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Volume 19

Number 7

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SKU 17936

# The Grapevine

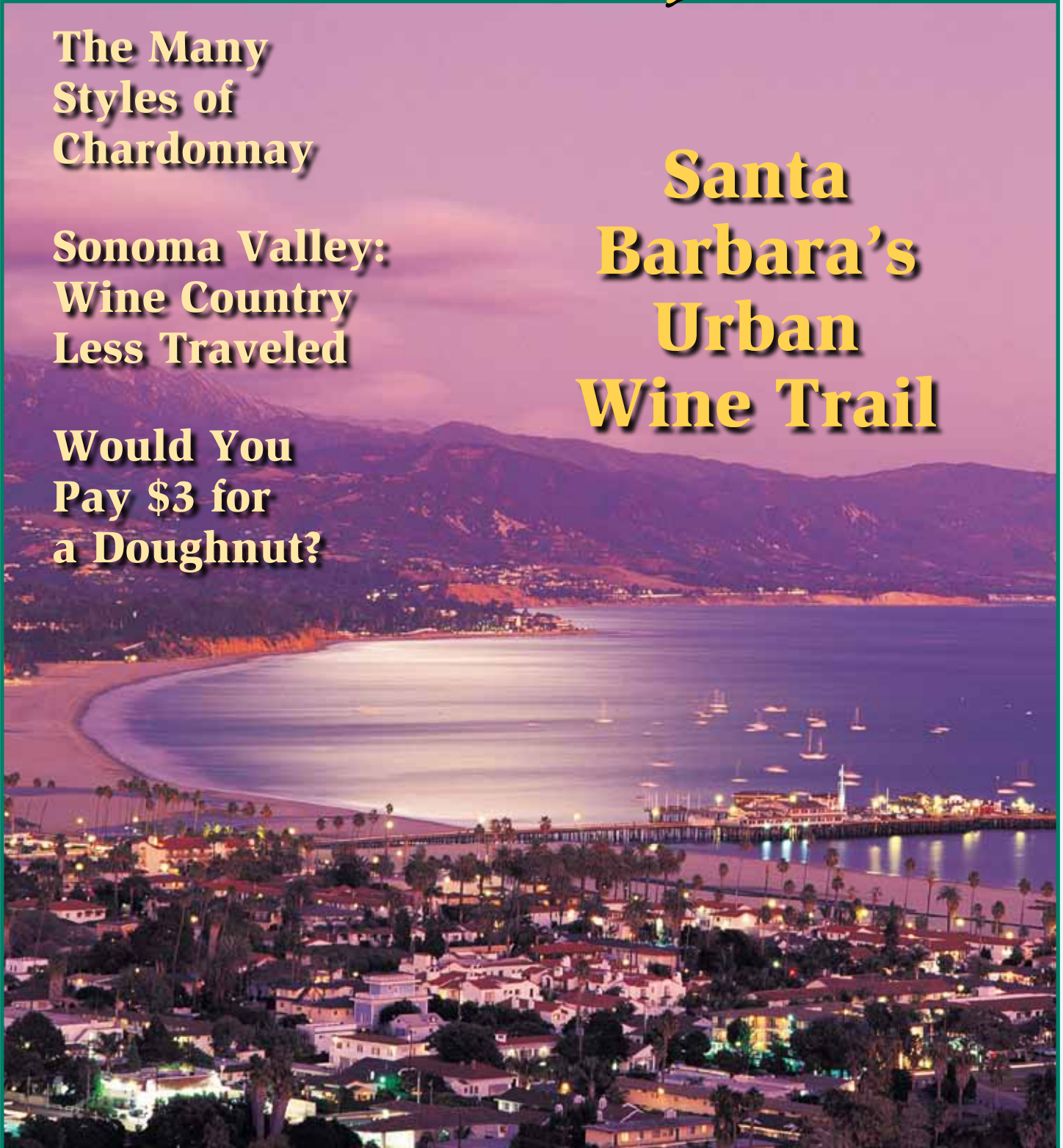
THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

**The Many  
Styles of  
Chardonnay**

**Sonoma Valley:  
Wine Country  
Less Traveled**

**Would You  
Pay \$3 for  
a Doughnut?**

**Santa  
Barbara's  
Urban  
Wine Trail**



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**Robert Johnson**

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**Katie Montgomery**

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## EDITOR'S JOURNAL

# A Glass of Wine Sure Would Have Helped

By Robert Johnson

**W**hat is it that  
soothes the  
savage beast? Oh, yeah  
— wine.

I'm writing this on the airplane ride from hell, and it all began when I ignored my instincts and skipped stopping for an In-N-Out cheeseburger (with grilled onions) in order to make sure I got to my gate at LAX on time.

