

# Meet Beringer's winemaster at benefit for the arts

What's the appeal of wine auctions? We suspect it's the drama because at the best of them, you rarely find a bargain.

At least that's what the organizers of WineFest 92 are hoping. Saturday, April 11, marks the 10th anniversary of WineFest, an auction sponsored by the Ann Arbor Art Association to raise money for art programs designed for senior citizens and underprivileged children exhibiting art talent.

With the cutback in state funding to the arts, WineFest 92 revenues will go a long way in keeping the Art Association's programs afloat for the coming year.

ACCORDING TO the February 1992 issue of *Connoisseur*, in 1990, at Sotheby's London, the Romanov imperial cellars were finally auctioned, 73 years after Czar Nicholas II and his family were murdered by the Bolsheviks.

Approximately 13,000 bottles were sold for a total of \$1,074,544. Those who garnered highest bids included a Swiss who paid a record \$12,705 for three bottles of 1891 Port. Why?

A link with history, perhaps. Tasting something remarkable? That could be since this bottling was fit for a king.

While the Ann Arbor WineFest can't promise wines of this stature, they do contend that some of the area's finest wine collectors have



focus on wine

**Eleanor and Ray Heald**

## WINE BULLETIN BOARD

Meet 45 or more Sonoma County winemakers or representatives at the Sonoma County Wineries Grand Tour and Tasting, 7-9:30 p.m. Monday, April 6, at the Troy Marriott. The tasting (\$30 per person in advance or \$35 at the door) benefits the Center for Creative Studies. For reservations call 872-3118.

dug deep into their cellars for some rare bottlings to keep the paddles raised at this year's event.

Ed Shragla, Beringer Vineyard's winemaster is the 1992 auction honorary chairman. WineFest attendees will have the opportunity to meet Shragla and to sample an array of Beringer wines.

Over the past several years, we've recommended many of Beringer's Knights-Valley wines as Wine Selections of the Week. Recently, we had the opportunity to sample a vertical of Beringer Knights Valley Cabernets from the 1980s and were im-

pressed at their ageability given their modest release price — modest that is, by current Napa Valley cabernet sauvignon prices from many producers.

KNIGHTS VALLEY is a small appellation 17 miles north of the Beringer Winery in St. Helena. Flanked by Alexander Valley to the north, this small area is widely recognized for premium cabernet sauvignon and sauvignon blanc because the microclimate and gravelly soils are ideally suited to the varieties.

Although the Beringer family planted grapes in Knights Valley in the 1960s, the region's name didn't appear on a Beringer label until 1974. The winery was so enamored with the fruit emerging from this region that it, in concert with other growers in the region, petitioned for the establishment of a new appellation. Knights Valley was granted this status in 1982.

The following is a sampling from our tasting notes referring to Beringer Vineyard's Knights Valley Cabernet Sauvignon produced as a 100 percent varietal.

1982: "Inherent to all Knights Valley cabernet sauvignons is a rich, ripe berry flavor — almost reminiscent of raspberries," commented Winemaster Shragla. We agree. Age has added a significant bottle bouquet and aromas of black cherries, blackberries with fragrant spicy oak. Almost 10 years after the vintage, the wine is hanging in there with abundant soft fruit and good balance.

1985: "The Knights Valley vine-

yard is characterized by low-lying, rocky soils producing fruit of rich, cassis-berry flavors and good acidities," Shragla remarked. This wine is elegant, refined and ages gracefully with mature blackberry and black cherry fruit and an appealing herbal background.

1987: Exuberant black cherry aromas, spicy oak with dusty, smoky hints. Finest yet powerful fruit is accented with hints of black olives and a delicious lengthy finish.

1988: This wine mirrors the same attractive fruit characteristic of the previous vintages. Its youthful qualities will mature into handsome drinking

## WINE SELECTIONS OF THE WEEK

1990 Beringer Vineyards Sauvignon Blanc (\$10) was modeled after Chateau Haut Brion Blanc, revealed winery spokesman Tor Kenward. If imitation is the best

form of flattery, then this wine has done it well. The 25 percent semillon in the blend together with barrel fermentation and barrel aging yielded a wine with generous fruit and elegant balance, exquisitely designed to accompany seafood.

The live auction follows the buffet. Cost is \$65 per person in advance or \$70 at the door if available. Since the auction generally sells out, the latter is a risky decision. For reservations, call the Ann Arbor Art Association at (313) 994-8004.

If you have any questions regarding  
**BREAST IMPLANT LITIGATION**  
or would like information regarding  
your legal rights.

**CALL**  
**RILEY P. RICHARD**  
**357-7778**



Experienced Trial Attorney  
Since 1974.



We're listed in  
Amertex PagesPlus  
Yellow Pages

## Crepes perfect for brunch

AP — Formal entertaining may not fit into your busy schedule, but serving brunch on the weekend to friends and family is an easy way to stay in touch. Swiss Chicken Crepes can be made in advance, then popped into the oven to bake when your guests arrive. Serve with fruit compote, a basket of muffins, Danish pastry and steaming mugs of chocolate.

Note: Crepes can also be made ahead. Securely wrap the stack in foil, freeze for up to 2 months. Thaw at room temperature for 1 hour. Place in a preheated 350-degree F oven until warm, 8 to 10 minutes.

Recipe from: National Dairy Board.

