

taste buds

chef Larry Jones



Cook with wine that tastes good

Having just completed a major kitchen remodeling, I was shocked at all the junk I had accumulated in my kitchen cabinets.

Untold crumbled bags filled with multi-colored herbs and spices, enough baby jelly jars to fill a few baskets, and a box filled with cooking wine, and half-corked specimens of wine way past their prime.

There is no doubt that the occasional addition of wine, spirits or cordials can give food a welcome new dimension. Fortunately, there is but one staid and true rule that should never be broken when cooking with wine: The wine you choose need not be old, rare or expensive, but at least good enough to drink with relish for its own sake.

THAT CAN mean only one thing: Dump those bottles of "cooking wines" that linger on supermarket shelves somewhere between the vinegar and the soy sauce.

Having around the \$4 range for a little over 12 ounces, not only are they far too expensive, but taste as salty as a bowl of pretzels at the corner bar.

Irina Rombauer and Marion Becker, co-authors of "The Joy of Cooking" offer these tips for using wine and spirits to cook with:

- Never add so much as to overbalance or drown out the characteristic flavor of the food itself.
- Count the wine as part of any given sum total of liquid ingredients, not as an extra.
- Never raise the heat above a simmer when cooking food in wine. If you aim at mellow penetration, the time to add wine is at the onset of cooking.
- Fortified wines like sherry and Madeira should be added shortly before serving.
- To achieve a pronounced wine flavor, swirl reduced wine (1 cup boiled down to ¼ cup) at the very end of the cooking process.
- If you are stumped about what kind of wine to use, the specific answer depends on the kind of food it is combined with.

START YOUR purchasing with a basic dry white and a full-bodied red. For the record, I checked with momma about her preferences.

She replied that the only wine she had in the house was a cheap bottle of champagne given to them six years ago for their 50th wedding anniversary from Uncle Harry.

Personally, I can speak highly for some great tastes garnered from a 14 bottle of Gallo Hearty Red Burgundy, and ditto from a \$7 bottle of L. Jadin Mayon Villages white burgundy.

The red burgundy has done wonders in just about anything with meat from chili and beef stew to Coq au Vin and Grilled Lamb Chops. The white burgundy has made subtle differences while poaching eggs or fish, and even as a staple in my classic cheese fondue.

IN "THE Complete Book of Sauces," author Sallie Y. Williams suggests that "the shorter the cooking time, and the less the sauce is reduced, the better the wine should be."

She goes on to state that "Most people should have little or no problem with cooked sauces that incorporate wine, since the alcohol is evaporated during the mixture, all that will be left is the essence of the wine's flavor. Make sure the sauce is cooked for several minutes to be sure the alcohol has evaporated, otherwise it will leave an unpleasant raw taste."

So if the taste of wine excites you, wait until you see what it can do for your food. Yep, I've enjoyed a '57 Eddie with Chateaubriand, but I can't wait to get that champagne from momma, mix with a little orange juice and enjoy a gorgeous fall Sunday morning on my deck soon!

See related recipes inside.

Fenn Valley Vineyard's 1989 Chancelor (left) and Warner Vineyard's Brut Champagne were selected as "Best of Show" red and white wine in the Michigan State Fair wine competition.

STEPHEN CANTRELL
Staff Photographer



BY RAY & ELEANOR HEALD

Sparkling with flavor

ANNUALLY, THE wines produced in Michigan are reviewed by an experienced panel of professional wine tasters. Wines are awarded medals to be worn as bragging rights for the next 12 months.

The annual competition is sponsored by the Michigan State Fair, and organized by the Michigan Department of Agriculture's Grape and Wine Industry Council. This year's competition included 112 wines, seven of which received gold medal awards.

Michigan's grape and wine industry has existed for more than a century. Today, Michigan's 16 wineries and 35 vineyards are located principally along the western edge of the state, benefiting from the climatic influences of Lake Michigan.

IN EARLY spring, cool winds from the lake retard budbreak until the danger of spring frost has passed. The opposite occurs in late fall when the prevailing winds provide warmth for the vineyards and extend the growing season.

In sub-zero weather, lake effect snowfall provides natural insulation for vine roots and trunks.

Demand for wine grapes is exceeding the supply, and several new vineyards have been planted in the last three years.

A second pocket of wine effort is in southeast Michigan. The Seven Lakes Vineyard is north of Detroit in Fenton.