Turns out I not only could have stopped at In-N-Out, but I could have hung out there for more than five hours.

I was booked on a 3 o'clock flight to Chicago, but when I attempted to check in using an airline kiosk, the two most dreaded words a frequent flier could encounter appeared on the screen: "See Agent."

That means one thing and one thing only: The flight has been cancelled.

Sure enough. But I had not been re-booked on the next flight out. No, I'd been moved to a flight three hours later — and it was already shown on the nearby "Departures" screen as "Delayed."

Three hours after my originally scheduled departure time... and after five hours at LAX ruminating over that In-N-Out cheeseburger... I finally boarded the plane.

The captain apologized for the delay, backed the plane out of the gate and headed for the runway. And then we stopped. And waited. Fifteen

minutes... then a half-hour.

The captain then announced that there was a mechanical problem, and we were waiting for clearance to return to the gate area. We waited a while longer, then headed back.

Fortunately, mechanics were waiting, and were able to fix the problem in about 20 minutes. The captain announced that we'd be shoving off right after he finished the necessary paperwork.

Five minutes went by. Ten. Twenty. (Must be a lot of paperwork...) We were ready to go, but there was no ground crew at the gate to direct the plane out.

Another long 10 minutes went by... and then, finally, we were off — five minutes after I'd been scheduled to arrive at my destination.

By the time the flight attendants got to my row (26), they had no food left, so I began hallucinating about In-N-Out. To try to make up for all the inconvenience, they offered passengers a free beer.

"How about a free glass of wine?" I asked.

"Sorry, we're all out," was the reply.

It had been that kind of day for this savage beast.

P.S.: My return flight was uneventful — on time and, I'm happy to report, accompanied by a glass of very good Chardonnay.



## The Many Personalities of Chardonnay

***A***mong red wines, no variety reflects its terroir as vividly as Pinot Noir. Among white varieties, the most reflective of its terroir is Chardonnay.

That's why there are so many styles of Chardonnay around the world — and that's not even taking into account the stylistic preferences of a given winemaker and the decisions he makes in the cellar.

When Chardonnay grapes are grown in soil that's granitic or chalky, mineral-like notes show through in the wine. This is the style that's common in the Chablis region of France, as well as the southern sector of Burgundy.

Plant those same vines in Puligny, where limestone soils abound, and the wines tend to be quite powerful, even if the flavors are a bit restrained.

In California and Australia, the soils generally are richer and receive much more

sunshine, so the wines are both deep and flavorful.

Given such expressive fruit, a vintner must make a critical decision when it's brought in for crushing at harvest time. Does he take a basically hands-off approach, and allow the natural fruit flavors to shine through in the finished wine, or does he pull out all the cellar stops and make the biggest, boldest, most buttery expression of Chardonnay possible?

Just a few of the options involve whether to use malolactic fermentation, whether to age the wine in oak barrels, and if oak is used, what type and of what age. Each of these factors can greatly impact the flavor of Chardonnay.

Every grape variety has a range of nuances, but no white variety provides as many options to a winemaker as Chardonnay. And as a result, every bottle of Chardonnay can be a discovery.



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**True Pioneers of Santa  
Barbara's Wine Culture**

***Pierre Lafond and Bruce McGuire are largely responsible for the "wine country" culture that exists in California's Santa Barbara County today.***

Lafond, an architect-turned-businessman who moved to Santa Barbara in 1957, founded Santa Barbara's first post-Prohibition winery in 1962. While the venture was successful, 10 years would pass until a second winery was opened in the region. Today, there are more than 100.

Sometimes, even good ideas take a while to catch on.

Two years after founding Santa Barbara Winery, Lafond moved it to its present location in the downtown area — at Yanonali and Anacapa, two blocks from the beach. Then in 1971, he planted grapevines on a 65-acre plot in the Santa Rita Hills, at the western tip of Santa Barbara County's Santa Ynez Valley.

