

HEARD IT THROUGH THE GRAPE VINE

SEPTEMBER 2011



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GREATER HOUSTON CHAPTER NEWS BY ED DENT

Hard to believe that summer is gone and fall is around the corner. I never thought it would get here fast enough with all the warm weather; I'm sorry about the hot weather that we have experienced all around the state. With the weather being so hot, it gave me the opportunity to discover a couple of things. One, I learned to appreciate good Rosé. Three of the ones we had that I truly enjoyed were Flat Creek 2010 Rosé, Foley and Johnson 2010 Dry Rosé from Paso Robles and Charles and Charles 2010 Rosé from Washington State. All were excellent and it makes you wonder why Rosés aren't appreciated more here in the States. One winemaker told me that people associated them with White Zinfandel. If so, you're missing out on good wines.

The other thing that the warm weather drove me to doing was to make Sangria. Most of the time I used recipes of Sangria sampled at My HEB. On other occasions, I experimented on my own using sweet wines I had around the house, along with frozen peaches and strawberries. I shared these finished products with some first time wine drinkers and they truly enjoyed it. Now I have to graduate them to Chardonnay and Merlot.

The highlight during the quarter was our Food and Wine pairing at Aura Restaurant in Missouri City. The theme was French with a Twist. Having eaten there on a few occasions, Aura is a **Gem in the Ocean**. The restaurant is listed in Zagat, rated 4.5 stars in Trip Advisor and 5 stars in City Search.



Chef Frédéric

GREATER HOUSTON CHAPTER NEWS CONTINUED

Chef Frédéric did an excellent job of pairing the different courses with French wines. I think if you went around the room everyone would have their favorite dishes but for me, being a soup lover, the **Vichyssoise d`Asperges au Saumon Fumé Maison**, Cold Asparagus Soup with Cold Smoked Salmon paired with 2009 Dom Des Cassagnoles, Côte De Gascogne and **Bouillabaisse de Poisson de Roche**, Provençale Rock Fish & Shellfish Soup with Saffron, paired with 2006 Domaine Gilles Troulier “Indigen” Cotes Des Catalanes were just first class.

Other comments were as follows:

- The event in general was excellent. Even the people in the other room wished they could have joined our group. The food and wine pairing married very well. A lot of thought went into matching the food with the wine.
- The pairings and the food were just excellent. Very nice event.
- This was some of the most authentic French food I have had outside of Paris. The wine and food pairings were excellent.

Thank you to Frédéric, Michelle and staff for a job well done. Hope to have another event in the not too distant future. See other photos at the end of the newsletter.

Other upcoming chapter events of note are as follows:

- Nov. 11th – Bob and Jeanne Cottle will be hosting our chapter and guest at Pleasant Hill Winery. See details further in the newsletter.
- January 2012 – Annual event at Charivari, Austrian food and wine pairing

In last quarter’s newsletter we discussed our Meet and Greet event in May. As a result of this event we would like to welcome new member **Audrey Hamilton** who was a guest and joined us as a result of this affair. Welcome aboard Audrey.

Also, big congratulation and thank you to **Messina Hof Winery** for elevating their membership to the supporting member level of the Wine Society of Texas and our chapter. It’s always exciting to work with Paul and Merrill Bonariggo. In June 2012, the Wine Society state meeting will be held at their winery. More details in future newsletters.

HAPPENINGS AT THE STATE LEVEL

The following are points of interests happening at the state level.

