



Lonnie Wright Receives Lifetime Achievement Award

By Sierra Wright

Lonnie Wright, owner of The Pines 1852 received the Lifetime

Achievement Award from the Oregon Wine Board on Tues. Feb. 22nd at the Oregon Wine Industry Symposium held at the Eugene Hilton Hotel.

According to the Oregon Wine Board, the Lifetime Achievement Award is "given to a person or couple whose work was pioneering and spans not only a personal lifetime, but the lifetime of the Oregon Wine Industry." Wright was recognized for his work pioneering vineyards from 1978 to the present in the Columbia Gorge and Columbia Valley AVAs (American viti

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Wright accepts award from the OWB

Upcoming Events:

New Tasting Room Hours

Sun-Wed 12-6 pm

Thurs-Sat 12-10 pm

Closed Mon & Tues Oct-May

Kerry Williams & Crew Live

Every Thurs. 6:30-9:30 pm

The Pines Tasting Room

Friday Night Live Music

Every Friday 6:30-9:30 pm

The Pines Tasting Room

Copper Club Party

Sat. June 25th 5:30-9 pm

Free for Members. \$10/guest

The Pines Estate

Anniversary Party

Fri. Aug. 26th 6-9 p.m.

The Pines Tasting Room

Old Vine Zin Release Party

Sat. Sept. 10th 4-8 p.m.

\$10 for Members

\$15 General admission

The Pines Estate

For more information visit

www.thepinesvineyard.com

A View from the Vineyard

By Lonnie Wright

This year I was asked to be a Wine Judge for the Northwest Wine Summit held at the Columbia Gorge Hotel. The NW Wine Summit was open to wineries from Idaho, Oregon, Washington, and British Columbia. I've always had some hesitation to enter wine competitions so I had some ambivalence about accepting this invitation. But after some thinking, I decided to take part in judging just to see what transpired behind the scenes at a major wine competition.

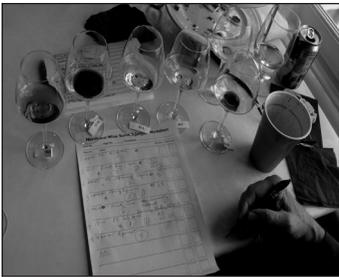
There were 24 participating judges arranged in panels of four that were changed after each session. Judges were comprised of winemakers, winery owners, restaurateurs, wine shop owners, and wine

aficionados. Each session lasted for about 3 hours and we tasted about 75-80 wines per session. Wines were judged on a 1-13 point system. 6-7 points were considered average; 8-9=bronze; 10-11=silver; 12-13=gold. I can report that all tastings were definitely blind. We were told what variety and year we were tasting but that is all. I must tell you that I quickly learned -see "judging" page 2





-“judging” continued from pg. 1 to taste and spit! Otherwise I’d probably be dead of alcohol poisoning by the end of the competition.



I was on 4 separate panels during the judging. The format for the sessions was to taste through a flight of up to six wines, individually rate the wines by number and then discuss the wines with your fellow panelists. After discussion, the panel would decide whether to award the wine a medal and if so, then by consensus decide which medal to award. And there lies the problem. Two panels I was on had a feeling of sharing of opinions, with a nice give and take. The other two panels I was on had one individual who grabbed all

the power instead of sharing it and tried to alter the remaining panelists’ opinions. One panelist thought no wine was deserving of a medal due to over-extraction. On another panel, one judge thought that most wines had a flaw in them and thus no medal. Many times I felt that wines were deserving of a medal as did some of my other panelists whom had the wines rated similar to me, but the power-judges were adamant that most of the wines didn’t deserve a medal.

Later that evening there was a dinner for the judges and everyone brought some of their own wine. I took a bottle of our 2002 Old Vine Zinfandel to share. It wasn’t long before we added a few new members

to our fan club. I also had a chance to taste the wine from the judge who found all the flaws. It was an ok wine, but I wouldn’t have bought it. Then the guy who found all the wines overly extracted poured me some of his. It was terrible! Of over 200 wines that I tasted in 3 days this was by far the worst, no question about it. I couldn’t find a dump bucket fast enough.

