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# NEW MEXICO VINE & WINE SOCIETY GRAPEVINE

Volume 37, Issue 1

February, 2011

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## President's Message-Winter 2011



Dear NM Vine and Wine Society Members,

### Conference Information

Information (schedule and registration form) on the 30<sup>th</sup> Annual NM Vine and Wine Educational Conference, co-sponsored by the NM Vine and Wine Society and the NMSU Viticulture Program, to be held Feb. 25-26 is included in this issue of the Grapevine. New Mexico Wine Country and the New Mexico Winegrowers Association are also financial and program supporters of the Conference. There is also a marketing seminar on Thursday the 24<sup>th</sup> sponsored by NMSU. Current and prospective winery owners are encouraged to take advantage of the seminar. Note that room discounts at the Sandia Courtyard are available until Feb. 15. Identify yourself as attending the Vine and Wine Conference.

### Next Board of Directors and General Membership Meeting

The next Board of Directors meeting will be held on Feb. 27<sup>th</sup> at the Sandia Courtyard Convention Center at 9:00 am and will be combined with the General Membership meeting. All members are urged to attend and become part of the Vine and Wine Society planning process.

### Elections

Elections will be held this coming summer for all of the officer positions (President, Vine-President, Secretary, Treasurer and Membership Secretary). In addition, two positions on the Board of Directors will be up for election. Anyone interested in being considered for one of the positions should make that interest known to one of the current officers or board members (list available on the web site – [www.vineandwine.org](http://www.vineandwine.org)).

### State Fair Wine Judging

The next NM State Fair Wine Judging will be held June 18 so mark your calendars.

I wish all the winemakers good 'barrel' tasting and bottling, the grape growers good pruning and a little moisture in this dry winter and the wine aficionados good tasting.

Carl Popp

## Lack of Sex Among Grapes Tangles a Family Vine

*The New York Times*

By NICHOLAS WADE

Published: January 24, 2011

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For the last 8,000 years, the wine grape has had very little sex. This unnatural abstinence threatens to sap the grape's genetic health and the future pleasure of millions of oenophiles.

The lack of sex has been discovered by Sean Myles, a geneticist at [Cornell University](http://Cornell University). He developed a gene chip that tests for the genetic variation commonly found in grapes. He then scanned the genomes of the thousand or so grape varieties in the Department of Agriculture's extensive collection.

Much to his surprise he found that 75 percent of the varieties were as closely related as parent and child or brother and sister. "Previously people thought there were several different families of grape," Dr. Myles said. "Now we've found that all those families are interconnected and in essence there's just one large family."

Thus [merlot](#) is intimately related to cabernet franc, which is a parent of [cabernet sauvignon](#), whose other parent is sauvignon blanc, the daughter of traminer, which is also a progenitor of [pinot noir](#), a parent of [chardonnay](#).

This web of interrelatedness is evidence that the grape has undergone very little breeding since it was first domesticated, Dr. Myles and his co-authors [report in the Proceedings of the National Academy of Sciences](#).

The reason is obvious in retrospect. Vines can be propagated by breaking off a shoot and sticking it in the ground, or onto existing rootstock. The method gives uniform crops, and most growers have evidently used it for thousands of years.

The result is that cultivated grapes remain closely related to wild grapes, apart from a few improvements in berry size and sugar content, and a bunch of new colors favored by plant breeders.



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## Lack of Sex Among Grapes Tangles a Family Vine

Continued-

He expects grape growers to follow the trend. Wine drinkers' insistence on their favorite varieties need not necessarily be a problem, because with enough [genetic markers](#) the breeder could identify and maintain the genes responsible for the taste of varieties like chardonnay or merlot. Genomically selected grape varieties may be ready for market in about a decade, said Dr. Buckler, who is a co-author on Dr. Myles's report.

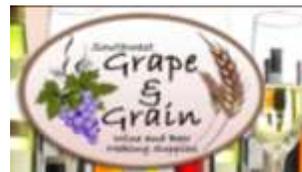
M. Andrew Walker, an expert grape breeder at the [University of California, Davis](#), said that there are "ample pest- and disease-resistance genes" in the grapevine genus, which has about 60 species, but few in *Vitis vinifera*, the particular species to which wine and table grapes belong. He agreed that it will be necessary to introduce many of these genes from other *Vitis* species into *vinifera*. "Consumers and wine promoters will have to move beyond dependence on traditional *vinifera* varieties," Dr. Walker said.