- In June, the DFW and Permian Basin chapters held a joint event in the Lubbock area to tour the High Plains wineries and to have an organizational meeting to form a Lubbock chapter. The event was very successful. Tours and tastings were held at Llano Estacado, McPherson Cellars, Cap Rock for lunch and a Tapas dinner at La Diosa Cellars.
- The 15th Anniversary Celebration, Election and Annual meeting was held in Fredericksburg on September 30th to October 2nd. On September 30th, various chapter members toured different wineries in the Hill Country as they transitioned to Fredericksburg. In the evening members enjoyed a wonderful dinner at the Cabernet Grill. On October 1st private tastings and tours occurred at Pedernales Cellars and Grape Creek Estate. The day culminated with a tour, reception, dinner and tasting at Becker Winery. The next day the state election and annual meeting was held.
- The scholarship committee has chosen 10 individuals to receive WST grants. The names will be presented and voted on at the board meeting in October. Recipients will be noted in the 4th Quarter newsletter. Applications sought for grants of up to \$5,000 in assistance for the education, internship or field study, and appreciation of wine.
- The board continues to discuss website upgrades and a possible logo change.
- Membership at the state level continues to increase.
- Interest has been shown to restart the Austin chapter. The Greater Houston and DFW chapters will take the lead on planning an event similar to the one held in Lubbock.

CHAPTER EVENT AT PLEASANT HILL WINERY

Please join the WST's Greater Houston Chapter and Bob and Jeanne Cottle of Pleasant Hill Winery in Brenham Saturday, November 12, 2011 for a Fall Barrel Tasting and Wine Dinner. Cost will be \$65 which includes Barrel Tasting, Dinner with Wine pairing and tax. Gratuity is separate and will be left to your discretion.

Call Jeanne at (979)421-3908 by November 1 with credit card information to make your reservation. Seating is limited.

If you want to make it a weekend getaway there are great B & B's in the area : Ant Street Inn, Far View, Scenic Hill, Murski Homestead and Ingleside. Hotels include: La Quinta Inn & Suites, Holiday Inn Express Hotel & Suites, Hampton Inn & Suites and Comfort Suites. Visit Brenham Washington County Texas for more information.

Wine Society of Texas – Greater Houston Chapter

Wine Dinner at

Pleasant Hill Winery

Catered by

Volare Italian Restaurant

Saturday, November 12, 2011

6:00 PM Barrel Tasting with the Winemaker

6:30 PM Dinner

APPETIZER

Marinated Shrimp

2010 Sauvignon Blanc

SALAD

Caprese Salad

Collina Bianca

MAIN COURSE

Pork Tenderloin

with Cabernet sauce, risotto, grilled vegetables

2005 Cabernet Sauvignon

DESSERT

Chocolate Harmony's Flourless Chocolate Cake

with berries and Rosso Forte sauce

Rosso Forte

BECKER VINEYARDS NEWS**BY NICHOLE A. BENDELE**

Hello from the winery! Harvest started approximately two weeks early in the Hill Country. Our winemaker Russell Smith said the harvest was lighter due to the drought, but the wines made from these grapes will be intense. We are looking forward to it! We have also released some new vintages: Barbera, Roussanne, Tempranillo Reserve, Cabernet Sauvignon Reserve Canada Family Vineyards, Cabernet Sauvignon Reserve Newsom Vineyards, Culinaria, and an off-dry wine, Fleur Sauvage. Please come out and sample these new vintages! We also have these wines available on-line at www.beckervineyards.com.

Becker Vineyards finished the harvest season with the 15th Annual Grape Stomp (Aug 27, 28 & Sept 3, 4) and 7th Annual Lucy & The Italian Woman Costume Contest (Sept 4). Upcoming Events at the winery include the Texas Hill Country Wine Trail Road Show in San Antonio, Texas.

October is Texas Wine Month! There will be many events throughout the state celebrating and inviting you to enjoy Texas wines! We will also host a Lavender Day, Oct. 1 at the winery. It is a smaller event in comparison to our grand Annual Lavender Festival which takes place May 5 & 6, 2012.

Looking for a theme birthday or destination wedding? Book it at Becker Vineyards! We have our Lavender Haus Reception Hall for large events and the Barrel Chai Room for smaller, intimate events. Cristol Copus, Wedding & Private Events Coordinator events@beckerwines.com, is the contact.

We are open 7 days a week: Mon – Thurs 10-5; Fri & Sat 10-6; and Sun Noon – 6. We hope you will join us soon!



