

Topic: TN: All Terrine Taste Off 'T1'
Author: Bill Spohn
Date: 2004/08/15

The Western All Terrine and Pate Eaters Society "WATAPEAS" held the First Annual International Terrine Tasting "FAITT" on Saturday. The rules of engagement were simple – bring an interesting terrine (ballotines, galantines, pates also eligible) and a couple of bottles of wine that you think might go with it.

The advantage of this event was that although some of the cooking was arduous and extended (one contestant compressed a traditional 5 day recipe into only 3 days), all of it was done before hand, leaving everyone free to enjoy themselves on the day. The other suitable aspect was that all of the courses were served cold, which fit into the weather and the venue - dining in the garden - perfectly.

Combat commenced at 4 PM and continued until the torches were lit and we sat about chatting in the twilight. Although each team were allowed complete freedom of choice, the dishes chosen could not have fit together in a better progression if we had carefully orchestrated the whole thing.

The first up was our international entry from below the border (Washington State, which as the rest of us are Canadian based, at least allowed us to claim international status). It was a delightful crab and scallop terrine with a white pinot noir aspic and carrot vinaigrette.



2001 Michel Colin-Deleger & Fils Saint Aubin 1er Cru Le Charmois - very clean crisp nose with nice minerality – I might have guessed Chablis had I been tasting blind. Light on its feet, elegant and smooth with good length.

2003 Isenhower Snapdragon – a 52% Viognier 48% Rousanne from Washington State, this wine was quite a contrast with the previous one. Big juicy warm (14.5%) nose that showed unctuous tropical fruit, but perfectly balanced on palate and with good length. Hard choice her. The traditionalists liked the Burgundy, but were drawn to the new world wine.

Next up was a very smooth textured chicken mousseline of vegetables (morels, artichokes, zukes etc.) arranged in a millefiore pattern that was a treat for the eyes as much as the palate. It was lapped with a tomato vinaigrette.



2000 Bouchard Beaune du Chateau – a blend of several premier cru wines, this Burgundy had a medium big chardonnay nose, medium body and good fruit.

2001 Willi Haag Riesling Kabinett Brauneberger Juffer – excellent greenish nose, and while the wine started out fairly sweet in the mouth, there was an almost instant onslaught of energetic acidity that carried through to the long end, and matched very well with the dish. I preferred this one with the dish.

The next dish was the pivotal one where we switched over to red wines, and the segue was accomplished seamlessly by the presentation of one white and one red with a chicken galantine stuffed with pork, veal, tongue and truffle and coated with aspic and decoration..



1998 Ch. Couhins-Lurton (Pessac Leognan) – made, I believe, from 100% sauvignon blanc, it had some excellent development in the nose at this age with some complex melony things happening, and was supple and smooth in the mouth.

1991 Castillo Ygay Gran Reserva Especial – you won't find a more striking contrast than this pair of wines, and yet both worked superlatively well with the galantine. Still a good colour, this wine from a modest vintage showed a lot of oak in the nose, but not too much, was a little hot, and with the tannins

essentially resolved was smooth on palate. I had a very hard time choosing here, but finally opted for the Rioja as being such an interesting match.

I was up next and had prepared a traditional pork terrine using leeks instead of pork liver to lighten the effect a bit, and with pistachios. It was served with red onion and currant confit, as well as an arrangement of cherry tomato halves and a gherkin that apparently struck one female entrant as rather risqué....



1993 Moillard Santenay 1er Cru – at just over a decade of age, this wine is drinking perfectly now, and I must say this is possibly the best bottle I've had from the case. Good colour, very good balance and right at peak. I think this was the favourite of everyone, although I don't recall if I had a response from the lady that still seemed preoccupied with the gherkins....

1994 Daniel Rion Vosne Romanee – I thought that a better wine from a lesser vintage might be interesting and while this had some very attractive fruit in the nose, when it came to palate, the 1993 had it all over the leaner and slightly edgy 1994.

