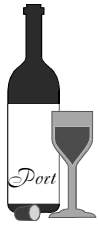


# URBAN WINEWORKS



## February Boutique Tasting

### “PORT: New World, Old World”

Here it is; that long winter haul after the holidays when the rain is cold and sky is an endless shade of gray. This time of year calls for something to warm the body and the spirits. And no style of wine does this better than a rich and complex Port. Even though it originated in a land of a much warmer climate, namely Portugal, Port is now made all over the world and truly seems to suit these blasé Oregon winter days. For those who already love Port, now is your time to remind yourself why. For those who don't know it well, or feel intimidated by Port terminology such as “Ruby, Vintage, and Tawny,” now is an excellent time to come to Urban Wineworks and educate yourself. Throughout the month of February, Urban Wineworks is demystifying the world of port with two educating port tastings.

#### “New World” Port Tasting \$9

*Port style wine made outside of Portugal*

- Belle Vallee Ruby, Oregon \$40.00 btl
- Yalumba Antique Tawny, Australia \$16.99 btl
- Ficklin 10yr Tawny, California \$23.99 btl

#### “Old World” Port Tasting \$14

*Port style wine made in Portugal*

- Warre's Heritage Ruby \$10.49 btl
- Grahams 20yr Tawny \$29.99 btl
- Ramos-Pinto Late Bottled Vintage '97 \$29.99 btl

FEBRUARY 2004

**FIRST THURSDAY  
ARTIST'S RECEPTION  
FEBRUARY 5TH 5:30-8:30 PM**

*Featuring*  
**HEATHER WHELTON**



Heather Whelton will be bringing her abstract artwork to Urban Wineworks for the month of February. Using canvas and stretched linen, she creates innovative pieces that examine the power of opposing colors. Bold backgrounds are tempered with flashes of black, resulting in visually moving art. Heather's work will be on display through the 29th of February.

**Featured Music: Doc Wilson**

Appetizers provided by **Bruce Goldberg & Co.**



## Bishop Creek Cellars Vineyard Update

Grapevines don't take dirt for granted. Like all plants, they manufacture sugars from water and sunlight. However, no plant can synthesize minerals - they must get them from the soil. One of the most important minerals is nitrogen. Plants rely on nitrogen to make proteins, hormones, even their DNA.

What kind of nitrogen is best to use? Industrial nitrogen was introduced to farmers around the time of World War I. This is no coincidence; the process used to make nitrogen fertilizer is very similar to that used to manufacture high explosives. After the war, munition factories turned their production capacity to making massive quantities of cheap nitrogen fertilizer.

Industrial nitrogen does not fundamentally increase soil fertility. The natural nitrogen cycle relies on soil microorganisms to break

*(Continued on back page)*

**UNCORKED!**  
**A Literary Arts Event**  
**Thursday, February 19, 2004 6:00-7:30 PM**  
**at Urban Wineworks**

Please join your Pearl District neighbors for wine and hors d'oeuvres and enjoy a wonderful opportunity to acquaint yourself with Literary Arts. A special drawing for a complimentary season subscription to the 2004/05 Portland Arts & Lectures series will be held.

**Space is limited!! Please RSVP to Kristin Loebbecke at 503-227-2583 by February 13th.**

(Bishop Creek Cellars Vineyard Update continued:)

down organic matter (chunks of decaying plants, animal wastes, etc.) into ammonium (NH<sub>4</sub><sup>+</sup>), the chemical form which plants can use.

Healthy populations of these organisms require the constant input of new organic material on the soil. Since fertilizer doesn't contain any organic matter, these populations can disappear, leaving the farm chemically addicted to industrial fertilizer.

There are more fundamental ways to enrich the soil with nitrogen. One way is to plant legumes between the rows. Legumes, like the Crimson Clover we have planted in our blocks of baby grapevines, shelter bacteria in their roots. These bacteria pull nitrogen out of the air and convert it into ammonium. When the clover is mowed or plowed under, the nitrogen is released to the grapes.

Another way to increase nitrogen is to use a thick layer of compost under the row. Compost is organic material that has already been partially broken down. The compost gradually releases nitrogen compounds into the soil, at the same time acting as a mulch to help retain water in the root zone.

Cheers, Jason Lett, Winegrower

**SPECIAL  
of the MONTH!**

**BUY 3  
GET 1 FREE**  
Buy any 3 of our wines and get  
a Pinot Gris Cuvee FREE!  
No further discounts apply.  
Subject to availability.

Contact our Event Coordinator, Leslie Thompson,  
to plan your event at UWW!!  
503-226-9797, Ext. 2, 503-550-9969 or  
[leslie@urbanwineworks.com](mailto:leslie@urbanwineworks.com)

URBAN  
WINE  
WORKS

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Phone: 503-226-9797  
Fax: 503-226-9799

[www.urbanwineworks.com](http://www.urbanwineworks.com)  
[www.bishopcreekcellars.com](http://www.bishopcreekcellars.com)

## WINE WORDS

**Grower's Word: Pipe** - A Douro Pipe is a 550 liter (121 gallon) cask used for shipping port wine from the growers upriver to the lodges in Oporto where it is stored and aged. There is an old tradition among the wealthy British upper-class to give a pipe of Port to a newborn child. The port then ages as the child grows up.

**Winemaker's Word: Aguardente** - This is a clear, flavorless, grape-distilled spirit of 77% alcohol which is the "brandy" used to fortify port in Portugal. It adds alcohol without adding aroma or flavor. Dry Ports require a slightly smaller amount of aguardente than sweeter Ports.

**Wine Taster's Word: Esters** - There truly is a reason for swirling around the wine in your glass. With every swirl you release esters into the air. These are the volatile components in wine which contain its aromatic qualities and which allow you to experience a wine's full aroma or bouquet.

### EVENTS for February 2004

**February 5th - 5:30-8:30 PM - First Thursday**

Artist Heather Whelton  
Nibbles by Bruce Goldberg & Co.  
Music by Doc Wilson  
\*\*\*\*\*

**February 19th**

UNCORKED! A Literary Arts Event  
6:00-7:30 PM  
Special Drawing will be held.  
\*\*\*\*\*

**BLENDING CLASSES**

Tuesdays - 6:30-7:30 PM & Saturdays - 1:00-2:00 PM  
Please call to reserve a seat!!  
\*\*\*\*\*

**Smooth Grooves** on Wednesday nights

6:00-8:00 PM  
Music by DJ Mr. Romo  
\*\*\*\*\*

**Coming in March**

Mardi Gris

Bishop Creek  
CELLARS

**Hours:**

Mon - Sat: 12:00 - 8:30PM  
Sunday: 12:00 - 6:00PM