Northwest Wine Academy Newsletter Fall 2012

Northwest Wine Academy Fall Release 2012

Thursday, November 15, 2012 12-5pm
Friday, November 16, 2012 12-6pm
Saturday, November 17, 2012 12-6pm

NW Wine Academy Tasting Room- Wine and Welding Building
South Seattle Community College

Come celebrate the end of another crush! We release three new wines made by the students in our wine production classes.

2011 Chardonnay - 2011 Mourvèdre 2011 Nebbiolo

As always our tasting is complimentary and open to the public!

Northwest Wine Academy
Wine and Welding Building (WWB)
South Seattle Community College
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Regina Daigneault works as the Program Coordinator and Full Time Instructor for the Wine Technology Program at South Seattle Community College. Her background spans 30 years in the restaurant and wine industries. She’s had diverse wine sales and marketing experience as the Wine Director at Palisade Restaurant and as the Sales Manager of Cordon Selections, a local wine distributor and wine importer. Reggie is certified with the Court of Master Sommeliers and has completed through the Diploma level of certification with Wine and Spirit Education Trust. She presently teaches Wine Marketing and Sales, Introduction to Wines of the World, Advanced Wines of the World Courses, Wine Business Courses, Sensory Evaluation, and Advanced Sensory Evaluation at the college.

Peter Bos began his winemaking career in 1977, when there were only four premium wineries in Washington State. Peter has made wine alongside such notable winemakers as Robert Griffin (Barnard Griffin), David Lake (Columbia Winery), Brian Carter (SilverLake), Mike Januik (Snoqualmie), Charlie Hoppes (Snoqualmie) and many others. He has been head winemaker for Tagaris, Hyatt, SilverLake, and Mt. Baker wineries. His experience also extends beyond the world of winemaking into the realms of retail and wholesale marketing. Peter has managed wine departments for Safeway, QFC and Town and Country Markets as well as working in wholesale wine sales for P & S Wine Company and Elliott Bay Distributing. This depth of experience allows him to give students a well-rounded view of the Washington wine industry. Peter’s goal at South Seattle Community College is “to build a program that is not only a resource for our industry, but a place for industry to come and learn new skills and technologies.”

Leonard Ruiz Redé is a classically trained chef and pastry chef with over twenty years of experience in the restaurant business culminating with his award winning Restaurant Sapphire. Currently he is the Operations Manager for Wine World and Spirits where he finds himself at the center of the Washington State wine industry. As an Instructor at the NW Wine Academy he gets to share his passion for all things gastronomic by leading the Food and Wine Pairing section of the program. He’ll gladly help you navigate the world of wine and is always quick with a wine pairing or recipe.
Chef Jay DeLong’s kitchen experience began early at home. Licking chocolate batter from his mother’s wooden spoon as a child and manning the barbeque during family dinners as a teen in upstate New York produced the sparks that ignited his culinary career. His formal culinary training however began at Harriet Bullitt’s renowned Sleeping Lady Mountain Retreat in Leavenworth, Washington. There he was apprenticed to the reputable Chef Damian Browne. His two years with Chef Damian honed his skills in classical French cooking to a fine edge.

One month out of his apprenticeship, Chef Jay’s reputation for high-end, gourmet cooking and creativity secured him an appointment as Sous Chef at The Stimson Green Mansion in Seattle.

His next professional advancement was to the Women’s University Club of Seattle where he was Sous Chef to Daniel Roberts, and later to Valentino Laciste.

Chef Jay is a graduate of the Culinary Business Academy, South Seattle Community College and a member of the USPCA (United States Personal Chef Association). He is also a certified Wine Steward as well as a Food & Wine Pairing Instructor at South Seattle Community College.

Linn Scott, a Seattle native, teaches Viticulture and Wine Science classes at the Northwest Wine Academy. He has a Master’s of Science in Viticulture and Enology from the Vinifera Euromaster Consortium. He studied and conducted research at Montpellier SupAgro in Montpellier, France and at the Forschungsanstalt Geisenheim in Germany. He completed a thesis on the viticultural and enological practices that are used in farming and making Riesling in Washington State. Aside from teaching he works in winemaking with Sparkman Cellars in Woodinville.

Bruce Watson has worked in wine quality management for over 20 years, ensuring high quality of wines at Columbia Winery, Paul Thomas, Covey Run, Ste. Chapelle, and Hogue Cellers in Washington state. He has also been responsible for wine blending and wine selection for the Alice White brand. Early in his career, he worked in retail wine sales and as a harvest chemist for Columbia Winery. Bruce now serves as a consultant on winemaking and quality management.

Bruce earned a B.S. in Chemistry at the University of Oregon and a Ph.D in Biochemistry at the University of Washington.
**FRANCE TRIP**

August-September 2013

Approximately August 26th through Sept. 6th

Price to be announced includes (except for airfare) – breakfast and lunch, hotel, bus, museum, tasting fees, all included along with a tour guide.

- Arrive in Bordeaux – start there for 3 days visiting St.Emilion, Graves-Sauternes, Haut-Medoc and Entre deux Mer properties, finish with a train ride to the Arcachon on the Atlantic coast for a swim, boat ride with oysters and Graves whites.
- Off to Loire Valley – Vouvray, Chinon, and Sancerre visits – 2 days
- Champagne – 2 days to cellars and Champagne houses
- Alsace – 3 days to Colmar and other towns along the route visiting wineries and vineyards.

*(photo: St. Emilion)*

**SPAIN TRIP**

End of June

June 13th through June 25th

Price to be announced includes (except for airfare) – breakfast and lunch, hotel, bus, museum, tasting fees, all included along with a tour guide.

