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# NEW MEXICO VINE & WINE SOCIETY GRAPEVINE

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## President's Message-Winter 2010



Dear Vine and Wine Society Members,

Welcome to a new decade with what we hope will be great vintages at low prices and a continuing growth of the grape and wine industry in New Mexico. My vineyard is at rest as are the 2009 wines. So far no vinegar and the barrel/carboy tastings are promising.

With the New Year comes the announcement of the upcoming conference to be held March 5-6, 2010 at the Sandia Courtyard Hotel and Conference Center (same venue as last year). A marketing workshop will be held Thursday, March 4 at Sandia Courtyard as well. See the NMSU website for information on the workshop (<http://viticulture.nmsu.edu>). Included in this issue of the Grapevine is a preliminary program, a registration form and menus for the event. We hope to see you there for the program and for the Friday and Saturday evening events which will feature medal-winning New Mexico wines from the NM State Fair Wine Judging. Information about the conference will also be posted on the NM Vine and Wine Society web site ([www.vineandwine.org](http://www.vineandwine.org)).

The New Mexico State Fair Wine Judging will be held on June 19 this year so plan to get your wines ready. Information will be e-mailed to those who have participated before and will also be posted on the web site. Those interested in becoming judges can participate in the two sessions at the conference that involve tasting and sensory perception presented by Jay Bileti and Ian Norrish. Check the program for times. There is no charge for attending just these two sessions if you are not registered for the conference.

The chapters have regular programs during the year ranging from starting/working a vineyard to making and tasting wine. Contact your chapter president for information and please send any e-mail address changes to both Rex Franklin ([rex.franklin@q.com](mailto:rex.franklin@q.com)) and your chapter president so we can get information to you.

Cheers!

-Carl Popp



New Mexico Cooperative Extension Publications

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Proper pruning is the key to good production. Learn the purpose of pruning and the importance of a good training system tailored to the particular variety. [Pruning Grapes to The Four-Arm Kniffin System](#), a publication put out by Extension Plant Sciences at New Mexico State University, explains the particulars of using this training system. - [Printable version](#)

A publication from the NMSU cooperative extension Service, [Growing Grapes in New Mexico](#) discusses the cultivars best suited for New Mexico as well as planting, training, and pruning. Other important information on preparation of soils, fertilizers, disease, grape insects, and weed control can be found in this publication. - [Printable version](#)

Cultivars (varieties) are best selected based on climate conditions. [Grape Cultivars for North-Central New Mexico](#) is described in this publication put out by the NMSU College of Agriculture and Home Economics Cooperative Extension Service. - [Printable version](#)

Vine growers can use their own cuttings to expand their vineyards. [Vineyard Propagation From Cuttings](#) describes how to select the appropriate vines to take cuttings from, as well as when and how you should do it. Information about storing cuttings and planting them later on down the road can also be found in this publication put out by the NMSU College of Agriculture and Home Economics Cooperative Extension Service. - [Printable version](#)

### **Economic and Consumer Issues Impacting the New Mexico Wine and Grape Growing Industries**

Publications from the NMSU Department of Agricultural Economics and Agricultural Business, [Economic and Consumer Issues Impacting the New Mexico Wine and Grape Growing Industries](#) by Phillip J. La Vine, a graduate research assistant at New Mexico State University in 1999, and Dr. William D. Gorman, Professor, New Mexico State University Department of Agricultural Economics and Agricultural Business, is a comprehensive look at the wine industry in New Mexico.



## Wine News From Around the World

### Reducing the Risk of Phylloxera Infestation

Phylloxera can be spread from vineyard to vineyard on soil or root pieces carried by workers' boots, picking totes, vehicle tires, and other means. Infested soil also could be exchanged among vineyards at the winery via picking bins during the hectic activities of harvest delivery and crush. Therefore, both vineyards and wineries should take precautions against the movement of potentially infested soil. Prevention is one of the few weapons for combating phylloxera.

Prevention primarily means restricting movement of people, equipment, and materials among vineyards and thoroughly cleaning all items that come in contact with vineyard soil.

### **All vineyards should be considered potentially phylloxerated.**

Even grafted vines on resistant rootstocks can support populations of phylloxera and serve as a source of new infestations. A phylloxera infestation usually is not diagnosed until several years after its introduction into the vineyard. Therefore, controlled access and sanitation procedures are important for all vineyards and wineries. We recommend vineyards and wineries follow these procedures for to follow to reduce the risk of spreading phylloxera.