Gold Medal Winners

Fenn Valley Chancelor - \$9 - \$9.49 ("Best of Show", Red wine)
Warner Brut Champagne - \$12 ("Best of Show", White wine)
Leelanau Cellars Tail Ship Chardonnay - \$12.95
Leelanau Cellars Johannisberg Riesling Ice Wine - \$35
St. Julian Chateau de la Vigne - \$12
Chateau Grand Traverse Johannisberg Riesling Ice Wine - \$30

Sharon Mills Winery, the only producer specializing in Methode champenoise is in Manchester, west of the city of Ann Arbor.

HOWEVER, GRAPES for these sparkling chardonnays and rieslings come from the Old Mission Peninsula.

Lake Michigan climatic advantages aside, it still remains a fact that Michigan grape vines, with their late budbreak, have the disadvantage of a short growing season. Some winters are harsh with little snowfall and spring frosts have occurred in mid-May and as late as June 10.

Faced with such adversity, winter-hardy French-American hybrids were deemed the logical choice for grape cultivars in the late 1960s. St. Julian, Michigan's oldest winery, responded to the heightened period of interest in drier wines by encouraging growers to make extensive plantings of French-American hybrids in the 1970s.

Since 1978, St. Julian has become the state's largest sin-

gle buyer of the hybrid grape varieties chambourcin, chelo, cayuga white, dechance, marechal foch, chancelor noir, seyval blanc, vidal blanc and vignoles.

"VIGNOLES is an interesting wine," St. Julian's president David Braganini contends. "People are unfamiliar with it and are surprised to learn how comparable it is to a straightforward style of chardonnay. Seyval blanc is our most popular wine. We call it Paw Paw Pilsporter because we make it off dry."

St. Julian has been the leader in the production of red wine from the chambourcin grape. "A gold medal award for St. Julian's 1989 Chambourcin is a satisfying reward for several years of pioneering effort," Braganini said.

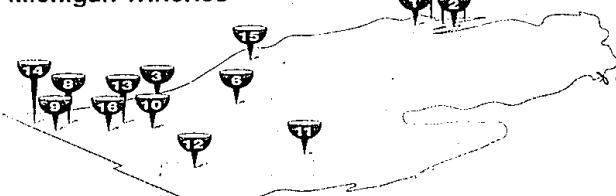
Half of the production at L. Mawby Winery in Suttons Bay is vignoles. "My goal is to make the best barrel-fermented vignoles I can," said owner winemaker Larry Mawby.

BECAUSE OF limited chardonnay plantings, St. Julian was able to release only 80 cases of 1989 chardonnay. Grapes were purchased at the premium price of \$1,500 per ton. To make the slimmest profit, it must be sold at \$14 a bottle.

In 1982, with the intent of 100 percent viticulture production, Jim Eshner and his partners Jim Lester and Bernie Lickteig founded Madron Lake Hills Winery in Buchanan with a 20-acre vineyard site. It is principally planted to chardonnay, white riesling and gewurztraminer.

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Michigan Wineries



- 1 Boskydel Vineyards**
Route 1, Box 522
Lake Leelanau 49653, (616) 256-7272
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 2 Chateau Grand Traverse**
2239 Conifer Road
Traverse City 49684, (800) 293-0247
Lake M-17 north from Traverse City for approx. 5.5 miles, winery on left.
- 3 Fenn Valley Vineyards**
12200 Avenue
Fenton 49408, (616) 561-2396
Lake M-22 east from M-19 and go east 3 miles to 2nd Street for south 1 mile to 122nd Avenue and 1/4 mile east to winery.
- 4 Good Harbor Vineyards**
Route 1, Box 808, M-25
Lake Leelanau 49653, (616) 256-7165
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 5 L. Mawby Vineyards**
2419 Elm Valley Road, P.O. Box 237
Suttons Bay 49682, (616) 271-3522
Lake M-22 north from Traverse City approx. 5 miles, Lake M-22 west on Hilltop Road and go to the end of the hill, winery on top of the hill, winery on right.
- 6 Leelanau Cellars, Ltd.**
2083 County Road 626
Ortonville 49754, (616) 206-5201
Lake M-22 north from Traverse City to Ortonville, Ortonville, turn left off Hilltop Road and go to the end of the hill, winery on top of the hill, winery on right.
- 7 Leelanau Cellars, Ltd.**
2083 County Road 626
Ortonville 49754, (616) 206-5201
Lake M-22 north from Traverse City to Ortonville, Ortonville, turn left off Hilltop Road and go to the end of the hill, winery on top of the hill, winery on right.
- 8 Madron Lake Hills**
14307 Madron Lake Road
Buchanan 49107, (616) 655-5660
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 9 Peterson and Sons Winery**
1255 East Pine
Kalamazoo 49001, (616) 626-9755
East side of I-94 at 4th St. 1/4 mile south on 2nd Street, turn right and go 1/4 mile, winery on right.
- 10 Seven Lakes Vineyard**
1111 Truman Road
Fenton 49429, (313) 629-5690
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 11 Sharon Mills Winery**
5701 Sharon Mills Road
Manchester 48107, (313) 425-9140
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 12 St. Julian Winery, Inc.**
210 S. Kalamazoo Street
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 13 Tabor Winery**
185 M. Tabor Road
Buchanan 49107, (800) 293-3360
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 14 Tarian Hill Winery**
Route 1, Box 450
New Era 49446, (616) 661-4857
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.
- 15 Warner Winery**
706 S. Kalamazoo Street
Paw Paw 49679, (616) 657-3165
Lake M-22 north from Traverse City through Suttons Bay to M-22 west. Go approx. 4 miles to Lake Leelanau and turn south on 411 for 3.5 miles, winery on left.