We then moved on to the 'main course' category, which was a rather labour intensive oxtail terrine – braised with carrots, scallions, and tomatoes, then stripped of meat and made into a terrine – no additional binding agent needed considering the gelatin present in oxtails.



1995 Swanson Napa Sangiovese – American Sangios are seldom anything like Tuscan ones, though they are sometimes worthy wines in their own right, and that proved to be the case here. A hot sweet nose with some leather, but none of the cherries you'd think to see, this could have been a Syrah. Big hot and long in the mouth, I'd have also agreed it could be a Rhone had I tasted it blind.

1997 Amador Foothills Winery Murrill Vineyard Carignane – I alwsy enjoy this winery for its odd lots of interesting wine. The nose on this one was big, warm (only 13%, mind you), and raspberry. Made from 80 year old vines, it was smooth and interesting. Hard to choose here.

With chocolate terrine:



2001 Maculan Dindarello – very sweet wine with tangerine Muscat nose. Pretty well balanced but just a bit too sweet for my taste.

With terrine of blue and chevre cheeses layered with candied spiced walnuts:



1985 Rocha Port – a minor Portuguese house, but a decent Port – hot nose, sweet and hot in mouth (typical, it seems, from this house) with abundant fruit . I thought it drank well now, but another Port aficionado said it would benefit from another 5 years. Having drunk my way through most of a case, perhaps I'll take his advice and leave the last couple of bottles a few years.

And that was the end of the terrine event. Winners? Everyone there, without doubt. It was resolved to make it an annual event, so I have a year to find the definitive recipe.....

Topic: TN: T2 - The second Annual All Terrine Event
Author: Bill Spohn
Date: 20050814

The Second Annual International Terrine Tasting of the Western All Terrine and Paté Eaters Society took place in the garden yesterday. This is an event that I created to explore the different combinations of wines with this sort of food. It has the added advantage that while the cooking can be rather intense, the major effort is normally completed before the event, which leaves the combatants in garden stadium at ease and relaxed and able to chat rather than slaving away in last minute preparation.

2000 Wegeler Winkeler Hasensprung Riesling Spatlese Trocken – this was an aperitif wine, but one that segued into the first course very well. Expected varietal nose, very clean on palate and then it snuck up on you with a hit of acid right at the end.



First up were a couple we had added to last year's crew, because they are very interested in food and wine, because I couldn't take the pleading any longer and because he kept whispering the magic word in my ear – foie gras (he is another founding member of the Foie Fools, who do the same sort of thing with wine and various foie gras matches.

Tourchon of Foie Gras
with 'Stained Glass Onions'



Wanting to get out of the (albeit pleasant) rut of serving this with sweet French wines, my friend opted for German wines, of which we had 3 to taste and compare.

1978 Schloss Reinhartshausen Hattenheimer Heiligenberger Traminer Spatlese Trocken – we wondered how well a trocken wine this old would have held up as these wines carry along on both sugar and acidity, and this one started out short on the former. A slightly funky nose turned to a quite pleasant nose with, I swear, a touch of mint, something you almost never see in this sort of wine. Balanced and clean.

1975 Winzergenossenschaft Kobnert Herxheimer Berg Siegerrebe Beerenauslese – the colour on this was now brown with a sweet caramel nose and good acidity. Bastard son of Gewurz and Madeleine Angevine.

1992 Sichel Kirchheimer Kreuz Beerenauslese – beautiful golden colour, with the typical Riesling petrol nose that I had been subconsciously looking for in the two previous non-Riesling wines. Fruit much better, then just a tad hollow in the middle and then the acid kicked in at the end. Decent.

Conclusion? We thought that the Trocken was too dry and the BA a bit too sweet – next time, probably an Auslese.

The next course was prepared by someone that had done a final course meat dish last time, so this was a complete switch for him.

Scallop and Sockeye Salmon Terrine with Asparagus



2002 Drouhin Puligny Montrachet Premier Cru 'Folatieres' – this presented like an oversized Chablis – stones and mineral in the nose, but rich and textured on palate. Good match with the food.

