

NEW MEXICO VINE & WINE SOCIETY GRAPEVINE

Volume 38, Issue 1

January, 2012

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President's Message-

Winter 2011



Dear Vine and Wine Society,

Dear Vine and Wine Society,
Well hello one and all, and welcome to the next chapter of the New Mexico Vine & Wine Society. Elections have come and gone, your new Board of Directors are revved up and raring to go. New blood brings change and new ideas. We are hard at work making plans for this year's conference; we are sure you all are going to be pleased. Among the new ideas are, a side by side session time each day that allows you to pick which presentation best suits your needs. We are also looking into secure on-line payment options for both memberships and the conference itself.

I really want to thank our new Board of Directors; Vice-President Sean Sheehan, Treasurer Les Olsen and Directors Bettie Evans, Susan Sanches and Tosh Williams. Jeanine Eden will remain as Secretary and Rex Franklin Membership Secretary. Thanks to Bernd Maier, Ian Norrish and Bill Buss for their long and helpful service. A BIG THANKS to Carl Popp for all he has done for our group.

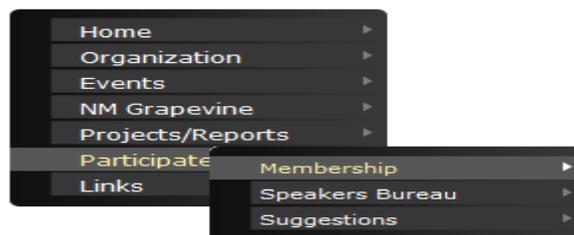
I for one can't wait for what the next few years has to bring. Interactions with the chapters, it resonates with me that we are your board and without the chapters we are would have no real purpose, to that please let us know your thoughts and your ideas. I have already been to visit folks from Tularosa Chapter and Middle Rio Grande. In both cases Susan and I had a wonderful time, met some great folks, had some great food and of course great wines at the potlucks. This month was Northern Rio Grande's turn, where I will officially turn over the helm to President Elect Jack Kerr. In this issue of the Grapevine we will introduce each of the new Board Members so please read on.

With that I leave you this issue, be well, be good to each other, smile often and laugh out loud.

Cheers,
Randy Sanches

Wine Chemistry-What's New!

New way to pay your Annual NMV&W Society Dues via PayPal



Webmaster note: Clicked links will open on the right at a somewhat reduced size. Internet Explorer users can open a full size page in a new tab if the "Ctrl" key is held down while clicking a link.

Membership in the New Mexico Vine & Wine Society is open to the following individuals:

- Those who drink wine, and those who do not.
- Those who make wine, and those who do not.
- Those who grow grapes, and those who do not.
- Anyone interested in some aspect of wine making, grape growing, wine tasting, wine economics, marketing, etc.

In short, if you have even a passing interest in any of the above, you are welcome to join. Just [print the form](#) and mail it with your \$30.00 check or make your payment securely online via PayPal

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Our newly Elected State Officers and Board of Directors

Randy Sanches/President

Randy Sanches has been a member of the Society since 2005. He was recently the Northern Rio Grande Chapter President for the past 5 years. Coming from a background in public safety, Randy's role as a law enforcement officer brings tried and true leadership and organizational skills. As Statewide President his priorities include increasing membership and chapter participation. Smokey Cabs and rich blends rank high as his favorite wines. When he's not juggling work and teaching, Randy also enjoys spending quite time with wife Susan, their 7 children and granddaughter (and of course fly fishing - possibly a Presidential prerequisite)

Sean Sheehan/Vice President

Sean Sheehan has been involved in the New Mexico wine industry for the last 7 years. He most recently worked for Tierra Encantada as the head winemaker, overseeing the [2008-2010](#) vintages. This year sees Sean pursuing the realization of a long held dream, opening his own winery. Sean has been a board member with the Vine and Wine Society and involved in the planning of the annual wine conference for the last two years. He is looking forward to a giving a couple of talks on viticulture at the wine conference this year and continuing a life in vines and wine.

