

“Taken from the Grapevine, a newsletter from the Columbia-Willamette Enological Society, about their monthly dinner.”

Grapevine

Columbia-Willamette Enological Society

March 2009

President's Message

What a Valentine's Dinner we had on the 11th! J.D. Thomas and his staff and students did a terrific job. The shrimp bisque had the delicate taste of the sea with a wonderful flavor that was then combined with cream, spices and topped with a small shrimp on a green herb. With this was served a crisp bright fruity Viognier from Chandler Reach Winery.

For the entrée I had the lamb shank. It was slowly braised with mirepoix until it was nearly falling from the bone, and it was topped with gremolata (a garnish of parsley, lemon and orange zest.) Chandler Reach Reserve Sangiovese and Chandler Reach Paris Estate Cabernet Sauvignon accompanied the entrée. Both were deep fruit forward wines with great balance and a delightful finish.

We finished off the evening with chocolate decadence that literally melted in your mouth. The Chandler Reach Syrah was superbly paired with the chocolate and Marion berry syrup.

#####