



**Drink wine, and you will sleep well. Sleep, and you will not sin.  
 Avoid sin, and you will be saved. Ergo, drink wine and be saved.  
 -Medieval German saying -**

**October 2011 Special Winery: Twisted River Wines (Duke H Wine Company)**

Twisted River Wines are produced by Duke H. Wine Company. Owner Duke Heringer is a fifth-generation farmer raised in the small fertile river delta community of Clarksburg. Duke returned to the family farming operation in 1977 after graduating from Cal Poly San Luis Obispo, where he studied Ag Business Management and Crop Science. He carries a strong reputation in the community for his high energy, personable demeanor, affluent taste and tireless efforts to improve the quality of Heringer Holland Land and Farming and all Duke H. Wine Company goods.

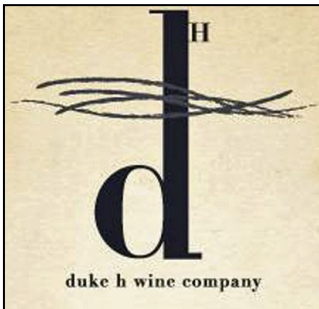
The Heringer Family has been farming in the Clarksburg Delta for more than 140 years. Duke's ancestors emigrated from Holland and pioneered the farming of the upper delta, as the

land and water characteristics were very similar to those in their homeland.

The family started growing wine grapes back in the 1970's and has sold wine grapes through the decades to many of the great wineries in California. The Heringer family is known for being respectful and resourceful land managers and for always being on the cutting edge of innovative farming techniques. The family vineyards are now located at the Home Ranch in Clarksburg, on a 220 acre parcel of beautiful, sandy loam soil bordered on the east by Elk Slough, a tributary of the Sacramento River.

Twisted Rivers winemaker, Gary Branham, has an exceptional reputation as a premier

*(Continued on page 2)*



**Join us at this month's  
 Wine Club meeting!**

**MONDAY—OCTOBER 24,  
 6:30 – 9:00 PM**

**Bring a bottle of German Wine (or Beer)  
 ... and a wine glass**

**Wear your lederhosen & bring thou Stein!**

(Continued from page 1)

winemaker. After attending Graduate School at U.C. Davis, where he studied Enology and Viticulture, Gary had the opportunity to work with some of the famous pioneers of California winemaking. His 29 years of diverse wine industry experience has taken him from the Napa Valley to New Zealand, Healdsburg (CA), to Santa Clara (CA) to Australia and back to the Napa Valley and Sonoma County. Working in all facets of production, from cellar to fieldwork to winemaker has led to the fulfillment of his lifelong goal.

Join us as Duke presents five Twisted River limited-release, hand-crafted wines: *Chardonnay* (Russian River); *Petite Sirah Rose'* (Napa); *Petite Sirah* (Clarksburg); *Cabernet Sauvignon* (Napa) and *Raven* (Napa), a blend of Merlot, Cabernet Sauvignon, Petite Verdot and Petite Sirah.

For more information, visit <http://www.twisteddrivers.com>



## FORGET YOUR WINE?

Wine Club members are asked to bring a bottle of wine to share at our monthly meetings (one per couple will suffice). In the event you forget your bottle, we have implemented a new policy: rather than having to return home for your bottle, you may instead purchase \$10 of door prize tickets, which will be considered your donation to that month's event.

## WHAT'S THE MOTIF?

As always, the Wine Club provides an array of appetizers at our meetings, along with those contributed by our members.

OctoberFest Is our theme this month, so look for tasty German fare on the food tables.

We anticipate another large turnout at this month's event, so member-provided appetizers or desserts would be most appreciated!

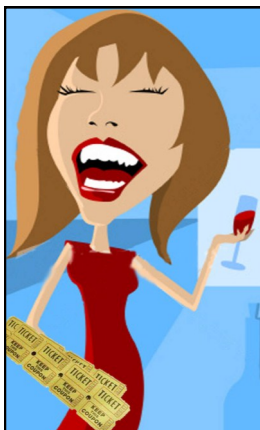
Contact us for suggestions on which tasty



food you can bring - or just bring whatever strikes your fancy!

Please make sure you let us know what you brought (we'll have a sign-in sheet) so we may properly thank you.

Much thanks go to Sue Moak, Bob Morrison, Lisa Pray, Lillian Rowett, and Carolyn Posedel for sharing their yummy dishes at our September meeting!



Since admission to our meetings is **FREE**, the club relies on the generosity of its membership in purchasing **Door Prize Donation** tickets to gain adequate proceeds to cover expenses for the appetizers, food service supplies and the usual cool assortment of door prizes from the Wine Club - personally selected by committee member Holly Brickner and complemented by fabulous prize donations from your fellow members.

We very much appreciate your continued door prize ticket purchases and hope that you are one of the many lucky winners of the always-fun list of prizes!

**Support your  
Wine Club &  
Win Fabulous  
Door Prizes!**

**O**n the steep slate and shale banks along the Mosel, the pristine, castle-crowned vineyards of the Rheingau and the rolling hills of Rheinhessen, Germany produces some of the world's most underrated wines.