### **In the Vineyard**

Make every effort to restrict the movement of people and equipment in and out of the vineyard. When that is not feasible, be especially thorough with your sanitation practices.

### **Restricted movement**

- Control access to your vineyard. Do not allow entry without your approval.
- Do not share tractors, trucks, trailers, or other field equipment with another vineyard.
- Imprint the name of your vineyard on your picking totes and bins; accept only returned containers with your name.
- Do not share picking totes or bins with other vineyards or wineries.

## Wine News From Around the World

Continued-

- Load and unload trucks outside the vineyard on a paved or graveled road. Where possible, load grapes into bins or totes outside the vineyard rows so that the bottoms of the containers do not pick up soil.
- Bin or tote design should minimize the possibility of transporting soil; for example, avoid bins with a waffle pattern on the bottom. Containers should be easy to clean.

### **Sanitation**

- Establish the vineyard with clean phylloxera-free grapevines.
- Develop a set of standard sanitation practices for your vineyard, and instruct all workers.
- Establish a sanitation station for people to put on or clean their boots before entering and leaving your vineyard. The station should include "loaner" rubber boots and a water tub with a scrub brush.
- Thoroughly clean trucks delivering grapes to the winery before the trucks leave the vineyard.
- Thoroughly clean all equipment, totes, and other items before they leave the vineyard and again before they re-enter the vineyard.

### **At the Winery**

### **Restricted movement**

- Restrict all vehicles to paved areas.
- Inspect all vehicles for cleanliness prior to entry.
- Restrict delivery trucks to a sanitation pad.
- Keep picking totes and bins separate for each vineyard.
- Do not share picking totes or bins with other vineyards or wineries.

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## Wine News From Around the World

Continued-

### Sanitation

- Establish a concrete sanitation pad for delivery trucks. Wash down the pad daily during harvest.
- Require that all vehicles, totes, bins, and other items be cleaned at the originating vineyard prior to delivery.
- Scrub picking totes and bins before returning them to the vineyard.

### Phylloxera: What is it?

### History:

Phylloxera are native to the eastern and southern U.S. The pest was inadvertently introduced to France from North America in 1860. It was identified in the mid-1800's and by the end of the nineteenth century had destroyed two-thirds of the vineyards on the European continent, all self-rooted *Vitis vinifera*.

Since that time, phylloxera have invaded most of the grape-growing areas of the world (Europe, New Zealand, Australia, South Africa, for example). It was introduced into California in the 1850's from the eastern U.S. Phylloxera were identified in the Penticton area of British Columbia in 1961 and in eight sites in Washington State, one of which was a *V. vinifera* vineyard, in 1988. Phylloxera was also discovered in Oregon about 20 years ago. However, in 1990, this pest was discovered for the first time in "modern" commercial vineyards. In 1995, 10 infested vineyards were identified; there are probably many more than this infested in the state. Phylloxera are now found in every major grape producing region in Oregon.

### Description and Life Cycle:

The grape phylloxera, *Daktulosphaira vitifoliae* (Fitch), is an aphid-like insect that feeds on grape roots. The adults are all females and they are extremely small—0.7 to 1 mm (1/30 to 1/25 inch) long and 0.4 to 0.6 mm wide. This pest is thus very difficult to detect (see [Sampling Vines to Confirm the Presence of Phylloxera](#)). Color of the adults varies with the food supply: on fresh vigorous roots they are pale green, yellowish-green, olive green, or light brown; on weakened roots they are brown or orange.

## Wine News From Around the World

Continued-

Mature adults become brown or purplish-brown. Each female can lay as many as 400 eggs. Newly deposited eggs are lemon yellow, oval, and about twice as long as they are wide.

The rate of development of this pest depends on the grape root and vine phenology as well as numerous environmental factors including soil and air temperature and humidity.

Phylloxera overwinter on roots as small dark-colored nymphs (hibernants). In the spring when soil temperatures go above a critical level (about 45 to 65 F—from our research) and vine sap starts to flow, these nymphs begin feeding and molt to adulthood. The mature forms, which are females only, deposit eggs by asexual reproduction. In Oregon vineyards, the first eggs have been detected in June. Two to three generations per year have been seen here. Phylloxera are most numerous in late summer to early fall. Thus, it's easiest to detect the insect by digging up grape roots at this time. At this time of year, the risk of spreading this insect is also the greatest (see [Reducing the Risk of Phylloxera Infestation](#)).