Beverly in the tasting room



Franklin-GrapeStomp

www.beckervineyards.com or

info@beckerwines.com or

830-644-2681 x 302

Nichole A. Bendele
Public Relations & Tasting Room Coordinator
Becker Vineyards

NEW WINE IN OLD VENUES AND TALES FROM THE VIENNA WOODS BY MERIL MARKLEY

Living in the Woodlands, it's easy to take our forest for granted, spoiled as we are with tall trees, 100+ miles of hike-and-bike trails, and ample opportunities for long walks where the woods begin a few feet from our doorsteps.

Similarly fortunate, but with a sylvan environment embracing wine, are the residents of Vienna. Former headquarters of the vast Austro-Hungarian Empire, Vienna is today the capital of the Republic of Austria. Political missteps that led to the shrinkage of Austrian territory in

the aftermath of World War I may have ensured that Vienna avoided the urban sprawl experienced by other European capitals and the attendant elimination of green venues such as the vineyards still located within Vienna's city limits.

As in centuries past, a dweller in the city's center can reach the legendary Vienna Woods in less time than it takes to get from downtown Houston to the Woodlands. A 30 minute tram or bus ride transports a traveler from the city's cosmopolitan First District to a rustic hinterland of forested Alpine foothills interspersed with vineyards, some dating back as far as the 3rd century B.C. when the Roman Empire lifted its ban on growing grapes north of the Alps and Austria's 2000 year-old wine industry was born.

The bi-annual meeting of my law school's alumni group in Vienna was an ideal opportunity to spend a late spring evening in one of the many hillside wine gardens where the former imperial capital intersects the Vienna Woods and vineyards. And what better place for a bunch of tax lawyers to relive their university exploits than in a Heuriger, that uniquely Viennese version of a wine garden, conceived in response to a tax break? To fill government coffers back in the 18th century, when beverages were heavily taxed and cheap beer was encroaching on Vienna's wine industry, the reform-minded Emperor Joseph II permitted the vintners on Vienna's outskirts to serve home-grown food with their "new" or "green" wine, to be drunk on-site without charging tax. A fir sprig hung each spring over the doorway signaled that the new wine had arrived. This uniquely Viennese institution was born with "Heuriger" denoting both the new wine and the tax havens where it was served.



Enshrined in a bureaucratic loophole, the Heuriger has grown into a destination with its own set of traditions and customs. For example, it is by nature a locale for communal conviviality due to seating on long wooden benches on either side of a narrow table. Arrive as a couple, you will leave with a new

NEW WINE IN OLD VENUES AND TALES FROM THE VIENNA WOODS BY MERIL MARKLEY

group of friends! Expected to be open from late spring through early fall, a Heuriger starts indoors but stretches up the hillside with tables and benches placed under towering oak trees just a few yards from where the new wine's grapes were grown. The new wine, less alcoholic than its aged and bottled cousins, is exclusively white, served in pitchers, and accompanied by bottles of mineral water so revelers may prolong the eating and drinking experience without provoking a hangover. No need to choose from a wine list or fret over vintages. The wine is the wine -- cool, light, refreshing, and irresistible in the Heuriger setting.

Heuriger food has evolved from a few rustic snacks to a wealth of tried and true offerings. Typically purchased inside at a buffet and carried up the hillside to be enjoyed family-style, the selections involve unique and memorable foods. While there is an emphasis on cold meats, slow-roasted pork, homemade sausages, horseradish, and vinegary versions of potato salads, my personal favorite is *Liptauerkäse*, a soft cheese for spreading generously on hunks of brown bread. The cheese, blended with chopped pickle, onion, and capers, turns a rich orange hue thanks to the addition of paprika. My husband, Michael, fell in love with a surprising staple of Heuriger cuisine – fried chicken. Served piping hot and fresh out of the grease, it has been dusted in flour seasoned with paprika and fried to perfection. Light, golden, crispy on the outside, moist and tender on the inside – watch out, KFC!