So far Dr. Myles has only 6,000 useful genetic markers on his grape gene chip, and needs a larger chip to identify all the traits of interest to breeders. He started his scientific career working on human genetics at the Max Planck Institute for Evolutionary Anthropology in Leipzig, Germany. On a bicycle tour of German vineyards he decided the grape's genome might hold as many surprises as the human one. The pursuit fit in well with another aspect of his life — his wife is a winemaker in Nova Scotia.

Canada might seem too far north for vineyards to thrive, but the growing season is like that of [Champagne](#) in France, Dr. Myles said. "For high-acid grapes that don't fully ripen, which is the Champagne strategy, you can make fantastic sparkling wines in Nova Scotia and lots of good whites."



## NEW KID ON THE BLOCK



9450-D Candelaria NE, Alb. NM 87112, 505-332-BREW (2739)  
[www.southwestgrapeandgrain.com](http://www.southwestgrapeandgrain.com)

SW Grape and Grain is a brand-new homebrewing and winemaking shop in New Mexico. We opened in May 2010. We are located in the Eastdale Shopping Center, on Candelaria NE just west of Eubank in Albuquerque, NM.

We carry equipment, supplies, ingredients, reference materials, and gifts for winemaking, meadmaking, and homebrewing. We also carry [rental](#) equipment which is of specific interest to winemakers. We rent larger pieces of equipment that are too expensive to buy for a once-a-year use. We rent crusher de-stemmers, fruit presses, and apple/fruit crushers. Of course we also offer similar equipment for sale. We are open 7 days a week, Mon-Sat 10am to 6pm, and Sunday Noon to 5pm.

We strive to be a one-stop shop, with a focus on being competitively priced with all the big internet suppliers. There are some great winemakers in this state. We'd love to see this exciting and fulfilling craft grow statewide in New Mexico. We're here to help!

If we don't have something in stock, we can usually get it quickly. We are learning more about this business every day, and as we do, our inventory increases to keep pace with our customers' needs. Our shelves are fully-stocked, our store is clean, and we have been receiving many compliments from our guests.

In order to do our part in growing the craft and infecting others with the 'obsession', we hold monthly seminars from beginning to advanced. As soon as the harvest is over we plan on holding some winemaking seminars for all levels. Look to our website for information on upcoming seminars.

We have a Secure Shopping Cart where out-of-town customers can make purchases. Shipping service is overnight anywhere in New Mexico, for \$9.99 flat rate on most items.

Members of the NM Vine and Wine Society members receive an automatic 10% discount.

Kevin Davis, Owner SW Grape and Grain

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## How to Make Your Own Wine Aroma Study Kit

**Get better at identifying what you smell in wines. Create an inexpensive set of aroma standards using common supermarket items**

*Gloria Maroti Frazee*

Posted: May 21, 2010

When it comes to evaluating wine, your sense of smell is most important. Our ability to detect aromas is much more acute than our sense of taste, and wines contain thousands of scents and only a handful of tastes. More than 800 different aroma compounds have been identified in wines, making it perhaps the most aromatically complex food or beverage we encounter.

When describing wine, experts will often refer to aromas that include fruits such as lemon, peach and cherry; spices such as nutmeg and black pepper; vegetables or herbs such as green pepper and mint; and non-foods such as tobacco or smoke. Numerous chemical compounds are responsible for these aromas. Some compounds come from the grapes; most form during fermentation and some develop during maturation.

But what if, when you stick your nose in a glass, all you smell is ... wine? How do you get better at identifying all the distinctive aromas that characterize the reds and whites you drink?

When they sniff a wine, experts activate their memory banks, comparing what's in front of them with aromas they've experienced in the past. You can build your memory bank by carefully concentrating on the aromas you experience day to day, from the contents of your spice rack and refrigerator to the flowers and grass in your yard. You can also purchase a wine aroma kit to help you study.

But it's easy, cheaper and even more effective to make your own set of aroma standards, using inexpensive wines and items you may already have at home or can pick up at your supermarket. You can enlist your local

wine retailer to help you pick out neutral wines to serve as a base.

Once you have experienced known aroma standards in a neutral wine, you will find it easier to identify those aromas when you encounter them in more complex wines.

