

Wine Country

By Marc Garner

I cannot think of one grape that produces so many types of high quality white table wines around the world. It ranges from a very sweet and luscious dessert wine to a quite dry and tart wine to compliment most seafood dishes. First and foremost when discussing Rieslings, are the vineyards along the upper Rhein and Mosel rivers.

The Rhein is divided into three parts: Rheingau, Rheinpfalz, and Rheinhessen. I will only discuss the first and most important, the Rheingau. In the Rheingau, (as in most of Germany) they grow only the Reising Grape in all the best sites along the river. Most of these wines are fermented fast, and are usually sold a little over a year after their vintage. These wines are soft, flowery and fruity. They are meant to be drunk young and in large quantities.

When looking to buy wines from this region, look for vineyards from the towns of Erbach, Eltville, Johannisberg, Hattenheim, Rudesheim, and for a few dollars more, the town of Raenthal, which is located set back from the river overlooking the rest of the Rheingau. These hills receive only southern exposure. I feel that these are the best of the best.

You may also find that there are single vineyards in Germany that carry their own name, usually preceded by "Schloss" meaning castle or chateau. These are naturally highly prized wines from a good or great vintage. To name the most important: Schloss Vollrads, Schloss Johannisberger, and Steinberger vineyards should be noted. When purchasing all German wines, unless you enjoy a sweet and fruity wine, buy Kabinett and Spatlese wines. These are usually harvested before the "noble rot" has infected the vines. On the contrary, some of the rarest and most highly prized

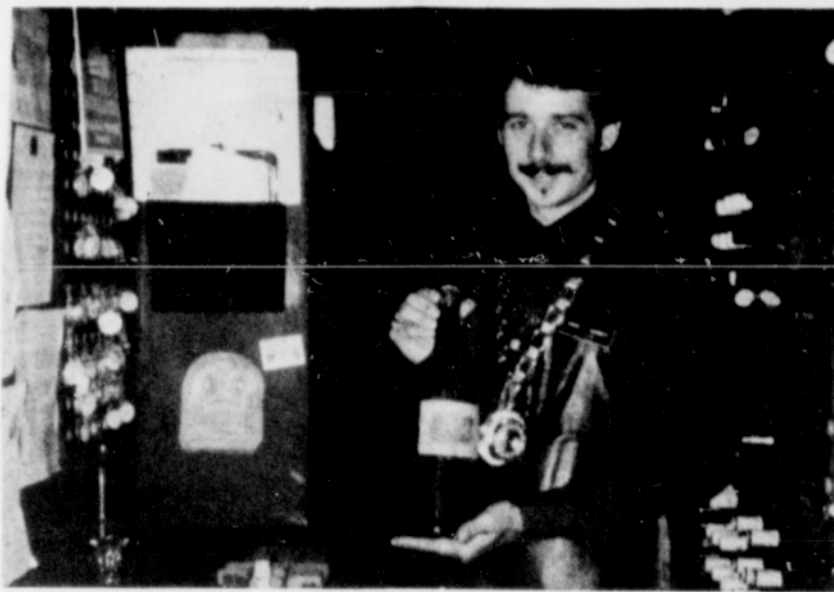
dessert wines in the world, come after the grapes have started to dry on the vine. They are called Trockenberren auslese, and are crushed one by one by hand.

Along the Mosel River, with its tributaries Saar and Ruwer, the soil contains a great deal of slate and limestone making the wines a little drier and more delicate than those from the Rhein. Most of the better vineyards are planted on very steep hills. The grapes and workers have to really struggle. Here the towns whose vineyards to buy are: (the Mosel) Piesport, Graach, Wehlen, Urzig at Zeltingen. Specifically on



the Saar are the towns of Ayl, Ockfen, Serrig and Wiltingen. There is one vineyard located in the town of Ockfen called Scharzhofberger, owned mostly by the Egon Mueller family. It rates consistently with the best, and is this author's personal favorite. Also of note are two towns on the Ruwer River, they are: Maximin and Eitelsbach. These are even drier than other Mosel wines.