Sketch of Beethoven for Vienna Memorial

As with everything about Vienna, its Woods, and the vineyards carved from them, have a strong connection with music. Ludwig van Beethoven, though a native of Germany, spent his entire working life in Vienna, living much of it on the outskirts of the city bordering the Vienna Woods. For Beethoven and countless other creative types who called Vienna home, the nearby Vienna Woods symbolized and offered brief bursts of freedom, contributing directly to artistic output. Liberated from the cramped confines of the city, Beethoven's imagination was unleashed on his strolls through the woods and hikes up to nearby peaks such as Klosterneuberg, whose monastery houses one of Europe's oldest and largest wineries.

Living in Vienna during its occupation by Napoleon's forces must have given Beethoven a taste of oppression and freedoms lost. He roused audiences with his passion for individual liberty while ushering in a new era of music and a commanding role for composers. The *Prisoners' Chorus* from the second act of his opera, *Fidelio*, is a plea for liberty whose universal message of freedom from tyranny resonates with audiences to this day.

NEW WINE IN OLD VENUES AND TALES FROM THE VIENNA WOODS BY MERIL MARKLEY

Later composers, including Franz Schubert, Hugo Wolf, Anton Bruckner, Gustav Mahler, and even Arnold Schönberg, wandered the Vienna Woods and found in them a freedom from urban life and fresh inspiration for glorious music. One can imagine that they visited a Heuriger or two, which are themselves music venues. The complete Heuriger experience involves performances by local musicians playing the traditional 19th century folk-like fare known as *Schrammelmusik*, after the famous quartet launched in a Heuriger by violinists Johann and Josef Schrammel, with the addition of friends who played guitar and clarinet. And the famous waltz, *Tales from the Vienna Woods*, by Johann Strauss the Younger? Apparently, it's just an evocative title slapped on an earlier composition having no connection with Austria's famous green belt.



Meril as a Student Visiting a Beethoven Apartment

The mixture of food, wine, music, and fellowship add up to what the Viennese are known for – *Gemütlichkeit* – a sort of friendly coziness and relaxation that connote freedom, for a few hours, from whatever else is going on in one's life.

Next time, an English take on a French 'chicken in every pot.'

WINES WE LIKE FOR \$20 OR LESS

Continuing with our list of wines for \$20 or less which we have enjoyed, below is our third quarter update. Those in bold lettering are the new additions to the list. Please feel free to submit your recommendations to edent24@aol.com and they will be included. Thank you to this quarter's contributors.

Becker Vineyard Viognier
 Blackstone Pinot Noir
 Bottega Moscato Spumante Dolce Wine Sparkling Wine
Errazuriz Single Vineyard 2009 Carménère
 Flat Creek Estate Bucking Horse White
 Francis Ford Coppola Merlot
 Grape Creek 2009 Pinot Grigio
 Haak Winery 2009 Blanc du Bois (Dry) – Green Label
Il Dolce Sparkling Torrentés from Argentina
Kitchen Sink White (rated 90 in June's Wine Enthusiast)
 Louis Martini Cabernet Sauvignon
 Messina Hof Barrel Reserve Cabernet Franc
 Penfolds, Koonunga Hills Shiraz
 Pleasant Hill Winery's 2008 Sangiovese
 Rosemount Pinot Grigio 2010
 Rutherford Hill Merlot from Napa Valley
Testamento 2008 Cabernet Sauvignon



MESSINA HOF NEWS

BY PAUL BONARRIGO

The Texas Harvest of 2011 will prove that warm climate grapes make the best wine. While west coast vineyards are struggling to ripen and in some cases turn color, Texas is producing ripe and densely colored fruit.

All the aromatic fruit like Muscato and Riesling smell so intense. The grapes are coming in at record sugars about 2 and one half weeks early. Some growers had to cancel or shorten vacation plans.

Last year Messina Hof finished harvest October 15th. This year we might be finished by September 1st. Customers ask how has the drought affected the crop. Well this year if your irrigation system was not adequate, then you were in trouble.

We now have some new terms in the Texas Industry. Water Stress is Good. Shriveling is really Dimpling. Lastly, Drought Makes Great Wine and Limp Vines.

Messina Hof is looking forward to our Grand Opening in Fredericksburg on October 20th 2011. Come join us by signing up through the Fredericksburg Food and Wine Festival. See you there.

