FOCUS ON WINE



RAY & ELEANOR HEALD

Chateau St. Jean hits 25 year peak

mitts 220 year peak

me liest Twenty-five years ago,
we were in Sonoma Valley look.

It ing at the birth of Chatesu St.
Jean (CSJ). The old house at the edge
of Highway 12 is long gone, and the
winery has been expanded several
times. The original building on the
site was saved when the winery was
constructed. With its pillers and
vaulted ceiling, it became the focus
for the CSJ label.

Since its founding, only three winemakers have made CSJ wines.
Richard 'Dick' Arrowood put CSJ on
the map beginning in 1974, with the
first California vineyard-designated
wines. Especially noteworthy and
still being produced are the chardonnays from Robert Young and Belle
Terre Vineyards.

Don Van Stanveren was hired in
1990 to suc-

coed Arrowood

when he left

to start Arrowood Winery. Van Stanv-eren's goal was to bring to start

Wine Picks
Pick of the week:
1998 Beaulieu Vine
yard Carnero's
Reserve Chardonnay
\$25 has all the fruit
power expected in a
reserve wine with
balanced oak and a
finesanti finesanti finesanti finesanti finesanti
Bingle vineyard
1998 Clos du Val
Single Vineyard
Carneros Chardonney
\$21 has many beet
by a milel by a mile!
Make a comparison between a

was to bring the fame of CSJ's red wines up to the notoriety of the winery's white wines. His success can be marked by the fact No. 1 wine of 1999 in the Wine Spectator's annual review of reserve and regular wine with 1998 King Estate Reserve Pinot Gris, Oregon \$18 and 1998 King Estate al review of the world's 100 best Pinot Gris, Oregon (regular bottling) at wines. In 1997,

(regular bottling) at Wines.
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Winemaking challenge

Winemaking challenge
Recently, we spoke with Reeder
about his winemaking challenge. 'I
prefer a fruit-forward style of wine
that reflects the vineyard source,' he
explained as we tasked the 1998 CSJ
La Petite Etolle Fume Blanc \$14.

'Unlike many wines made of sawignon blanc, this is 100-percent barrel
formented in 60 percent new, medium-toast barrels.' A fresh and rich
citrue quality leads to melon and necturne quality leads to melon and necturne quality leads to melon and necturne of the common the second source
for the most single-vineyard
chardonnays cost \$30-40, the 1997
CSJ Robert Young Vineyard at \$24 is
a bargain. A favorite of ours year
after year, it shows apple and pear
aromas with hints of nutneg, a bit of
barrel toast, and a vanilla finish.'
This wine is all about mouthfeel,'
Reeder said. 'Fruit is there, but it is
the seamless character that grabs
me.'

The 1998 CSJ Sonoma County

The 1998 CSJ Sonoma County

The 1998 CSJ Sonoma County Chardonnay \$13 is an absolute steal. With medium-body, styled to accompany food, it has a smooth creamy finish. A great value, since 46 percent is fruit from Robert Young Vineyard. The nowest vineyard designated chardonnay is the 1998 CSJ Durell Vineyard \$24. Durell is in cool Carneros at the southern end of Napa and Sonoma counties. The cool climate helps me capture the aromatics and fresh fruit flavors that are the signature of Carneros chardonnay,"

Please see Will Di

LOOKING AHEAD What to watch for in Taste next week:

Focus on Wine ■ Vegetarian grilling



Cool sips: Cold Brew Cape Cod Cooler (top) is a flavorful blend of iced tea and cranberry juice cocktail. Cold Brew Lemonade Iced Tea blends two summer sippers – lemonade and iced tea.

Chill out with tea drinks

COLD BREW CAPE COD COOLER

3 cups cool water 4 Lipton Cold Brew Blend Glass-Size Tea Bags

1/3 cup sugar 1 cup chilled cranberry Juice cocktall 1 tablespoon lemon juice

Pour water over tea bags and brew 5 minutes, dunking tea bags occasionally. Remove tea bags and stir in sugar. In large pitcher, combine tea with remaining ingre-lients. Serve with ico. Yield 4 (8-oz.) servings

COLD BREW LEMONADE ICED TEA

4 cups cool water 2 Lipton Cold Brew Blend Pitcher-Size tea bags or 6 Lipton Cold Brew Blend Glass-Size tea bags

1 can (6-oz.) frozen lemonade concentrate, partially thewed and undiluted

In 2-quart pitcher, pour water over tea bags; brew 5 minutes, dunking tea bags occasionally. Remove tea bags. Bitr in lemonade concentrate until blended. Pour into ice-filled glasses and garnish, if desired, with mint. Yield 4 (8-oz.) servings.

BY KEELY WYGOOD

rinking iced tea is a refreshing way to keep your cool on hot summer days. It has been since 1904 when Richard Biechynden, a tea plantation owner, dumped a load of ice into freshly brewed tea and served the first lick tea at the St. Louis World's Fair.
He originally planned to give away free samples of hot ton to fair goers, but a sweltering heat wave hit, and no one was interested. Biechynden's strok of genius to save his investment has become one of America's favorite

drinks.

