



## 5 Rules for Your Cellar

By Sierra Wright

The holiday season is upon us and for many that means giving and receiving wine. I decided that a quick wine101 session was in order to keep your collection in superior condition.

1) **Buy at least three bottles.** Wine is constantly evolving and changing after each passing day. If stored properly it will continue to develop within the bottle for years to come. The Pines' wine style is ready to drink shortly after bottling and peaks between five and six years. This is why I have a three bottle rule when I purchase wine. I buy one to drink at six months, one bottle at a year, and one when it peaks at five

to six years. If you don't practice self-restraint you'd better buy more than three bottles.

2) **Watch the thermometer.** The "Golden Temperature" for wine is 55°F, but a cellar temperature between 40°F and 65°F will keep your wine in optimal condition. So what happens if you leave your wine in a hot environment? High temperatures force the wine to age faster than cool temperatures. Theoretically, wines stored at 68°F will age twice as fast at wines kept at 55°F. Don't let your wine get above 78°F. Just imagine what will happen when you leave that 2002 Old Vine Zinfandel in your car after a summer wine tasting...Not good.

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### Upcoming Events:

#### Tasting Room Closed in Jan.

Come visit us on Feb. 1st.

#### Thirst Wine Tasting

We will be pouring our wine at Thirst Wine Bar in Portland  
Thurs. Jan 11th 5-7pm

#### Vertical Merlot Tasting

The Pines Tasting Room  
2001-2005 Merlot--Sat Feb 17  
Copper Club Only: 12-4 pm  
Open: 4-6 pm

#### President's Weekend Tasting

The Pines Tasting Room  
Thurs Feb 15-Mon Feb 19  
12-6 pm

#### 3 Rivers Vintner's Dinner

Thurs. March 8th 7:00 pm  
Reservations: 541-386-8883

#### White Wine Release

Be on the lookout for our three white wines to be released in early March

For more information please visit our website at [www.thepinesvineyard.com](http://www.thepinesvineyard.com)

## A View from the Vineyard

By Lonnie Wright

Another harvest is in the barrel and I finally have time to breathe. 2006 was a fantastic year. We had great hang time on almost every vineyard. "Hang time" is the amount of time that you can leave grapes out on the vine before picking them. This is where taste testing comes into play. All the lab tests recommend picking, but you have to get out in the vineyard to make sure that the grapes don't have any green flavor. The key to not having green flavor is in

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Above: The Pines Estate Old Vine Zinfandel Vineyard. Photo by: Jim Semlor

“vineyard” continued from pg. 1 the seeds. Once the grapes ripen the seeds turn from green to deep brown, imparting ripe tannin taste to the wine. This ripe tannic, jammy taste is what’s responsible for our wine being full of flavor and smooth all the way down.

Speaking of wine, have you all tasted our first vintage of Syrah? Our Syrah is from The Pines Estate Vineyard planted 12 years ago. Syr-

ah originated in the Rhone region of France. Later, syrah cuttings were taken and replanted in Australia (called shiraz). The key to harvesting this grape is to hold the yields down to between two and three tons per acre and plant on hillsides with a lot of drainage and minimal soil. This grape thrives in hot sites with steady winds—doesn’t that sound familiar?!

We’ve been selling our syrah grapes for years to Domino IV and Natalie’s Estate, but in 2005 we decided to keep an acre for ourselves. I felt like it was time to start making a statement for our own winery. We thinned our grapes to yield 2.75 tons/acre, ensuring that intense fruit was picked.

Barrel aging for 13 months brought this wine to life. We began getting really excited for this new addition to our family during barrel tasting when we discovered the fruit-forward, velvety wine. We think that you’ll agree with us that this is a beautiful, round, mouthful of wine.

### **Syrah Grape Facts**

**AKA: Shiraz in Australia**

**Originated: French Rhone Region**

**Ideal vineyard site:**

- Steep hillsides with drainage
- Minimal soil

**Ideal growing conditions:**

- Hot sites
- Steady winds

### **“Sweet Sierra” Truffels**

#### **Shopping list:**

- 6 oz. chocolate (grated)
- 1/2 cup salted butter
- 2 tbsp. whipping cream
- 7 tbsp. powdered sugar
- cocoa (cinnamon or regular)
- 2 tbsp. “Sweet Sierra”

#### **Let’s get started:**

- 1) Melt the chocolate with butter in a medium saucepan over low heat.
- 2) Once melted together, stir in 2 tbsp. cream.
- 3) Add 7 tbsp. powdered sugar and gradually stir until lump free.
- 4) Add the vino--2 tbsp. “Sweet Sierra.”
- 5) Remove from heat. Pour into a bowl and refrigerate for 12 to 24 hours.
- 6) Now for the fun! Make individual balls by rolling a small teaspoonful of the mixture in the palm of your hand. You’ll get messy as the chocolate heats up for the final step.
- 7) Roll balls in cocoa then refrigerate. Remove 2 hours before serving for mouth-watering results.

# The Pines Copper Club

*It's our copper club one year anniversary! 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*
- *4 bottles of wine shipped 3 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*

*Sept. 10th*

*Estimated Wine Cost per year: \$300*

**The Jan. 10th wine shipment will Include:**

*2 bottles '05 Syrah*

*1 bottle '05 Merlot*

*1 bottle '05 Big Red*



----- 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.*



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3) **Avoid Temperature Fluctuations.** A ten degree difference between winter and summer will not pose a problem. But a shift in ten degrees over a few days or even weeks will put your collection in jeopardy. Temperature fluctuations force the wine to expand and contract which pushes or pulls on the cork, letting small amounts of wine sneak out of the bottle. Once the cork is compromised air may seep into the wine bottle. Once air creeps past the cork you can kiss quality aging good bye.

4) **Keep it in the Dark.** Those pesky UV Rays aren't only bad for your skin—they're bad for your wine. Light prematurely ages your vino and poses the problem of giving the wine unpleasant aromas.

5) **Go Horizontal.** Keep those bottles stored on their sides. When you store your bottles horizontally the wine stays in contact with the cork, preventing the cork from drying out. If the cork dries out it may allow air into the bottle. Don't have a wine rack? No problem! Get a case from a nearby winery and tip it on its side. Problem solved.



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