Cheers - Paul Bonarrigo

MESSINA HOF PARTNERS WITH HIGHT CIGARS TO CREATE A CUSTOM PORT BARREL-AGED INFUSED CIGAR

BRYAN, Texas (August 25, 2011) - Messina Hof, one of the fastest growing and most award-winning wineries and resorts in Texas, announces a new partnership with Hight Cigars to produce a Messina Hof port barrel-aged infused cigar that will be available in Fall 2011.

Chip Hight, a native Houstonian, took his love for cigars and has launched his own cigar brand, Hight Cigars. Hight Cigars are created in Tabacalera Lorenzo Briones, a small factory in Esteli, Nicaragua, by a select group of the area's most highly skilled roleros. Every cigar is carefully produced and inspected to ensure the highest quality.

Each medium body Messina Hof Private Reserve Papa Paulo Port barrel-aged infused cigar will have 3-to-5 year old Nicaraguan puro and fillers and will be finished with 3-year-old Criollo binders and lightened Habano wrappers. Messina Hof's Private Reserve Papa Paulo Port has intense chocolate and cherry flavors and is aged in new French and new American oaks for one year each. Naturally fermented using high alcohol tolerant yeast producing creates for a smooth and fruity flavor.

"We are very excited about our partnership with Hight Cigars," said Paul Bonarrigo. "It gives us a chance to expand our Messina Hof offerings from our current ventures."

For more information on Messina Hof please call (979) 778-9463 ext. 223 or visit www.MessinaHof.com and for more information on Hight Cigars visit www.HightCigars.com.

FROM RUSS' VINTAGE TEXAS BLOG A STORY OF THREE TEXAS VIOGNIERS



As I selected this title, I had in my mind the story of Goldilocks and the Three Bears. You know, when Goldilocks got tired, she found one bed too soft, another too hard and the third was just right. Well, it seems that when it comes to Texas Viogniers, something close akin to this just might apply.

Why? Because there are a growing number of Texas-made Viogniers and this grape has quickly progressed deeply into our Texas wine Lexicon.

In May, I co-chaired a wine tasting panel at Culinaria ([Culinary Arts and Wine Festival](#)) in San Antonio where we did a Texas Two-Sip blind tasting: Texas versus non-Texas, sight unseen which was which.

Three of the six two-sip flights in the tasting were comprised of white wines. On the second flight, I asked the audience, “What was the grape variety from which the wines were made?” Nearly unanimously, the audience shouted out: “Viognier!” Well, they were wrong; the two Viognier wines were in the following flight. However, it goes to show how Texas wine drinkers have begun to associate Viognier with white wines made in their state.

Other recent tasting experiences have also illustrated to me how common “good quality” Texas Viogniers are becoming, and how varied, as well. It all started at the Texas Wine and Grape Growers (TWGGA) Meeting in early March and the Buffalo Gap Wine and Food Summit followed. Since the start of this Viognier tasting escapade, I’ve tasted four different Viogniers: the first was from Lone Oak Winery and then I moved on to Kim McPherson’s McPherson Cellars Viognier. Since then, I’ve had three more and all from the 2010 harvest. They were Viogniers from Brennan Vineyards, Grape Creek Vineyards and Becker Vineyards.

Words that might be used to describe this spectacle of Viogniers might include: abundance, cornucopia, or profusion depending on your point of view. In these regards, Texas Viogniers are not

FROM RUSS' VINTAGE TEXAS BLOG A STORY OF THREE TEXAS VIOGNIERS

only getting plentiful, but they are getting acclaim. Check out this month's featured Texas wine from Jessica Dupuy who does the feature on [Texas Monthly's "Eat My Words"](#) blog.

The balance of my Viognier Manifesto focuses on another aspect of Texas Viogniers: they are starting to differentiate. By this, I mean that we are starting to see different styles emerge. Some of this may be due to the mindset of the winemaker, but it may also be due to the varying growing conditions across Texas. It may just be variation in the Brix (sugar content) of the grapes at harvest. At the TWGGA meeting we had a tasting of three Texas Viogniers made from grapes harvested at 21-23 Brix, 23-25 Brix, and over 25 Brix. All wines were made by the same winemakers using similar techniques. These three wines were remarkably different from one another.