-see “judging” page 4



Satin Poached Pears with Cinnamon Cream

Shopping list (serves 2):

Poached Pears:

- 1 bottle “Satin” or Ice Gris
- 1 1/2 cups sugar
- 4 almost-ripe pears, (such as Bartlett, Bosc, or D’Anjou)

Cinnamon Cream:

- 1 cup whipping cream
- 3 tbls. confectioner’s sugar
- 3 tsp. cinnamon

Let’s Get Started:

- 1) Pour the Satin into a medium saucepan and whisk in the sugar until it dissolves.
- 2) Peel the pears, leaving stem intact, if present. Remove bottom

stem end (tip: use a melon baller). and continue to scoop up into the pear to remove the core. Place the pears into the Satin. Add just enough water to cover the pears.

3) Cook the pears over medium-high heat, just until the liquid comes to a boil. Reduce the heat to low and poach the pears until they are just soft.

The pears should be tender enough to pierce with a knife. This takes about 15 to 25 minutes for ripe medium pears, but this can vary depending on the size, variety and ripeness of the pear.

4) Remove the pan from the heat

and cool the fruit completely in the poaching liquid. Refrigerate the fruit in the liquid in a sealed container until ready to serve.

5) Pour about half of the poaching liquid into a skillet and bring to a boil over high heat. Continue to cook and reduce by 2/3 until the liquid gets syrupy.

6) Meanwhile, whip the cream together with 3 tbl. confectioner’s sugar and 3 tsp. cinnamon until cream just holds soft peaks. Refrigerate until ready to serve.

To serve drizzle pears with Satin sauce and a dollop of cinnamon cream. Enjoy!

The Pines Copper Club

Being a Pines Copper Club Member has benefits not available to the general public. These benefits include, but are not limited to the following:

- *No Joining Fee*
- *6 bottles of wine shipped 4 times per year*
- *Discounted rates for special events*
- *Member-only parties*
- *20% off all wine purchases*
- *Complimentary wine tasting at The Pines*



Shipment Dates (during the weeks of):

Jan. 10th

April 10th

June 10th (Special 30% Discount)

Sept. 10th

Estimated Wine Cost per year: \$300-350



Please cut along the line and send us your information in order to join The Pines Copper Club

Name _____

Mailing Address _____

City _____ State _____ Zip _____

Phone _____ E-mail _____

Billing Information:

Credit Card Number _____

Credit Card Type: Visa Mastercard

Expiration Date _____

Check box if you will pick up shipment (saves shipping costs)

• *Your credit card will be automatically billed during the week of the shipment date.*



-“award” continued from pg. 1
 culture area).
 When asked how he felt about receiving the award he stated “it’s an honor to be recognized by my peers. I was surprised to even be nominated... especially for this award. I feel very flattered.”

According to Oregon Wine Board member Leigh Bartholomew, co-owner of Dominio IV and general manager of Archery Summit, Wright received multiple nominations and letters to receive this award and it was

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voted unanimously by the board to award Wright the Lifetime Achievement. Bartholomew also mentioned that only 6 others have received this award, including pioneers Dick Ponzi and Bill and Susan Sokel Blosser. It is truly an honor to be held in such esteemed company.

We’re thrilled that Lonnie was finally recognized for his decades of digging in the dirt to plant some of the best vineyards you can find! Next time you see him, let him know how proud of him you are, I know I will.

-“judging” continued from pg. 2

So how did we fare? We entered the 2009 Old Vine Zinfandel in the competition and received a silver medal. If it was on my panel, I would have given it a gold!

What did I learn? This experience reaffirmed that I think these wine competitions give too much power to the writers and judges that rate these wines. I think consumers don’t need these ratings. They can decide whether or not they like a wine without “experts” telling them which wines to buy. Buy the one you like--the one a friend brought to dinner or that you found at a wine show or a tasting room. Don’t ask someone if this is a “good” wine. If you like it, then it’s good!!



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What's Inside:

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