



## Wine Country

By Marc Garner

The type of wines mentioned in last week's column, represented at their best the fruitier or sweeter side of fine wines. This month to bridge the gap between fruity and dry, I will talk about two grapes; Chenin and Sauvignon Blanc. These two grapes come to us from France's Loire Valley, and make up almost all of the white wine from this region, France's largest. These grapes are also planted widely in the northern counties of California. They make some very good wines.

These two grapes in the Loire, have been cultivated as far back as the sixth century. They were also making some great wine back then causing the poet Apollonius to write "Bacchus must have smiled on the town of Anjou." The Loire as a whole produce a vast variety of good quality wines, a moderate amount of good wine, and a small amount of great wine. Ranging from late harvested Chenin grapes for some long lived dessert wines to Sauvignon grapes harvested at their normal time, making sparkling wine and dry table wine. Well worth mentioning are the reds also made from Cabernet's basically, and small amounts of Pinot Noir and Gamay. These are short lived wines that are drunk in their youth by the local people, usually in rather large quantities slightly chilled.

But the finest of these wines of the towns: Vouvray, Sancerre, and Pouilly-Sur-Loire. (not to be confused with Pouilly Fuisse the lesser white burgundy) Vouvray is made up of entirely Chenin Blanc Grapes. The vineyards are planted both along the river and on a chalky loft rising above the city. These chalk hills, as in Champagne provide per-

fect soil for underground storage cellars. Also the grapes grown on the hills are considered finer and command higher than the grapes grown on the low lands. Vouvray's are made with aging in mind up to five or six years depending of course on vintage. They start their life green and with age, mellow into fine before or after dinner wines. When purchasing wines from Vouvray look for either Chateau's or producers owning property in the area itself. You can usually find these wines for well under ten dollars.

The town of Samur make sparkling wines of high quality. They use Chenin Blanc mostly with a small amount of Cabernet Franc fermented without the skins (as in Champagne). This is France's best sparkling wine outside the Champagne region.

Sancerre is fastly becoming a popular wine with the middle age jet-set, and rightly so. The name sounds (when pronounced correctly) so suave and French. Here the soil changes from clay and calcium to a gravelly mixture similar to that in Bordeaux. Rightly so they cultivate the sauvignon Blanc. These are drier wines than any Vouvray's, and should be drunk fairly soon after their vintage. Their natural acid makes them good to accompany most delicate seafoods. They have a grapey flavor all their own. Also to look for when buying sancerre you can find Chateau's or estate bottled wines. Also under ten dollars.

Pouilly-Sur-Loire, is a town where sauvignon Blanc is planted also. These wines are dry, with a smokey flavor coming from the chalky soil and the grape itself. The best of these are wines called Pouilly Fume meaning "white smoke." It is no accident that the smokey taste carries over to the wine. Along with this smoke, a grapey flavor exists that is noticeable in most of the

Loire wines. Pouilly Fume will age fairly well, from a good year three to four years but are usually at their best when drank young. The name to look for when trying these wines are: Domaine La Doucette, and Chateau de Tracy. They are the largest one owner estates in Pouilly-Sur-Loire.

Also worth mentioning are the wines from the town of Anjou. Their most famous wines are the rose' wines made from the Cabernet Franc grape. Light, fresh and slightly sweet are how most of the wines taste. The best wines are the sweet dessert wines coming from a small district in Anjou called Quarts De Chaume. Here the Chenin Blanc is planted. They leave the grapes on the vine long after the normal harvest is finished. (Much the same way the German Auslese' wines are produced) This wine will live quite a long time, up to ten or twelve years. It is sweet and rich with a long lingering after taste.



In the northern districts of California these two grapes have done very well also. During the last couple of years the Sauvignon Blanc has become a worthy substitute for the high priced Chardonnay's dry wine drinkers have had to live with. On the other hand, the Chenin Blanc has been cultivated for some time now, with great success. These California wines have surpassed

some of the French wines. They are priced a dollar or two less than the French. When purchasing Chenin blanc look for these labels: Sterling, Robert Mondavi, Raymond, Stonegate, Callaway, Mt. Veeder, Dry Creek, Mirassous, and possibly the best of them rather hard to find is Burgess Cellars Chenin Blanc.