I actually don't know yet what is the predominant factor in determining the up and coming styles of Viognier in Texas (If you feel like you know, please feel free to comment). The following three wines are examples of Texas Viognier that offer high quality and also the room for wine drinkers to find the style of Viognier that they like best.

Brennan Vineyard Viognier 2010

This wine is the lightest and brightest of the bunch and it offers a pale straw complexion with yellow/green highlights in the glass. What follows is a near monochromatic experience of bright citrus (lemon-lime on the nose followed by a light floral component of citrus blossom). Immediately on the palate, the wine shows a hint of fruit sweetness followed by pear and peach with a subtle, yet long crisp finish. **Recommendation:** This wine is for those that normally



find other Viogniers (particularly California-style Viogniers) too big, too ripe, or too floral for them. Pair with light seafood dishes such as flounder, shrimp or oysters.

Grape Creek Vineyards Viognier 2010

Building on a similar basis from the previous wine, the Grape Creek Viognier starts with citrus on the nose but adds two more notes (honeysuckle and yeasty characteristics) resulting in a three-part harmony of aromatic sensations. This wine yields a dry tasting experience dominated by peach and a long bright finish of lemon zest. **Recommendations:** This wine is likely the



FROM RUSS' VINTAGE TEXAS BLOG A STORY OF THREE TEXAS VIOGNIERS

most food friendly of the bunch. The dominance of dryness and acidity on the palate will cut through sauces rich in butter or olive oil but used on light, spicy fare such as Shrimp Scampi or Asian/Indian cuisine (yellow curry with seafood and jasmine rice comes to mind).



Becker Vineyards Viognier 2010

If the first two wines are monochromatic and a three tone chord, respectively, the Becker Viognier is a full polyphonic symphony, but crafted in aromas and taste. This wine is multilayered and changes significantly with time in the glass. It provides an exotic baseline of ripe peach and apricot that takes on tropical nuances as it lingers in the glass. Then, the wine erupts with aromas of honeysuckle and magnolia blossom and in time; a warm scented vanilla note wafts. But wait...there's more. The mouth feel is silky and soft and the taste oozes with ripe peach, nectarine and vanilla that lingers for minutes on the palate. **Recommendation:** This wine is best served colder than most white wines as it allows time for the tasting experience to evolve in the glass as the wine warms. Therefore, it serves a double purpose: good for sipping while cool, yet powerful enough for your most elaborate and powerful Mediterranean preparations like chicken with garlic, rosemary or herbes de Provence, and citrus.

There you go...three Texas Viogniers, three very different, high quality wines. Depending on your preference choose the one to your liking: (a) light, bright and straightforward, (b) the intermediate play, or (c) the complex and exotically scented.

Which style is Texas Viognier? Well, right now and maybe forever, all of them. Enjoy the moment and we will see what happens.

You might also like:

[Culinaria Texas Two-Sip: Be There...Be Surprised](#)

[Texas Locavore Meets Locapour: Chef David Garrido Wins the ...](#)

[Three Lessons for Texas Winemakers to Live By](#)

(PS: See the Link Page, p.17 for the addresses of these hyperlinks)

GRAPE CREEK VINEYARDS — JEFF'S CORNER

Today, let's take a look at some wording (usually in small print on the back wine label) that tells us how involved a winery actually was in producing what's inside the bottle. Generally, the more control a winery has over the entire winemaking process (from vine to bottle), the better chance for a quality product.

Let's go from least to most involvement. If we see "Bottled ...by" (followed by the name of the producer) it tells us very little-probably that the winery bought wine, bottled it, and stuck their label on it. "Made and Bottled by" is not much better-it means the winery fermented at least 10% of the juice and purchased as much as 90% of the wine from outside sources.