### Supplies

- One glass for each aroma standard you plan to make
- One bottle of an inexpensive, neutral white wine such as Pinot Grigio or Colombard is enough to make 10 to 12 white wine aroma standards
- One bottle of an inexpensive, neutral red wine such as Merlot or Beaujolais is enough to make 10 to 12 red wine aroma standards

### Directions

- Mark each glass so you know which aroma it will contain; write the name of each aroma on a small sticker (the removable kind are best) and label each glass.
- Pour 2 ounces or 4 tablespoons of wine into each wineglass.
- Add the indicated amount of each aroma ingredient to its own glass of wine and let it soak for an hour or so.
- After the hour is up, remove any solid ingredients.
- Swirl and sniff each glass of wine so you can become familiar with the aroma that has been added to it.
- Next, test yourself by transferring each sticker to the bottom of its glass where it can't be read. Then shuffle the glasses. Swirl and sniff the standards. Can you identify any of them?

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White Wine Aroma	Ingredient
Lemon	A small portion of fresh lemon peel and one teaspoon lemon juice
Grapefruit	A small portion of fresh grapefruit peel and one teaspoon grapefruit juice
Pineapple	One teaspoon pineapple juice
Melon	A chunk of ripe cantaloupe
Peach	A chunk of ripe peach or one tablespoon syrup from canned peaches
Pear	A chunk of ripe pear or one tablespoon syrup from canned pears
Green grass	Three crushed blades of green grass
Honey	One teaspoon honey (stir to dissolve)
Vanilla	One drop vanilla extract
Nutmeg	A pinch of freshly grated nutmeg
Smokey Oak	One drop Liquid Smoke, available in many supermarket spice sections

Red Wine Aroma	Ingredient
Strawberry	Two crushed ripe or frozen strawberries
Strawberry jam	One teaspoon of strawberry jam (stir to dissolve)
Cherry	Two crushed ripe cherries or a tablespoon of juice from canned cherries
Mint	One drop of mint extract or a crushed mint leaf (spearmint or peppermint)
Green Pepper	A quarter of a green pepper, diced
Black Pepper	A few grains of freshly ground black pepper
Chocolate	One teaspoon of powdered cocoa or shaved chocolate
Coffee	About 1/8 teaspoon ground coffee
Tobacco	One small pinch of cigarette or pipe tobacco
Vanilla	One drop vanilla extract
Smokey Oak	One drop Liquid Smoke, available in many supermarket spice sections

## REGISTRATION FORM

New Mexico Vine & Wine Educational Conference – Feb. 25-26, 2011  
Sandia Courtyard & Convention Center, 10300 Hotel Ave. NE-Albuquerque, NM 87123

Name \_\_\_\_\_  
Business Name \_\_\_\_\_  
Address \_\_\_\_\_  
City, State, Zip \_\_\_\_\_  
Telephone \_\_\_\_\_ FAX \_\_\_\_\_  
Email \_\_\_\_\_

Registration Category	Quantity	By Feb. 15	After Feb. 15	Total
NMVA&W Member*		\$130.00	\$140.00	\$
Non-Member*		165.00	170.00	\$
Wine Reception**		30.00	35.00	\$
Banquet Saturday Evening***		40.00	45.00	\$
NMVA&W Membership		30.00	30.00	\$
<b>Total Amount Enclosed</b>				\$

Send check payable to **NMVA&W** and completed registration form to:

New Mexico State University  
Extension Plant Sciences  
Attn: Bernd Maier  
PO Box 30003, MSC 3AE  
Las Cruces, NM 88003

**Room reservations**

Contact the Sandia Courtyard Hotel & Convention Center, 1-800-877-4843; 505-296-4852. F: 505-293-9072. Reference the New Mexico Vine & Wine Conference to receive the following rates: double queen (single king-\$51.00; deluxe double queen-\$61.00, third & fourth person @ \$10.00. Room price guaranteed until February 15. Questions and/or special requests should be directed to Carl Popp, 505-835-0263 ([cpopp@nmsu.edu](mailto:cpopp@nmsu.edu)) or Bernd Maier, 575-646-5943 ([berndmaier@nmsu.edu](mailto:berndmaier@nmsu.edu)).