Next up was yours truly. I'd done a pork based traditional pâté last year and also wanted to mix it up a bit, so I chose to do a lighter chicken based dish this time.

Ballotine de Volaille aux Pistaches
with confit of red onions and currants



2004 Martin Codax Albarino – I was all set to serve a different wine when I saw that this had come into the stores. I thought that a wine that so few people knew would be interesting. Interesting nose of a wet cedar forest with a hint of peach, very clean in the mouth, and quite crisp. These wines are best on release and should be drunk when young like this.

1998 Cloudy Bay Sauvignon Blanc – alright, I can't resist challenging accepted wisdom, which in this case seems to dictate that this well known wine be drunk up within the year of release. My rule with CB is to cellar for 1-2 years to allow the acidity to integrate a bit – the wines soften and become more interesting. I put away a couple of bottles of the 1998 for a longer term experiment. Gone was the gooseberry in the nose, replaced with more complex herbal fruit. It was clean

in the mouth, the acidity moderated and it exhibited an interesting red currant element on palate (I swear it wasn't the confit talking). Voted best match with the food.

Vegetable Terrine with Heritage Tomatoes



2001 Willi Haag Brauenberger Juffer Riesling Kabinett – I don't think I can recall another meal where we made such good use of German wines! Good oily petrol nose, crisp and smooth on palate with a lingering sweetness that would have had me guessing Spatlese in a blind tasting.

2004 Dom. Lafond Roc Epine Tavel Rosé – bright pink colour, dry and with lots of stuffing and a strawberry nose. Voted best match with the veggies.

Terrine de Canard aux pistaches et apricots



2003 Duboeuf 'La TrinQée' Julienas – this is a heavyweight Beaujolais, if that isn't a contradiction in terms. Quiet dark, with a nice dark cherry nose and lots of stuffing – the tannins here dictate a couple of years in the cellar. This is not your typical lightweight Bojo!

1979 Ch. Pichon Lalande – oh my! Showing a bit of browning at the edges, this has lost nothing on the nose, which shows a delightful tobacco and cedar nose, medium body, the fruit probably a bit less than a few years ago, but made up in complexity and elegance. Drinking as well now as it ever will, though it will continue to hold without too much change for some years. For an old Bordeaux hound like me it was an easy choice – trying to beat a mature Pauillac like this armed only with a Bojo is like entering a one-legged man in a butt-kicking contest.

Truffled Pork Terrine with foie gras



1993 Alain Hudelot-Noellat Clos de Vougeot – interesting beetroot and manure nose with good fruit lurking beneath. Excellent weight, smooth and long on palate, and this was my best wine of night vote!

1985 Ch. Gruaud Larose – great nose, once it settled down out of bottle. I swear there was a hint of truffle, but it could have been the terrine. This wine is now mellow and smooth in the mouth (like quite a few 1985s in fact) and drinks exceptionally well now. It took a heck of a Burgundy to steal my vote from this and the Pichon as wines of the night.

This course, prepared by the ‘Cat Lady’, was also my favourite course of the night. The little stack of potato cubes dressed with mustard oil was a touch of genius. It was meant to be made from wild boar, but as hunting was poor last week, domestic porker had to stand in. The final course, served without wine, was a three chocolate terrine with peaches made in honour of the birthday of my dear wife, SheWhoMustBeObeyed.



1979 Heinrich Lorch Bergzaberner Wonneberg Auslese – I brought this out for those who weren't into desserts (I had it in the fridge as back-up for the other 79, had it been hors de combat) Dark amber, much of the sweetness it no doubt had when young now gone, leaving a nice wine with good length and interesting flavours. These mature Rieslings can be great fun.

As we broke up, gathering our glasses and accoutrements by torchlight, I could hear the plans for a third annual event being discussed.....

