Breaking News! 2012 Seattle Wine Awards awarded to all 4 of our wines:
and Northwest Wine Academy Alumni earned 21 medals!

2011 NWWA Riesling, Spring Release

Subtle, stylish and deliciously perfumed with aromas of honeysuckle which lead onto succulent sweetness beautifully balanced by crisp acidity. Full of lush peach and passionfruit flavors with a touch of spice. Can be served chilled as an aperitif, with light courses or with desert – an absolute all-rounder.

2011 NWWA Rosé, Spring Release

An artisan blend of select Washington state varietals highlighted by Nebbiolo and Mourvèdre, vinified in the traditional, French style of dry rosé. Delicate pink in color with blue hints, the fresh aromas instantly bring pictures of blue skies and green waves lapping on golden sand. Dry, rich and mouth filling with clean flavors of fresh peach filled with ginger and cream notes, ending with mineral and pepper on the finish.

2011 NWWA Reserve Cabernet Franc, Spring Release

Lush chocolate cherry liquor aromas enhance the creamy chocolate, black cherry and blackberry flavors. Red fruits (raspberry, tart red cherry) add vibrancy with pepper, baking spices and bramble adding depth. As the wine opens in the glass, smoke and a meatiness emerge in the flavor.
Late Harvest Viognier
We are currently bottling this wine!

Semillon
We are currently bottling this wine!

“As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans.”

Ernest Hemingway  A Moveable Feast
Riesling: Orange-Dijon Pork
serves 6

INGREDIENTS:

- 6 ounce pork tenderloin medallion
- salt & pepper
- 1/4 cup orange juice
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- 1 clove garlic, minced

METHOD:

Preheat oven to 425°F.

Season medallion with salt and pepper on all sides.

Preheat a sauté pan coated with non-stick cooking spray. Add pork and brown on all sides (2 to 3 minutes per side). Transfer pork to an oven proof baking dish and roast for 15 minutes or until internal temperature reaches (150°F). Remove from oven and allow to rest for 5 minutes. Meanwhile, prepare orange-Dijon sauce.

In the same pan used to brown the meat, whisk together orange juice, mustard, honey and garlic. Then place over medium heat and simmer until sauce thickens and reduces by about 1/3.

Slice pork, arrange on plates and drizzle with sauce before serving.

Rosé: Gazpacho
serves 8

INGREDIENTS:

- 3 medium ripe tomatoes, peeled, seeded, and finely diced (about 3 cups); reserve juices
- 2 cucumbers, peeled, seeded, diced (about 2 cups)
- 1 medium onion, finely diced (about 1 1/4 cups)
- 2 cloves garlic, minced (about 1 teaspoon)
- 1 medium red bell pepper, finely diced (about 1 cup)
- 2 tablespoons tomato paste
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons minced fresh herbs, such as tarragon, thyme and/or parsley
- 3 cups canned tomato juice
- 1/4 cup red wine vinegar
- Juice of 1/2 lemon, or to taste
- 1/4 teaspoon of salt, or to taste
- 1/4 teaspoon of cayenne pepper, or to taste
- 1/2 cup thinly sliced chives or scallion greens

METHOD:

Reserve 2 tablespoons each of the tomato, cucumber, onion, and pepper for garnish.

Puree the remaining tomato, cucumber, onion, and pepper in a food processor or blender along with garlic, tomato paste, olive oil and herbs until fairly smooth, but with some texture remaining.

Transfer to a mixing bowl and stir in the tomato juice along with the red wine vinegar, lemon juice, salt and cayenne to taste. Cover and chill thoroughly, at least 3 hours, but preferably overnight.

After chilling, check the seasoning. Serve in chilled bowls, garnished with the reserved vegetables and chives or scallion greens.

Tip: if the gazpacho is too thin, add about a cup of freshly made bread crumbs. If it is too thick, thin it out with a touch of tomato juice or neutral spirit.

Recipes courtesy of Instructor & Chef Jay Delong
Pizza Dough

**INGREDIENTS:**
- 1 ⅔ cups AP flour
- 1 cup whole wheat flour
- ¾ tsp salt
- 1 pkg active yeast
- 1 ¼ cup warm water
- 2 tablespoons olive oil

**METHOD:**
- Combine flours and salt.
- Mix water and yeast and allow to "bloom" for 5 minutes.
- Add flour to a standing mixer with dough hook attachment. Slowly incorporate inoculated water until dough is formed and bowl is mostly "clean".
- Place olive oil in a bowl. Place dough in bowl and lightly coat with the olive oil. Cover with a towel and allow to rise for 1 hour.
- Insert a baking stone and preheat oven to 500 degrees F.
- Turn out dough onto a lightly floured board and knead for 5 minutes. Shape into 2 balls and roll into shape (about ¼ inch thick).
- Add your favorite sauces, cheese and toppings.
- Bake pizzas for about 10-12 minutes.

