

VAN DUZER VANE

S U M M E R • 2 0 0 9

INSIDE

Van Duzer Welcomes Manager of Vineyard Operations

Rebecca Sweet,
a self described
sustainable
horticulturalist,
joins the Van
Duzer team.



Recent Events



Wine events take Van Duzer around
the country...Boca Raton, Del Ray
Beach, Atlanta, Stillwater OK.

Chef Panel Weighs In

Chefs evaluate new
Pinot Noir release
in context of
dining experience.



Pommard Pleasure: Our Final 2005 Block Designate

Endowed with powerful, but reticent, tannins that slowly integrated with the Pommard fruit in this 300 case bottling, the 2005 Homestead Block Pinot Noir just wasn't ready for its debut until now. The dry summer of 2005 provided especially concentrated, pure notes of classic Pommard fruit that reward the wait for this May, 2009, release.



2005 HOMESTEAD BLOCK PINOT NOIR

Winemaker's Notes: The first aromatics telegraph dark cherry, followed by hibiscus and violet and deeper hints of cedar and anise. On the palate, huckleberry, sweet oak, spicy clove and herbal fennel are married to a firm structure, now integrated following 38 luxurious months of aging. Guaranteed to still be revealing its power and nuance deep into a meal.

Pinot Noir	100% Pommard, Van Duzer Estate	PH	3.64
Alcohol	13.1%	TA	0.61
		Cases	300



AVAILABLE
NOW

The Van Duzer Corridor: Part 2



Willamette Valley was
shaped by geological
forces 50 million years
ago that make it prime
vineyard today. Mt.
Hood and her sister
volcanoes form the
eastern boundary.

to flow eastward into the Willamette Valley,
chasing summer heat down valley.

Region's Central
Costal Range,
rising 1,500 feet
above the Pacific
Ocean, forms
the western side of
the sheltered,
fertile Willamette
valley. The Van
Duzer Corridor is
the single break in
that portion of the
Range, allowing
Pacific Ocean air



April 21 Marks Bud Break

Warm soils and longer daylight
triggered an April 21 show of bud
life on Van Duzer's vineyards. The
milestone event in 2009 occurred
weeks later than recent growing
seasons. Frost is still a risk during
April, but the buds weathered the
spring season without damage.

...continued on next page

The Van Duzer Corridor: Part 2 continued



The Coastal Range was formed 50 million years ago when a chain of volcanic islands formed offshore then crashed into and joined the North American landmass. The islands took their place in a land accumulation process that has extended the Pacific Northwest coast from its original western edge in Idaho to its present form.

The Ice Age flood plain, shown here in grey, extended over the Willamette Valley. Repeated floods left behind rich deposits of topsoil in the lower elevations.

Millennia later, melting glacial ice dams in Idaho caused Lake Missoula to repeatedly, with great force, empty down the Columbia River. The sudden flow was more than the

mile-wide “narrows” near Kalama, Washington, could accommodate, causing the flood to back up into the Willamette Valley to a depth of 400 feet all the way past Eugene. The Van Duzer Corridor did not dip low enough to be an escape route for the inundation of glacial water that left behind deposits of rich topsoil and the occasional gigantic bolder.

Bounding the eastern side of this valley catch basin is the Cascade Mountain range, formed by two earlier volcanic chains producing the distinctive Mount Hood, Mount Jefferson and the Three Sisters, which can be seen from the winery on especially clear days.

The story of the Van Duzer Corridor, including Henry Brooks Van Duzer himself, to be continued in the next issue.



Horticulturalist Joins Vineyard Team

Rebecca Sweet, a 2006 graduation of the Masters program in horticulture at Oregon State University in Corvallis, has been named to manage vineyard operations at Van Duzer. In her studies, Sweet focused on the influence of cover crops on vine performance in the Willamette Valley, and, in a later stint with LIVE and Salmon Safe, compared the ecological health of Van Duzer Vineyards with the neighboring Baskett Slough Wildlife Refuge.

Sweet is a sixth generation Northern Californian with close ties to the agricultural lands of Mendocino, the Sierras and Fresno. She graduated from Humboldt State University in Arcata, CA, before moving to Oregon for graduate work.

At Van Duzer, Rebecca Sweet says she will “relish the opportunity to develop a showcase for Oregon agriculture in the areas of wildlife diversity, pest management and wastewater management.” Noting the importance of being a good neighbor, she said, “We can create beautiful wines and a place of uncompromised quality standards with a small environmental footprint.”



Vintner's Cuvée Paired with Entrée in *O Magazine*

Chicago wine consultant Cathy Mantuano collaborated with her husband, Spiaggia chef Tony Mantuano, to create five recipes for the January issue of *O, The Oprah Magazine*. Her wine pairings on Oprah.com recommended Van Duzer Vintner's Cuvée for Chickpea and Olive Salad with Cumin Vinaigrette. Citing the wine's multifaceted flavors and soft, velvety texture, Mantuano noted the compatibility of Vintner's Cuvée Pinot Noir with "the sweet, salty and spicy elements" in the salad.