Newly hatched nymphs can leave the roots where they were hatched and travel on the soil surface, in cracks in the soil, or can climb the vine and be wind blown for considerable distances. These "crawlers" usually only leave a vine once phylloxera populations become high and there is feeding competition or when a vine is near death. In Oregon, above-ground nymphs have been detected on trunk wraps in July and August.

In late summer, possibly due to environmental or population conditions, some nymphs may develop wing pads and emerge from the ground as winged adult females (alates). The females usually fly to an upright surface (trunk, for example). They lay male and female eggs which hatch into male and female phylloxera that have no mouth parts but mate. The female lays a large overwintering egg; this probably overwinters in crevices on the trunk. This egg hatches into a female who feeds on the leaves of susceptible grape varieties creating a leaf gall. She lays eggs producing a population of nymphs. These can reinfest the root system or other leaves.

At the end of September, nymphs begin to hibernate and by mid-December all forms are hibernants.

The winged, or sexual stage of phylloxera has been found in Oregon; these were caught on sticky trunk wraps in July and August. It is not known if winged phylloxera can complete their life cycle on European wine grapes—if they can, then the rate of spread of this pest will increase dramatically.

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## Wine News From Around the World

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However, we do know that the winged form can complete its life cycle on the foliage of American grapes (i.e. 'Concord', or a rootstock) or French-American hybrids (i.e. 'Marechal Foch'). Look for leaf galls on susceptible vines—not brown or white fuzz on the leaf bottom like those produced by erineum mites but light green galls on the underside of the leaf. These are a symptom of the above-ground portion of the phylloxera life cycle. Injury:

Principal damage to *Vinifera* grapevines is caused by phylloxera inhabiting and feeding on roots. It is believed that, when feeding, phylloxera inject poisonous saliva that causes swelling of roots. Feeding is generally on the tips of the rootlets causing yellowish-brown, hook-shaped swellings or galls (nodosities) to form which may curve and bulge around the insect body. In most cases, the swelling stops rootlet growth and the infested portion eventually dies. Feeding on larger roots causes rounded swellings (tuberosities) which give the root a "warty" appearance. These tuberosities may also decay, further weakening the vine.

Root injuries impair the absorption of nutrients and water, causing a decline in vine vigor and productivity. Decomposition of roots is also hastened by secondary infection by fungi and by the feeding of other insects and mites.

Injury to the above-ground portion of the vine is an indirect result of root damage and thus the symptoms are identical to some other pest problems such as *Armillaria* (oak root fungus), gopher damage, or nematodes (may also cause similar root symptoms) and environmental problems such as severe water stress and winter injury.

The severity of the infestation may differ because of variety, vine age and vigor, soil condition, and drainage.

Vigorous vines resist phylloxera attack better than do weak plants. Differences in vigor can be due to site differences, but also varietal differences.

Infested vines live longer in fertile, deep, well-drained soil than in shallow soil or soil with poor drainage. Vines growing in heavy, shallow soils appear to succumb to the infestation most rapidly. Fine-textured soils, such as clay, are generally more favorable to infestation than light sandy soils, which appear to be almost immune to phylloxera. Heavier soils contract and crack when drying, and these openings allow the insect to crawl to and infest root systems.



## Historical information from NMSU Viticulture College of Agricultural, Consumer and Environmental Sciences



### History of Wine in New Mexico -Over 400 Years Ago...

In **1598 Don Juan de Onate** led Spanish colonists to the upper valleys of the Rio Grande. Franciscan monks followed the colonists to minister Christianity to the Indians. This area would later be known as El Camino Real.

The **Franciscan monks** who settled their needed to hold daily mass; central to each mass was wine, which represented the Blood of Christ. The monks needed a local source for their sacramental wine since the nearest supply was several months travel. In this region of the Upper Rio Grande is where grape vines were first introduced to New Mexico.