"Produced and Bottled by" lets us know that the winery crushed and fermented at least 75% of the grapes used to make that wine. Here we see a much more hands on approach from the winery and winemaker, but this does not mean the winery grew the grapes.

"Grown, Produced, and Bottled by" tells us the winery either grew the grapes, or has control of the land that did. "Estate Bottled" shows the highest involvement-the winery either owns or has long term control of 100% of the vineyards where the grapes were grown.

All the above phrases are governed by law, but if we see "Vinted by" there is no established or legal significance. It usually means "Made by."

So, what does it mean when we see the word "Reserve" on a wine label? There are no legal definitions behind it; so it can tell us a whole lot, or a whole lot of nothing. We often see it paired with a second word such as "Vintner's Reserve", "Proprietor's Reserve" or "Special Reserve" to really confuse us.

If we see this on a relatively inexpensive bottle of wine, it is a marketing ploy meant to make us think the wine is something more than it actually is. Not long ago I saw a 4 liter jug of Carlo Rossi Reserve Cabernet Sauvignon for \$12.99. Now, Carlo Rossi makes pretty good jug wine (I was amazed they could stay in business after my Mom died), but this is really pushing it.

On an expensive bottle of wine, however, from a quality producer with a great reputation, it can mean the world. These wines are often made from grapes grown in very prestigious vineyards. They are also extremely age worthy and are sometimes made only in excellent vintages that warrant their production. A good example would be the 2007 Robert Mondavi Napa Valley Reserve Cabernet Sauvignon priced at \$135.00 per bottle.

Out of fairness to Spanish and Portuguese wines labeled "Reserva" and Italian wines labeled "Riserva" we should know that these words do have legal significance. In these countries they denote wines that have been aged longer than regular wines and are therefore usually higher in quality. The length of extra aging varies from region to region, and can often be confusing.

RESTAURANTS VISITED CARRYING TEXAS WINES

Houston

Artista
Brennan's
 Carmelo's
 Charivari
 Crescent Moon Wine Bar –The Woodlands
 Haven
Kata Robata
Masraff's
 Mockingbird Bistro
 Omni Hotel Houston Post Oak
Ousie's Table
 Pappa's Seafood House
 Patronella's
 Pesce
 Raffa's - Kingwood
 REEF
 Salt Grass Steak House Nation Wide
 T'Affia
 Taste of Texas
 The Backyard Grill
 Tony's

Austin

Carmello's
 Jack Allen's Kitchen

The AT and T Center

Bryan/College Station

Café CapriCasa Rodriquez
 Cotton Patch Restaurant
Haiku Japanese Restaurant
Luigi's
Papa Perez
Sodolak's Beefmasters
Tony Roma's

Brenham

On Deck
 Volare Italian Restaurant

Other

Cabernet Grill - Fredricksburg
 The Barbed Rose - Alvin
Yani's Steak House - Bellville

Those listed in bold have been added since the last edition.

DID YOU KNOW?

There is a new Wine Trail in Texas. The Bay Breeze wine trail will start up this fall along the Gulf Coast, south of Houston. The wineries making up the trail will be Yepez Winery in Baytown, Haak Winery in Santa Fe, Clear Creek Winery in Kemah and D'Vine Wines of Galveston. Clear Creek Winery opened on July 9th.

PERMIAN BASIN CHAPTER MCKITTRICK CANYON WINE HIKE



November 5th – 6th, 2011
Carlsbad, New Mexico

Make plans now to join us for our annual wine hike. You won't want to miss this one. We have changed hotels this year to the Fairfield Inn & Suites for Saturday night. They will allow us to have our complementary WST pizza party in the Inn's breakfast room. The chapter provides all the food; you just have to bring some extra wine to have with your pizza.

Early to rise on Sunday morning (depart 7:00 A.M., Mountain) with a one-hour drive to McKittrick Canyon (park opens 8:00 A.M., Mountain). We will depart the parking lot around 8:30 A.M., Mountain or 9:30 A.M., Central for those joining us that morning. It is a 2 mile hike to Pratt's Cabin where we will all share the food and wine we have packed. Fall colors should be at their peak, so be sure and bring a camera. For those who find the Pratt hike too strenuous a second group will be hanging out at the trail head.

