



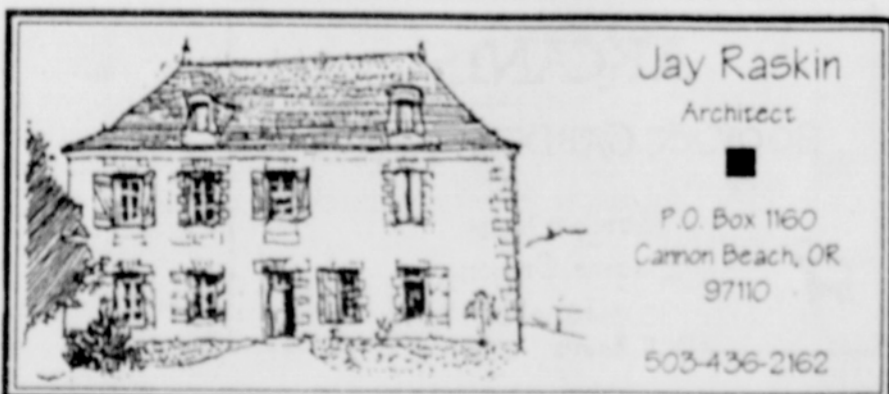
It is getting to the time of year when red wines again become a necessity of life. In the summer you can get by with just the occasional bottle or two on a very sporadic basis. The days are hot so it's fine to sip your Chardonnay or drink your beer. But when the rain starts to come and the weather gets a little cooler, spicy, rich red wines are one of the few things that will get you through the day and night. That being said, it's time to stock up. And there is no better place to stock up on sinfully luscious reds than at **Serendipity Cellars Winery** southwest of Monmouth.

This winery was started in 1981 by proprietors Glen and Cheryl Longshore. They chose this name after deciding against going with a subtle joke and calling it Monmouth Cellars (Monmouth, you see is the only dry town in the state.) They envisioned their winery being a leader in Oregon's young wine industry. It is a view they still hold firmly today. So they chose Serendipity which means "a pleasant surprise." This winery is full of big surprises. The first surprise is that in an area where you supposedly cannot grow good Bordeaux, Bordeaux-style or Burgundy grapes, Serendipity has succeeded magnificently.

I make no secret about my love of good Pinot noir. It is a sultry red when done right and is as good on its own as it is with a wide variety of foods. However, the first red wine I ever came to love was a Columbia Crest Merlot. Ever since that day, about 4 years ago, I have had a very soft spot for Bordeaux-style wines. Becoming a devoted Oregon wine drinker seemed to limit my opportunities to savor Cabs, Merlots and other reds. However, red wines besides Pinot noir are produced, and in fine style and surprising quantity, in Oregon. They just don't receive as much attention as the vaunted and omnipresent Pinot noir. It is understandable that Oregon's wine industry leads with what has made them noteworthy, but here's a vote for a bit more hype for the likes of Serendipity, Valley View, Foris and Weisinger's, to name a few, that make Cabernets, Zinfandels, Merlots, blends and more that can compete with the Californians.

Actually, I had made an attempt at sampling Serendipity a few months prior to my recent visit. My neighbor, Wendy, had extolled the virtues of Serendipity reds on many occasions which definitely piqued my interest. However when myself, Kathy and recently returned friend and master baker Jeff tried to go to the Stadium Fred Meyer's (yes, yes, pre-strike) on a day when Serendipity was pouring their wines at the store we encountered the horror of... Promise Keepers. There were thousands and thousands of mostly middle-aged men all over Burnside. The aisles of Freddy's were filled with men bent on saving their marriages by committing themselves to Jesus and the utter domination of their wives. Needless to say, we fled the scene. So I had to wait.