\* Registration Fees are Per Person and includes registration packet, breakfast, and breaks as well as Lunches and Proceedings. Does not include Banquet or Friday Wine Reception

\*\* Number Friday Evening 6 p.m. \_\_\_\_\_

\*\*\* Number Saturday Evening: Banquet, Wine Reception 6 p.m., Dinner 7 p.m. \_\_\_\_\_

Choose Entree: Beef Wellington \_\_\_\_\_ Chicken Wellington \_\_\_\_\_

### FRIDAY FEBRUARY 25TH

7:30 Registration and Continental Breakfast  
8:15 Welcome/Opening Remarks-Carl Popp  
MODERATOR-Joran Viere, CES Program Dir., Bernalillo County  
8:25-9:25 New Mexico Wine & Grape Industry Update  
Bernd Maier, NMSU Extension Viticulture Specialist, Olivia DeCamp, Executive Director, NMVGA  
9:25-9:55 Understanding Malolactic Fermentations  
Dr. Nicholas Hall, Scott Labs  
9:55-10:25 Marketing from the Consumer View  
Elizabeth Slater, In Short Direct Marketing, CA  
Break  
10:25-10:45 Winery Design-Backwards  
Thomas Payette, Winemaking Consultant  
10:45-11:15 Changing the Whines to Wow of Wine Opportunities  
Keith Powell, The Business: Revivalist  
12:00-1:00 Lunch Meet Your Winery Owners  
1:15-1:45 Getting to Know the Vendors  
Rotation of Remarks from Vendors (5 min/vendor)  
1:45-3:00 NM State Fair Medal Winning Wine Tasting—Cabernet Sauvignon  
Shirley Nelson  
3:00-3:20 Break  
3:20-4:00 Barrel Alternatives  
Dr. Jeff Murrell, StaVin, Inc.  
6:00-8:30 Wine Reception  
Wine AND Hors d'Oeuvres, Smoked Salmon, Carving Station  
Featuring New Mexico State medal Wines  
Event is open to general public for \$35.00 fee (tasting)

### SATURDAY FEBRUARY 26TH

7:30 Registration and Continental Breakfast  
8:15 Opening Remarks-Carl Popp  
MODERATOR-Carl Popp, NMVA&WS President  
8:25-8:55 Making Ultra Premium Wines  
Thomas Payette, Winemaking Consultant  
8:55-9:25 Emerging Research on Tannin Additions—Red Hybrid Grape Varietals  
Sean Sheehan, NMVA&WS Board Member  
9:25-9:55 The Role of Oxygen During Wine Making  
Dr. Jeff Murrell, StaVin, Inc.  
Break  
9:55-10:15 Tasting Room Design  
Elizabeth Slater, In Short Direct Marketing  
10:15-10:45 Grape Leaf Roll Viruses, What Do We Do in New Mexico? & NMSU Plant Diagnostic Lab  
Dr. Natalie Goldberg, NMSU, Extension  
Lunch  
11:30-1:00 The New Mexico Wine Industry and New Mexico Tourism  
New Mexico Department of Tourism  
1:00-1:30 Achieving Heat and Cold stability  
Dr. Nicholas Hall, Scott Labs  
1:30-2:00 Break  
2:00-2:30 Round Table Discussion, Q/A Session  
2:30-3:15 Malbec Tasting and Judging Training  
Ian Norrish, NMVA&WS Board Member  
3:15-4:15 Wine Social New Mexico State Fair Medal Wines  
6:30-7:00 Banquet and Awards Program Wine Jeopardy  
7:00-8:30

**PRESENTED BY:**

THE NEW MEXICO VINE & WINE SOCIETY  
NEW MEXICO WINE GROWERS ASSOCIATION  
NEW MEXICO WINE COUNTRY  
NMSU VITICULTURE PROGRAM

Sunday, February 27, 2011 at 9:00am  
New Mexico Vine & Wine Society Board Meeting and General Meeting

# 30TH ANNUAL NEW MEXICO VINE & WINE EDUCATIONAL CONFERENCE

Elizabeth Slater  
of In Short Direct Marketing  
Presents: Topics on Wine Marketing



