



Seattle Wine Society

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wine and food
SeattleWineSociety.org

northwest Enographic



Greater Seattle Chapter

Volume 33, Number 7, March 2010

An Evening at AlmaTerra in Woodinville

Program Details:

**Wednesday,
March 10, 2010,
7:00pm**

Ticket prices:
**\$30 members,
\$35 nonmembers**

To purchase
advance tickets,
you can:

Pay through PayPal
at:
SeattleWineSociety.org
by 10 PM Tuesday,
March 9,

or

Mail a check,
payable to Seattle
Wine Society, to:
Joanne Thorssell
21212 Fourth Ave.
W., Bothell, WA
98021
(425-775-7901)
postmarked by
Saturday, Mar. 6.
(Prepaid tickets are
picked up at the
door)

The Seattle Wine Society continues our exciting 2009-2010 season with “**An Evening at AlmaTerra, with Winemaker Robert Smasne**”, to be held on Wednesday, March 10, at the AlmaTerra/Smasne Cellars Tasting Room in Woodinville. This event affords the special opportunity to leisurely sample eight premium Washington wines, along with four food pairings specially-prepared by **Chef Missy Will**, and coffee and chocolates provided by the Seattle Wine Society.

The AlmaTerra project is a winemaking collaboration between geologist-viticulturist **Dr. Alan Busacca**, and **Robert O. Smasne**, a winemaker from a fourth-generation Northwest farming family. Grapes for AlmaTerra wines are grown in select vineyards in Washington State that are wonderfully terrior-expressive for Syrah. The AlmaTerra wines project is dedicated to making wines from diverse Washington AVAs that express terrior in every glass. Terrior is the complex interplay of climate, soils, geology, and vineyard practices that influences the character and quality of wine grapes. Terrior, along with great winemaking, is what gives wine its individuality. AlmaTerra wines are made with utmost respect for the fruit grown by



passion-
a t e
g r a p e -
g r o w e r

partners. Grapes for each wine were treated in exactly the same way from hand harvest, to the crush pad and fermentation, to barrel, to bottling, so that each wine is

Tasting Menu

2007 AlmaTerra Coeo Viognier

2008 Konner Ray white blend

Goat cheese infused with orange clove honey, spanish almonds, rosemary salt; Roasted grapes on goat brie with Italian olive oil and black pepper; Roasted organic tomatoes with reduced chocolate balsamic vinegar and white pepper

2007 Smasne Cellars Chardonnay
2006 AlmaTerra Syrah, Minick Vineyard
Sauteed shrimp in sage almond pesto

2006 AlmaTerra Syrah, Coyote Canyon Vineyard

2006 AlmaTerra Coeo Syrah
Signature sliders with slow-roasted pork in blueberry-tarragon sauce

2006 AlmaTerra Syrah, Ciel du Cheval
2006 Smasne Cellars Cabernet Sauvignon

Signature lamb tacos with chocolate cherry drippings

*Food pairings designed and provided by
Chef Missy Will*

*Coffee and chocolates provided by the
Seattle Wine Society*

– continued on p. 2

Upcoming Programs

April 14:
The Wineries of Lake Chelan!

Saturday, May 22:
Vive la France! Wine Dinner



NORTHWEST ENOGRAPHIC

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Events@SeattleWineSociety.org

– continued from p. 1

a pure expression of the Syrah grape grown on different vineyard terroirs.

In addition to discussion of these premium wines by winemaker Robert Smasne, **Dr. Alan (“Dr. Dirt”) Busacca** will also join us to discuss the special terroir of our unique region, and guests will also get to enjoy a short documentary, produced by Dr. Busacca, entitled **“Get the Dirt on Washington Wine.”** Program attendees will also enjoy 10% off their wine purchases (per bottle pricing ranges from \$25-55). Be sure to get your tickets early, since attendance is limited to just 75 people. Also make sure to bring one or two glasses with you, because there will be plenty of wines to taste! We look forward to seeing you!