There is one place in Europe where the Riesling is king; Alsace, "the French Rhein." One hears of the Traminer grape wines called Gewurz (spice) Traminer, but here again, in the best sites the Reising is planted. These are a little drier and fuller bodied wines than the Germans. They are made with some of the same techniques as in Burgundy. After the young wine is fermented



Marc Garner with a magnum of 1906 Lafite that sold for \$950.

they go into sixty gallon oak barrels for at least a few months. Here the names to look for are: Trimbach, Hugel and the Dopff family.



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In California we are lucky because both styles are produced. The Germans and Alsatian styles. Wines to look for when buying German styled California Reising are: Joseph Phelps, Felton Empire Chateau St. Jean, Grgich Hills, Robert Mondavi, and Chateau Montelena. Note: (All these California wines have a couple of percent more alcohol than their German counterparts.) To find drier Alsatian Reising, look for Chappellet, Trefethen, Freemark Abbey, Heitz Cellars, Stags Leap

Wine Cellars and Z.D. Winery.

The most remarkable Reising to come out of California, have been the late harvest styled wines. In the northern counties of California the "noble rot" also makes itself present. Some truly great wines have been produced from Freemark

Abbey, Joseph Phelps, Chateau St. Jean, Raymond Vineyards, Burgess Cellars and even Wente Brothers a few years back.

Before I close, I must not forget the Reising from the great northwest. In Washington State, Preston Vineyards, Ste. Michelle and Associated Vinters make some good Reising. From southern Oregon, Hillcrest and Bjelland; around the Dundee area, Erath, Sokol Blosser and Ruetters Hill. Also Ponzi from the Beaverton area produces a good wine. Not ending here, the tiny town of Emmitt, Idaho boasts one major northwest winery called Ste. Chappelle, that make two very good wines.

This is the time of year to drink these wines, in large quantities, with good friends and most of all, trust a good wine merchant.

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Ethel's Cookery

by Ethel Moore

FUN-FILLING FALL SANDWICHES

Fall activities call for a lot of getting together -- especially on weekends -- and entertaining can be made fun with hearty sandwiches filled with kraut. Kraut is a low-calorie, highly nutritious and very delicious. It has only 24 calories per cup (undrained) is high in fiber and an excellent source of Vitamin C,

Thiamine, Riboflavin, Calcium and Iron. Try a Stack-the-Deck Kraut-uch on hearty pumper-nickel or a Kraut Long John on Italian bread.

It's Apple Time! Put out a dish of delicious eating apples for dessert and let everyone pick their own. Enjoy!

STACK-THE-DECK
(Makes 4 to 6 servings)

- 1 cup grated Swiss cheese
- 1 jar (5 ounces) smoked dried
- 2 cups well-drained sauerkraut (about 16 ounces undrained weight)
- 3 tablespoons salad oil
- 1/2 cup shredded carrot
- 1/2 cup chopped sweet pickle
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 pound loaf pumpernickel bread, about 8 inches long
- 3 tablespoons softened butter or margarine
- Crisp romaine lettuce leaves
- 4 large thin tomato slices
- 1/2 pound sliced Swiss cheese
- 1/4 pound sliced turkey loaf
- 1/4 pound sliced corned beef

Several hours before serving, mix kraut, oil, carrot, pickle and seasonings, in bowl; cover and chill.

Trim bottom crust from loaf of bread. Cut bread into 3 horizontal slices; spread cut surfaces lightly with butter. On bottom third of bread, layer half of the romaine, tomato slices, Swiss cheese, turkey loaf, corned beef and kraut mixture. Add second bread slice; layer remaining ingredients on bread. Cover with top of bread. Secure with skewers or large picks.

beef Cherry tomatoes, for garnish Watercress, for garnish

Combine kraut, 1/2 cup mayonnaise and pickles; toss lightly and chill. Spread bread halves with mayonnaise. Layer Kraut mixture, cheese and slices of beef on bottom half of loaf; cover with top half. Secure loaf with picks, garnish with cherry tomatoes and sprigs of watercress.



KRAUT LONG JOHN
(Makes 6 to 8 servings)
2 cups well-drained sauerkraut (about 16 ounces undrained weight)
Mayonnaise
1/2 cup chopped sweet mixed pickles
15-inch loaf of Italian bread, cut in half lengthwise

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