Find the recipe online at oprah.com/article/omagazine/200901_omag_wine.

... THIRSTING TO TRY ...

2006 ESTATE PINOT NOIR, 750 ML	_____ \$30/bottle _____ \$360/case	12/750ML
2006 ESTATE PINOT NOIR, 375 ML An exceptionally rich vintage	_____ \$17/bottle _____ \$204/case	
2005 HOMESTEAD BLOCK PINOT NOIR • NEW Pure, clear tones of dark cherry ring out	_____ \$45/bottle _____ \$540/case	
2005 DIJON BLOCKS PINOT NOIR Lively and multi-dimensional in every sense	_____ \$45/bottle _____ \$540/case	
2005 FLAGPOLE BLOCK PINOT NOIR Deep, dark elegance in nicely balanced form	_____ \$45/bottle _____ \$540/case	
2005 WESTSIDE BLOCKS PINOT NOIR Ripe, red fruit from Westside microclimate	_____ \$45/bottle _____ \$540/case	
2007 VINTNER'S CUVÉE PINOT NOIR • NEW Oprah.com wine pairing	_____ \$20/bottle _____ \$240/case	
2008 ESTATE PINOT NOIR ROSÉ • NEW Pinot Noir fruit in refreshing Rosé	_____ \$16/bottle _____ \$192/case	
2007 ESTATE PINOT GRIS Crisp, fruity refreshment	_____ \$16/bottle _____ \$192/case	

TOTAL QUANTITY _____ Bottles _____ Cases
 WINE TOTAL \$ _____ \$ _____
 15% Connection Discount \$ _____
 SHIPPING TOTAL \$ _____
GRAND TOTAL \$ _____

Credit card orders may be placed:

Online at www.vanduzer.com
 Faxed to (503) 623-4310
 Phoned to (800) 884-1927

Mail orders to:

11975 Smithfield Rd, Dallas, OR 97338

Shipping Charges for FedEx/UPS 3-5 day service

	Pacific	Cntrl/Mtn	Eastern
1 Bottle	\$9	\$11	\$12
2 Bottles	\$13	\$17	\$17
3 Bottles	\$16	\$22	\$23
4 Bottles	\$20	\$28	\$29
6 Bottles	\$27	\$39	\$41
Case	\$48	\$72	\$76

A note about shipping.

Our location is wonderful for growing Pinot Noir, but very far away from many wine lovers. Rest assured, we have negotiated favorable shipping and packaging rates and pass along the full savings to our customers.

Only adults 21 years of age or older may purchase and receive wine. ID showing proof of age is required upon delivery. All wine is sold in Oregon and title passes to the buyer in Oregon. We make no representation to the legal rights of anyone to ship or import wines into any state or country outside of Oregon. By placing an order, you authorize us to act on your behalf to engage a common carrier to ship your order to you. We are able to ship to CA, CO, DC, FL, IA, ID, IL, MI, MN, MO, NC, NH, NM, NV, NY, OH, OR, TX, VA, WA, and WV. (phone orders only).



How to Connect:

When placing an order online or by phone, opt in to VAN DUZER CONNECTION

Wine Forum of Oklahoma Successfully Launched



Celebrity Chef Alain Sailhac, Senior Dean of the French Culinary Institute, and Van Duzer's Carl Thoma greet guests at the Wine Forum gala dinner.

comparative wine tastings and food and wine demos. On the culinary front, Celebrity Chef Alain Sailhac of the French Culinary Institute in Manhattan worked with culinary students and Oklahoma's top chefs to mount a gourmet gala dinner that was paired with the wines of participating wineries. Visit the vanduzer.com news page for links to video coverage.

Wine Forum OF OKLAHOMA

Van Duzer owners Carl and Marilyn Thoma provided the lead funding for the inaugural Wine Forum, an educational effort of the Hotel & Restaurant Department of Oklahoma State University. Over 600 attendees and 65 student volunteers came together April 3-4 for educational seminars,



Forum guest Bob Knaub compares the colors of Merlot and Cabernet Sauvignon in a wine blending exercise.



Vail visits Van Duzer. David Courtney, Matt Kleisser and Aaron Austin of Beaver Liquors, Avon, CO, visited the winery on a lovely Oregon spring day in April.



Winemaker Talks Wine in South Florida

Mia Bunker, Republic National Distributing (RND) Costco State Account Manager-Florida, joins Jim Kakacek for an in-store tasting in Boca Raton.



Left to right: Terry Fischer and Pat Combine (Republic National Distributing Co.) with Jeff Mickler and Brian Albe (Cut 432, Delray Beach, FL)

enjoyed Tee It Up for PAP. Van Duzer proudly sponsored a hole at this Papanicolaou Corps for Cancer Research benefit.



Distributor representative Andy Campbell and his wife Megan of Fife, WA, from Northwest Select Odom-Southern joined Jim Kakacek at Van Duzer for a winery tour and wine tasting.