Germany has a history of winemaking that dates back to 100 B.C. when ancient Romans, who conquered the region, began producing wines on local soil. It was the Romans, who already recognized the potential of sites like the Piesporter Goldtröpfchen and who cultivated grapes there. Researchers have found a wine press in Piesport that dates back to 400 A.D., the largest Roman wine press ever found north of the Alps.

During the Middle Ages, monks upheld the tradition of making wine and cultivated the vineyards that are famous today. Today, it is almost forgotten, but Germany and France were once revered as the two great wine producing countries in the world and German wines fetched top prices at auction.

# German Wine 101



In 1845, Queen Victoria of England visited the Rheingau, where she discovered her love for German Riesling and coined the term “Hock”, which is synonymous with German Riesling in Britain today, but originally referred to Riesling from the Rhine community of Hochheim.

Germany's wine production lost its luster in the 1960s and 70s, when large quantities of sweet blended wines were created for export, among them the infamous Liebfraumilch and Blue Nun. While Germany continued to make and drink high quality wines (most Germans have never heard of either brand), sweet non-descript wines became synonymous with German wines internationally. Although still hard to find in your local wine shop, an increasing number of high quality German wines are now finding their way across the Atlantic, recapturing the reputation they once possessed internationally.

While today many great wines are found around the globe, it is the unique terroir and traditional production methods, which allow Germany to produce exceptional quality wines that are still some of the finest in the world.

A remarkable characteristic of German viticulture is the care and attention to detail that goes into the production of its wines. German vintners are extremely adept at blending centuries-old experience with the latest in modern viticulture and are exacting in their methods: They harvest the grapes for their best wines by hand, use “green” or sustainable production techniques, age their whites in stainless steel tanks and the reds in traditional aged oak barrels.

What's even more outstanding is the fact that wine of such quality is produced in one of the coldest and northernmost growing regions in the world. Because of the harsher climate, Germany's vineyards are usually found on slopes facing southward to assure the longest exposure to the sun. They are also often found in river valleys, such as the Rhine and Mosel, because of the water's ability to moderate night temperatures and reflect the warmth of the sun.

The naturally high acidity, outstanding fruit and transparent quality of German Riesling are its trademark around the world. Its long finish, complex flavors and crisp zest are the benchmarks that make German Riesling so unique and ideal for pairing with food.

**Qualitätswein bestimmter Anbaugebiete (QbA)** - QbA wine must come from one of Germany's thirteen official growing regions. The grapes are usually not at a very high level of ripeness and chaptalization is allowed, which means sugar may be added to the unfermented grapes to increase the final alcohol level (but not necessarily to increase sweetness). This is a very common quality level and is the most widely available German wine quality level.

**Qualitätswein mit Prädikat (QmP) / Prädikatswein** - Translated as “quality wine with distinction,” QmP wines mark the pinnacle of German wine making. A QmP wine must be approved by German wine authorities and does not allow any additives or chaptalization. Starting with the 2007 vintage, the QmP designation has been simplified to the term “Prädikatswein” and you will find this term on German wine labels going forward.

German wine labels usually indicate if a wine's style is dry or semi-dry. For a dry wine, look for the word Trocken on the label and for an off dry or semi-dry wine look for the words Halbtrocken or Feinherb. Times

**Kabinett** - Kabinett wines are picked during the normal harvest time and are usually light to medium bodied, well-balanced in acidity and dry to semi-dry in style, although sweet Kabinetts are made as well. The term Kabinett is derived from the Cabinet, a side room, built in the cellar of the Eberbach monastery in 1245, in which the best wines were stored. From there, it took on the meaning of a wine of high or reserve quality. Kabinetts are more refined than QbA wines and are great food pairing wines. Kabinetts are commonly consumed young, but can stored for 2-5 years, depending on quality.

**Spätlese** - Literally translated as “late harvest,” Spätlese is picked about two weeks later. The grapes are now fully ripened and have a greater body, longer finish and more intensity of fruit than their younger siblings, the Kabinetts. Spätlese can be dry, semi-dry or sweet in style and maintains an amazing balance of sweetness and acidity. A Spätlese can be aged for 3-10 years.

*(Continued on page 4)*

*(Continued from page 3)*

**Auslese** - Translated as "select harvest," Auslese is made from very ripe grapes, which come from individually selected bunches that are harvested by hand. Auslese is typically done in a sweet style and marks the beginning of the dessert wine category, although some Auslese still pairs very well with rich dishes such as foie gras and spicy foods. An Auslese can be aged for 5-25 years and will greatly increase in complexity as it matures.

**Beerenauslese** - Translated as "berry select harvest," Beerenauslese (BA) is rare and expensive, because individual grapes are selected and harvested by hand. Similar to Sauternes, BAs have typically been exposed to *botrytis cinerea* (noble rot), but tend to be lower in alcohol with greater acidity. BAs are exceptional, highly sought after dessert wines, whose great aging potential and richness of honey, caramel and tropical fruits make them sought after collector wines! Wines with the ripeness of a BA and higher are only produced in good years, when the weather remains dry. A Beerenauslese can age for 10-35 years on average and up to 50 years for exceptional wines.