Lafond always had other business interests as well, so in 1981 he made a decision that would positively impact the winery for the next 30 years: He hired Bruce McGuire as winemaker.

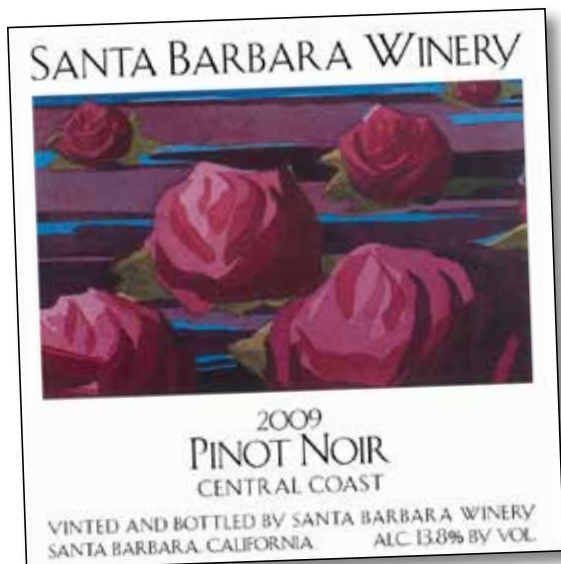
After graduating from the University of New Hampshire with a degree in entomology, McGuire spent

several years working for wineries in Northern California. Since taking over winemaking duties for Santa Barbara Winery, the estate has received numerous awards and his abilities have garnered national recognition. McGuire is one of the pioneers in the development of Pinot Noir and Syrah in Santa Barbara County. In fact, when he first arrived at the winery, he asked that Pinot Noir be planted in the estate Lafond Vineyard.

Lafond granted the request, and Pinot Noir — largely ignored in most of California at the time — has found its true home in Santa Barbara County.

As winemaker, McGuire today controls the total process, from the selection of varieties and clones to





plant in the vineyard, to farming practices, cultivation, pruning and when to pick. Accordingly, the wines reflect his style and philosophy of winemaking — a style that has become wildly popular among wine aficionados.

In 2001, Lafond's instincts about the potential of the Santa Rita Hills vineyard were recognized when the area was granted official American Viticultural Area status. The area is defined by its cool climate, which is why McGuire wanted to plant Pinot Noir there.

Today, McGuire is not only the winemaker for Santa Barbara Winery, but also its president. And Lafond, never one to simply sit back and enjoy the fruits of his labor, has developed a second estate. He tapped his architectural skills to design the Lafond Winery, which opened to visitors in 2001 after a successful first harvest in 2000.

Over the years, Santa Barbara Winery has become a popular attraction among visitors to the coastal community. Its proximity to the ocean is helpful, although finding a parking space can be challenging during the summer months.

The labels that adorn the winery's bottles are an attraction in and of themselves, beautifully and tastefully decorated with floral illustrations.

And then there's the selection. While McGuire makes some very "serious"

wines — particularly his bottlings of Pinot Noir — he also crafts a number of "fun" wines, including perfect-for-the-summer blushes and decadent dessert wines. As one visitor to the tasting room put it, "If you can't find a wine that you like here, you don't like wine."

The atmosphere in the tasting room reflects the beach vibe — casual and laid back. Visitors are welcome to taste any number of wines, and virtually all of the current releases are available to taste.

For those desiring a behind-the-scenes look at the operation, private tours are available for groups of six or more. The tour includes a tasting of current releases, accompanied by a selection of cheeses, bread and fruit. Think of it as an indoor picnic with really good wine.

The cost for the private tour and tasting is \$25 per person, and a one-day notice is required.

Santa Barbara Winery has played an important role in the history of Santa Barbara wine country, from Pierre Lafond's vision for the potential of the area to Bruce McGuire's instincts about Pinot Noir — instincts that were underscored in the movie "Sideways," which prompted additional plantings of the variety in the area.

Today, several wineries operate tasting rooms in Santa Barbara's downtown area (see the "Wine Touring Tips" feature in this issue), but Santa Barbara Winery always will be the first.

## Winery 4-1-1

### Santa Barbara Winery

202 Anacapa St.

Santa Barbara, CA 93101

805-963-3633

Open Daily, 10 a.m.-5 p.m.