And good things did come to me. The first of the reds is their Bordeaux wine, Cabernet Sauvignon. Their 1992 Cabernet is a rare find because it is excellent right now. Cabernets are often very frustrating because they take so long in the bottle to reach their prime. Many times you can tell the Cab will be good or exceptional given a few years but just isn't quite ready for drinking yet. In five or six years their '92 will have bloomed into a full, deep wine with all sorts of wild complexities to it, but even right now it is dry, smooth, and silky with a long lingering flavor in the mouth. Their 1990 Cabernet just sold out at the winery but is occasionally available at some stores in the area. I recently found it at a store that obviously has it mislabeled at \$6.29 so I've been quietly stocking up. This Cab won the 1992 "Best of Show" at the Sunriver Wine Judging, beating out all wines in the competition, including numerous Oregon Pinot noirs. Glen says he has a unique process for treating the Cabernet grapes after harvest that allows them to develop into excellent wines quickly while still allowing the wine to bloom in the bottle. Serendipity's Cabs are certainly not like a California monster Cab which can come on strong from the first sip. They are, instead, more elegant in the way that the taste builds as you continue to drink, like very good Indian or Thai food. If you enjoy Cabernets but are sometimes put off by the very dry, tannic finish, give Serendipity's Cabernet a chance.



Jay Raskin  
Architect

P.O. Box 1160  
Cannon Beach, OR  
97110

503-436-2162

The most surprising wine they have is their Zinfandel. This wine has suffered through some hard times at the hands of numerous California wine giants. White Zinfandel may be one of the most horrid marketing blights ever brought to bear upon American palates. Serendipity's Zin has nothing to do with that genre of pink wine. Oh sure, they dabbled with the blush stuff in the early '80s but by 1988 they had moved on. Their first time out of the gate with a red Zin netted them a first place showing at a national judging at which every other Zinfandel was from California. The '92 Zinfandel that they are pouring now (which is only available at the winery due to production of only 120 cases) is the 3rd vintage that has placed at the top of its class against California Zinfandels in at least one judging. This is a rare wine that has the gumption to stand up to Mexican food.

Then there is their flagship wine, Marechal Foch. Half of the 2,500 case production of Serendipity is dedicated to this one wine. Never heard of it? Never had it? Not too surprising. Despite the fact that this grape demands growing conditions and altitudes well within the parameters of what the Willamette Valley offers, produces twice the tonnage per acre as does Pinot noir, ripens 1-3 weeks earlier than Pinot noir and is naturally mildew resistant, only 3 other wineries in Oregon produce this wine. It's easy to be initially skeptical, as I was, of a wine that you know little about and don't have experience with. When you don't drink a certain variety of wine sometimes it is hard to tell if what you are drinking is good because you have no reference point. Their 1992 vintage offered me my first taste of Marechal Foch and I was instantly blown away.

First of all the color of this wine goes beyond red into maroons, purples and colours normally seen under black lighting. The taste was amazing. At first it seems like a light red despite its coloring, but then the taste starts to spread and grow allowing the amazing berry flavors, spiciness and depth to trip through your senses. Amazingly this wine finishes like silk with just enough tannis to be pleasing but not nearly enough to make the wine overly dry. Glen and Cheryl are obviously used to people's reaction to this wine. They know what the wine is and they know that most people haven't had it before so the look of surprise and delight I, and undoubtedly countless others, displayed after tasting it, is surely something that makes it worth being in the wine business.

Although Marechal Foch has the best characteristics of a high quality Bordeaux wine it is actually a product of the Southern Rhone area of France. This wine has impressed people from all over the world. 11 straight vintages have won at least one international award and the total award count for these vintages is fast approaching 50. Each weekend in November Serendipity opens up the library and does vertical tastings (comparisons of different years of the same wine from the same winery) of Marechal Foch. If you can't make it out to the winery this month clear some space on your calendar for November. This wine will be a great holiday wine as it will complement all sorts of meat (including turkey) and chocolate. Amazingly the 1992 vintage goes for only \$12.50, although that price makes it the most expensive Marechal Foch in the world.

