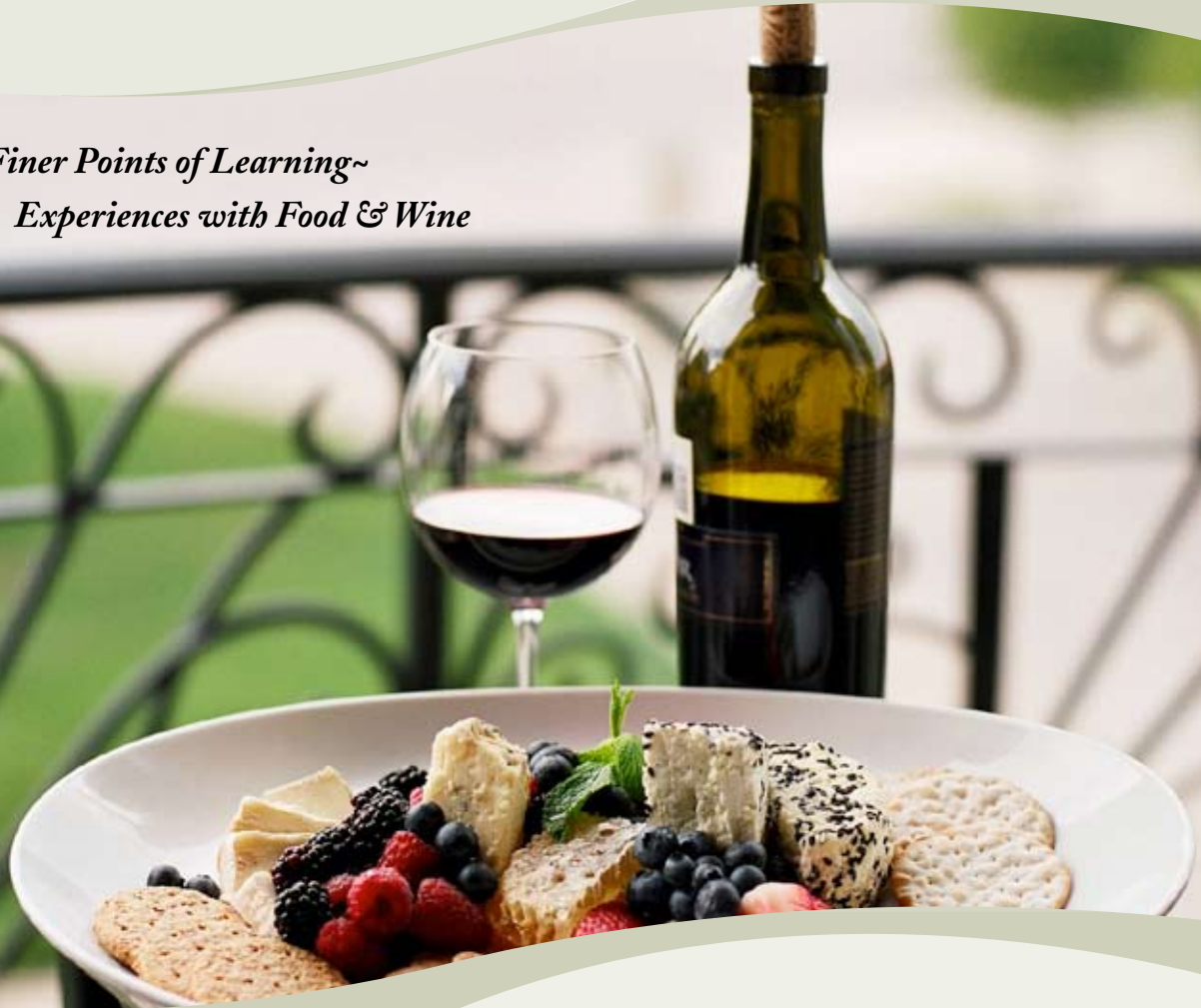


The Weekender

*Featuring Finer Points of Learning~
Experiences with Food & Wine*



*Saturday, February 21, 2009 • 9 am - 5:30 pm • \$99 for the day • \$45 by the class
Center for Enology and Viticulture*



Walla Walla Community College . . . *your best choice*

Session 1 ~ Seminars 9:30-11:00 am

1 From the Bud to the Bottle (3600)

Michael Moyer, presenter

Details of wine production from the vines and the fruit to the processing of the grapes during the fall crush are covered. An overview of the production of red, white, and rosé wines is included. Stylistic differences-- such as crisp, acidic and dry versus rich, full, and opulent white wines-- and how the styles are determined by the grapes as well as by the winemaker, are discussed.

