



Jonathan House Emerald

Kathy Hoffman and Don Nordin browse the aisles at Sundance Wine Cellars, one of several locations celebrating this year's Beaujolais Nouveau harvest. Ambrosia Restaurant and Bar and Cornucopia Bottle Market will hold tastings as well.

Beaujolais

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But for those who cannot make the trek to France this year, some restaurants, wineries and wine bars in Eugene will offer their own tributes to this French custom with wine tastings of a few of the Beaujolais Nouveau wines.

Like Santa Claus on Christmas Eve, Air France will deliver cases of the Beaujolais Nouveau on Thursday to locations around the world, according to Armen Kevrekian, organizer of the yearly tasting at Ambrosia Restaurant and Bar.

Ambrosia has been holding Beaujolais Nouveau tastings for more than 10 years, he said.

On Thursday, wine lovers will descend into Ambrosia's wine tasting room, reminiscent of a French "cave" with brick-lined walls, for an invitation-only wine tasting of the new vintage.

"It celebrates the end of the harvest," Kevrekian said.

Kevrekian said he knows firsthand what it means to brave harsh weather for a bottle of wine. He said he began holding Beaujolais Nouveau tastings in 1978 at his restaurant in Anchorage, Alaska, and when the cases of Georges Duboeuf Beaujolais Nouveau were flown in, he would travel by dog

sled to retrieve them.

Along with the Beaujolais Nouveau, Kevrekian said Ambrosia will also offer tastings of three to four Oregon Pinot Noirs.

Last year's Beaujolais Nouveau earned high praise from both wine makers and wine lovers. The harvesting conditions were some of the best since 1976, according to French winemaker Georges Duboeuf on www.intowine.com. He said the combination of chilly mornings and hot afternoons created a "phenomenon of concentration" in the juices of the grapes.

"(Beaujolais Nouveau wine) is very light and fruity with a little bit of sweetness," Simonton said. He also said Beaujolais Nouveau gives a true indication of the quality of the harvest.

During the 2000 Beaujolais Nouveau festival in France, hundreds of people flooded the streets of Villefranche-sur-Saône, a small town at the heart of Beaujolais country, to taste the first Beaujolais Nouveau of this century. Winemakers set up tables along the cobblestone road that runs through the center of town and invited passersby to critique their vineyards' wines. The air was crisp and cold, and combined with the wine, it turned many cheeks and noses rosy.

As the sun set on the third day of the festival, the celebration had not lost any momentum. Several

festival-goers disguised in elaborate costumes wove through the crowd in small parades. An orchestra began to play a lively tune and led the crowd toward the Hôtel de Ville (French for city hall) where more costumed people performed acrobatic feats from the windows of the building and the street lamps below.

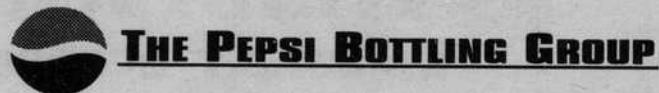
Beaujolais Nouveau is not a wine to store in a cellar for years or decades at a time. It is a young wine made almost exclusively from gamay grapes and is meant to be drunk only a few weeks after the harvest of the grapes.

"There is nothing sophisticated or in-depth about (the wine)," said Alison Albrecht, organizer of the Beaujolais Nouveau tasting at Cornucopia Bottle Market. "Anyone can like it."

Cornucopia will host a Beaujolais Nouveau wine tasting on Friday along with a hot, spiced German wine called Gluwein. The tastings are open to anyone and will be held at both its Monroe Street and 17th Avenue locations.

"It's a great big party that comes from France," Albrecht said. "It's a taste of the new harvest, and you have to drink it all by the New Year."

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Assisted suicide

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the ruling by Ashcroft tramples the rights of Oregonians.

"The Bush administration is on the right wing, and we have known all along that they'd try to neutralize the Oregon law," he said.

Gayle Atteberry, executive director of Oregon Right to Life and a Eugene resident, says that Ashcroft's ruling has nothing to do with state's rights because the federal law that controls substances in the U.S. has been in effect for more than 30 years.

"It was state's rights that got in the way of a federal rule," she said. Atteberry also said that Ashcroft's memo won't affect doctors' ability to help terminally ill patients manage their pain.

"Ashcroft went out of his way to assure doctors that the ruling will not affect aggressive pain treatment, even if it accidentally hastens a patient's death," Atteberry said.

Her view was disputed by Humphry.

"Even if their intention is known to be good, doctors are bound to be more nervous," he said.

Brian Terrett, spokesman for PeaceHealth Medical Group, says that physicians with the group haven't indicated any difficulty prescribing federally controlled pain medication in non-lethal doses as a result of Ashcroft's ruling.

"If we were seeing that as a problem," Terrett said, "we'd take whatever steps were necessary."

Oregon Right to Life believes that the courts will eventually overturn Oregon's law.

"We will prevail in the long term," Atteberry said.

Humphry disagreed.

"If we are a free country, if we are a free people," he said, "we should have the right to choose how we die."

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Teach-in

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the Northern Alliance is desperate for the air coverage that makes their job viable. So, when everybody has a vested political interest in how things are going, you can expect these people will tell us how its going when it is most appropriate for their needs. I can't imagine Northern Alliance leadership reporting they had a bad day. All of those reports have been positive, and they have all been implying that as soon as those American pilots get off the USS Kitty Hawk and drop some bombs, we will be there mopping up.

Is this coverage helpful or harmful?
I don't consider that there is any

coverage. I see it as a zero. What the reporters are doing is very creative — they are pretending they are getting coverage. They are doing the best you can ever imagine, given the conditions they are working with. But, I think they are doing a disservice to everyone involved because they don't have any information. The news providers are putting these ersatz stories together to make it look like there are reporters on the ground. You have to read very closely and suspiciously to even figure out there is nobody there.

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