Thursday February, 24 2011

## SCHEDULE FOR THE SEMINAR

- P** 8:00 Introduction of Seminar  
Moderator—Kevin Lombard  
Presenter—Elizabeth Slater
- R** 8:05 Consumer Relations/Sales in the Tasting Room
- O** 9:30 Break
- G** 10:00 From Baby Boomers to Millennials  
11:30-12:30 Lunch
- R** 12:30 Creating the “New Mexico Brand”—an interactive session
- A** 2:00 Break
- M** 2:30-4:00 Social Media and other Methods of Modern Marketing  
4:00 Wine Tasting Reception

**ELIZABETH SLATER** is a marketing savant, internationally recognized within the wine industry as a seminar and workshop leader, a speaker, and trainer. Specializing in all facets of direct marketing, her seminars, presented with humor and enthusiasm, are jammed with innovative, useful and easy to implement concepts and information. Through her company, In Short Direct Marketing, Elizabeth works with small and large wineries, winery and state associations. While consulting on all facets of creating and implementing marketing and public relations programs and strategies, her focus is primarily aimed at marketing wines directly to consumers. She writes a regular marketing column for *Vineyard & Winery Management* magazine.

## REGISTRATION

Registration Category	Quantity	By Feb. 15	After Feb. 15	Total
Seminar		\$35.00	\$45.00	
<b>TOTAL AMOUNT ENCLOSED</b>	_____	_____	_____	

Name(s) \_\_\_\_\_

Business Name \_\_\_\_\_ Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_ Email \_\_\_\_\_

SEND CHECK PAYABLE TO NMSU  
VITICULTURE PROGRAM AND COMPLETED  
REGISTRATION FORM TO:  
NEW MEXICO STATE UNIVERSITY  
EXTENSION PLANT SCIENCES  
ATTN: BERND MAIER  
PO BOX 30003, MSC 3AE  
LAS CRUCES, NM 88003

**PRESENTED BY:**

**NEW MEXICO STATE UNIVERSITY  
NEW MEXICO WINE GROWERS ASSOCIATION  
NEW MEXICO WINE COUNTRY**



\*New Mexico State University is an affirmative action/equal opportunity employer and educator. NMSU and the U.S. Department of Agriculture cooperating.

\*If you are an individual with a disability and need an auxiliary aid or service please contact Mary Curtis at 575.646.1715 by February 15, 2011.



**30<sup>th</sup> Annual NM Vine and Wine Conference**  
**February 25 & 26, 2011**  
**Sandia Courtyard Conference Center**  
**I-40 at Eubank, Albuquerque, NM**

**Friday, February 25, 2011**

7:30 **Registration and Continental Breakfast**

8:15 **Welcome/Opening Remarks-Carl Popp**  
MODERATOR  
Joran Viers, CES Program Dir., Bernalillo County

8:25-9:25 **NM Grape & Wine Industry Update**  
Bernd Maier, NMSU Extension Viticulture Spec.  
Olivia DeCamp, Executive Director, NMWGA

9:25-9:55 **Understanding MaloLactic Fermentations**  
Dr. Nichola Hall, Scott Labs

9:55-10:25 **Marketing from the Consumer View**  
Elizabeth Slater, In Short Direct Marketing, CA

10:25-10:45 **Break**

10:45-11:15 **Winery Design - Backwards**  
Thomas Payette, Winemaking Consultant

11:15-11:45 **Oak Alternatives/Toasting Barrels**  
Dr. Jeff Murrell, StaVin, Inc.

12:00-1:00 **Lunch**  
Meet Your Winery Owners

1:15-1:45 **Getting to Know the Vendors**  
Rotation of Remarks from Vendors (5min/vendor)

1:45-3:00 **NM State Fair Medal Winning Wine Tasting – Cabernet Sauvignon**  
Shirley Nelson

3:00-3:20 **Break**

3:20-4:00 **Changing the Whines to Wow of Wine Opportunities**  
Keith Powell, The Business Revivalist

6:00-8:30 **Wine Reception Wine AND**  
Hors d'Oeuvres, Smoked Salmon, Carving Station  
Featuring New Mexico State Medal Wines  
EVENT is open to general public for \$35.00 fee (tasting)

**Saturday, February 26, 2011**

7:30 **Registration and Continental Breakfast**

8:15 **Opening Remarks-Carl Popp**  
MODERATOR  
Carl Popp, NMV&WS President

8:25-8:55 **Making Ultra Premium Wines**  
Thomas Payette, Winemaking Consultant

8:55-9:25 **Emerging Research on Tannin Additions ~ Red Hybrid Grape Varietals**  
Sean Sheehan, NMV&WS Board Member

9:25-9:55 **Oak Alternatives ~ Talk 2**  
Dr. Jeff Murrell, StaVin, Inc.