Carl Popp/Past President

Carl Popp joined the NMV&W Society in the late 1970's, shortly after it was formed. Operates a small vineyard (about 500 vines) in Lemitar, NM and has been making wine since college (a long time ago). Carl is currently 'Past State President' on the Board and has held the office of President, Vice-President and board of director positions over the years. Carl currently oversees the NM State Fair wine competition.

Rex Franklin/Membership Secretary

Naval aviator, graduate of Texas A&M, post graduate study in Public Administration....this is Rex Franklin. Retired from BIA after 35 years Navy & civilian service. Recipient of the Department of Interior Distinguished Service Award. Was partner in Testing Consultants Inc. for 10 years. Village (Corrales) Councilor [1984-1988](#). Former Secretary, and current Membership Secretary of the Vine & Wine Society. Twice Past President of the MRG Chapter, former secretary of MRG Chapter. Rex is the owner of Windover Vineyard in Corrales (1500 vines.)

Our newly Elected State Officers and Board of Directors -Continued

Jeanine Chavez Eden/Secretary

A Belen, NM native, Jeanine Chavez Eden has a bachelor's degree from the ACES College at NMSU. She is pursuing a graduate degree in HRTM. She began her career at NMSU in 2005 and has experience in coordinating regional, statewide and local conferences, field days and workshops. This was done to showcase research and outreach efforts in the chile, onion and viticulture areas. Most recently she held the position of Small Farm Institute Coordinator. She has been actively involved in coordinating efforts that assist small-scale farmers and ranchers in the state of New Mexico. Jeanine has been State Secretary for the NMV&WS for two years and has assisted in coordinating the annual conference since 2009. She continues to learn the complexities of the New Mexico wine industry and enjoys tasting our great wines! Jeanine is married to Robert Eden and lives in Tijeras, NM. She has three children, Teresa McMullan, a graduate of NMSU in HRTM, a new son-in-law, Thomas McMullan, a graduate of the Professional Golf Management Program from NMSU and Patrick Castillo, a senior in Computer Science at NMSU. Teresa is a connoisseur of wines whereas the boys' tastes are into sampling the hops...

Les Olson/Treasurer

Les Olson, married to Elinor Olson, both retired, two sons. retired from public administration, city and county manager of five local governments, and other government departments. Master's degree in Public Administration (NMSU), public finance specialty and Latin American Studies, specializing in economic development. Vineyard hobby.

Susan Sanches/BOD

Susan Sanches has been a member of the Society since 2005. During this time Susan served as Secretary for the Northern Chapter for 3 years. An amateur winemaker, Susan won Best of Show during her rookie year in the NM State Wine Competition for her 2005 Strawberry Wine under the label of Rio Wines. Susan brings over 20 years of management, quality and process improvement to our team. During her tenure as a Board Member (and First Lady) she plans to support the Society by actively participating in the Annual Conference and State Wine competition.

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Our newly Elected State Officers and Board of Directors –Continued

Natashia Remchuk Williams/BOD

Natashia Remchuk Williams (Tosh) is a Certified Executive Sommelier, Wine Judge, Chef and author. She owns Uncorked Sommelier Services. Her Sommelier and Wine Judge certifications are through the International Wine Guild. She is a member of the Guild of Sommeliers, and the Vine & Wine Society of New Mexico. Tosh have been involved in the restaurant and hospitality business for over 30 years and have been privileged to own two French restaurants Comme Chez Vous. She has consulted for restaurants, owned a catering company, taught cooking and wine classes, written cookbooks, wine articles and she is now writing "The Wines of New Mexico".

Bill Stone/BOD

Bill Stone lives in Socorro, where he teaches at New Mexico Tech. Daytime classes tend to be Mathematics, but in the evening he teaches wine tasting. Although he doesn't grow grapes or make wine, he has a lot of experience on the consumption end of the business. Recently, he and a visiting sommelier friend from England tasted wines at 37 NM wineries.