- Arrive in Madrid – spend one night there do a walking tour and Prado Museum visit
- Travel south to La Mancha – Toledo and Jumilla areas – winery visits and lunch – 2 days
- Travel west to Estremadura for a Cava visit and Salamanca – 2 days
- Bierzo visit – 2 days visiting wineries, caves and historical sites
- Ribera del Duero – visit wineries in Rueda, Cigales, Toro, Ribera del Duero along with historical sites – 3 days.

*(Photo: somewhere in Spain)*

Contact Regina Daigneault for more France and Spain trip information at regina.daigneault@seattlecolleges.edu
NW Wine Academy Trip Photos
Spain in June 2012
NW Wine Academy: Names and Faces in the Crowd

NW Wine Academy Staff

Aaron Korngiebel
Program Manager Tasting room
Contact Number 206 934 7942
Aaron manages all aspects of the tasting room. He co-ordinates events on and off campus, such as the weekly tastings. Aaron oversees projects involving the tasting room, such as the fall new release and he promotes alumni products. He works with Cru Selections distributors to have the Academy’s wines sold in commercial outlets. Aaron also manages the wine inventory and ensures the school is in compliance with state and federal regulations.

Nancy Kedward
Tasting room co-coordinator
Contact Number 206 934 7955
Nancy is involved with co-coordinating the class schedules. Nancy also works with the staff and instructors on the billing, supplies and expenses involved with the wine program. Nancy graduated from the schools Sales and Marketing program.

Deryn Moeckell
Event co-coordinator
Contact 206 934 7942
Deryn co-ordinates on and off campus events that involve the Academy’s wines. She always needs volunteers for these events, which is a great learning opportunity for students. Deryn helps manage the stock room inventory, and assists the instructors set up the wines for each class. She is also a student in the wine program.

NW Wine Academy Alumni

Bex Koehler
NW Wine Academy graduate
Currently the Fall quarter intern at the Metropolitan Grill in Seattle.

Dick Mettler
NW Wine Academy graduate
Winemaking and Marketing and Sales
Assistant Winemaker Red Sky Winery
Woodinville, WA
NW Wine Academy: Names and Faces in the Crowd

Ed Wicklein
NW Wine Academy graduate
Owner and winemaker
Vortex Cellars
Woodinville, WA

Gill Anderson
NW Wine Academy graduate
Gill owns Woodinville Vintners and Platt Anderson Cellars
and works for the Northwest Wine Academy.

Scott Greenberg
NW Wine Academy graduate
Owner and Winemaker
Convergence Zone Cellars
Woodinville, WA

Joscelyn Jackson
NW Wine Academy Graduate
Sales, marketing, operates the wine club and tasting room
and coordinates all onsite and offsite events. Does every-
thing but make the wine.
Woodinville Wine Cellars
Woodinville, WA
In fall of 2004, western Washington became blessed with its very first wine technology program, the Northwest Wine Academy, at South Seattle Community College. It’s of no surprise as to why such a unique program was needed. While so many industries were taking a turn for the worse, the wine industry in the Pacific Northwest continued growing (and stills does).

The goal of the Northwest Wine Academy is to have a training program in place that can serve not only professionals who already work in the field and have desire to enhance their skills, but for those who have an interest in changing careers, stepping foot into the industry and even those who simply love wine and want to expand their knowledge.

In the years since its creation, the Northwest Wine Academy has successfully expanded. It produced a host of award winning wines and added value to the wine industry through its past and present students and the expertise of the highly skilled and professional instructors. Some of these award winners at the Seattle Wine Awards include 2010’s Chardonnay and Roussanne (Double Gold), and 2009’s Merlot and Cab Franc (Bronze).

The Northwest Wine Academy currently offers three certificate programs: Winemaking; Wine Marketing and Sales; and Food and Wine Pairing. Some take it a step further and get more in depth by attaining a degree in one of these three programs.

The Northwest Wine Academy is no doubt an important element for the world of food and wine in the Pacific Northwest, which is becoming known for its unique and diverse place in the culinary world.
NW Wine Academy New Faculty
Tanya Darling

Tanya Darling is an experienced wine educator, who has taught hundreds of classes over the years; her love of classical wines, her passion for life, nature, and gastronomy inspire her work and teaching. Tanya was first exposed to fine food and wine as a young woman during her studies in France and New York City, where she became fascinated by the interplay between wine, food, history, and cultural identity. A stalwart traveler, Tanya has visited many of the great wine regions of Western and Eastern Europe as well as those of the United States; she has a BFA from NYU and studied wine formally in the Wine and Spirit Education Trust Diploma program and at the Cervantes Institute in NYC. Tanya has been working in the wine industry, restaurants, retail and education for nearly two decades.

New Course Offered By Tanya Darling

Sommelier Service & Beverage Management (WIN 298)
Winter Quarter
Mondays 11 a.m to 2 p.m.
January 3, 2012 to March 22, 2012
This course will focus on wine, beer & spirits product knowledge & service, as well as overall management of alcoholic beverages for the retail and restaurant industry. Through lecture, tasting, in-class activities, and direct contact with the beverage industry this course will prepare you in wine service, as well as Wine Director, and retail department management responsibilities. Special features will include: a field trip to a local distillery and professional guest speakers in the classroom. Students will finish the course with solid practical skills, which can be applied to any job in the industry. This course includes a class-12 pouring license, and is designed to be an excellent preparation for Sommelier certification. Each class includes sensory evaluation of relative beverages.

Wine Lines in Film

“No, I enjoy making wine, because this sublime nectar is quite simply incapable of lying. Picked too early, picked too late, it matters not - the wine will always whisper into your mouth with complete, unabashed honesty every time you take a sip.”

- Albert Finney, as Uncle Henry Skinner, in A Good Year (2006)