

Our tasters: Kip Arias, culinary instructor, San Jose; Chiako Beinin, Hospitality Management Department, Mission College, Santa Clara; Emma Davis, Jordan Middle School student, Palo Alto; W. Haze Dennis, Hospitality Management Department chairman, Mission College, Santa Clara; Pamela Keith, culinary consultant, Menlo Park; Marilyn Olague, food services director, Sequoia Union High School District, Redwood City; Michelle Myers Ramos, culinary arts instructor, Metropolitan Education District, San Jose; Leslie Rusinak, videographer and home cook, Mountain View; Jenifer Sellars, catering manager, Varian Medical Systems, Palo Alto; S.L. Wykes, Mercury News staff. Contact Luis Zaragoza at lzaragoza@mercurynews.com or (650) 688-7556. Fax (650) 688-7555.

cream over leeks. Bake 5 minutes more and repeat with rest of cream. Check tart every 10 minutes to make sure it isn't puffing in middle and causing leeks to slide off. If tart is browning unevenly, turn pan around. If dough starts to puff in middle, poke puffed parts with sharp knife to deflate. Serve warm slices with a late-harvest riesling.

Per serving: 423 calories, 6g protein, 26g fat (10g saturated), 44g carbohydrate, 276mg sodium, 62mg cholesterol, 5g dietary fiber.

thinning with broth or water or thickening by boiling slightly. Lower heat to medium, whisk in heavy cream down sauce again until it has the consistency you like. crushed peppercorns and vinegar. Season to taste with and if sauce needs it, more vinegar. Spoon over steaks with glasses of the same wine you cooked with.

Per serving: 700 calories, 40g protein, 58g fat (24g saturated), 5g carbohydrate, 168mg cholesterol, no dietary fiber.

# Vintners pitch in to support Sonoma County Wine Library

By Carolyn Jung  
Mercury News

In the Healdsburg Regional Library sits a special room, filled with almost everything an oenophile would want — old winery photos, maps, 80 periodicals, and more than 5,000 books on wines, including about 1,000 rare ones dating as far back as 1512.

This one-room library within a library is the Sonoma County Wine Library, which is celebrating its 15th anniversary this year. Supported by wineries and wine growers who pay a sliding scale of \$40 to \$550 a year to maintain it, the library is used by both industry professionals and everyday folks who love wine. Although some of the library's material is focused on Sonoma County, much more of it encompasses wine regions worldwide.

Wine librarian Bo Simons says the library fields about 5,000 wine-related questions a year. They range from diners asking, "I just had this great bottle of wine last night. How do I find more of it?" to Francis Ford Coppola calling

during the filming of the movie "Dracula" to ask if the library had a photo of a 19th-century Hungarian wine bottle.

Joe Gargiulo, a wine library volunteer, found out how useful the materials could be when he left his job as a nightclub manager in 1994 to establish his own public relations firm for wineries.

"I lived in that library," he says with a laugh. "It made

such an impression on me that I still go back there now, even though I live in Petaluma. It's a great tool for professionals and for anyone interested in the cultural aspects of the wine industry."

To help raise funds for the library, 30 wineries will be pouring their best wines June 21 at a gala benefit, the 10th annual Sonoma Odyssey, at Richard's Grove & Saralee's Vineyard in the heart of Sonoma County's Russian River Valley. A barbecue dinner will be served and a silent auction held with unusual wine items up for bid. Tickets are \$40 for Wine Library associate members and \$50 for non-mem-

bers. They can be purchased by calling (707) 837-2816 or by stopping by the Healdsburg Regional Library at Piper and Center streets in Healdsburg. For more information about the Sonoma Wine Library, call (707) 433-3772 or go to [www.sonoma.lib.ca.us/wine.html](http://www.sonoma.lib.ca.us/wine.html).

For those visiting Napa, there's also the Napa Wine Library, established in 1963 and located in the St. Helena Public Library, 492 Library Lane in St. Helena. It has a large collection of books, magazines and clippings, as well as a small heritage vineyard behind the library.

For more information, call (707) 963-5244 or go to <http://winelibrary.org>.

**WINE BLENDING AND TASTING KIT:** Napa Valley's Bourassa Vineyards has created the Napa Valley Wine Blending and Tasting Kit, a fun way to learn more about wines while hosting a party with friends and family. Each \$69.95 kit comes in a wooden box complete with wine tasting place mats, wine blending tags, blind tasting bottle cov-

ers, and master wine blending note sheets. The kit is available at selected Sonoma and Napa wine shops, and online at [www.wineblending.com](http://www.wineblending.com).

The Grapevine Wine Shop, 1389 Lincoln Ave. in San Jose, will host a class with the kit at 7 p.m. June 12. Winery owners Victor and Kathy Bourassa will guide class participants on the art of blending the five major Bordeaux varietals into a Meritage wine. The class, limited to 25 people, is \$20 per person. To reserve a spot, call (408) 293-7574.

**ORGANIC WINE FESTIVAL IN LOS ANGELES:** If you're in the Los Angeles area Monday or Tuesday, check out EcoWineFest 2003, the first and only international festival for organically grown wines in the United States. The event, at the Skirball Cultural Center in Los Angeles and the Fairmont Miramar Hotel in Santa Monica, will feature organic wines from 11 countries, as well as seminars and dinners. Tickets start at \$60.

For more information, call (310) 360-9900 or go to [www.ecowinefest.com](http://www.ecowinefest.com).

**MOONLIT WINE CELEBRATIONS:** From now through October, Livermore's Murrieta's Well winery, 3005 Mines Road, will host La Luna Fridays once a month. Tapas and wines will be served on the terrace under the light of the moon. The events will be held June 13, July 11, Aug. 8, Sept. 12 and Oct. 10, from 7 to 10 p.m. Cost is \$20 per person. For more information, call (925) 456-2390 or go to [www.murrietaswell.com](http://www.murrietaswell.com).

**MEXICAN BISTRO AT SANTANA ROW:** Lamb shank marinated in moscato wine paste and steamed in a banana leaf (\$11), dessert crepes with *cajeta* and vanilla ice cream (\$5), and mango daiquiris (\$6)? If that has you hungering for more, then head over to Cazuelas, 377 Santana Row, Suite 1125, in San Jose. If you're tired of the usual taqueria fare, founders Sylvia and Eduardo Rallo from Cuernavaca, Mexico, are serving up inventive Mexican cuisine. Eduardo Rallo is also one of the original founders of World Wrapps. For more information, call (408) 260-7082.

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