AlmaTerra Wines

Washington native, WSU alum, and veteran winemaker **Robert O. Smasne** was born and raised in the heart of Washington Wine Country. As a winemaker, Robert says, “It’s important to believe in the region from which you craft your wine, and my heart belongs to the wines of Washington State, an area that my family has called home and farmed for over 100 years. Although much has changed since my great-grandfather homesteaded along the Yakima River west of Prosser, Washington and started developing the region’s shrub-steppe dessert, I am delighted with the opportunity to showcase the history, passion, and love for the area that has been passed on for five generations, through the artistic expression of my wines”. Robert

graduated from Washington State University and his winemaking background includes stints at Alexandria Nicole Cellars, Amavi Cellars, Pepper Bridge Winery, and Covey Run.

Having lived and worked in Washington State for almost thirty years, most of them as a research professor in Geology, Agriculture, and Soil Science at Washington State University, **Dr. Alan Busacca** knows the Pacific Northwest intimately. About the state, he says “I truly know of no place on Earth like Washington State.”

Over the last ten years, Alan has marshaled a lifetime of skills and experience to focus on wine grapes and vineyard terroirs, first at WSU then more recently as a private consultant. Not surprisingly, given Alan’s professional history and passion, he says “landscapes make my pulse race, and none more than the landscapes of Washington! I am a savant of landscapes. I have a nose for deciphering the nuances, history and intricacies of a seemingly simple or ordinary hillslope, especially if it is in service of finding great vineyard sites.” Alan has consulted on wine grapes in Washington, Oregon, Idaho, Colorado, and Chile.



AlmaTerra Wines



Chef Missy Will’s catering services include food and wine pairings, winemaker dinners, corporate team-building, in-home cooking classes and entertaining, and office events. Her goal is to be the “go to” event planner / caterer for wineries and their wine release events in the Woodinville area. Corporate clients in the past year represent a who’s who of leading businesses - Microsoft, Land O’Lakes, The Boeing Company, Whole Foods, U.S. Fire Marshals, Corinthian College, Seattle Dentists Study Group, and Trilogy Community Resort.

– continued on p. 3

– continued from p. 2

“I’m searching for new space to meet these needs, but in the meantime I want people to know my team and I are available for in-home cooking classes and food and wine pairing events. Also, if anyone knows of available commercial kitchen event space in the Woodinville area, let me know,” said Chef Missy. Chef Missy Will arrived on the scene almost two years ago to consult for a cooking school. She quickly won over clients with her warm and engaging personality, her cooking skills, and her open and innovative approach. In the kitchen, she says she cooks with her soul and treats every kitchen she works in as her “Sacred Space.” Her motto is “Let Go and Let Missy.”



What is Slow Food? Slow Food is an idea, a way of living and a way of eating. It is a global, grassroots movement with thousands of members around the world that links the pleasure of food with a commitment to community and the environment.

What’s Going on in Seattle? Whether it’s participating in local Slow Food events, meeting conscientious farm and artisan producers at Seattle-area farmers markets, or savoring restaurant cuisine featuring the region’s vibrant produce, the Puget Sound offers many wonderful and delicious opportunities to support and enjoy good, clean and fair food.

Established in 2001, Slow Food Seattle is the largest of twelve chapters in Washington State, with roughly 250 memberships (individuals, families and businesses). Local chapters of Slow Food USA, like Slow Food Seattle, are 100% volunteer run. There is no office or paid staff—only the Board of Directors meets monthly for chapter planning and steering. Volunteers in large and small chapters across the country carry out the Slow Food USA mission in their own communities. Slow Food Seattle offer educational events and activities to promote sustainability and biodiversity and connect farmers, cooks, educators, students and everyone else who cares about their food and the environment. We also host the best potlucks!

Restaurant Recognition Program Our inaugural program was initiated by having our members and fans nominate restaurants in the greater Seattle area that they believe exhibit the principles listed below. Each restaurant that was nominated was asked to sign a pledge that they, to the best of their ability, would abide by these principles in carrying out their food service mission and business practices. Those restaurants who returned a signed pledge received a snail window decal and a copy of the pledge to display on their premises.

