

FOCUS ON WINE



RAY & ELEANOR HEALD

Vineyard has deep roots in Napa Valley

Five generations of Napa Valley excellence. Only a few wineries can make this claim. The Raymond family sunk its roots in Napa Valley in the 1870s.

That's almost like ancient history for Napa Valley winemaking that only began to boom 100 years later. Walter and Roy Raymond Jr., are the great-grandsons of Jacob Beringer, who founded Beringer Vineyards with his brother Frederick. So, you might say winemaking is in the family blood.

Prohibition had just been repealed when Roy Raymond, Sr. came to the Napa Valley in 1933. Beringer was one of the few surviving wineries and Roy was hired as a cellar worker and eventually, over 37 years, did nearly every job in the winery, from grape-growing to making the wine.

Skills perfected at Beringer by Roy Raymond, Sr., were advanced by his sons Walter and Roy, Jr., who with formal college training, successfully launched the Raymond label in 1974. Fifth generation Napa Valley vintners, Kristi and Craig Raymond, are committed to the future of the winery.

Local connection

Much of the future has been guaranteed for nearly two decades by winemaker Kenn Vigoda. He grew up in Oak Park, Mich. and graduated from Oak Park High School, before going on to college and formal wine education.

It's this connection that has kept us in touch with Vigoda over most of his tenure at Raymond Vineyard. He was in town recently and we met and tasted his latest wine over lunch at Forte in Birmingham.

Vigoda is a scientific winemaker. Not flashy. No ego; no flamboyance. He offers straightforward and honest answers to questions about his wines; this time about the Reserve wines, which are made from Napa Valley sourced grapes exclusively.

Raymond Reserve Wines

■ 2000 Raymond Reserve Sauvignon Blanc \$14 is 100 percent varietal in a ripe fruit style, mellow and accessible. Because some sauvignons have high acidity, they need food to be enjoyed. This one is a nice quaff with a broad palate expression and appealing finish.

■ 2000 Raymond Reserve Chardonnay \$17 sports apple and tropical fruit, nicely accented by oak characters. In the mouth, it's rich and broad with gobs of ripe fruit. A nice kick of balanced oak returns in the finish.

■ 1998 Raymond Reserve Zinfandel \$20 is a lighter, very berry, fruit-focused, accessible style. Not a blockbuster with high alcohol, it delivers delicious flavors; is very enjoyable and easy to drink.

■ 1998 Raymond Merlot Reserve \$21 is also a very fruity, generous wine that's likeable, approachable, rich and generous.

■ 1999 Raymond Cabernet Sauvignon Reserve \$40 is a rich concentrated, layered wine with an excellent finish and good length.

■ 1997 Raymond Generations \$80 is a claim to fame, dynamic, 100

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WINE PICKS

Unique white wines for summer:

■ French: 2000 de Ladoucette Pouilly Fume \$30 and 2000 Marquis de Chasse White Bordeaux \$10.

■ New Zealand: 2001 Villa Maria Cellar Selection Riesling (dry) \$22 and 2001 Villa Maria Private Bin Riesling (off-dry) \$15

■ Australia: 2001 Redbank Sunday Morning Pinot Gris, Victoria \$16 and 2001 Penfolds Rawson's Retreat Semillon/Chardonnay \$9



GOOD CATCH FOR GREAT GRILLING

PHOTO COURTESY OF WEBER GRILLS

Dale Schmoekel likes his salmon on the grill on a hot summer day.

A little lemon squeeze and some freshly grated pepper is all that's needed to season the pink fish, he says.

First choose a good fillet.

Schmoekel works in the seafood department of Busch's Supermarket on Six Mile Road in Livonia. He says it isn't difficult to find good salmon.

"Look for redness," Schmoekel said. "The redder in color the better. Also make sure the texture isn't slimy. And if you're not certain about it, just ask someone behind the counter. They should know."

To prepare salmon for the grill, season it with a sprinkle of garlic powder or chopped fresh garlic lightly sautéed in olive oil, pepper, and some lemon juice. On the grill a fresh flavor includes a few lemon slices, garlic and pepper — that's

what Schmoekel uses. Grill until the flesh gets flaky and color evens. Don't expect dramatic color change, he said.

Salmon fillets need only about five to six minutes per side on the grill. Salmon steaks require about four to five minutes per side. Over-

cooked salmon makes a chewy salmon — better to under-grill it and finish cooking in a microwave if you're not sure.