Thomas Sullivan, an observant tea merchant in New York, developed the concept of "hagged tea." As he made his rounds to restaurants delivering samples of tea in small hand-ewn musin bags, Sullivan noticed that the restaurants were brewing his samples "in the bags" to avoid the meas of tea feaves.

Thomas Lipton began blending and packaging his tea in 1909, and incorporated his business in 1915, Lipton's picture began appearing on yellow and red packages of Lipton Tea in 1931, three years after his death.

White Rose Redi-Tea, introduced by the Seeman Brothers of New York in 1953, was the world's first instant feed tea.

crs of New York in 1963, was the world's first instant iced tea.

Iced tea is an American invention, but tea has been a popular drink for a very long time.

It was discovered in China more than 5,000 years ago. Tea is the most popular beverage in the world—next to water. It's also good for you.

The National Tea Council reports tea is a source of calcium and other minerals and vitamins, and antioxidants, which may help neutralize free radicals—helping to maintain healthy cells and tissues. Taken without sugar, tea has no calorie or fat content. To learn more about how tea can contribute to a healthy lifestyle visit the Lipton Tea & Health Information Center online www.LiptonT.com or call (688) 547-8698.

In the summer, fresh fruits and fruit juices can add extra

call (688) 547-5968. In the summer, fresh fruits and fruit juices can add extra "punch" to iced tea. One of my favorite combinations is leed tea and lemonado. Garnish with lemon slices and mint

tea and lemonade, Garnian with nemon successions and springe.

If you're in a hurry, thero's always instant tea, or Lipton's new Cold Brew Blend. With Lipton Cold Brew there's no boiling water, just pour cold water into a pitcher, add tea bags, and brew for 5 minutes or to desired strength. To make iced tea the old-fashioned way, Lois Thieleke of Birmingham, an extension home economist for the Michigan State University Extension - Oakland County, says to measure 3 tablespoons tea leaves per quart of cold water. Combine in a pitcher, refrigerate several hours. Strain over tea.

over ice.

If you make iced tea with boiling water, and refrigerate it while hot, the tea will become cloudy. To clear, stir in a little boiling water.

To make iced tea with tea bags, Liptor says to use 3 to Soys to use 3 to 5 cup size tea bags (3 for mild flavor, or 5 for full flavor).

Bring cold water to a boil and pour 4 cups over tea bags.
Brew 3-5 min utes. Remove tea bags and chill.
The "Quick Chill Method" is to brew as directed above using only 2 cups boiling water. Remove tea bags and add 2 cups cold water. 5 cup size tea See recipes Inside.

Cookbook's 'Kibbee 'n' Spice and Everything

BY KEN ABRANCZYK
87A97 WHITES
kabramczytechomecomm.net
Janet Kalush of Haslett wrote Jamie
Farr, one-time star of the TV series
M.A.S.H., and sent him n sample copy
of her soon t-obe published cookbook.
Kalush hoped Farr would examine or
sample a recipe or two, then comment
favorably about them. Farr, like
Kalush, has a Lebances background.
Instead Kalush got a pleasant surprise.

instead animat, government, and ferred to write the foreward for the cookbook, 'Kalush asid. Kalush's Kibbee'n' Spice and Everything Nice offers recipes for fans of Lebanese cuisine that are quick, easy and understandable, which impressed Varr.

Farr.
"Janet Kalush and I have never met personally but we are kindred spirits,"
Farr wrote. We are both of Lebanese
heritage and are both lovers of American food

heritage and are boun inverse or accordance of can food.

"While examining the recipes of Kibbes in Spice and Everything Nice, my ample Semitic nose went on a journey of wonderful aromas and tastee from my childhood."

From Arabic cheese to yegurt, it's all

there. Kalush wanted to fill what she calls a "big gap" of a need for Arabic cookbooks.

"The ones that are out there are quite detailed and some are dated,"
Kalush said. "Sometimes they are hard
to follow, so I tried to create a book
that was easy and offered step-by-step
instructions."

that was easy and offered step-by-step instructions." I'wanted to write a book that was enaily read, and easily used." As you might expect, mint is prevalent in the recipes, which Kalush said should always be fresh. Gardeners can grow this stuff easily, as it tends to take a life of its own in a garden. Taboulch (Suff-soof) calls for fine bulghur wheat, fresh parsley and mint, green onlons and tomatose, flavored with temon juico, salad oil and salt and popper.

with lemon juice, salad oil and salt and pepper.
While kibbe, the national dish of Lebanon, is traditionally served raw and is constituted of finely ground lamb, the book also shows how to create a cooked version.
Shish kabob, also seasoned with mint leaves, lemon juice and red wine, and stuffed squash also are featured.
But it isn't all ment. There's plenty here for the vegetarians, too.
Cracked wheat (bulghur) and chick-

peas are highlighted. There's spinach pie triangles, yogurt cheese pie trian-gles, lentils and bulghur, lentils and rice, pickled turnips and cucumber an