**Mixed Berry Galette**

**INGREDIENTS:**
- 1 sheet frozen puff pastry left at room temp for 30 min.
- 4 cups fresh assorted berries
- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1 tablespoon butter, melted
- confectioner's sugar for dusting
- Whipped Cream, optional

**METHOD:**
- Preheat oven to 400°F.
- Dust a work surface with flour and roll out pastry into a 12 inch circle.
- Place in a 9-10 inch tart pan.
- In a large bowl, combine the berries, sugar and cornstarch.
- Spoon the filling into the pastry and fold the overhang onto the berries.
- Brush the border on the border and bake for 30-35 minutes.

*Be sure to place tart pan on a baking sheet to catch any leaking filling.*

*Remove from oven and allow to cool on a wire rack for 5 minutes. Release the sides of the pan and sprinkle with confectioners sugar or whipped cream.*

Recipes courtesy of Instructor & Chef Jay Delong

South Seattle Community College
Spring Release Calendar of Events
Free and Open to the Public

Thu.  June 7- Wine Tasting 12-6pm
Fri.  June 8- Wine Tasting 12-6pm
Alumni Tasting 4-6pm
Sat.  June 9- Wine Tasting 12-6pm
Barrel Toasting Demo 12-5pm
Culinary Competition 3-5pm

reWine Barrels will be demonstrating their techniques for refurbishing wine barrels. To quote Peter Mitham, “Wines and Vines,” March 15, 2012:

“reWine refurbishes barrels by shaving 3/16-inch of oak from used barrel staves before heating the barrel up to 400°F for two hours to kill any remaining microbes.
—A shave and a tan may be a prescription for eliminating Brettanomyces contaminated barrels, according to studies performed by ETS Laboratories on behalf of a Salem-based barrel company.”
SPAIN!

We’re going to Spain on JUNE 20, 2012 come and join us!

Discover nine of the top wine appellations in Spain while you visit unique cities like Valladolid and Barcelona. From the popular Cava wines to Rioja and the outstanding Ribera de Duero and Toro.

You will enjoy a deep immersion in the culture, the history, the heritage and the traditions of Spain.

DATES: From June 20 to July 2, 2012

Details:
We meet in Barcelona June 20
~ We’ll stay there for a day touring then to:
~ Penedes – to visit Cava houses!
~ Priorat and Monsant – Garnacha and the Mediterranean coast
~ RIOJA, Campo de Borja and Navarra
~ Ribera del Duero, Toro, Cigales and Rueda while staying in Valladolid

EVERYTHING IS INCLUDED IN THIS PRICE
1,950 € (converts to approximately $2,500)
(ai)fare is not included in this price
Contact Reggie here at NWWA:206 934-6846
Regina.daigneault@seattlecolleges.edu

READ here for past student comments!
Testimony from Joel Myers:
“The visit to Spain in June 2011 was one of the most influential voyages of my life. Not only was it packed with interesting visits to impressive wineries, but we had some amazing visits to ancient cultural sites, accentuating Spain’s rich cultures, passion and ways of life. Angel Moreton, and the Escuela Internacional de Cocina are so deeply entrenched in the industry, and have made so many connections over the years, that we were able to visit obscure, beautiful and influential places not available to the public. Our tour manager Pilar was very professional, dedicated, and could handle any situation that arose. Whether it was rallying the group to be on time, or helping me recover my lost luggage, she had all angles covered; we felt very safe and comfortable knowing that a native was with us 24 hours to help.

The reason I’m here in Spain for 6 months studying an intense and amazing professional sommelier course is because of the initial trip I took with my beloved Northwest Wine Academy. As a group, we bonded and made friends for life. That kind of thing happens naturally

Continued next page.
when traveling with peers. Several of my fondest travel memories were on our tour bus talking, laughing and crying with each other. We had a very dynamic group, passionate about wine, in several walks of life. There was no shortage of delicious food, beautiful wines and laughter. Whether it was sitting in one of the many gorgeous city plazas in the sun enjoying Verdejo and olives, or going out dancing until the wee hours of the morning.

I enjoyed every moment of the trip (even when I missed my flight and sat in the Madrid bus station for 12 hours). Trips like these build character, garner worldly knowledge, and indulge the senses. I STRONGLY recommend investing the time, energy and money to come on the June 2012 visit.

Spain produces world class wines, with diligence, dedication and skill. With advancing technology, tradition, and passion for gastronomy, Spain will continue to be one of the top quality wine producing countries in the world. The cost of the trip is a very small price to pay for such an experience, and similar tours, with less amenities cost much more than the one you are coming on in June 2012.