**Before grape-vines were planted in New Mexico** the Franciscan monks had wine shipped from Spain. The Sacramental wine was light pink in color, had a sherry-like taste, was 18% alcohol, and 10% sugar. The wine was transported in heavy jugs resembling those in Roman times - The stoneware jugs held approximately 2.6 to 3.6 gallons each and were sealed with a cork or wood plug. The jugs needed to be sealed with a green glaze, applied to the inside of the jug. This glaze would have contained lead that leaked out into the wine during prolonged exposure to heat or to the acid in the wine.

**Grape Vine planting** was hindered by Spanish Law which in 1595 forbid the exportation of Spanish grape vines to protect the Spanish agriculture industry. At the time Spanish wine exports provided one fourth the foreign trade revenue of Spain. Franciscan Monks chose to ignore this economic law and smuggled vines out of Spain into New Mexico around 1629. **Fray Gracia de Zuniga**, a Franciscan, and **Antonio de Arteaga**, a Capuchin monk planted the first vines at a Piro Indian Pueblo just south of modern day Socorro New Mexico. The cuttings brought by the missionaries were of *Vitis vinifera*, commonly called the "**mission grape**". This variety is still grown in New Mexico today.

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## History of Wine in New Mexico –

Over 400 Years Ago...*continued*

Between 1633 and 1800

numerous events took place which threatened the foothold of the wine industry in New Mexico. Several pueblo revolts and hard winters threatened the grapes, but by the 1800's New Mexico had immersed as wine country.

In 1800

Vineyards were planted from Bernalillo to Socorro in central New Mexico and from Las Cruces to El Paso Texas in the southern part of the state

In 1850

New Mexico became a territory of the United States.

In 1868

Jesuit priests settled in New Mexico and brought their Italian wine making techniques and founding a winery in 1872.

In 1870

New Mexico produced 16,000 gallons of wine by 1880 New Mexico produced 908,000 gallons!

The 1880

census indicated that New Mexico had twice the grape vine acreage of New York, a more developed state.

In 1884

New Mexico was fifth in the nation in wine production: almost a million gallons annually.



## History of Wine in New Mexico –

Over 400 Years Ago...*continued*

**New Mexico State University** has long played a part in the cultivation, expansion, and education of grape growing in New Mexico. In 1920, at the beginning of prohibition in the United States, **Giovanni Giorgio Rinaldi** took over production of Christian Brothers Winery in Bernalillo New Mexico. He enlisted the help of **New Mexico A & M College**, in Las Cruces, now **New Mexico State University** (NMSU). With their help, Rinaldi improved grape production and experimented with other grape varieties and grape growing styles. Zinfandel, in a Burgundy-style wine was the result of experimentation with grape varieties by Rinaldi and New Mexico A & M. Rinaldi remained Christian Brother's Winery manager until 1933 when prohibition ended. (Prohibition: In the United States from 1920 -1933.)

**Decline of Wine Production in New Mexico.** In the 1900's at the turn of the century New Mexico experienced extensive flooding. In 1926 the first Rio Grande flood occurred that impacted the vineyards throughout the grape growing region, from Bernalillo to El Paso. Prohibition began in 1919 and only a small amount of medicinal alcohol could be legally produced and sold. Though the sale of wine was hindered, the grape vine acreage doubled between 1920 and 1930. In **1943** the largest Rio Grand flood of the century destroyed vineyards throughout New Mexico. Vineyards that had been producing wine for fifty years were destroyed. What remained of the old commercial wine industry in New Mexico never recovered from these floods.

**Rebirth of the New Mexico Wine Industry.** By 1978 small wineries opened up creating wine from mostly French-Hybrid varieties. These cold hardy grape vines prospered in the North. By the **1980's** production of wine was up and a rush on New Mexican vineyard land began. The rush was led by a group of European investors who were attracted to New Mexico's still underdeveloped wine market and inexpensive land.

**Between 1982 and 1983** 2200 acres of vineyards were planted around Las Cruces. Many more vineyards and extensive acres of grapes were planted until present day. The largest vineyard in New Mexico, **New Mexico Vineyards**, belongs to **Luna Rosa Winery** in Deming New Mexico.

## Reference

By Henry K. Street  
Ponderosa Valley Vineyards and Winery  
Ponderosa, New Mexico  
1997

This history is an excerpt from this book.

## Taste Wine Like A Pro - Wine Tasting Basics

### You know how to drink wine, but do you really know how to taste it?

Wine tasting is not the same as drinking it. To experience the true flavor of a wine requires that you slow down and pay attention to your senses of sight, smell, touch, as well as taste.