Terrine 3 – 2006

August 5, 2006

Three years ago I was trying to think of a way of holding a dinner where we could feature food instead of just wine, and where each couple could prepare a dish and present it as a pot-luck sort of thing.

The theme that I finally came up with wasn't so much a type of food or cuisine as a method of preparation – terrines. It allows tremendous scope in terms of ingredients and preparation methods and as I took the liberal view on allied dishes like ballotines, pates, galantines and such, there was enough range to keep everyone happy. We've done it three times now, in the garden, at a table which comfortably seats 12 people.



It is fun to bill it as 'Garden Stadium', and as an Iron Chef sort of competition, but in fact the only competition is against oneself, trying to make something interesting that pleases yourself and others.

Accordingly, the official judges remain fairly non-judgemental.



The fun part is not only choosing and preparing a dish, but also coming up with two often quite different wines to go with it, giving us all an opportunity to study the fascinating art of food and wine matching.

This year's event took place over about 5 hours in absolutely perfect conditions, not too warm, not too cool, and the food, wine and company was as always second to none.

First up was:

Terrine de Poisson Trois Couleurs



A wonderful dish with a really great sauce, it was paired with:

Clos du Chateau de Mosny , Montlouis-sur-Loire Brut NV – a very pleasant little Loire bubbly that had a pleasant soft nose and sufficient acidity to go reasonably well with the food.

2002 Bourillon-Dorleans Coulee d’Argent Vieilles Vignes Vouvray – it got more interesting with this wine which showed a waxy honey and fruit nose, medium bodied, and with a bit lower acidity than is usual in this wine, as well as a bit more fruit in the mouth than you expect. Very nice match with the fish.

Terrine aux Ris de Veaux et Homard Truffé



My dish, so I can give a bit more detail. A recipe from Tour d’Argent, it is layered sweetbreads, lobster and sliced black truffle in a Port bouillon jelly, served with two kinds of mayonnaise, a green and a red flavoured with spinach and tomato respectively.

The recipe was cause for domestic upheaval as she-who-must-be-obeyed had forgotten there were two live lobsters in the fridge and let out a shriek when she opened the door and they greeted the light by making a break for it. For the rest of the day she wandered around muttering “For the love of God, Montresor” and named them Montresor and Fortunato (see Poe’s story ‘A Cask of Amontillado’ if you don’t know the reference).

2003 Black Hills Alibi – a Bordeaux blend from a BC winery, and probably the best such in the province, I thought I’d give the home team a shot at glory. Lighter wine with clean slightly citrus nose, quite nice with the food but in this case overwhelmed by the competition.

1995 Ch. La Louviere – none of us cellars much white Bordeaux, but whenever we taste a wine like this we always ask ourselves why that should be. The nose on this was really tasty – an oak and fruit melange that reminded me of vanilla pudding. Complex in the mouth and very smooth, sweet and long, it was the hands down popular choice as best match with this dish.

Jambon Persillé



Two pictures as this contestant, in a blatant attempt to influence the judges,



submitted a side dish of majestic proportion, a Belgian endive tart with cheese pasty that was admittedly excellent. The main dish was nothing like the traditional ham in parsley jelly either, but was richly textured and accompanied by a stack o' taters that was the perfect foil to the flavours of the terrine.

1995 Williams Selyem Pinot Noir, Russin River Cuve – a very Burgundian wine, right from the excellent Pinot nose featuring cherries to the smooth silky finish. My choice as best wine with the food, but then I may be rightly accused of being a bigger fan of Burgundy than of New World Pinot

1999 Siduri 'Christian David' Pinot Noir Sonoma Coast – an impressive wine in the more usual American style, this showed a big rich Pinot fruit nose, sweet entry, was smooth on palate and has some soft tannin remaining – must have been a bit of a brute when younger. A stylish wine, it failed to seduce me from the Williams Selyem.