Jeremiah Baumgartel/BOD

Jeremiah Baumgartel is a New Mexico native who recently returned from northern California where he studied and worked in viticulture and enology. He grew up in Santa Fe and began studying plant science at the University of New Mexico in 2003. After completing his Master's Degree in Horticulture and Agronomy with a specialty in Viticulture from the University of California Davis, he worked in Northern California as a grower relations representative and viticulturist, in the Oak Knoll District of Napa Valley as a viticulture assistant, and in St. Helena as a winemaking intern. He then worked as a viticulture researcher for Dr. Andrew Walker at UC Davis focusing on the breeding programs for nematode and Pierce's Disease resistance. Most recently he has held assistant winemaker and winemaker positions at two New Mexico wineries. Jeremiah believes New Mexico has a diverse range of microclimates suitable for growing premium wine grapes.

He is interested in developing cultural practices and grape variety selections to maximize wine quality in New Mexico while conserving natural resources through integrated pest management and using best available practices. He has been a member of the NMVWS for six years and is dedicated to developing the grape and wine industries in NM.

Bettie Evans/BOD

Bettie Evans has been in the club since 1994. She joined because she makes wines and her husband Richard grows grapes. The day she joined, the club made her secretary and she has held an office ever since. Bettie has been President of the chapter four different times, state Treasurer once and board member twice. She has lived in New Mexico since 1968. She has watched this industry grow and hopes it will continue to thrive. She is a member of the Tularosa Basin Chapter.

Jack Kerr/Northern Rio Grande Chapter President

This is Jack Kerr's third term as president of NRG, having served twice during the 1990's. Jack is a biodynamic grower and winemaker having planted his first grapes in the 80's and establishing Buddha Squirrel Vineyard in 1996. Jack has been a wine judge for the state fair competition for the better part of the past decade and received his first medal this past year for his red hybrid blend.

Chris Carpenter/Middle Rio Grande Chapter President

Chris Carpenter moved to New Mexico from Longboat Key Fla. in 1989 and has never looked back. After several trips to California's wine country Chris acquired a passion for wine. Now a residence of Corrales, Chris manages his own vineyard as well as several local vineyards in Corrales. Chris is earning his degree in viticulture and enology at Grayson College.

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Bernd Maier/Southern Rio Grande Chapter President

Bernd Maier, Extension Viticulture Specialist, is a veteran of the New Mexico viticulture industry with over 25 years of experience in the state. As a commercial consultant, Maier has helped improve local vineyards for two decades before taking a position with the Cooperative Extension Service. Current research for the New Mexico State University's Extension Plant Sciences Department includes meteorological studies and remote sensing with respect to grape varieties for Northern and Southern New Mexico, trellis system and irrigation evaluation to enhance grape quality and mechanization. Maier will provide consulting services to growers statewide and can answer questions on grapes and wine. He has worked and consulted internationally in Mexico, Germany, France, China, UAE, Iraq and Afghanistan.

He can be reached at [\(575\) 646-5943](tel:5756465943)
(bemaier@nmsu.edu).

James Dann/Tularosa Basin Chapter President

James Dann is now President for second the time of the Tularosa Chapter of the New Mexico Vine and Wine. I've worked with a few New Mexico wineries around 14 years – a learning curve. Also, 17 years as a producer and sales of grapes to a lot of the wineries. Wine making the same most learned at La Viña under Ken Stark (since 2004----

2011 \$10 Wine Hall of Fame

This should have been a grand and glorious \$10 Wine Hall of Fame. [The recession forced consumers to drink down](#), and we're buying more cheap wine than ever before -- and, hopefully, learning that we don't have to pay too much money or attention to scores to find quality wine. In fact, I added six wines to the fifth annual Hall this year, because there was that much great \$10 wine to find.

But I also tasted way too much flabby and dull \$10 wine in 2010, and especially from California. Producers, apparently, were throwing anything in a bottle that they could sell for \$10 or less, regardless of quality, in order to attract customers. The result was wine that tasted as if it had been made to a formula, and a cynical one at that. Call it the white zinfandel style -- lots of sweet fruit and not much else. So it should be no coincidence that no California wines made the Hall this year.

That's why the 2011 Hall of Fame a mixed bag. Yes, six wines were added, but four dropped out: [La Ferme de Gicon](#), a red blend from the Rhone, which was lacking this year; [vini merlot](#) from Bulgaria and the [Lockwood sauvignon blanc](#), which apparently aren't available in the Dallas area any more; and [Meridian's chardonnay](#), which tasted nothing like last year's vintage. In this, the Meridian seemed to demonstrate what was wrong with California's approach to wine last year -- dumb it down, spend less on it, and figure no one will notice.