Remember - There are no right or wrong descriptions of how a wine tastes or smells. Everyone's palate is as unique and different as each individual. Don't rush the tasting experience. Linger over the wine.

### The Basics:



Start with a clear wine glass. The rim of the glass should bend inwards to help funnel aromas to the nose, and allow you to swirl without spilling.

**Holding a wine glass:** There is a right way and a wrong way to hold a wine glass, and it does make a difference. Never hold the glass by its bowl, only by its stem since the heat of your hand will quickly warm the liquid.

Now pour a little wine into your glass - an inch or less is best. If you are tasting several wines, begin with the lightest white wines first and progress to the heaviest red wines. This will help keep your taste buds more sensitive so you can better appreciate each wine in the series. A sip of water between wines can also help preserve your palate.

### Sight:



Look at the wine - in daylight if possible.

The best way is to slightly tilt the wine in the glass and hold it up to the light or look at it against a white or pale background. What do you see?

Is the wine clear or cloudy? The color will vary according to what wine it is.

- **Red Wines:** Red wines vary greatly in color. A young red wine is typically a bright-raspberry color. You will see hints of reddish-brown around the edges. An older red wine might be mahogany to brick-like in color. As a red wine ages, the red wine tends to have a brick-like color. Dessert Wines: Some dessert wines and especially those that have been in oak barrels, tend to be golden.
- **White Wines:** White wines range from pale green to yellow to deep golden brown and become more golden as they age.

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## Swirl:



- While firmly holding the stem of the wine glass, gently swirl the glass in tiny circles on a flat surface for 10 to 20 seconds allowing oxygen to penetrate the wine.
- The purpose of swirling wine in a glass is to aerate the wine and release vapors, evaporating from the sides of the glass, for you to smell. As the wine coats the sides of the glass, it releases its bouquet.
- Observe the streaks of wine (legs) as they roll down the side of the glass. The legs can help you determine the body of the wine.

## Smell or Sniff:



Tip the glass up and stick your nose in it and inhale. Some tasters claim that you can get more aroma by holding your nose an inch or so above the glass after swirling. They think you catch more than you would if you put your nose all the way into the glass. Try both ways to see what works for you. Also, your nose tires very quickly. Even “off-smells” may not register after a number of sniffs.

Did you know that 80% of our sense of taste is actually in our nose? The aromas can be quite different depending on how far into the glass your nose goes. What do you smell? There is no proper sniffing technique. Some wine connoisseurs prefer to sniff by quickly inhaling two or three times. Others prefer one deep sniff or smelling with one nostril at a time.

At the top of the glass, the smells are more floral and fruity; deeper in the glass, they are richer. Try to detect the full range of scents from berry to floral to spicy to woody ... and so on. Consider intensity and appeal.

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## Sip and Taste:



This is the final step and should be taken only after you've used your other senses. Then sip the wine, letting the wine spread across the tongue from front to back and side to side before swallowing.

If you feel comfortable doing so, carefully slurp some air through puckered lips. This slurping of air (aerating) will help to release flavor and aromas. Assessing the wine by taste should confirm the conclusions drawn from the appearance assessment and the smell assessment.

- The tip of the tongue detects sweetness
- The inner sides of the tongue detect sourness and/or acidity
- The outer sides of the tongue detect saltiness
- The back of the tongue detects bitterness and/or alcohol

At this point you can either spit it out (especially if you are tasting several wines) or simply drink it, but be sure to experience the aftertaste (the finish). Professional wine tasters will not swallow the wine, but immediately spit it out (you will see buckets for this purpose).

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**Get Ready for the Tasting!!!**

## Terms that is used for Tastings

### What Different Wine Terms Mean:

**Tasting for Sweetness** - The first thing you will probably notice is the relative sweetness or dryness of the wine. This is determined by the amount of natural sugar in the wine. Higher sugars in the grapes have the potential to produce higher alcohol.

**Tasting for Acidity** - The next sensation you will notice almost immediately is the tartness or acidity of the wine. Just think of the difference between grapefruit juice and water. Acid may sound harsh but it is very important in making wine taste crisp and fresh. If there is too much acid, the wine will taste bitter and unpleasantly sharp. If there is not enough acid, the wine will taste flabby and flat.