Joel Meyers is presently in Valladolid, where he is completing a 6 month internship and study. Like him on Facebook!

Joel Jolex Meyers

“You can't just eat good food. You've got to talk about it too. And you've got to talk about it to somebody who understands that kind of food.”

Kurt Vonnegut, Jailbird
By late summer 2013, the Northwest Wine Academy is slated to relocate to a larger renovated facility on the grounds of South Seattle Community College. The new 9,000 square foot working winery expands our highly-rated wine technology program in response to increased student enrollment and industry interest in wine industry education.

The present location was intended to hold a wine technology program with one half the current enrollment. It lacks critical classroom and production space to keep up with growing demand for wine industry instruction.

The renovation/expansion triples the program’s existing footprint. It includes a wine retail and tasting room; a landscaped patio and winery entry courtyard; dedicated classroom and faculty offices, a demonstration kitchen classroom as well as full-scale wine chemistry laboratory; climate-controlled barrel rooms and expanded crush, fermentation, and bottling space. The renovation/ conversion plans are the work of Boxwood, an awarding-winning architectural firm noted for their wine industry projects.

Private Support and Donations

The college's Wine Technology program is now South's largest professional/technical area of study. Student enrollment and an ever-growing list of classes are taxing the physical capacity of our buildings and present our instructors with class rooms full of students eager to learn.

Private support from individuals, local business and corporations helps our wine technology program. Private support also helps lesser advantaged students with tuition scholarships. Winery naming opportunities are also available to those interested in making a significant gift to the Wine Technology program.

If you are able to help with a financial contribution of any amount, you may write out a check addressed to:

South Seattle Community College Foundation 6000 16th Ave SW, Seattle, WA 98106.

Please put in the memo line: Wine Technology Program.

You may also contact Marci Wing, Associate Director of College Advancement and the College Foundation if you wish to make a gift of appreciated stock.

Please call (206) 934-5810 or email Marci at Marcella.wing@seattlecolleges.edu.
Northwest Wine Academy
Friends, Colleagues, Associates

This section of the Newsletter will include your future input. Send your favorite links to:
pat@studioSpress.com

Friends Food, Wine: blogs, websites, books

www.canapechefservices.com
www.eboxwood.com

Detour Importing and Distribution

bin41wine.com/Site/bin_41_intro.html
Bin 41 Wine Shop, West Seattle

www.vinobello.com
Vino Bello Wine Shop, Burien

www.vervewinebar.com
Verve Wine Bar, Columbia City

www.misticawines.com
Mistica Distributors and Importers

NWWA in the News

Avennia Winery is born from harmonious pairing (NWWA alum Marty Taucher)
Bellevue Patch.com, 4/18/12
http://bellevue.patch.com/articles/avennia-winery-is-born-from-harmonious-pairing

Seattle’s Cloudlift Cellars rises to new heights (NWWA alum Tom Strangeland)
North Kitsap Herald, 2/24/12
http://www.northkitsapherald.com/lifestyle/14031743.html

West Seattle Cellars marks 17th year of business (NWWA Technical Advisory member)
West Seattle Blog, 4/11/12

10 best new Washington wines of 2012
Rolling Bay Winery’s 2008 Manitou Red (Northwest Wine Academy alum Alphonse de Klerk)
Seattle Magazine, April 2012

Here is a quote from an interview with one of our alumna by Jennifer Vierling

Joscelyn Jackson
2007 Graduate
Wine Technology Program, Production

“I was introduced to the wonders of wine in the heart of the Loire Valley. While studying for my bachelor’s in French through the University of Nantes (a sister University of Seattle University) I gained a profound interest and respect for the craft. Upon my return, and before my university graduation…I immersed myself in classes at South and the International Sommelier Guild. I completed the Winemaking Program at South as well as levels 1, 2, and Diploma level with ISG. July 2012 will mark my 5th year working for Woodinville …. The wine industry is ever changing… I never have the same day twice and it’s a pleasure to meet such artistic and enthusiastic people.”

Women & Wine!
June 6th 5:30-7:30 PM

Join the ladies of the French-American Chamber of Commerce in Seattle for a special Apéro d’Eté in celebration of Women & Wine!

Presentations and tastings by Virginie Bourgue of Lullaby Winery, Maureen Nolan and Betty Frost representing Marie Eve Gilla of Forgeron Cellars and more to be announced!

Registration: tinyurl.com/LeNetworking
Contact Casey Marie Mochel (NWWA student): coordinator@faccpnw.org
Website: www.faccpnw.org
(Sorry gentlemen, this is a women-only event.)