9:55-10:15 **Break**

10:15-10:45 **Tasting Room Design**  
Elizabeth Slater, In Short Direct Marketing

10:45-11:15 **Grape Leaf Roll Viruses ~ What Do We Do in New Mexico and NMSU Plant Diagnostic Lab**  
Dr. Natalie Goldberg, NMSU, Extension

11:45-1:00 **Lunch**

1:00-1:30 **The NM Wine Industry & New Mexico Tourism** NM Dept. of Tourism

1:30-2:00 **Achieving Heat & Cold Stability**  
Dr. Nichola Hall, Scott Labs

2:00-2:30 **Break**

2:30-3:15 **Round Table Discussion. Q/A**

3:15-4:15 **Malbec Tasting & Judge Training**  
Ian Norrish, NMV&WS Board Member

6:30-7:00 **Wine Social**  
NM State Fair Medal Wines

7:00-8:30 **Banquet and Awards Program**  
Wine Jeopardy

**Sunday, February 27, 2011**

9:00 am **NM Vine & Wine Society Board Meeting and General Meeting**



January 14, 2011

Dear Vine & Wine Society Members, Sponsors, & Friends,

The New Mexico State University Viticulture Program, the New Mexico Vine & Wine Society, the New Mexico Wine Growers Association, and New Mexico Wine Country would like to invite you to the 30<sup>th</sup> Annual New Mexico Vine & Wine Educational Conference. The conference will meet February 25 and 26, 2011, at the Sandia Courtyard Hotel & Convention Center in Albuquerque, NM.

This educational conference is a great opportunity to invest in your winery's future and meet fellow wine makers and enthusiasts from all over New Mexico and the Southwest. We are pleased to have sponsors attending the conference to display essential products available to vintners and winemakers. Please join us for this year's annual conference.

Please find enclosed the conference schedule and registration form, as well as a separate invitation/registration form for the commercial pre-conference wine marketing seminar presented by Elizabeth Slater of In Short Direct Marketing. Itemized on the registration form for the conference are options available to attendees.

Sincerely,

Bernd Maier  
Extension Viticulture Specialist  
Telephone: (575) 646-5943  
Email: bemaier@nmsu.edu

For further reading on the conference please visit our website: [viticulture.nmsu.edu](http://viticulture.nmsu.edu)



- New Mexico State University is an affirmative action/equal opportunity employer and educator. NMSU and the U.S. Department of Agriculture cooperating.
  - If you are an individual with a disability and need an auxiliary aid or service please contact Mary Curtis at 575.646.1715 by February 15, 2011.
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# COOKING WITH WINE

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## Beef Pot Roast Recipe



Despite its name, pot roast isn't actually roasted, it's *braised*. [Braising](#) is a form of [moist-heat cooking](#) that breaks down connective tissues in tough cuts of meat, leaving them tender and succulent.

Braising doesn't give meat the flavorful, [brown outer crust](#) that dry-heat cooking methods like roasting do, so we sear it on the stovetop first.

For this recipe you'll need a large dutch oven or brazier — one that's big enough to accommodate the meat and stock, and safe for both stovetop and oven. Make sure it has a tight-fitting lid, too. You could also make it in a crockpot.

**Prep Time:** 30 minutes

**Cook Time:** 4 hours, 30 minutes

**Total Time:** 4 hours, 60 minutes

### Ingredients:

- 5 lbs beef chuck or brisket, excess fat removed
- 1 large onion, peeled and chopped
- 1 large carrot, peeled and chopped
- 1 cup canned diced tomatoes (including liquid)
- 2 bay leaves
- 1 tsp whole black peppercorns
- 2 Tbsp unsalted butter
- ¼ cup canola oil (or other vegetable oil)
- 2 medium ribs celery, chopped
- 5 cloves garlic, peeled and slightly crushed
- 5 cups brown stock (i.e. beef stock)
- ½ tsp dried thyme
- 2 Tbsp all-purpose flour
- Kosher salt and freshly ground black pepper