**Tasting for Tannin** - If you are drinking red wine, you may also notice the tannins in the wine. Tannin is a chemical that comes from the stalks, pips and skins of red grapes. It tastes astringent and "mouth-drying", and makes your mouth "pucker". There are many kinds of tannin. Some tannins taste bitter. Tannins are most noticeable in young red wines. Over time, as wines age, tannins "soften" and give the wine a certain full-bodied weightiness that is very enjoyable.

**Tasting for Alcohol** - Alcohol is found in all wine. A moderate amount of alcohol in wine adds "sweetness" to the taste. If the alcohol is too high and out of balance with the tannin and fruit, then the wine will feel hot in your mouth and difficult to drink.

**Tasting for Aftertaste** - This is the sensation that lingers in your mouth just after swallowing a sip of wine. Aftertaste is important in wine tasting because it can reveal an extra attribute or a fault. Sometimes certain flavors become noticeable in the aftertaste, such as chocolate. A long, pleasant aftertaste, where all the components of the wine are in balance is a sign of quality.

**Overall Assessment** - When the aftertaste is gone, ask yourself what your general impression is of the wine. Do you like it? Do all the components seem to be in balance? If you think the wine (especially young red wine) is too astringent, consider that it might improve and mellow or "open up" with age. Or is the wine ready to drink now? What kinds of food might go nicely with this wine?

"If you do not have a good wine to use, it is far better to omit it, for a poor one can spoil a simple dish and utterly debase a noble one."

by *Julia Child*



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The Cabernet-Cherry Sauce is so delicious! You'll absolutely love steak prepared this way. You can either cook the steak by Pan-Searing or a very easy technique called Sear-Roasting.

Check out Linda's article [Cooking With Wine](#), and also check out all of Linda's Beef Recipes using various cuts of beef.



## Cabernet-Cherry Filet Mignon

4 (4 to 5 ounce) 1-inch thick filet mignons\*

[Olive oil](#)

2 cloves [garlic](#), minced

1 1/2 cups Cabernet Sauvignon or burgundy [wine](#)

3 tablespoons good-quality [balsamic vinegar](#)

4 whole whole cloves

8 whole [peppercorns](#)

1 bay leaf, torn into small pieces

1/2 pound fresh Bing cherries, rinsed

Coarse [salt](#) and freshly ground [black pepper](#) to taste

1 to 2 teaspoons sugar (optional)

\* Check out [Types of Steaks](#) and [Cooking Techniques for the Perfect Steak](#).

Bring steaks to room temperature. Coat steaks lightly with olive oil. Rub minced garlic evenly over the steak ([press in with your hands](#)); set aside until ready to cook.

Do not salt your steaks just before cooking. Salt bring moisture (water) to the surface of the steak, and the water sits on the surface as you cook the steak. Thus, you are again basically steaming the steak. [I know that some people do salt their steaks before cooking, but trust me and don't salt - the result will be juicy, delicious steaks to serve your family and guests!](#) Salt after the steak is cooked to your liking, has rested the required time, and just before serving.

In a large saucepan over medium-high heat, bring the wine and balsamic vinegar to a boil. Tie the cloves, peppercorns, and bay leaf in a bundle with a small piece of cheese cloth. Add the spice bundle to the wine mixture; continue boiling approximately 15 minutes or until mixture is reduced to 1/2 cup.

While the wine mixture is reducing, pit the cherries. Cut the cherries into quarters and add to the wine mixture. Cover and cook approximately 10 minutes or until the cherries are tender. Season with salt and pepper. Add the sugar to balance the flavors, if needed. Remove the spice bundle from the sauce and discard. Reduce heat to low to keep Cabernet-Cherry Sauce warm until steak are cooked.

Using the [Pan-Searing](#) or [Sear-Roasting](#) techniques (see below techniques), proceed to cook your steak to your desired doneness. Use a [meat thermometer](#) to test for doneness:

Rare - 120 degrees F

Medium Rare - 125 degrees F

Medium - 130 degrees F

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## PAN-SEARING:



In a heavy frying pan (I use my cast-iron frying pan) over medium-high heat, heat 2 tablespoons olive oil.