◆◆◆ RECENT REVIEWS ◆◆◆



Paul Ferzacca, La Tour, Vail & ZaccaZa!, Avon, CO
latour-vail.com
zaccaza.com

2005 Homestead Block Pinot Noir

Chef Panel Provides Food-Centric Evaluation of Wine

Professional wine evaluators typically review 60 wines an hour, independent of the foods with which they are intended to be enjoyed. In order to restore balance to the reviews on which wine drinkers base their expectations of new wines, Van Duzer turned to food professionals who understand this interplay of food and wine in order to staff its new Food Professional Tasting Panel.



Cindy Hutson, Ortanique on the Mile, Coral Gables, FL
cindyhutsoncuisine.com

The seven chefs and sommeliers who compose the current panel recently applied their experienced palates to evaluate the newly released 2005 Van Duzer Homestead Block Pinot Noir. Here are some of their comments.

Great wine for a summer patio BBQ with salmon or poultry. Refreshing acidity with bright fruits.
Food Pairings: Star anise braised lamb, grilled salmon.

Paul Ferzacca, La Tour, Vail & ZaccaZa!, Avon, CO

Very well balanced with dark cherry aromas . . . The velvety finish on the palate lingered. It went fantastically with a pork dish I created, that was a Coffee and Cocoa encrusted Pork Tenderloin cooked on a mesquite plank.

Cindy Hutson, Ortanique on the Mile, Coral Gables, FL

It took me 5 minutes to taste the wine because I was enjoying the nose so much. This is a perfect Oregon Pinot. The smell immediately transformed me to another place, maybe Burgundy. Food Pairings: Bass with butter sauce, grilled lamb with chimi chusi, raw tuna with raw quail egg, spicy sauce.

Sean Huggard, Black Pearl and Encore on Colfax, Denver, CO



Sean Huggard, Black Pearl & Encore on Colfax, Denver, CO
blackpearldenver.com
encoreoncolfax.com

Out and About

At the Vineyards September 5, Winemaker's Barrel Uncorking and Dinner

Sample our winemaker's salute to the 2007 vintage as he uncorks the barrel created exclusively for our Wine Club members. Dinner with fellow Connection members follows.



In Oregon June 20, Mount Angel Abbey Festival of Art & Wine, St. Benedict

Supporters of the Mt Angel Abbey library present a day of finer things. mountangelabbey.org



Around the Country

FOOD & WINE classic in aspen

June 19-21, Food & Wine Classic in Aspen, CO

Mingle with food and wine celebrities at this premiere event. foodandwine.com

Mingle with food and wine celebrities at this premiere event. foodandwine.com

July 30-August 2, Steamboat Wine Festival, CO



Delicious food and wine high in the Rockies.
steamboatwinefestival.com



Van Duzer new releases receive Northwest Wine Summit Awards



**Silver Medal
 2008 Estate
 Pinot Gris**



**Silver Medal
 2005 Homestead Block
 Pinot Noir**



**Bronze Medal
 2007 Estate
 Pinot Noir**



Shooting the breeze
about vines and wines.

11975 Smithfield Road
Dallas, Oregon 97338
www.vanduzer.com
800.884.1927



VINTNER'S CUVÉE PAIRED WITH O RECIPE

*Pinot Noir complements
Chickpea & Olive Salad*

FEATURED RESTAURANT



Black Pearl, Denver

Sean Huggard, guest chef
for Van Duzer's Spring

Garden Party, created and operates two restaurants in Denver, Black Pearl and Encore. *Food and Wine* calls Sean's style "polished yet playful cuisine."

His emphasis on locally produced ingredients assures diners their elegant dining experience is a sustainable one. Sean shares a small plate to enjoy with Van Duzer Pinot Noir Rosé.



Herb Gnocchi with Strawberries and Brie

10 Tbsp water	1 Tbsp minced parsley
¼ cup butter	1 Tbsp minced tarragon
1 tsp salt	¼ cup grated Dry Jack cheese
¾ cup all purpose flour	2 eggs
2 tsp Dijon mustard	

Simmer butter, water and salt. Add flour and stir over medium heat until dough pulls from the side of the pan. Dough should be glossy but still moist. Continue cooking and stirring for 5 minutes; dough must not color. Transfer to electric mixer. Add mustard and herbs, mix briefly with paddle attachment, add cheese. Add eggs and mix on low. Put dough in a piping bag with a 5/8 inch tip. Let rest at room temperature for ½ hour. Pipe ¾ inch segments into simmering salted water. The dough will sink. When it rises, remove and place on a lined cookie sheet. Chill at least one hour. Yields 24 gnocchi.

½ cup sliced strawberries	2 Tbsp room temp triple crème Brie cheese
1½ cup baby spinach	2 tsp crushed pink peppercorns
¼ cup cooked English peas	1½ tsp salt
1½ Tbsp butter	

In a large non-stick pan, brown gnocchi and butter. Add strawberries and peas. Stir carefully for 2 minutes as browned gnocchi is fragile. Remove from heat, stir in spinach and salt and let spinach wilt. Serve in large pasta bowls topped with Brie and pink peppercorns.

SERVES 2.