From simple to complex flavors, salmon is subtle enough to experiment with. Try maple syrup and pecans for a sweeter flavor, wasabi nut encrusted salmon for a spicy version. For a Southwestern version, lightly dust the fish with dried chili powder and vegetable oil. Garnish with a sprinkle of chopped

parsley, fresh lemon slices, dried cranberries, or shiitake mushrooms.

Marilyn Miller of Plymouth grills salmon year round — even during snowy months. She places the salmon in foil with just a little olive oil to prevent sticking, and then adds a dash of "I Can't Believe It's Not Butter" and some pepper before putting it on the grill. Miller serves her grilled salmon with a Bearnaise sauce.

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Savory: Red salmon (above) with cranberry garnish and a maple syrup and ginger marinade can be made over a grill or campfire in a Lumberjack Salmon recipe. At top, grilled eggplant, peeled chayote, onions, sweet potatoes and tomatoes marinated in olive oil, balsamic vinegar, cayenne and cilantro is a zesty side dish that complements the subtle flavor of grilled salmon with lemon and pepper.

Story by Lana Mini / lmini@oe.homecomm.net

In the pan or on the grill, try these salmon recipes

POACHED SALMON WITH MUSTARD SAUCE

by Bayside Seafood Co., located in Papa Joe's Gourmet Market in Birmingham

- 2 tablespoons non-fat plain yogurt or sour cream
- 1 tablespoon mayonnaise
- 1 teaspoon Dijon-style mustard
- 1/2 teaspoon minced or fresh grated ginger
- 1/4 teaspoon honey or sugar
- 1 1/2 pounds salmon fillet
- minced fresh chives or parsley

In a small bowl combine the yogurt/sour cream, mayonnaise, mustard, ginger and honey. Set aside. Rinse the salmon in cold water and pat dry with paper towel. Cut salmon into serving-size pieces. Lay the fish in a single layer in a pan at least two inches deep. Add cold water to cover the fish. Lift out fish and bring the water to a boil.

Return fish to pan and reduce heat to keep water just barely simmering (a bubble every five to 10 seconds). Simmer until the fish is just slightly translucent in the center — about eight minutes for a fish that's one-inch thick. Take the fish from the pan, let drain and pat dry gently with paper towels again.

Set the fish on plates and spoon sauce over the top. Garnish with chives or parsley.

More salmon recipes can be found on page B3

Toast Michigan's finest at Wine & Food Festival

BY KEELY KALESKI
STAFF WRITER
kkaleski@oe.homecomm.net

Celebrity chefs, cooking demonstrations, wine samples, and live music — the Michigan Wine & Food Festival, Friday-Sunday, June 28-30 is a gourmet dream come true.

Satisfy your appetite and knowledge for Michigan wines and specialty foods by visiting vendors who will set up shop on the scenic Meadow Brook Music Festival grounds in Rochester Hills.

Twenty-two Michigan wineries will help you toast the state's finest sips by offering samples of more than 100 wines. Try these award-winning wines and purchase your favorites to take home at the on-site retail store. Wine-

makers will be available to answer wine-related questions including suggestions for pairing wine and food.

Specialty food producers from around the state will offer samples of dipping oils, pickled asparagus, smoked fish, cheese, honey, jams and jellies and other locally produced goodies.

Sharpen your culinary skills by attending seminars presented by local chefs including Chef Rick Michaels of Give Thanks Bakery in Rochester; Chef Dan Vernia, Zodiac Restaurant at Neiman Marcus Somerset Collection; Troy; Chef Randy Emert, Great Oaks County Club, Rochester; Chef Michael Trombley, Golden Mushroom Restaurant, Southfield; and Chef Kipp Bourdeau, Bistro Bourdeau, Auburn

Hills.

Johnny Trudell, Blackman & Arnold, and other local musicians add spice to the event with an appetizing array of musical selections.

For festival information, visit www.michiganwine.com or call (800) 600-0307

Seminar schedule

- Friday, June 28
5 p.m. — Chef Rick Michaels, Give Thanks Bakery — Summer fresh flan with almond pastry crust and Creme Chantilly
- 6:30 p.m. — How to be a wine taster
- 7 p.m. — Chef Dan Vernia, Zodiac Restaurant at Neiman Marcus Somer-

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Michigan Wine & Food Festival

When: 4-10 p.m. Friday, June 28, noon to 10 p.m. Saturday, June 29, noon to 5 p.m. Sunday, June 30

Where: Meadow Brook Music Festival grounds, Rochester Hills

Admission: Adults \$19, includes eight wine samples, souvenir wine glass, seminars. Designated driver and children's tickets available at a reduced rate. Tickets valid for one-day admission to the festival. Advance tickets \$17, call (800) 600-0307