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## Fridays from 4 to 6pm

August 8 : So. France - Rustic reds.  
August 15 : Chardonnay - Compare 3 regions.  
August 22 : Amity - Famous Oregon pinots.  
August 29 : Zinfandel - Our recent favorites.

## Saturdays from 4 to 6pm

August 9: Lemma Imports - Chateau Beaugrenard.  
August 16 : Selections from our shelves.  
August 23 : Selections from our shelves.  
August 30 : Andrew Rich - Oregon wines from a dynamic young winemaker.

Also, each Saturday we offer "Super Pours" - A chance to sample (for a small fee) a selected high-end or older vintage wine from our shelves. Coming up: 2000 Bordeaux and Premier Cru White Burgundy.

Want to learn about wine?  
Our next Intro to Fine Wine class is September 3, 10, 17 & 24. Call Steve for registration & details.



2470 ALDER ST.  
687-WINE  
ORWINES.COM

OPEN DAILY UNTIL 7PM

**SUNDANCE**  
WINE CELLARS



**Wine** BY LANCE SPARKS

# Thirsty Grief

In wine we steep.

I am bummed, heartsick, spirit hovering just above the Zero. I stare out the grit-and grime-streaked window of my office high above sweltering Eugene streets, and I can find no comfort even in shining vistas of glittering trees and erupting blooms under a cloudless cerulean sky.

A brother is down, his thread clipped by the Morae, the Fates: Clotho the spinner, Lachesis the handmaiden of Chance, Atropos the inescapable. Rick Filloy would have known all their names and all the legends of their work in the weaving and unraveling of lives. I wonder if, in his last moments, in the clutches of the overwhelming pain in his heart, he might have had an instant when his fine, clear mind thought, as I have a hundred times over the last three days, that this must be some mistake, a slip of Clotho's scissors, too soon, wrong thread, an error that will leave a gaping hole in the tapestry of life.

He was too young, only 54, too strong, athletic, played handball competitively, rode his bike, bore not an ounce of extra fat, didn't smoke or abuse drugs, clean dude, whip-smart, witty, honored by his students, respected by his colleagues and fellow teachers, beloved by Susan, his wife of more than 30 years, their son Nicholas and daughter Amanda.

See: wrong guy, not time yet, had too much yet to do, too much yet to give, students still waiting in the classrooms of LCC, waiting for Rick, for the man who read Aristotle and Plato in the Greek and knew the fine distinctions of rhetoric from agnominations, enemy of pleonasm, rarely gripped by aporia.

Sad am I, saddened in deed and in heart, sad to indulge prosopoeia, to convey in all humility what I know would be Rick's message to us all: "Fill the cantharus with good wine, drink deeply, and be of good mind."

Thank you, my brother. We will miss you, and we will keep you.

Rick Filloy's last gifts to me were two bottles of wine, retrieved on his vacation in Ontario, Canada. We will share them with his friends at Rick's celebration of life, then pass their message on to you.

If Rick could have stayed with us this summer, our plan was to gather our families and eat good food and test stringently theories bearing on wine and its emotional appeals.

In this fine heat, a good place to start would be with rosé — no, not insipid, sugary pink, schlock, but real rosé, perfect summer wine for those who like color, flavor and versatility with summer foods: good "Q," cold meats and cheeses, light Asian dishes, French-style patés and terrines, li'dat, li'dese: **Territorial 2001 Rosé of Pinot Noir** (\$10), pretty peach-pink color, light and lively flavors of strawberries, good balance — and localboyz, Eugene winery (907 W. 3rd); **Evesham Wood 2002 Rosé of Pinot Noir, Vin d'Une Nuit** (\$11), just classic rosé, flavorful, balanced, but also nuanced with typical pinot noir delicacy of red berry flavors; **Jané Ventura 2002 Uil de Liebre Cariyena** (\$9), made from carignan,



Richard A. Filloy

usually a hefty, dark used mostly in blends, this is deep, dusky pink and full-flavored, with just a touch of sweetness. Note: If you want to taste these wines, don't serve them too cold; chill to just above refrigerator temps, about 50° F.

In summer, when the air sizzles, I yearn for fresh fish on the menu. We Eugeneans are blessed in access to the best — locally-caught salmon, snapper, shellfish — and native dry white wines to match. Our pinot gris has attracted worldwide praise in recent years. Makes me mighty proud, but now and then I crave sauvignon blanc, for crisp, citrusy acidity that turns fish oil into perfume. Lately, though, New Zealand has been setting the standards for sauvignon blancs and Oregon has lagged. No more. Get ready, gotta rave.

**Andrew Rich 2002 Croft Vineyard Sauvignon Blanc** (\$16) is brilliant: pale gold in color, bursting with flavors (sweet, ripe grapefruit), perfectly balanced, with just a trace of residual sugar that lends itself to creaminess in texture and a sensation of refreshment. We put it with some lightly grilled halibut, fresh tomato/basil salad and crusty baguette. If we don't get this in heaven, I don't wanna go.

Best of all, Rich's fine sauvignon blanc comes with a screw-cap. Put away that funky broken opener, don't have to cut off the capsule, no cork to pull, no worries about cork taint (TCA in the trade; nasty little infection that makes wine taste like mildewed newspaper). Just twist off the cap, pour, slurp. Rich is not the first to make the leap away from cork, but he says, "I've been wanting to do it" and found the "perfect candidate." Oh, and the cap recycles easily.

Watch for Andrew Rich's name on bottles; find his **2001 Syrah** and **2001 Cabernet Franc**, any wine he makes. Dude's got passion, puts it in his wines.

So, friends, fill your glasses, mebbe dribble a drop on earth, think a kind thought for Dr. Richard (Rick) Filloy, the passing of a fine teacher and good man — and be, all of you, of good mind. **EW**

# 18TH ANNUAL Henry Goes Wine

Celebrating 25 years of fine wines...

Entertainment 12:00pm — 9:00pm

On the Main Stage:  
The Tomcats 12:00pm — 2:00pm  
Rock-n-Roll & Variety  
Cafe Ramblers 2:30pm — 4:30pm  
Hot Swing  
Fat Chants 5:30pm — 9:00pm  
Blues • Funk • Rock  
In the Arbor:  
BeBe "Big Hair" Bardot's  
Wizard of Wine Fest Show 4:30pm — 5:30pm

- Potato Salad Contest 2:00pm (sponsored by SEVEN FEATHERS HOTEL & CASINO RESORT)
- Amateur Horseshoe Tournament 1:00pm
- Mo's Seafood from Newport
- The Red Brewster Coffee Co.
- Winery Tours & Barrel Sampling
- Children's Entertainment...
- Magic by Chuck & Pony Rides 1:00pm-7:00pm
- Cobb Street Children's Learning Center 1:00pm-6:00pm
- Douglas County RC Flyers 1:30pm
- Wagon Rides through the Vineyards 1:00pm-4:00pm and 6:00pm-9:00pm
- Alpaca Breeders of the Umpqua Valley
- Falcon Display & Flight 6:00pm
- **WILDLIFE SAFARI** 2:00pm-4:00pm

UMPQUA VALLEY-STYLE SMOKED LAMB and PORK BBQ

Sponsored by Roseburg Mat Club  
3:30pm — 6:30pm • \$8

For information:  
459-5120 • 800-782-2686  
Adults \$7 • Children (10 & over) \$3

A CELEBRATION FOR THE ENTIRE FAMILY

GATE OPENS AT 11am

# Saturday August 16