A block of rooms are reserved under the group name "Wine Society of Texas" for the night of November 5th at a rate of \$109 + tax for single and double bed rooms. This will be available until October 22nd. Please note you will be responsible for your own room reservations. If you plan on joining us in Carlsbad please let me know by e-mail Shirley@winesocietyoftexas.org or by phone 432-553-6408.

Fairfield Inn & Suites - 575-887-8000
2525 S. Canal
Carlsbad, NM 88220

CALENDAR OF EVENTS OF IMPORTANCE FOURTH QUARTER — 2011

October 1st

First Saturday Wine Dinner at Flat Creek Estates – 6 pm

October 2nd

Sunday Concert at Haak Winery with H Town Juke's Band, 6 -8:30 p.m.

October 10th

Texas Harvest Dinner at Bistro Le Cep, 11112 Westheimer @ Wilcrest

October 15th

Art and Music Festival at Haak Winery Festival 11a.m. – 10 p.m. Music 1-4 p.m. Junior Gordon Band, 5:30 m-6:30 p.m. Black Apples, 7p.m. -10 p.m. Dena Blue

October 20th

Grand Opening Messina Hof Winery in Fredericksburg

October 22nd

Fredericksburg Food and Wine Festival

October 23rd

Sunday Concert at Haak Winery with Nigel Edison, 6 – 8:30 p.m.

October 29th

Halloween Murder Mystery Dinner at Messina Hof Winery, 6:30 p.m.

October 30th

Sunday Concert at Haak Winery with Ezra Charles, 6:8:30 p.m.

December 2nd

Christmas Murder Mystery Dinner at Messina Hof Winery, 6:30 p.m.

November 12th

Greater Houston Chapter Food and Wine Event at Pleasant Hill Winery

December 31st

New Years Eve Dinner and Dancing at Haak Winery

LINK PAGE

I am not certain why, but some of the embedded internet links do not translate correctly when our Microsoft Publisher source document is printed to its final PDF format. If you have any problems with any of the internet links in the newsletter, please check here for the original connection.

Thanks, Dave

P10. Culinary Arts and Wine Festival <http://www.nwwff.org>

P11. Texas Monthly's "Eat My Words" <http://www.texasmonthly.com/blogs/eatmywords/?p=2889>

P12. Culinaria Texas Two-Sip: Be There...Be Surprised <http://vintagetexas.com/blog/?p=4841>

P12. Texas Locavore Meets Locapour: Chef David Garrido Wins the ... <http://vintagetexas.com/blog/?p=4947>

P12. Three Lessons for Texas Winemakers to Live By <http://vintagetexas.com/blog/?p=4751>

THE WINE SOCIETY OF TEXAS - GREATER HOUSTON

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EDITOR'S CORNER

Fall is here with the slight drop in temperature, return of activated school zones to drive through, planting of the autumn garden and the desire for medium to heavier bodied wines. Although Texas has suffered greatly from this severe drought our vintner members have survived and produced great wines. I just love Paul Bonarigo's clever comments about grapes in the drought "Shrivel is really Dimpling."

The Wine Society of Texas' Greater Houston Chapter had a wonderful wine and food pairing event entitled French with a Twist at Aura restaurant in September. We have another wine and food event planned at Pleasant Hills in November. Please join us for wine tasting, fine dining, and fun with old friends and new members who are interested in wine.

The articles in this newsletter were created by members, winery owners, wine experts and friends of the Wine Society of Texas' Greater Houston Chapter. Thank you for your continued support. We are always looking for additional wine-related articles. What can you share? Perhaps you found a fantastic food and wine pairing, a wine bar with boutique wines or don't mind sharing a favorite recipe incorporating wine. Or tell us about your recent wine stories both local and while you were traveling.

I wish you a cooler autumn Texas day, a tasty meal with an unoaked Chardonnay, Merlot or your favorite wine.

Cheers-Tenley Fukui

AURA EVENT PICTURES



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