This big gusty wine will also age very well. Most of these wines are semi-sweet meant to be consumed before dinner, with the exception of the Burgess and Mt. Veeder.

Sauvignon Blanc, is made in two different styles. A sweet sauterne style and the dry Fume style. Both can be very good. The best of sauterne type are as follows: The Monterey Vineyards, San Martin, B.V. Buena Vista, and Wente Bros. The Loire styled wines are called either Fume' Blanc or by their grape name Sauvignon Blanc. They are dry fairly full bodied wines. The names to look for are: Joseph Phelps, Chateau St. Jean (several different ones), Dry Creek, Cakebread Cellars, Sterling, Mondavi, and San Martin. There is one other Sauvignon blanc worth mentioning, my favorite, Spring Mountain. Here is a truly great wine to compete with any French wine. The problem with this wine is that the State of Oregon, last I heard, was getting only twenty or thirty cases annually.

Our booming wine industry here in the northwest has also had fairly good luck with these two grapes. Wineries to look for are, from Washington State are: Ste. Michelle and Preston. In Oregon, wines from Eyrie and Sokol Blosser are very good Sauvignon Blanc's also.

Hopefully now the bridge has been crossed between dry and sweet. Your own palate will tell you what you prefer to drink.

Next week, I'll talk about Chardonnay, the grape of the white Burgundy.

## Armenian bread appropriate for family affair

Whenever new parents-in-law get together, there is a flurry of social activity. This relationship between folks, who are not really relatives, presents a special social phenomenon in every culture and age.

The Armenians have a special word for it -- Khunami. Once the children are engaged the two families become Khunamies, and custom dictates they treat each other as Kings and Queens. It is certainly a good way to give non-elective

relationship a full chance for success.

In America, an informal evening at home is often a favored way to entertain new relations. This is your chance to serve something light and unique, with flavors common enough for everyone to enjoy.

We suggest this Armenian Thin Bread with Date Cream Cheese Dip. Serve it with fresh fruit, an assortment of cheeses and a special coffee for a snack or dessert fit for a king and queen.

The Date and Cream Cheese Dip is easy to make ahead of just before serving. The pasteurized pitted whole dates quickly blend with the applesauce, water and lemon juice during cooking. Then small pieces of cream cheese are stirred in for a smooth blend of mellow sweet flavor.

### ARMENIAN THIN BREAD WITH DATE AND CREAM CHEESE DIP

Makes 4 sheets bread and 2 1/2 cups dip

1 cup warm water (105°F. - 115°F.)  
1 package Active Dry Yeast  
1/4 cup Margarine, melted and cooled  
1 1/2 teaspoons salt  
1 teaspoon sugar  
3 3/4 to 3 1/2 cups unsifted flour

Measure warm water into large warm bowl. Sprinkle in Yeast; stir until dissolved. Add cooled Margarine, salt, sugar and 2 cups flour. Beat until smooth. Add enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; divide into 4 equal pieces. roll and stretch each piece into a rectangle, 10 x 14 inches. Place each on an ungreased baking sheet.

Bake at 350°F. for 15 to 20 minutes, or until golden brown. Remove from baking sheet and cool on wire racks. Break into pieces and serve with Date and Cream Cheese Dip (recipe below).

### DATE AND CREAM CHEESE DIP

In a saucepan combine 1 package (8-ounce) DROMEDARY pitted Dates, 1 cup applesauce, 1/4 cup water, 2 tablespoons lemon juice and 1/2 teaspoon salt. Cook over medium heat, stirring until mixture is well blended. Remove from heat. Blend in 1 package (3-ounce) cream cheese, cut into small pieces. Cool thoroughly.

Popcorn makers can puff each kernel to forty times its size and more, so a quart-sized container of popcorn actually contains about an ounce of corn.

## FROZEN FOOD BUYS BIRDSEYE VEGETABLES



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Potatoes 8 oz.  
• Peas w/  
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PKG. **69¢**

TINY TENDER PEAS 10 oz. .... **59¢**

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