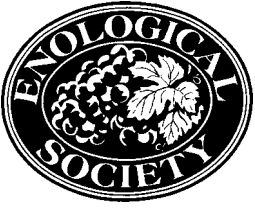
GOOD Taste: creates exemplary experiences at the table; **Seasonal:** uses fresh products of the season; **Communal:** shares time, talent and resources in the community

CLEAN Humane: uses product that has been raised and/or harvested responsibly; **Artisan:** presents fine food created by their own or the hands of others.

FAIR Sustainable: uses products & processes with minimal long-term effect on the environment; **Local:** pursues food sources of the Northwest; **Awareness:** recognizes and educates their guests on the source of the products used.

Slow Food Seattle’s mission is to share the pleasures of the table through experiences that heighten awareness of artisanal and sustainable foods of this region and the world. Slow Food is a non-profit, eco-gastronomic member-supported organization that was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people’s dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world. To do that, Slow Food brings together pleasure and responsibility, and makes them inseparable. Today, there are over 100,000 members in 132 countries.

- Gerry Warren, Board Member of Slow Food Seattle and the Seattle Wine Society



SeattleWineSociety.org

Northwest Enographic

200 2nd Ave. N.

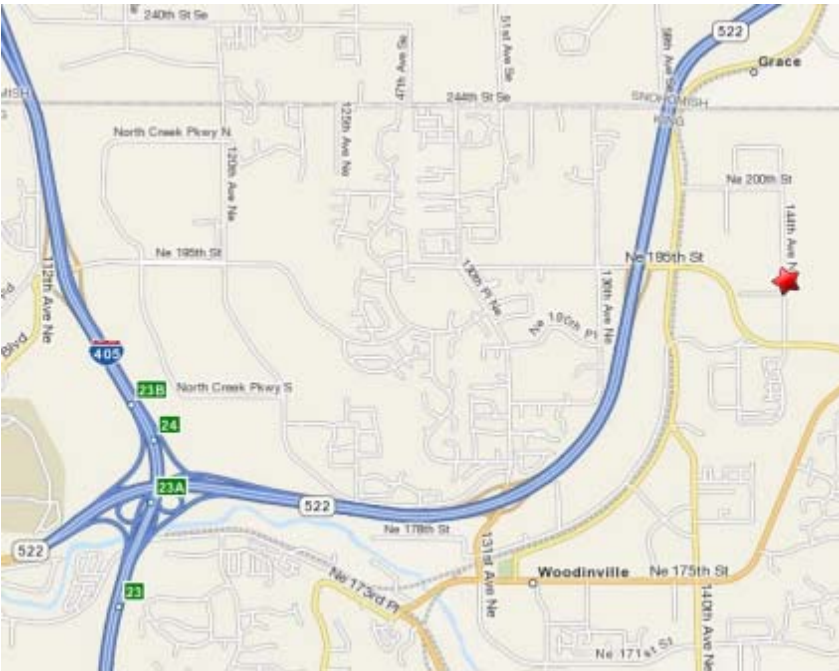
Seattle, WA 98109-4816

Inside

An Evening at AlmaTerra
in Woodinville!

Upcoming Programs

Slow Food Seattle



AlmaTerra/Smasne Cellars Tasting Room
19495 144th Avenue NE, Suite B240
Woodinville WA

**Seattle Wine Society
Membership Form**

Name (1): _____

Name (2): _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

E-mail (1): _____

E-mail (2): _____

Electronic Enographic to e-mail: (1)___ (2)___

___ This is a change of Contact Information.

Type of Membership

___ Gift from: _____

___ New Membership ___ Renewal

___ Single (\$25) ___ Couple (\$45)

Where did you hear about the Seattle Wine Society? _____

___ Contact me about volunteering

Bring this form to an event or mail it with payment. Checks payable to: Seattle Wine Society. Mailing address: Seattle Wine Society, 200 - 2nd Avenue North, Seattle, WA 98109 Tel. 206-706-3771