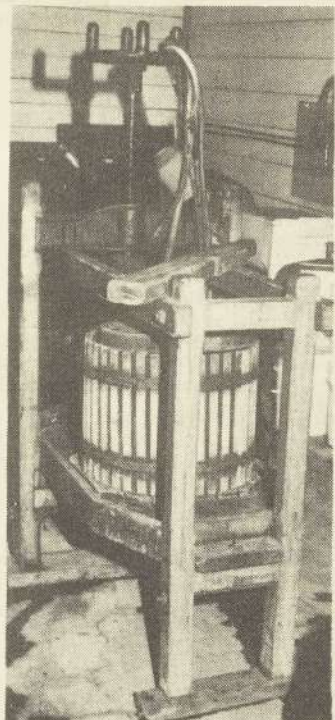




This marvelous old house has been divided into apartments as Boetje likes company more than extra room. Her living quarters are filled with antiques and souvenirs from both the old and new world.



These wine kegs hold a part of Boetje's small store of excellent wine. She only produces from five to 25 barrels each year but says the work and exercise are what keeps her young at 84.



This press is only a small cider press but is suitable for Boetje's small, basement operation.



Wine making with a

By Happie Thacker
Of The Print

A sense of Oregon's history and roots reaching back over a hundred years to Germany, surrounds the Redwood Wine Company in Milwaukie.

Dora Boetje, whose father started the actual winery in 1893, still makes concord grape wine the way her grandfather did, the way her grandfather did, although she has added rhubarb wine and honey mead to her small selection.

"My grandfather introduced concord grapes to Oregon at Mt. Tabor around 1883," said Boetje. "He moved to Milwaukie in 1890 and began by making wine in the basement for his own use.

"I've been making wine since I could walk, you might say. I've lived with it."

Boetje's winery is small and her production last year was five barrels of Rhubarb wine, which is about 225 gallons.

"It's the smallest winery in Oregon at the present," said Boetje, "One person can't do much and since I'm 84-years-old I've had to slow down a little."

She didn't make grape wine last year because the grape crop was non-existent, according to Boetje, due to the bad weather.

"There wouldn't have been enough sugar in them if there had been any," she said, "so I guess we were lucky."

The grapes generally grow very well in Oregon's climate which is similar to that of Northern France and Germany.

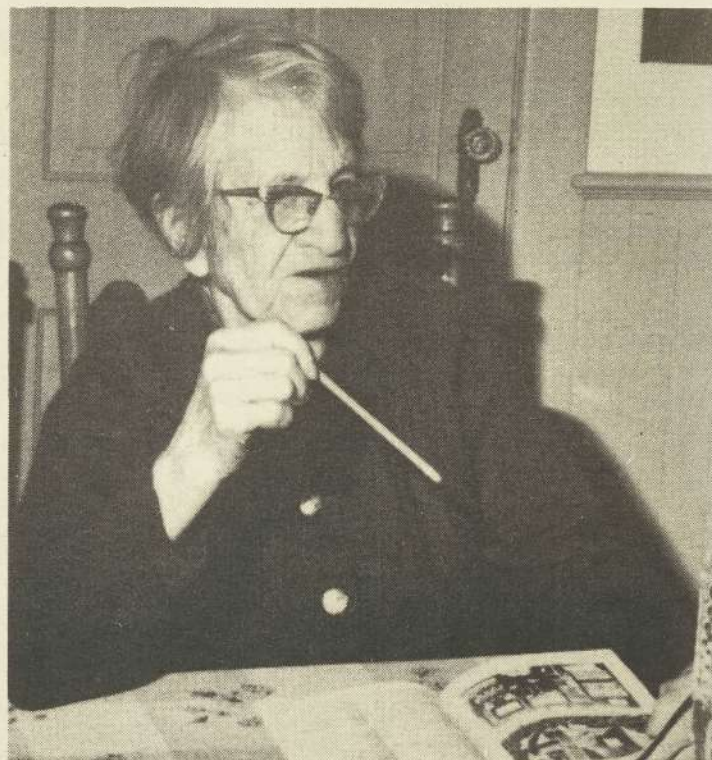
In her most productive years, Boetje turned out 25 barrels of wine at approximately 45 gal-per barrel.

She distributes the wine from her house and relies on word of mouth advertising. Her wine is so good that some people are reported to have been sworn to secrecy about its location so that her small stock would not be depleted too rapidly.

"I have mostly aged wines now," she said.

Boetje began making honey mead as an experiment several years ago, from a recipe she found in a book from the health food store. "It didn't turn out good enough to be sold commercially and I wanted to contact someone in England where they make mead. I wrote to a wine supply distributor whose address I got from a publication put out by an English wine making society, and asked him for a recipe. I also sent him the one I had used."

"When he wrote back he said 'If you could make good honey mead the way you made yours why couldn't you do it the right way?' and send me his recipe. I've been making good mead ever since."



Dora Boetje explains the finer points of wine making between tales of her grandfather and father and their contributions to the winery.

Even the Redwood Wine Company's label has a past. It began as the label for primroses Boetje used to raise. The trees represent the magnificent ones in front of the house, which is called The Redwoods, and the flowers are primroses. According to Boetje, primroses are used to make wine in England.