Source: Michigan Grape and Wine Council

Toast the season with a winery and color tour

By Keely Wygonik
staff writer

Autumn is the perfect time to tour Michigan's four wine regions — the Lake Michigan Shore, Leelanau Peninsula, Old Mission Peninsula and Pennine.

A visit to Michigan wineries can be as short as a day, or as long as a week. It's up to you. Most wineries are open for tours and tastings throughout the year, but it is wise to call ahead of time.

FOR MORE information about Michigan's wineries call (517) 373-1058. For Michigan travel information, call 1-800-543-YES. Here's a sampling of Michigan wineries.

You don't have to travel way north to visit a winery. For an early to mid-October color and winery tour, visit Seven Lakes Vineyard in honey Fenton. Located within Oakland County, the winery produces limited quantities of premium, well-crafted white wines.

Seven Lakes is a "bonded" estate winery which means they grow all of their own grapes on 96 acres of their own land.

Winery hours are 10 a.m. to 6 p.m. Wednesday to Saturday, noon to 6 p.m. on Sunday.

Open weekends, noon to 5 p.m., Sharon Mills Winery in Manchester, near Ann Arbor, specializes in champagnes and sparkling wines. The fall colors in this area peak in mid to late October.

SHARON MILLS buys most of their grapes from Chateau Grand Traverse vineyards, and use a labor-intensive method for producing their wines.

Methode champenoise involves hand turning each bottle several times to settle the sediment before it is withdrawn from the finished product. Every bottle of Sharon Mills wine is perfectly aged in their own wine cellars.

For a longer drive, about three hours, drive west on I-94 to the largest of Michigan's wine regions which runs from Saugatuk south to the Indiana border. Peak color times are mid to late October.

Lemon Creek Vineyards, Madron Lake Hills, Peterson and Sons Winery, St. Julian Winery and Warner Vineyards all make their homes within this area.

To the west near Kalamazoo are two of the state's best-known wineries — St. Julian Winery and Warner Vineyards.

Founded in 1938, family-owned and operated Warner Vineyards was one of the first to plant wine grapes in Michigan. This year's winner of the "Best of Show" white wine at the Michigan State Fair, Warner also produces 10 different flavors of sparkling juices.

JUST OUTSIDE the northernmost boundary of the Lake Michigan Shore wine region is the Fenn Valley Winery.

Established in 1973, this winery's specialties are their de-alcoholized wines. These are wines which have had the alcohol removed, not non-alcoholic wines.

Among their quality traditional wines, Fenn Valley's '88 Chancelor received "Best of Show" for red wine at the Michigan State Fair. Last year, their '88 Chancelor took the same prize.

Further up the coastline, is the Leelanau Peninsula wine area which includes the wineries of Boskydel, Good Harbor and L. Mawby Vineyards and Leelanau Cellars. For peak fall color, visit the area from late September to mid-October.

Chateau Grand Traverse winery is within the Old Mission Peninsula wine region. Award-winning Johannisberg Riesling and Chardonnay are among Chateau Grand Traverse's most popular wines.