Sear the steaks, moving them with tongs a little so they don't stick to the bottom, for 5 to 6 minutes per side. When the steaks are crusty-charred and done to your liking, remove from the pan, cover loosely with aluminum foil and let rest 5-10 minutes before serving. **During this time the meat continues to cook (meat temperature will rise 5 to 10 degrees after it is removed from**

**the oven) and the juices redistribute;** add juices that accumulate from resting steaks to Cabernet-Cherry Sauce).

Serve whole or slice thin and fan onto individual serving plates.

## SEAR-ROASTING:

Preheat oven to 500 degrees F (**a very hot oven produces a juicy interior**). Place a 10- to 12-inch ovenproof skillet or cast-iron skillet in oven. When oven reaches 500 degrees temperature, remove pan from oven and place on range over high heat (**the pan and the handle will be extremely hot - be careful**).

Immediately place steaks in the middle of hot, dry pan (**if cooking more than one piece of meat, add the pieces carefully so that they are not touching each other**). Cook 1 to 2 minutes without moving; turn with tongs and cook another 1 to 2 minutes. Remove from heat and put the cast iron skillet with the steaks in it into the oven. Cook an additional 3 to 5 minutes, depending on thickness of steaks and degree of doneness you like. When the steaks are crusty-charred and done to your liking, remove from the pan, cover loosely with aluminum foil and let rest 5 to 10 minutes before serving. **During this time the meat continues to cook (meat temperature will rise 5 to 10 degrees after it is removed from the oven) and the juices redistribute (add juices that accumulate from resting steaks to Cabernet-Cherry Sauce)**. Serve whole or slice thin and fan onto individual serving plates.

## Registration Form

**New Mexico Vine & Wine Educational Conference - March 5 & 6, 2010**  
Sandia Courtyard Hotel & 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
NMV&W Member *		\$130.00	\$140.00	\$
Non-Member *		165.00	170.00	\$
Credit by Sponsor**		-25.00	-25.00	
Wine Reception ***		30.00	35.00	\$
Banquet Saturday Evening ****		40.00	45.00	\$
NMV&W Membership		30.00	30.00	\$
<b>Total Amount Enclosed</b>				\$



**Send check payable to NMVWS 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, 1-800-877-4845; 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 19. Questions and/or special requests should be directed to Carl Popp, 505-835-0263 ([flyfish@nmt.edu](mailto:flyfish@nmt.edu)) or Bernd Maier, 575-646-5943 ([bemaier@nmsu.edu](mailto:bemaier@nmsu.edu)).

- \* Registration Fees are Per Person and includes registration packet, breakfast, and breaks. Does Not Include Lunches, Banquet, Proceedings, or Friday Wine Reception
- \*\* This project is supported by Sub-Grant #2009-NMSU-SHSGP, 2009 Federal Grant No. 2009-SS-T9-000030 CFDA No. 97.067, awarded by the New Mexico Department of Homeland Security and Emergency Management through a federal grant awarded by the U.S. Department of Homeland Security. Points of view or opinions expressed in this project are those of the authors and do not necessarily represent the official position or policies of the U.S. Department of Homeland Security or the State of New Mexico.
- \*\*\* Number Friday Evening 6 p.m. \_\_\_\_\_
- \*\*\*\* Number Saturday Evening: Banquet, Wine Reception 6 p.m., Dinner 7 p.m. \_\_\_\_\_

Choose Entrée: Pork Loin \_\_\_ Lamb \_\_\_



# 29<sup>th</sup> ANNUAL

## *New Mexico Vine and Wine Educational Conference*

### Friday March 5<sup>th</sup>

### Saturday March 6<sup>th</sup>

Presented By: The New Mexico Vine & Wine Society &  
NMSU Viticulture Program  
In Cooperation With: Southwest Border Food Safety and  
Defense Center



7:30 **Registration and Continental Breakfast**  
 8:15 **Welcome, Opening Remarks, Vendor Introduction**  
 8:25 – 8:50 **“New Mexico Wine & Grape Industry Update”** Bernd Maier, NMSU Extension Viticulture Specialist

8:50 – 9:15 **“Performance of Grape Varieties in Northern New Mexico”** Dr. Kevin Lombard, Asst. Prof. of Horticulture, NMSU ASC Farmington

9:15 – 10:05 **“Advances in Resistance Breeding for Pierce’s Disease & Nematodes in Rootstocks”** Jeremiah Baumgartel, Viticulture Researcher