2 White Wines & Spicy Food (3601)

Greg Schnorr, presenter

The heat of spicy foods can overwhelm many wines and turn wine pairing into an unpleasant experience. This class attempts to tame fiery foods with the use of white wine's residual sugar in providing a balancing of flavors. Different ethnic cuisines will be paired with several sweet wine varieties to contrast these extremes of food and drink.



3 The Queen of Breakfast: Eggs Benedict (3602)

Jay Entrikin, presenter

Mothers have always said, "Eat a good breakfast; it is the most important meal of the day!" Eggs Benedict, the queen of breakfasts, and its necessary component, Hollandaise Sauce, are whipped up and sampled. Hollandaise is one of five mother sauces from which most other sauces are derived. The other four, Velouté, Bechemel, Tomato, and Español, are discussed and demonstrated with instructions given on how to assure success in your own kitchen.



Session 2 ~ Seminars 11:15 am-12:45 pm

1 Come to Your Senses: Taste Wine Like a Sommelier (3603)

Michael Moyer, presenter

Nice legs – good body – aroma of cut grass? The mystery in wine tasting can be intimidating, but pay attention to your palate and the basic tastes in wine – sweet, sour, and bitter – and you can grow your sensory awareness of wine. Like a sommelier you can learn to value the color of the wine and to recognize some of the chemistry of its aroma and flavor; also learn how the flavors of wine are impacted by the winemaker, the yeast, and the grapes themselves. Not every palate is created equal, but you can discover what you enjoy about particular wines.

2 Sparkling Wines and Small Bites (3604)

Greg Schnorr, presenter

With several styles of sparkling wines on the market, ranging from bone dry to sweet, sparkling wines can be used in more than just celebratory toasts. Many appetizers pair well with these diverse characteristics and can be quickly prepared to offer simple and refreshing bites with sparkling wines. Recipes are provided as well as four different wines and small hors d'oeuvres.



3 Chocolate Sensations (3605)

Paul Jenes, presenter

The ingredients in your favorite chocolate may not be complex, but the quality of the cacao and its percentage in the chocolate create the different variations in taste that define it. Experience this chocolate tasting and you will discover the acute differences between dark, light, and milk chocolate and perhaps be better able to understand your preferences. Tempering chocolate is demonstrated and hand rolled truffles created and sampled.

Session 3 ~ Seminars 1:30 -3:00 pm

1 Cured Meats and Red Wines (3606)

Greg Schnorr, presenter

The slow curing of meats provides unique flavors that can enhance several red table wines. Here you explore the process of curing meats and why red table wines pair so well in light first courses and with simple meals. Different meats and wines are tried side by side to compare the meat's salt, fat, and spice with the taste of everyday red wines.

2 Old World vs New World Wine (3607)

Billo Naravane, presenter

Just what is an Old World Wine? Is there a taste distinction between one from Europe and a New World Wine from California or Washington? Discover the formal distinction between the two worlds as well as the taste differences and reasons for the variations as you sample and critique the wines.

3 Discovering Hand Made Boutique Cheeses (3608)

William Krieger, presenter

Like good wine, there is a significant taste difference between good cheeses

and ordinary ones, and you won't learn about the ordinary ones here! Artisanal (handmade) and farmstead (handmade from single-source milk supplies) are presented and the types and styles of premium imported and domestic cheese discussed. Make sure you have the right cheese to back up the nice wine you are drinking!

Session 4 ~ Seminars
3:30 - 5:00 pm

1 Terroir: Can One Taste a Place? (3609)
Kevin Pogue, presenter

The concept of terroir, the earth in which wine grapes are grown, and its influence on wine quality is examined. Issues addressed include: What factors enhance or inhibit the expression of terroir? Do vineyard soils impart unique flavors to wines? The answers lie in examining how viticulture practices are affected by the physical properties of a vineyard site. If you *can* taste a place, you will discover the taste of the Walla Walla terroir when you sample and evaluate the selected local wines.

2 Dessert Wines: Sweet Finishers (3610)
Billo Naravane, presenter

Despite the name, dessert wines are often best appreciated alone. Some consider dessert wines any sweet

wine consumed with a meal, as compared to white fortified wines (sherry) that are sipped before the meal or red fortified wines (port and Medeira) that are drunk after it. Learn about raisin wine, ice wine, and noble rot and sample representative wines from both Europe and the U.S.

3 Digital Photo Secrets of the Wine Cave (3611)
Don Fleming, presenter

The unique light of the wine cave is the setting in which you explore techniques involved in taking art shots in lower level lighting. Lighting and its importance in good photography are explored by photographing a small vineyard in winter dormancy, and different wine bottles. Please read your camera's instruction booklet prior to class.