Terrine of Guinea Fowl, Green Lentils and Porcini Mushrooms



1962 Chateau La Grace Dieu, Grand Cru (Saint-Emilion) – an even more pronounced difference between the wines with this interesting course. 1962 was a decent vintage overshadowed by 1961. I do not know this producer and don't recall ever seeing it before. Nonetheless it put on an interesting showing. There was (needless to say) nothing much in the way of fruit left, but the nose was copybook mature claret until it very suddenly went all metallic on us. Brown edges and a lot of acidity and some remaining flavour interest.

1999 Casalferro – this IGT from Barone Ricasoli showed currants and coffee in the nose, with quite a bit of oak and a hint of pepper. Still tannic, it is an international style of wine with good length and a future ahead of it. None of the telltale terminal acidity of so many Italian wines, and a good accompaniment to the dish.

Terrine de Lapin aux Noisettes



1988 Beaune-Teurons – Albert Morot – a slightly stinky nose and lots of acidity, the fruit levels a bit low but pleasant and perhaps the better wine with the food.

1996 Condado de Haza - this was a nice mature Condado from back in the days before they started pounding this out in great quantities, to the detriment of quality. Leather and fruit in the nose, the wine smooth and mature. Nice on its own and with the food, but a little lower acidity made the Burg the best wine for matching the food in this flight.

Lamb Terrine



This terrine used traditional pig's foot for gelatine and while the experimental batch had no problem sticking together, this one had a minor failure of 'stiction' but certainly not of flavour – you can't find a good pig's foot when you need one!

1998 Domaine Bois de Bourson Chateauneuf du Pape – I am not acquainted with this producer although others present were. Great nose with black pepper and Rhone funk, it still could use some time as the tannins are evident if softening. Spicy/peppery in the mouth as well. Very nice.

1997 Montresor Santomio – this merlot/cab blend from Veneto was very presentable indeed with ripe fruit and chocolate in the nose, which reminded one generally of Bordeaux a bit, and it would have made an interesting ringer in a group of clarets, only the slightly high terminal acidity and the ripeness in the nose being clues to origin. The maker's name was particularly apt in light of SWMBOs previous lobster adventures.

We finished up with some chees and a **Gould Campbell Old Vintage Character Port**, some of which had found a home in my Port jelly, Quite pleasant at the age of about 25 years (I've had it for more than 20 years). You don't see that terminology any more, do you?

At the end we took a vote and it was unanimous that there be a T4 next summer (only this time I won't wait to hear what everyone else is making before making a decision myself....)

Topic: TN: T4 - The Fourth Annual All Terrine Event
Author: Bill Spohn
Date: 2007/07/22

For those that haven't come across notes of these terrine events before, a few words of introduction.

A few years ago I decided that I wanted to create a wine and food event to be held in my garden. I wanted the ease created by a potluck rather than having the host prepare everything. I wanted a theme dish or type of dish that could preferably be prepared mostly ahead of time, and I wanted something with enough variability and scope to allow people to experiment with ingredients and wine matching.

I ended up choosing the general theme of terrines, and made it clear to all that allied dishes like galantines, pâtés and ballotines were more than welcome within the theme. I have a hard core group of 12 people that prepare 6 terrines to make a meal, and it has worked out better than I'd ever have hoped.

This year, for the first time, some unseasonably inclement weather relegated us to the dining room rather than the garden, although that did save on travel time between kitchen and table. We started off with a seafood terrine made with an avocado and shrimp centre, a halibut based outer, wrapped with smoked salmon and garnished with cucumber, green wasabi caviar and a shrimp. I took a picture of the whole terrine as the owner wanted to document it in case it fell apart when he went to serve it!



2002 La Chablisienne Chablis Prem. Cru Cote de Lechat – clean stony nose, light and well balanced and it worked very well with the food. Picked up some additional complexity as it warmed a little.

Next up was a vegetable and foie gras terrine, offered with a dry white and a couple of half bottles of Barsac.



1998 Pascal Jolibert Pouilly Fumé La Grande Cuvée – good fruit and minerality in the nose, full in mid-palate and a nice long peach tinged finish.