10:05 – 10:30 **Break**

10:30 – 11:15 **“Pesticide Products Registered for Grapes in NM”** Cary Hamilton, Registration Program Manager, Pesticide Registration, Endangered Species & Pesticide Disposal

11:15 – 12:00 **“Interpreting Soil Results from Soil Analysis”** Dr. Robert Flynn, NMSU Extension Specialist, Extension Plant Sciences

Noon – 1:00 **Lunch**

1:00 – 1:50 **“Interpreting Water Results from Irrigation Water Analysis”** Dr. Robert Flynn, NMSU Extension Specialist, Extension Plant Sciences

1:50 – 2:40 **“Making Sense of Wine”** Jay Bileti, Wine Consultant

2:40 – 3:05 **Break**

3:05 – 4:15 **“Illustrating the Concept Using Mediterranean Varieties”** Jay Bileti, Wine Consultant

6:00 – 8:00 **Wine, cheese, smoked salmon, Hors d’oeuvres**

7:30 **Registration and Continental Breakfast**  
 8:15 **Opening Remarks**  
 8:25 – 8:50 **“Update on Pierce’s Disease and the Diagnostic Clinic”** Dr. Natalie Goldberg, Department Head Extension Plant Sciences

8:50 – 9:15 **“Nematodes”** Dr. Steve Thomas, Asst. Prof. of Entomology, Plant Pathology, & Weed Sciences

9:15 – 10:05 **“Facebook and Twitter: Should You or Shouldn’t You”** Michael Wangbickler, Executive Director, Academy of Wine Communications

10:05 – 10:30 **Break**

10:30 – 12:00 **“Enhancing Your Markets: Protecting Your Share- The Use of Risk and Vulnerability Assessments”** Billy Dictson & Jeff Witte, NMSU-Director Office of Biosecurity, Southwest Border Food Safety and Defense Center

12:00 – 1:00 **Lunch**

1:00 – 1:50 **“Organic Certification”** Joanie Quinn, Marketing & Education Coordinator, New Mexico Organic Commodity Commission

1:50 – 2:40 **“My Own Back Yard: the Local Wine Movement and What it Means to You”** Michael Wangbickler, Executive Director, Academy of Wine Communications

2:40 – 3:05 **Break**

3:05 – 5:00 **“Zinfandel - America's Grape"-Discussion and Tasting/Judging Training** Ian Norrish, NMV&WS Board Member

6:00 – 8:00 **Wine Reception and Banquet Awards Program**



2010 New Mexico Vine and Wine Conference  
New Mexico Vine and Wine Society and New Mexico State University Viticulture  
Program  
Menus

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March 5 and 6: Continental Breakfast at 7:30 am

***CONTINENTAL BREAKFAST***

Assorted Breads, Bagels w/Jam & Butter  
Yogurt & Granola  
Coffee & Hot Tea  
Orange, Apple & Cranberry Juice

**Lunch March 5**

Garden Salad w/Ranch & Raspberry Vinaigrette Dressing  
Chicken Marsala  
Spinach & Cheese Stuffed Manicotti  
Rice  
Vegetables  
Iced Tea & Coffee  
Tiramisu

**Lunch March 6**

Green Chili Chicken Posole  
Macaroni Salad  
Potato Chips  
Build your Own Sandwiches  
(Turkey, Ham, Roast Beef)  
Coffee/Ice Tea

**Wine Reception, Salmon and Heavy Hors d'oeuvres-Friday, March 5, 6:00-8:30 pm**

**Banquet Saturday March 6**

**WINE RECEPTION: 6:00pm Saturday, March 6, 2010**

**SERVE: 7:00pm**

***HORS D'OEUVRES***

***TBD***

***ENTRÉES***

Tossed Salad w/ Walnuts, Cranberries, & Blue Cheese Crumbles

Wild Rice Pilaf

Green Beans Almandine

***Choice of:*** Pork Loin or Lamb

Rolls & Butter

Coffee/Ice Tea

Dessert

**Continental Breakfasts, lunches and breaks are included in registration.**

**Friday Reception and Banquet are extra**



**A wine marketing seminar will be presented on Thursday, March 4 at the Sandia Courtyard Motel and Conference Center preceding the Conference. The Seminar is sponsored by NMSU, New Mexico Wine Country and the New Mexico Winegrowers**

**Association. Details and registration can be found at the NMSU web site  
(<http://viticulture.nmsu.edu>).**