, Londer, Roessler, Sinor-Lavelle and Tantara. They have a decent selection of Burgs also at good prices and several New Zealand Pinot Noirs.