1988 Ch. Doisy Daene Barsac – slightly the lightest colour of the two, with a botrytis nose nicely coupled with a floral note. Not too sweet, long and well defined - the better wine of the two.

1988 Ch. Coutet Barsac – bit darker with a sweeter nose and more weight in mid palate but lower acid made it a less bright wine than the Doisy and a tad clumsy.

A very pretty mushroom terrine was up next, incorporating several different mushrooms and garnished with Phyllo covered Boursin cheese. It had replaced (at the last minute) the avocado terrine that had defied three attempts to produce anything other than guacamole.



2004 Tablas Creek Esprit de Beaucastel Blanc – Roussanne 65%, Grenache Blanc 30% and Picpoul 5% (unusual that last one). Good white Rhone nose, full flavoured and mellow.

2001 Arcadian Pinot Noir Gary's Vineyard – medium colour for a Californian PN, excellent nose, more Burgundian (although sweeter fruit than a Burg would have) than the Arcadian also brought by the next person. Sweet entry, good acidity and length and a sweet finish as well. I thought this wine went better with food than the next Arcadian.

The next dish was a rabbit with pistachios and olives.



2001 Arcadian Pinot Noir Sleepy Hollow Vineyard – a lighter colour and higher acid distinguished this wine as well as a less Burgundian more fruit driven nose. It was a little sweeter and less earthy than the Gary's and didn't work quite as well with food.

1999 Jacques Prieur Beaune Champs Pimont – the stand out among the Pinots with excellent Burgundian nose of cherry and a hint of blackberry, clean and silky with nice acidity at the end. Great food wine and an excellent value.

Next up was an eggplant and lamb terrine with a tomato based sauce:



2003 Jaboulet Chevalier de Sterimberg Hermitage Blanc – I must say that this wine was one of the real stand outs of the evening. Best I could find out was that they use Roussanne and Marsanne in approximately equal amounts. It had a lovely waxy nose of cashew and honey, a nice oily mouth feel, and despite reports of this vintage, entirely adequate levels of acidity. Best match!

1998 Dom. du Caillou Chateauneuf du Pape – I am surprised we don't see more of Bruno Gaspards work – these wines can be delightful and I was myself delighted to later check my cellar list and see that I had a full case (somewhere!) unopened. (as well as a little of the Le Clos reserve wine). Excellent funky Rhone nose quite sweet in the mouth, but with tons of offsetting acidity. A big, dark, very good wine that there is no hurry to drink (or in my case, find).

My course was last – a terrine made of strips of ham and chicken breast rolled in herbs in a forcemeat of veal, chicken, ham, Armagnac and cream. The accompaniment was pickled grapes (I used Jalapeno as an ingredient and was trying to remember not to rub my eyes for the rest of the day!)



The background is different as I wanted to present my wines blind and I couldn't quite trust the crew not to peek, so I took the picture in the kitchen.

2000 Montes Alpha Syrah – this wine always shows mint, yet it definitely doesn't come across as Australian so it is a good ringer. It has some sweetness on entry but not much in the mouth and wasn't really varietally correct in terms of nose and profile, unlike the following wine.

2003 Renard Syrah Truchard Vineyard – right away the white pepper in the nose was heading people to the old world, and cassis didn't give this Napa wine away as New

World. Fairly big wine, long finish and amazingly Rhonish for a Napa wine, and the best match with food.

We had now finished the main event and decided to have a bit of cheese and of course also needed wine to go with it, so we took one person's back-up and I headed for the cellar for a second wine.

1995 Biondi Santi Schidione – an IGT with cab and merlot mixed in with the sangiovese gave a wine with decent fruit in the nose, and lots of clean acidity. Interesting but not paradigm altering.

1990 Lungarotti San Giorgio – tar and currant and some tomato in the nose, medium body, smooth ending with little tannin but clean acid. Time to drink.

A short discussion revealed that the attendees in no way felt that we have exhausted this theme and there will therefore be a T5 in 2008!