

# THE EUROPEAN WINE TABLE

## Summer Newsletter

### A Wine Story

I've been pretty busy this summer. Writing wine articles, publishing a new wine journal, and mainly just refocusing on what's important in my life. What I know is that nothing is more important than family life and well being. My mission with The European Wine Table has been, and will continue to be, to teach! To teach about wine, and wine regions, and incorporating the food and wine traditions of those regions into our everyday lives. There's a lot we can learn there. Did you know that in most European countries lunch is the biggest meal of the day? Did you know that in Italy wine is synonymous with food? They go hand and hand. In fact, in most European countries food and wine traditions are what holds the family together. Traditions are savored and passed down from generation to generation. From wine making techniques to food recipes. Let's start traditions with our own families. Savor delicious meals and memorable wines. Have family picnics, and get-togethers with friends.....just because. After all....."Food, wine, family and friends.....what could be better?"

*Jacqueline*

Volume 1, Issue 2 July 2007



**"Wine is not just a drink....  
its a destination"**

### Wine Matters— The Oregon Wine Region

Oregon in our Pacific Northwest, makes some the most flavorful, ready to drink wines, in the US. The Pacific Ocean's influence on Oregon's mild winters and cool wet summers gives us wines that are not as fruit forward as our California versions of the same grape varieties, but instead, gives us wines with elegant subtle fruit flavors along with refreshing acidity. Wines from this region reflect the style of wines that come from Burgundy, France. Oregon grows and bottles French varieties like; Pinot Noir (red), Gamay (red), Riesling (white), Chardonnay (white), and Pinot Gris (white). One reason for the similarity in wine styles is that Burgundy, France; Bordeaux, France; and Oregon are on the same latitude. The annual ration of sunlight plays a major role in the grapes' development for both regions. Oregon wines are not very expensive and most estate grown Pinot Noir wines will age gracefully for you.



### WineStyle Picks of the Month.....

**Wines from the Willamette Valley Oregon are my favorite. Here are some of my favorites.....**

**Whites:**

- 2003 Argyle Chardonnay (Oregon)—creamy apple with hints of citrus fruit and nuts.
- 2004 Pepi Pinot Grigio (Oregon) - citrus and apple flavors
- 2004 Amity Vineyards Riesling (Oregon) - spices and herbs with loads of acidity

**Reds:**

- 2003 Argyle Nuthouse Pinot Noir (Oregon) - wild berry flavors
- 2005 Amity Vineyards Pinot Noir (Oregon) - herb and cherry flavors
- 2002 Erath Estate Selection Pinot Noir (Oregon) - earthy, smoky, dark cherry flavors

# THE EUROPEAN WINE TABLE

## Summer Newsletter.....continued

### Summer Recipe

#### Chicken Salad with Oranges and Goat Cheese

- 2 heads romaine lettuce, leaves cut into 1 inch strips
- 1 roasted chicken meat, sliced into bite-size pieces
- 2 cans of mandarin oranges
- 3/4 cup of goat cheese (crumbled)
- 1/2 cup of roughly chopped walnuts
- 1/4 cup white wine vinegar
- 1/4 cup extra-virgin olive oil
- 1 teaspoon of salt
- 1/4 teaspoon of pepper

Arrange the lettuce, chicken, oranges, cheese, and walnuts in a salad bowl. Whisk together the vinegar, oil, salt, and pepper in a small bowl. Drizzle the vinaigrette over the salad. Serves 6

### New for Gift Giving.....

**On sale now**— This is a special wine journal for capturing those special events in our lives. It's a wine grape guide and wine journal in one. A keepsake and record keeper for the food and wine memories with family and friends you want to cherish forever.

Order: <http://stores.lulu.com/jchambliss>



Volume 1, Issue 2 July 2007



[www.theeuropeanwinetable.com](http://www.theeuropeanwinetable.com)

### WineFinds Wine Blog

The European Wine Table has a **new wine blog** where wine lovers and foodies can talk about living the wine life everyday. Wine lovers can talk about the new wines they've discovered and the foods they've had with it. Register and enjoy the conversation and sharing of knowledge.

Go to:

[www.theeuropeanwinetable.com](http://www.theeuropeanwinetable.com)

click on **WineFinds Wine Blog**

## News for Spring.....

### Wanted —Wine Shopper?

Wouldn't it be nice to leave the **wine selection** and **purchasing** to someone who really understands wine?

**The European Wine Table** offers wine consulting and wine shopping services. Wine selection would be one less thing you'd have to worry about when planning your special gathering, party or event.

[click for our Consulting Services link on our web site:](#)

[www.theeuropeanwinetable.com](http://www.theeuropeanwinetable.com)

### The Sonoma Sunday Picnic Basket

Service for 4 includes:

- 4 Plates
- 4 Glasses
- 4 Napkins
- 12 piece stainless steel cutlery
- 1 Cheese Board
- 1 Cheese Knife
- 1 Corkscrew
- Pair of salt and pepper shakers

To order log onto:  
[www.theeuropeanwinetable.com](http://www.theeuropeanwinetable.com)

Click on "Picnicware"