**SWISS CHICKEN CREPES**  
1/2 cup low-fat (1 percent) milk  
1 teaspoon cornstarch  
1/4 cup reduced-fat mayonnaise  
4 teaspoons Dijon-style prepared mustard  
1/4 teaspoon ground black pepper  
1 1/2 cups (6 ounces) shredded Swiss cheese  
2 cups cooked chicken breast, shredded  
1 cup frozen peas, defrosted  
1/4 cup jarred roasted red peppers, chopped  
12 crepes (recipe follows)

Preheat oven to 350 degrees F. In a medium saucepan, combine milk and cornstarch until smooth. Stir in mayonnaise, mustard and black pepper. Add 1 cup of the cheese. Over medium heat, cook and stir until cheese is melted, about 5 minutes. Add chicken, peas and red peppers; cook and stir until hot, about 3 minutes.

Spoon 1/4 cup chicken mixture across the center of each of the 12 crepes. Fold one edge of the crepe over the filling and carefully roll up. Arrange, seam side down, on an ungreased 13 x 9 x 2-inch baking sheet. Repeat with remaining crepes; sprinkle with the remaining 1/4 cup cheese. Cover and bake in a 350-degree F oven until hot, about 20 minutes. Makes 6 servings.

**QUICK CREPES**  
1 cup plus 2 tablespoons low-fat (1 percent) milk  
2 eggs  
3/4 cup pancake and waffle mix  
2 tablespoons melted butter

In a medium bowl combine milk and eggs until blended. Add pancake mix, stirring until smooth. Lightly brush with butter the bottom of a 6- or 7-inch crepe pan or skillet with sloping sides; heat until hot. Pour a scant 1/4 cup batter into the pan, tipping to coat bottom; cook until the top is set and the underside is brown, about 2 minutes. Using a spatula, loosen crepe around the edges; turn and cook the other side, about 30 seconds. Place crepe on a sheet of waxed paper. Repeat. Stack crepes, placing waxed paper between each. Keep covered. Makes 14 crepes.

## cooking calendar

### KITCHEN GLAMOR

Lee Bailey, author of "Cooking For Friends," visits Kitchen Glamor's West Bloomfield Kitchen, 11:30 a.m. Wednesday, April 1.

Guiliano Bugialli visits Kitchen Glamor's West Bloomfield kitchen with his "classic techniques" of Italian cooking, 6:30 p.m. Monday, April 6, Tuesday, April 7 and Wednesday, April 8. He will prepare three regional Italian menus. Cost is \$80 a class, \$225 for three-part series.

Nancy Bayer of Gourmet Connection in Birmingham teaches step-by-step techniques for perfect results when working with phyllo dough, 7 p.m. Tuesday, March 24, at Novi store, 7 p.m. Wednesday, March 25, at Redford store, 7 p.m. Thursday, March 26, at West Bloomfield store, and 7 p.m. Friday, March 27, at Rochester store. Fee is \$3. For information, call 537-1300.

**We Accept FOOD STAMPS**

**Sale Ends Sunday, March 29, 1992**

*The*

**FRESH CHOICE**

19330 Middlebelt Livonia  
Between 7 & 8 Mile Next to Kids R Us • Across from Sears Livonia Mall

**HOURS:**  
MON.-SAT. 9-8  
SUNDAY 9-5

**477-3100**

We reserve the right to limit quantities. All sale items available while supplies last.

|  |   |   |
|--|---|---|
| <p>U.S.D.A. Corn Fed Western Beef<br/><b>BONELESS CENTER CHUCK ROAST</b><br/><b>\$1.49</b> LB.</p> | <p>U.S.D.A. Corn Fed Western Beef<br/><b>LEAN • BONELESS STEW BEEF</b><br/><b>\$1.88</b> LB.</p> <p>U.S.D.A. Corn Fed Western Beef<br/><b>BONELESS • CHUCK ROLLED ROAST</b><br/><b>\$1.88</b> LB.</p>                     | <p>Fresh • Frozen Bone-In<br/><b>TURKEY BREAST</b><br/><b>99¢</b> LB.</p>   |
| <p>U.S.D.A. Corn Fed Western Beef<br/><b>BONELESS ENGLISH CUT ROAST</b><br/><b>\$1.79</b> LB.</p>  | <p>Armour<br/><b>HARD SALAMI</b><br/><b>\$1.99</b> LB.</p>  | <p>All Beef Hamburger from<br/><b>GROUND CHUCK</b><br/><b>\$1.37</b> 5-6 LB. BAG<br/>LIMIT 2 BAGS</p>   |
| <p>Fresh • Frozen<br/><b>BONELESS ORANGE ROUGHY</b><br/><b>\$4.88</b> LB.</p>                      | <p>U.S.D.A. Corn Fed Western Beef<br/><b>WHOLE • BONELESS TOP SIRLOIN STEAK</b><br/><b>\$1.99</b> LB.</p> <p><b>ORDER NOW FOR EASTER:</b><br/>Kowalski • Grandma K<br/><b>SPIRAL SLICED HAM</b><br/><b>\$2.77</b> LB.</p> | <p>Sugar Cured 1 Lb. Pkg.<br/><b>SLICED BACON</b><br/><b>99¢</b> LIMIT 3</p> <p>Extra Large Fresh Delmonte<br/><b>PINEAPPLE</b><br/><b>\$1.99</b> EACH<br/>Fresh Crisp<br/><b>BRUSSEL SPROUTS</b><br/>QT. CARTON <b>99¢</b></p> |
| <p><b>cooking calendar</b></p>   | <p>Fresh • Crisp<br/>Florida<br/><b>CABBAGE</b><br/><b>19¢</b> LB.</p>  |   |