I needed a lot of space to rave about Serendipity's reds which has left me only a smidgen of space to mention their white wines. The two whites Glen and Cheryl produce are Chenin Blanc and a Muller-Thurgau. They are currently pouring their 1993 vintages. The Chenin Blanc is crisp and quite dry but has a touch of sweetness to it. Usually I avoid Muller-Thurgau because it often has that "in-between sweetness," certainly not dry but not in the class of a rich dessert wine either. Serendipity's Muller though is actually quite dry, but like the Chenin Blanc it displays the natural sweetness of the grape without having that taste dominate the wine. Drink this wine young while the fruit is still fresh. Both of these wines exhibit a bit of effervescence, sparkle if you will. Serendipity's bottling process allows for this quality which is quite nice. It gives the wine a little bit of dance.

So remember that soon the cold and gray will shortly be upon us, that holidays will be abounding and your soul will be crying out for good red wine on a daily basis. Clear out the trunk of your car and head on down to Serendipity Cellars. If you are stuck in Cannon Beach, Laurel's and the Wine Shack both carry a limited selection of Serendipity wines.

**Recommended Winery Tour for October:** The wine makers are busy this month because the crop has been harvested and the process of turning grape to wine is at its most labor intensive point. That hardly means there are a lack of things to do out at the wineries. Why not take a weekend trip out to **Autumn Wind Vineyards** in pastoral northern Newburg? The reason? Well, I just got a job working in the tasting room of this obviously fine winery. Autumn Wind produces excellent Pinot noir and Pinot gris which, incidentally, are both excellent fall wines. So, not only is the name right for the time of year and the wine superb, you will get a chance to chat with a left wing wine lover.

Come to  
**Nehalem Bay Winery**  
and visit the beautiful old Winery at  
The Oregon Coast

Experience the charm of the old building.  
Our wines will delight you.  
Fun for all ages.  
The tasting room is truly unique.

- Wine Tasting
- Wine Sales
- Gift Packages
- Picnic Area
- Special Events

The "FUN RUN EXCURSION TRAIN" stops here every Saturday and Sunday afternoon, May 22nd to Oct 11th for live music, wine tasting, munchies and fun for everyone.

**OPEN 10 - 6 EVERYDAY**  
The historic winery is located among the trees at the edge of the beautiful Nehalem Valley. Just one mile off Highway 101 on Highway 53. Between Wheeler (to the south) and Nehalem (to the north).  
Please stop by and enjoy the history, the great wines and lots of fun.

Nehalem Bay Winery  
3960 Highway 53 Nehalem, OR  
(503) 368-7092

*The Wine Shack*

**Cannon Beach**  
In Coaster Theater Courtyard  
Established 1977

Featuring Northwest, California & Imported Wines  
Collector Wines From 1875  
Through Current Vintages  
Featuring Over 1000 Wines  
Wine Racks, Glasses & Wine Related Items

**Wine Tasting**  
Every Saturday Afternoon  
1-5 PM  
Different Wines  
From Around The World  
Each Week  
Open 11 AM-5 PM - Closed Tues.

**436-1100**  
124 N Hemlock  
P.O. Box 652, Cannon Beach OR 97110

**THE BEAUTY OF THE BEACH**

It is a warm sunset a cooling breeze a propinquity wine at the surf's edge, and a lovely bottle of wine from that dinky little shop on the main drag in Cannon Beach operated by Laurel Hand.

**Laurel's Cannon Beach Wine Shop**  
263 N. Hemlock  
(503) 436-1666

Take Time to Travel in  
Oregon's Scenic Wine Country!  
Experience the beauty, peace and  
fantastic wine of Oregon's wine regions  
For information on and reservations at  
The best bed & breakfasts, hotels and restaurants  
as well as the most interesting winery tours  
**Oregon Wine Travel Connection**  
Famous since 1993  
1-800-946-3885

Gothie said there would be little left of him if he were to discard what he owed to others.

Charlotte Cushman