

weet and sour red cabbage—or his special wine collection—from red current to mead (honey).

Henry Endres Winery, located at 13300 S. Clackamas River Drive, Oregon City, began in 1935 when Henry Endres, Sr. lost his job during the depression.

"He always made good wine but he decided to make a living out of it," Endres said. "He built the winery in 1935 and in 1936 he got his permanent license and started selling."

In 1951, Endres and his wife Margaret took over the winery and Endres, Sr. retired.

"Every year we try to make it better than the year before," Margaret said. "It's a challenge. Every year it's different—different amount of rain and sunshine—so it makes the wine different."

Endres begins his wine with fresh fruits and berries which he grows on his 15 acres of privately owned and leased fields. Henry's Winery holds a farmer's wine license rather than a commercial license. They grow their own fruit opposed to importing and buying fruit.

"We use pure, ripe, sound fruit out of the fields in season," Margaret said. "We like to carry it all the way through."

To start the process of building wine, Margaret begins with a test tube slant of yeast and a

quart of fresh, sterilized berries or fruit.

"In about a day and a half it will be bubbling up and she'll add more sterilized fruit and build it up until we get a five percent culture and 95 percent fruit," Endres said. "Then we'll inoculate the vat which is 400 to 500 gallons of fruit."

After the fruits are put in to the vats, sugar solutions are added to feed the yeasts and keep it going well.

"My husband has analyzed all the fruits to find out how much natural sugar and natural acid there is," Margaret said. "This way he'll know how much solution to add to bring it up to the alcohol content he wants."

"Wine without sugar around here is about seven to eight percent," she said. "It's hard to to keep and many wine diseases come up with this type of wine.

A good sipping wine is around 11 and 13 percent. This is where our wines are. Wines that are 18 to 19 percent just get you drunk."

"We adjust it," Endres said. "We're not allowed to fortify it. We have to let it ferment naturally. It's a natural product that ends up to be about as natural as you can get."

Aging, finishing and racking take place after the fruits are placed in the vats.

"We age everything in oak tanks," Margaret said. "If we get

bigger, we'd have to go to metal. Wine connoisseurs can tell the difference because the wines seem to have a metallic taste."

Some wines need little aging, according to Endres.

"Cane berries are ready to drink when they're clear," he said. "Some of the fruit wines, on the other hand, need lots of aging. Some of them we won't crack for about 18 months."

Previous wines made by Henry's include cherry, plum, apple, current, mead, rhubarb, red grape, white grape, elderberry, loganberry, raspberry, strawberry and rose.

"Now on deck," Endres said, "are apple, rhubarb and red grape. Elderberry, rose and loganberry will be ready for Easter."

Henry's wines are sold out of the Endres farm. Prices are \$6 per one-half gallon of wine.

Endres son, also a Henry, is intending to take over the winery in the near future.

"We're going to retire on a piece of property I own," Endres said. "I'm going to just raise fruit for him."

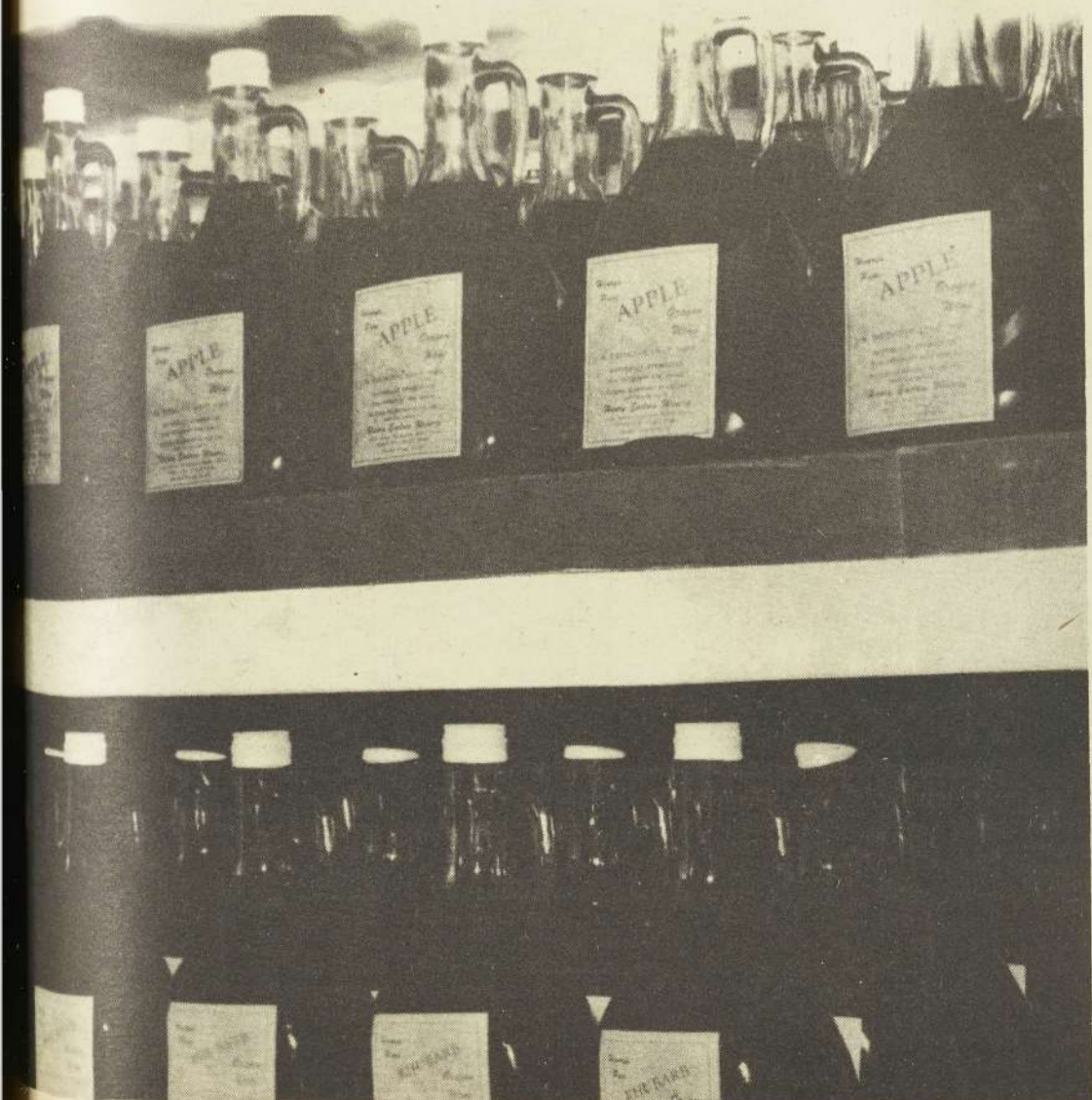
"Henry is also a chef," Margaret said. "A gourmet chef that is. He makes Chinese dishes, spaghetti, German dishes, etc. It sure helps me out a lot. He can even cook more after we retire."

"We've made a living doing this," Endres said. "We've worked hard to make it the best fruit wines in the Northwest."



Henry Endres ... prepares gourmet meal

Endres' fine stock of apple and rhubarb wines glistens on the stockroom shelf. The tasting room is open daily except Sunday and Monday.



Photos by Lorraine Stratton