One other 2011 note: I'm establishing a special place in the Hall -- [call it the Asterisk Wing](#) -- for the Vitiano red, white and rose made by the great [Riccardo Cotarella](#). These Italian wines are sometimes \$10 and sometimes \$11, and it's kind of silly to keep moving them in and out of the Hall because the dollar fluctuates against the euro or because retailers are playing with margin.

The new members are:

- [Chateau Barat](#), a French rose and an incredible wine. It started with lots of strawberry fruit and then morphed into something with a long, mineral finish -- and does it with only 12 percent alcohol.
- [Casamatta Toscana](#), perhaps the best cheap sangiovese I've ever had. Price note: This wine, like the Vitianos, is apparently \$10 in places other than Dallas.
- [Chateau Boisson](#), a white French wine that is "about as close as I have come to finding older-style white Bordeaux that don't taste like New Zealand sauvignon blanc."
- [Château Parenchère Bordeaux Blanc Sec](#), a white Bordeaux that is pleasantly floral and fruity (lime and melon?), but with a firm backbone.
- [Marqués de Cáceres Rioja Rosado](#), a grocery store Spanish rose that "is full of strawberry fruit, is bone dry, offers great value, and is barbecue friendly on a 100-degree Texas afternoon."
- [Anne Aimee Muller-Thurgau Cuvee A](#), an Oregon white wine that is "somewhere between an off-dry German riesling and an old-style gewurtztraminer -- sweetish but also spicy." A tip o' the Curmudgeon's fedora to [Jennifer Uygur](#), who sold me this wine and then gave up retail in 2010 to open a restaurant with her husband. Good luck, Jennifer and David.



Slow-Cooked Sweet-and-Sour Pork Shoulder with Pineapple

Contributed by [Jean-Georges Vongerichten](#)

- *ACTIVE: 30 MIN*
- *TOTAL TIME: 5 HRS Plus 2 hr marinating*
- *SERVINGS: 8 to 10*

Ingredients

1. 2 tablespoons kosher salt
 2. 1 tablespoon smoked hot paprika
 3. 1 tablespoon onion powder
 4. 1 tablespoon garlic powder
 5. One 7-pound trimmed boneless pork shoulder, at room temperature
 6. 1/4 cup Sriracha
 7. One 2-pound ripe pineapple—peeled, cored and cut into 1-inch pieces
 8. 1 cup light brown sugar
 9. 1 cup apple cider vinegar
1. In a small bowl, combine the salt, paprika and onion and garlic powders. Set the pork fat side down on a work surface. Using a boning knife, cut between the natural separations in the meat in about 4 places. Sprinkle the spice mixture all over the pork, then rub all over with the Sriracha. Roll up the roast and tie it at 1-inch intervals with kitchen twine; let marinate at room temperature for 2 hours.
 2. Preheat the oven to 325°. In a roasting pan, toss the pineapple with the brown sugar and vinegar. Spread the pineapple in the pan and set the pork roast on top, fat side up. Roast for 4 hours, basting every 30 minutes, until an instant-read thermometer inserted in the thickest part of the meat registers 165°. Transfer to a carving board to rest for 20 minutes.
 3. Set the roasting pan with the pineapple over high heat and boil the pan juices until slightly thickened, 2 minutes. Remove the strings from the pork, carve into 1/2-inch-thick slices and arrange on a platter. Add carving juices to the pan and season with salt. Serve the pork with the pineapple and pan juices.



31st Annual New Mexico Vine & Wine Conference – March 1, 2 & 3, 2012

Hotel Albuquerque at Old Town, 1-40 & 800 Rio Grande Blvd, NW, Albuquerque, NM

Attached is the 2010 conference registration form. Click on the PDF icon to complete the form.

If you cannot open the registration form, please go the NM V&W webpage to download the form.

Send check payable to NMVWS and completed registration form to:
New Mexico State University
Extension Plant Sciences
Attn: Bernd Maier/Jeanine Eden
PO Box 30003, MSC 3AE
Las Cruces, NM 88003



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