**Eiswein** - Translated as "Ice Wine," a traditional ice wine only happens in rare years when the first frost, usually in December, will freeze the small portion of grapes that the vintner has left on the vine. Ice wine grapes have the minimum sugar level of a Beerenauslese, but must be unaffected by *botrytis*.

Ice wine is always a gamble for vintners, because they have to decide to leave grapes on the vine long after the regular harvest is finished. They risk that the winter may not become cold enough for the harvest of an ice wine, which can only happen after several days of consistent, below freezing temperatures. If the temperature doesn't turn cold enough or does not stay consistently below freezing, the entire harvest is lost.

The German Eiswein, sits alongside the Trockenbeerenauslese as the Königin (Queen) of the German dessert wines and a good ice wine can age for up to 100 years.



**Sekt Or Sparkling Wine** - While Germany is generally perceived as a country of beer drinkers, even less known than Germany's penchant for wine is its love affair with Sekt (sparkling wine). Germany has the highest per capita consumption of sparkling wine in the world and sparkling wine is drunk at every occasion and also commonly served as an aperitif. While most of Sekt is produced by large sparkling wine houses and caters to the mass market, there are many vintners that produce small quantities of racy Sekt, made according to the traditional champagne method. Most commonly, the grape used is Riesling, but some vintners have been very successful with Chardonnay and Rosé style sparklers made from Pinot Noir. German Sekt made according to the champagne method undergoes a second fermentation in the bottle and hand riddled over the course of 18-24 months. The most common styles are Extra Brut (very dry), Brut (dry) and Trocken (off dry), but sweeter styles are made as well (demi-sec or doux). Needless to say, these high quality sparkling wines are very hard to find outside of Germany.

**Trockenbeerenauslese** - Translated as "dried berry select harvest," Trockenbeerenauslese (TBA) is the richest of the German dessert wines. In the best years, the grapes shrivel up like raisins and are overtaken with *botrytis*. Because the grapes contain little water so late in the year, it can take a single individual an entire day to pick enough grapes to make one bottle. As a result, they are very expensive. However, TBAs display an overwhelming intensity and complexity of flavors. They have the potential to age for up to 80 years and only get better with age. They are the König (King) of German dessert wines!

**Spätburgunder / Pinot Noir** - Another noteworthy German varietal, Spätburgunder, the German word for Pinot Noir, has drawn increasing attention in recent years. Little of its potential is known outside Germany, but with its cool nights and warm summer days, Germany has a perfect microclimate for the finicky Pinot grape. Over the last 25 years, the quality of German Pinot Noir has increased significantly, allowing some German Pinot Noir to compete with top Pinots from around the world. Many German Pinots are aged for some time in traditional barrique barrels (small French oak barrels) and have a velvety, silky smooth texture. And in comparison to Pinots from other regions, German Pinot Noirs are true bargains.



## MARK YOUR CALENDAR FOR THESE UPCOMING EVENTS

**NOVEMBER 28**

### **HERITAGE PARK WINE CLUB**

#### **HOLIDAY SOCIAL**

**(Champagne or Sparkling Wine,  
Port and Dessert Wine)**

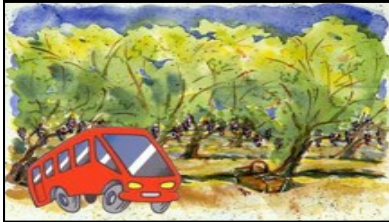
[www.heritageparkwineclub.org](http://www.heritageparkwineclub.org)

**JANUARY 23, 2012**

### **MOUNT AUKUM WINERY**

Within the rugged sub-appellation of Fair Play ("Wines with Altitude"), Mount Aukum uses its own hillside vineyards as well as sourcing fruit from the same growers who nurtured the explosion of Zinfandel's fame in the Sierra foothills.

<http://www.mountaukum.com>



## **ROAD TRIP!**

***Destination Amador . . .***

**Friday,  
November 4**

**9:00 AM—6:00 PM**

The Wine Club is embarking on another road trip. We'll visit the following wineries in the Amador appellation:

**Jeff Runquist Winery** (2011 Golden State Winery of the Year) - Award-winning wines, paired with antipasti.

**Terra d'oro & Montevina** - Zinfandel and catered gourmet lunch

**Deaver Vineyard** – Port and dessert wines

**Only a few seats left! Don't miss out on the fun!**

**\$50 per person**

**(Sign-up and payment deadline is at the October 24 Wine Club meeting)**



*Note: we are currently in the process of redesigning and updating the Wine Club website. Stay tuned!*

[www.heritageparkwineclub.org/](http://www.heritageparkwineclub.org/)

***CHEERS!***

### **The HP Wine Club Committee**

**Bill & Diane Anderson, Mike & Holly Brickner, Stan & Francine Brodecki, Tim & Tiffany Brown,  
Daryl & Dodie Burnett, Mike & Diana Fahey, Mark Freed, Linda Hood, Roy Johnson,  
Don Moak, Christel Neustrom, Brent Seizer and Renae Thue**