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WINE NEWS



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November 12, 2007

Rosenthal Wines Celebrate 20 Years in Malibu

In the idyllic setting that is [The Malibu Estate](#), on a glorious November day, George Rosenthal hosted a VIP party with his [wine](#) club members to celebrate 20 years in what is now the Malibu-Newton Canyon AVA. "In the late 1800s, more wine was exported from Southern California than any other wine region," George said. "We are pleased to have you today celebrating not only our 20th anniversary but also the return of winemaking in the area." For about three years now, it has been possible to run a bonded winery in Los Angeles County, and a few operations have set up shop.



The [wines](#) here are made under the watchful eye of master winemaker Christian Roguenant. He is originally from Dijon, and he has worked with Baileyana, Tangent, [Carpe Diem](#) and Maison Deutz, all in the Santa Ynez Valley. He conveyed news about vineyard development, like the addition of a two-acre parcel dedicated to the tricky [Vignier](#) varietal. "More and more of the winery operations are being transferred here," explained longtime Marketing and Sales Director Neil McNally. "We want the crushing facility to come to Malibu, and we are planning caves as well." Attendees sampled the 2005 Chardonnay, a soon-to-be-released 2004 Cabernet Sauvignon and an unexpected 1992 Cab en magnum (the winery's third release), and enjoyed live music by Coffey and Kevin Misajon and grub by barbecue master [Dan Cannon](#). For additional information and wine club events, contact Leigh Metzger at 310-899-8900 x242 or visit www.rosenthaletatewines.com.

November 5, 2007

New Device Detects Headache-Causing Amines in Red Wine

The cure for hangovers may still be in the distant future, but chemists have created a way to avoid the headaches that can result from imbibing red wine. Researchers at the University of California, Berkeley, have developed a detector the size of a small briefcase that tests liquids for presence and levels of the chemicals, called biogenic amines, which cause the dreaded

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"red wine" headaches. The device needs only a drop of wine and five minutes to determine amine levels.

Richard Mathies, who was involved in the development of the detector, has co-founded a company that plans to produce a smaller device to make testing in public places more practical. Although the headaches are most commonly associated with red wine, these amines are also found in other [food](#) products that are aged, pickled and fermented, including chocolate, cheese, olives, nuts and cured meat.

Right now, there is no way to prevent the pains, but this device may help those who are prone to headaches avoid wines with high amine levels, or at least warn them that they may soon be in need of extra-strength pain relievers.

October 29, 2007

Harvest Gives Champagne a Reason to Celebrate

The nearly 81,000 acres of productive vineyards in Champagne, [France](#), have set new records with their 2007 harvest. This year's grapes have the potential to produce more than 389 million bottles of wine, topping 2004's record of 375 million bottles. The average yield per vineyard was 14,000 kg/hectare (about 12,500 lbs/acre), nearly reaching the maximum yields of 15,500 kg/hectare (about 13,800 lbs/acre) set by the Institut Nationale d'Appellations d'Origine (INAO).



This year also marks a change in maximum yields allowed by the INAO, which is similar to the AVA system in the United States. The new maximum will be in place for a five-harvest experimental period from 2007 to 2011. If it hadn't been for uncooperative weather, vintners project that they could have produced even more grapes, possibly reaching the new limit. A difficult summer affected [Pinot Noir](#) and Pinot Meunier grapes, and other parts of the region were hit with hail, resulting in areas with yields as low as 8,000 kg/hectare (about 7,100 lbs/acre). Despite weather difficulties, Champagne producers are sure to rake in large profits, giving them plenty of cause to pop open some [bubbly](#) of their own.

October 22, 2007

Cleavage Creek Proceeds Benefit Breast Cancer Research



Don't be fooled by the name of Budge Brown's new winery, Cleavage Creek Cellars. He's not being exploitative, but rather charitable. After losing his wife of 48 years to breast cancer, Brown hopes his wines will stop others from having to experience similar losses. Ten percent of gross sales of his wines will support breast cancer treatment and research to find a cure. He has already donated \$5,000 to the Breast Cancer Care Center of Sutter [Medical](#) Center of Santa Rosa to assist in the purchase of an MRI machine used to assess the severity of breast cancer.

The seven women featured on the eight varietals of Cleavage Creek's first offering support Brown's cause, as each is a survivor of the disease. Brown's winery has produced about 2,000 cases, consisting of a 2005 Reserve Napa Cabernet Sauvignon, 2005 Reserve Napa Petite Sirah, 2005 Cabernet-Syrah, 2004 Merlot, 2004 Merlot-Syrah, and 2006 Reserve Chardonnay. Also available are the 2003 Secret Red and 2006 Secret White. Prices range from \$18 to \$50. For more information or to purchase the wines, visit the winery's web site, www.cleavagecreek.com.

October 15, 2007

Hello Merlot, Goodbye E. coli

Researchers have given oenophiles yet another green light to enjoy red wine. In addition to the ever-growing list of [health benefits](#), studies conducted at the University of Missouri-Columbia have concluded that the vino also protects humans from foodborne pathogens such as E. coli, Salmonella and Listeria.



Associate professor of food science Azlin Mustapha and food science doctoral student Atreyee Das found that the protection is due to the combination of ethanol, pH levels and [resveratrol](#), a phytochemical found in the skin of grapes. These ingredients also fight Helicobacter pylori bacteria, the main cause of stomach ulcers. The anti-microbial properties of the grapes counter dangerous pathogens without harming useful bacteria in the body. Those who prefer [Pinot Grigio](#) to [Pinot Noir](#) will be disappointed that the beneficial findings of Mustapha and Das do not carry over to the lighter-hued varietals. However, the pathogen fighters are present in red grape juice, so parents who don't wish to fill their children's sippy-cups with [Merlot](#) are in luck.

October 10, 2007

Rosé Now Blooms Outside the Vineyard



Domaine Carneros has recently opened the garden gates, allowing their Brut Rosé to bloom outside the vineyard. Originally, winemaker Eileen Crane's bubbly blend of Pinot Noir and Chardonnay was only available at the winery, but a growing demand for sparkling Rosé and increased interest from consumers has led to its debut in major U.S. markets for \$30 a bottle. The Brut Rosé can be enjoyed on its own, or in the Domaine Carneros signature cocktail, "Bouquet of Rosé," developed by "[The Liquid Muse](#)," Natalie Bovis-Nelsen, in honor of the sparkling wine's national release.

Bouquet of Rosé

1/2 oz. Sence Rose Nectar
3 1/2 oz. Domaine Carneros Brut Rosé
Dash of rose water
Sprig of fresh lavender

Pour rose nectar and Domain Carneros Brut Rosé into a chilled champagne bowl. Add a dash of rose water. As an aromatic garnish, lay a sprig of fresh lavender across the top of the glass.

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