

URBAN WINEWORKS

APRIL 2004

Test Your Skills: Blind Tasting

Urban Wineworks is testing your tasting skills this month with an interactive blind tasting of six different grape varieties from across the globe. Test your knowledge and tantalize your taste buds as you sip through a broad spectrum of Noble grape varieties, whites to reds and discover the distinguishing characteristics of each one.

What is a blind Tasting? A blind tasting is a wine tasting where the taster attempts to evaluate and identify a wine and its quality without knowing its identity.

Why Taste Blind? Evaluating a wine free from any information other than what your eyes, nose and palate provide, insures that no extraneous factors can influence your decision making. It also enables the taster to develop greater knowledge of his or her own palate and deepens our understanding of wine by forcing us to concentrate our attention on what's in the glass.

Famous Blind Tasting: David Lett's '75 vintage Eyrie Pinot Noir was entered into the French International Olympiade blind tasting competition and won against a number of prestigious Burgundy Pinot Noirs.

\$8.00 Tasting Fee



Bishop Creek Cellars Vineyard Update

So far, 2004 is shaping up as a year of odd weather. We had days of snow and an ice storm to kick things off in January.

One of my favorite memories of pruning this year was dropping my pruning shears and having them slide down the ice, gathering speed until they hit a post and skidded into a brush pile.

Since then, breaking up the normal damp of a Willamette Valley spring, we have had bursts of warm, sunny weather. The vines are beginning to come out of dormancy, which means we're now doing the late pruning.

We have a couple of blocks of old white varieties which were field grafted to Pinot noir. I like to wait to prune these blocks until the sap is rising in the trunks. When the pruning cut is made, the sap pressure helps keep disease from entering the pruning wound.

We've varied our approach to pruning this year. Normally we use a two arm Guyot system of pruning - two of last year's canes are left growing at the top of the trunk and all the rest of the canes are cut away. The two canes, called fruiting cans, are then tied down to the wire. The fruiting cane has a bud site every few inches. These buds will push out this year's new growth, which will produce the leaves and fruit for the vine.

(Continued on back page)

FIRST THURSDAY

ARTIST'S RECEPTION

APRIL 1ST 5:30-8:30 PM

Featuring

Kim Gilbert



Kim Gilbert is an artist who is interested in making a visual impact by way of understatement. Arranging austere imagery on stark surfaces, Gilbert implies messages for her viewers to decipher. The statements that are found in these arrangements are often silly, sometimes profound and more often than not, a delightful combination of the two. Kim's work will be at Urban Wineworks through the entire month of April.

Featured Music: Eric Syke, Acoustic Jazz

Complimentary nibbles!

THIRD THURSDAY

April 15, 2004 • 5:30-8:30PM

Music by Hi Tone Guitar Duo

Complimentary nibbles!

Win free tickets to a show at the Artists Repertory Theatre!

(Bishop Creek Cellars Vineyard Update continued:)

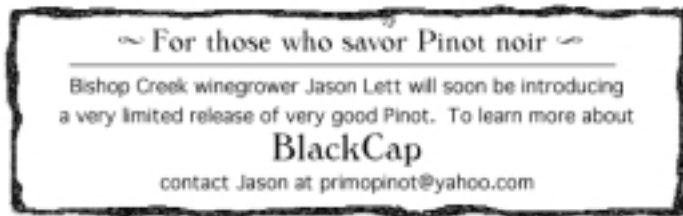
This year, we have pruned a couple of rows using the Cordon technique. Rather than lay down a new cane every year, the same cane remains tied to the wire year after year. As time goes on, the cane grows to look like a horizontal extension of the trunk. Every few inches along the horizontal trunk, short two-bud sections of last year's growth are left, called spurs. The spurs produce the new year's growth and fruit.

Our plan is to see whether employing the Cordon technique will improve canopy management, giving us a consistent space between shoots and forcing the shoots to grow more erect. The ultimate benefit is better light exposure to the clusters and leaves, and more sugar in the ripe grapes.

As the warm weather continues, the buds have begun to swell. By the time this newsletter gets in the mail, the buds should be open - and vintage 2004 will be on its way.

Cheers,

Jason Lett, Winegrower



Contact our Event Coordinator, **Leslie Thompson**,
to plan your event at UWW!!
503-226-9797, Ext. 2, 503-550-9969 or
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Hours:
Mon - Sat: 12:00 - 8:30PM
Sunday: 12:00 - 6:00PM



WINE WORDS

Grower's Word: Carmenère - This is a grape variety brought to Chile from Bordeaux in the late 19th Century. Virtually extinct in Bordeaux today, it is still alive and well in Chile and often confused with Merlot. Most wine growers don't even know whether they are growing Merlot or Carmenère and the only way to tell is to do DNA testing. More are starting to test these days and producers are beginning to label accordingly.

Winemaker's Word: Chablis - This is a subregion within the region of Burgundy in France, which is located approximately 100 miles southeast of Paris. The only grape grown in this region is Chardonnay, but many American and Australian jug winemakers use the name Chablis incorrectly on the label of any cheap, generic white wine.

Wine Taster's Word: Vegetal - This term is used to describe flavors and aromas reminiscent of boiled cabbage or artichoke water. Not to be confused with flavors of green vegetables such as green beans or snow peas which can sometimes be found in Sauvignon Blanc.

