

FOCUS ON WINE



RAY & ELEANOR HEALD

Chateau St. Jean
hits 25 year peak

Time flies! Twenty-five years ago, we were in Sonoma Valley looking at the birth of Chateau 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 pillars 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 Staaveren was hired in 1990 to succeed Arrowood when he left to start Arrowood Winery. Van Staaveren's goal 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 the world's 100 best wines.

In 1997, Steve Reeder replaced Van Staaveren as winemaker. His personal challenge is pinot noir, the newest wine in the CSJ stable.

We first met Reeder at Penn Shore Winery in Pennsylvania in the 1980s when he was fresh out of enology school and honing his skills.

Wine Picks

■ Pick of the week: 1998 Beaulieu Vineyard Cameros Reserve Chardonnay \$25 has all the fruit power expected in a reserve wine with balanced oak and a finesseful finish.

■ Single vineyard designated wines are all the rage. The 1998 Clos du Val Single Vineyard Cameros Chardonnay \$21 has many best by a mile!

■ Make a comparison between a reserve and regular wine with 1998 King Estate Reserve Pinot Gris, Oregon \$18 and 1998 King Estate Pinot Gris, Oregon (regular bottling) at \$14.

■ To learn more about the grape variety pinot gris, try 1999 Morgan Pinot Gris \$15 from California or 1999 Campanile Pinot Gris (same grape, Italian name) from Friuli \$11.

Wine-making 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 tasted the 1998 CSJ La Petite Etolle Fume Blanc \$14.

"Unlike many wines made of sauvignon blanc, this is 100-percent barrel fermented in 50 percent new, medium-toast barrels." A fresh and rich citrus quality leads to melon and nectarine notes (without grassiness) ending with a creamy finish.

When 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 nutmeg, 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 Chardonnay \$13 is an absolute steal. With medium-body, styled to accompany food, it has a smooth creamy finish. A great value, since 45 percent is fruit from Robert Young Vineyard.

The newest vineyard-designated chardonnay is the 1998 CSJ Durell Vineyard \$24. Durell is in cool Cameros 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 Cameros chardonnay,"

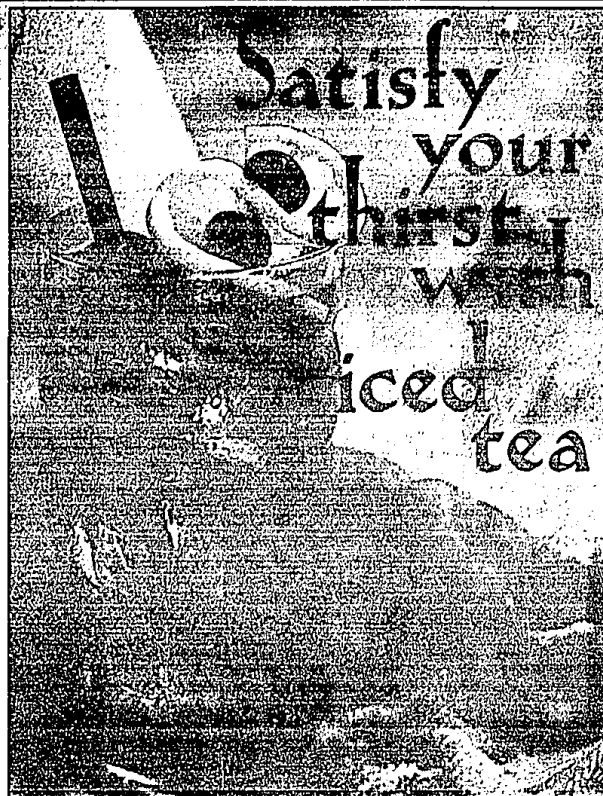
Reeder said.

Please see WINE, D2

LOOKING AHEAD

What to watch for in Taste next week:

- Focus on Wine
- Vegetarian grilling



Cool sip: 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 cocktail
- 1 tablespoon lemon juice

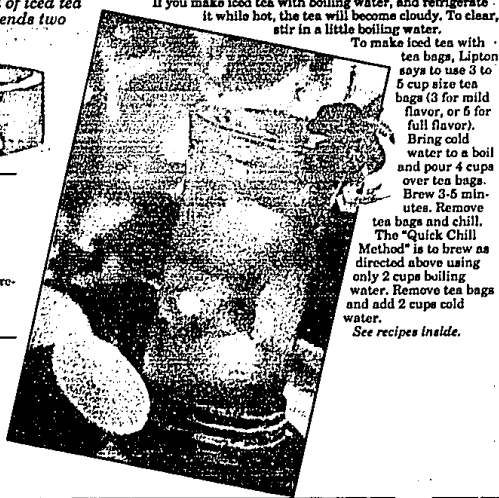
Pour water over tea bags and brew 5 minutes, dunking tea bags occasionally. Remove tea bags and stir in sugar. In large pitcher, combine tea with remaining ingredients. Serve with ice. Yield 4 (8-oz.) servings

COLD BREW LEMONADE ICED TEA

- 4 cups cool water
- 2 Lipton Cold Brew Blend Pitcher-Size tea bags or 8 Lipton Cold Brew Blend Glass-Size tea bags
- 1 can (8-oz.) frozen lemonade concentrate, partially thawed and undiluted

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

Recipes tested in The Lipton Kitchen



To make iced tea with tea bags, Lipton says 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 minutes. 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. See recipes inside.

Cookbook's 'Kibbee 'n' Spice and Everything Nice'

BY KEN ABRAMCZYK

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Janet Kalush of Haslett wrote Jamie Farr, one-time star of the TV series *M.A.S.H.*, and sent him a sample copy of her soon-to-be-published cookbook.

Kalush hoped Farr would examine or sample a recipe or two, then comment favorably about them. Farr, like Kalush, has a Lebanese background.

Instead Kalush got a pleasant surprise. "He called me, and offered to write the foreword for the cookbook," Kalush said.

Kalush's *Kibbee 'n' Spice and Everything Nice* offers recipes for fans of Lebanese cuisine that are quick, easy and understandable, which impressed 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.

"While examining the recipes of *Kibbee 'n' Spice and Everything Nice*, my ample Semitic nose went on a journey of wonderful aromas and tastes from my childhood."

From Arabic cheese to yogurt, 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."

"I wanted to write a book that was easily 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.

Tabouleh (Buff-soof) calls for fine bulgur wheat, fresh parsley and mint, green onions and tomatoes, flavored with lemon juice, salad oil and salt and pepper.

While kibbee, 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 isn't all meat. There's plenty here for the vegetarians, too.

Cracked wheat (bulghur) and chick-

peas are highlighted. There's spinach pie triangles, yogurt cheese pie triangles, lentils and bulghur, lentils and rice, pickled turnips and cucumber and tomato salad.

"I don't think people realized how healthy this food was," Kalush said. "It just took a while for the public to catch onto Lebanese food. It's so healthy."

"There's a lot of beans, a lot of lentils and they use a lot of yogurt," Kalush adds that many of these salads are wonderful at this time of year.

The cookbook lists for \$18.95 and is published by the J. Lorraine Co. It can be purchased or ordered at bookstores throughout the metro Detroit area or online at www.athnic-cookbook.com

See recipes inside.

Kibbee 'n' Spice and Everything Nice