Hands On
in the Kitchen

Cooking 1K
9:00 - 11:00 am

Enotece: Italian Wine Bars and Food (3612)
Colleen Farnham, presenter

Italian wine bars (enotece) are just as much about food as they are about wine because in Italy the two are inseparable. Generally simple, seasonal, often prepared in advance and served at room temperature,

these foods are perfect for casual entertaining and wine tasting. Here you prepare arancine di risi, meatballs with caramelized onions, tuna-stuffed Peppadew peppers, crostini, and a fonduta (move over Swiss fondue!) You will enjoy the fruits of your labor – with the appropriate Italian wine of course!

Cooking 2K
1:00 pm ~ 3:00 pm

Thai Cooking (3613)
Jay Entrikin, presenter

The five key flavors of salty, sweet, sour, bitter, and hot are all present in Thai cooking. The secret to all Thai food lies in the subtle differences in the proportions of ingredients used which add layers of flavor and aroma. Join Chef Jay as he takes you on a brief culinary tour of Thai ingredients and the history behind them. You then prepare some traditional recipes for all to enjoy.

Cooking 3K
3:30 pm ~ 5:30 pm

Cooking with Wine (3614)
Greg Schnorr, presenter

A four course meal is prepared with each of the courses actively using a wine in the preparation. An easy approach to creating complimentary food and wine pairings is to start with wine in the marinade, sauce, poaching or braising liquid or glaze. An appetizer, soup, main course, and dessert will all be prepared using four different wines as a primary ingredient.

The Weekender ~ Registration Form • Item #3715 • \$99 for the day • \$45 for each class

Last Name _____ First Name _____

Mailing Address _____ Birthdate _____

Student ID or Social Security # _____ Day Phone _____ Alternate Phone _____

Choose a single workshop from each of the four sessions.

Session 1: _____ Session 2: _____

Session 3: _____ Session 4: _____

Send in with your check to: The Weekender Registration–Community Education, 500 Tausick Way, Walla Walla, WA 99362

___ Mastercard ___ VISA Cardholders Name _____ Expiration Date _____

Acct. # _____ Signature _____

Telephone Registration: Call 509.527.4443 from 10:00 a.m. – 4:00 pm. and use a Visa or MasterCard to register.

Online Registration: www.campusce.net/wwcc **For more information:** Call Nancy Kress 509.527.4561; nancy.kress@wwcc.edu

Presenters Vintage Blend 2009

Billo Naravane, MS, earned a masters degree in viticulture and enology from the University of California at Davis. He is now working on the Master of Wine designation from the Institute of Masters of Wine in London, the highest level of professional certification available in the wine industry. In 2007, Billo and his brother started Rasa Vineyards in Walla Walla and the inaugural release of Rasa Vineyards "QED" is planned for April 09. Billo moved to Walla Walla in September 08.

Colleen Farnham graduated from Western Culinary Institute, completed an internship with a Portland caterer, helped start a meal delivery/catering company and owned a personal chef service. She was a chef at the Duvall Farmers' Market and is now a tasting room associate.

Don Fleming is a professional adventure photographer with World Photographic Explorers and a lifelong explorer with National Geographic Expeditions. He

teaches Vineyard Photography at WWCC and writes a monthly digital photography column for the Union Bulletin.

Greg Schnorr trained at the culinary program at the Colorado Institute of Art and the Culinary Institute of America in Napa Valley; he has 16 years of restaurant experience. He teaches for the WWCC Culinary Department and in addition manages an organic farm, providing specialty produce to restaurants, colleges, the Farmers' Market and home subscribers.

Jay Entrikin was schooled at Western Culinary Institute and worked for a short time for chefs in France and Italy. Classical French and fusion cooking are his specialties. He is an instructor/chef for the WWCC Culinary Department.

Kevin Pogue, Ph.D. is professor and chairman of the geology department at Whitman College and owner of Vinterra Consulting PLLC. The past five years of his geologic research has been devoted to the geological influences on viticulture. He has presented the results of his research on

terroir at conferences in the US and Europe and served as a consultant for dozens of clients in Washington and Oregon.

Michael Moyer, MS, came to Walla Walla from the wine industry in California where he earned a Masters of Science in Viticulture and Enology from the University of California at Davis. He is the winemaker for College Cellars of Walla Walla.

Paul Jenes has owned and operated Bright's Candies in downtown Walla Walla for 13 years. After learning techniques and recipes handed down from previous owners, Paul continued his education with classes from Retail Confectioners International and the Culinary Institute of America at Hyde Park in New York.

William Krieger, Ph.D., and his wife Tamara own "Cheese Louise" in Walla Walla where premium imported and domestic cheeses are sold. He has presented this popular class on farmstead and handmade cheeses for previous Weekenders.

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