Tasting Fee: \$5

## Four Seasons



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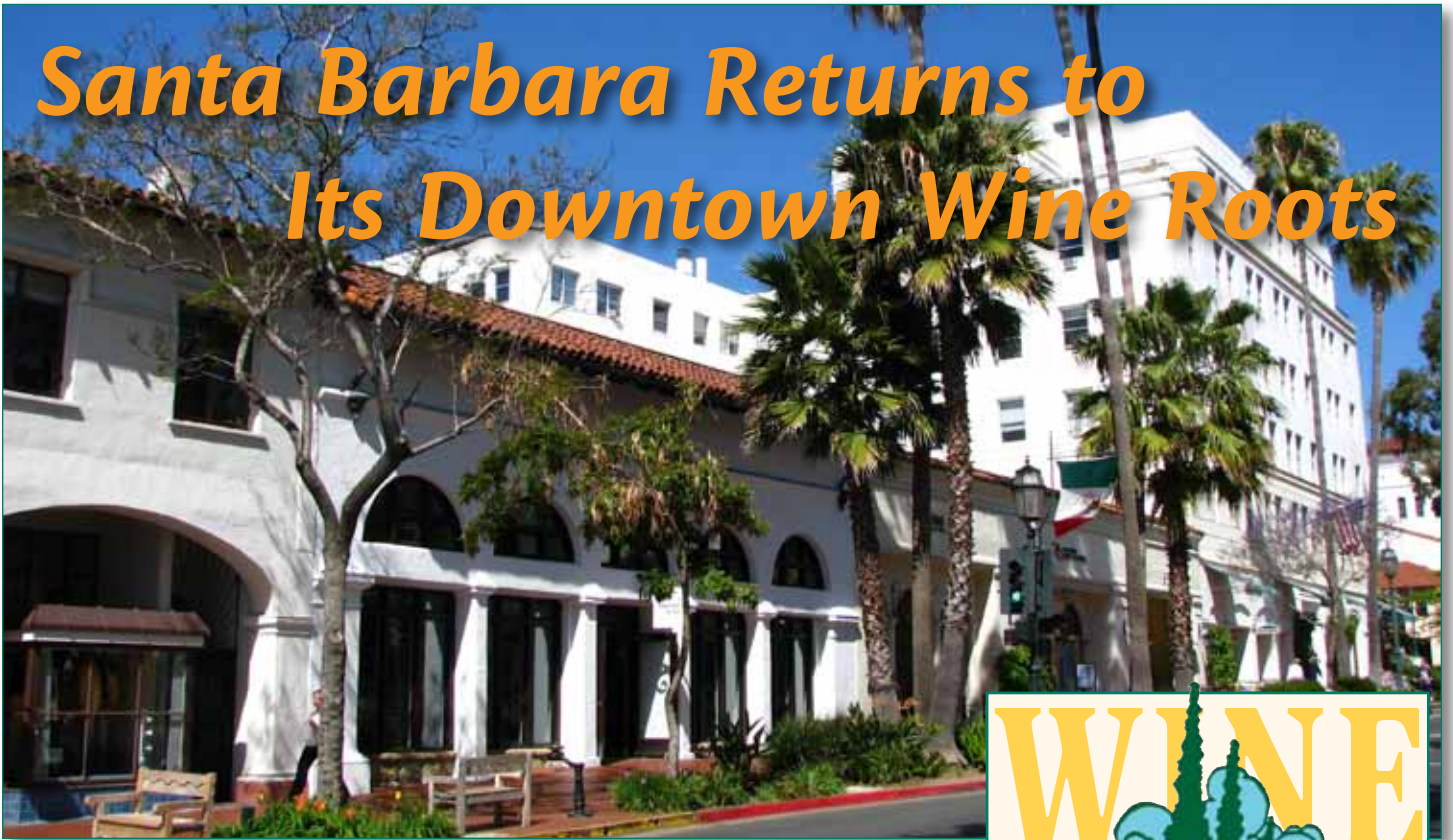
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# Santa Barbara Returns to Its Downtown Wine Roots



**S**anta Barbara had the good fortune of being the site of one of the numerous California missions built by the Franciscan Brothers in the late 18th century.

The good brothers needed altar wine and a source of reliable drink. Wells and stored water had a habit of becoming contaminated. Whether by choice or necessity, they used a grape variety now known as Mission.

Its origin was uncertain, but it was hardy and productive. It transformed into a very rough wine — suitable for the altar, but it must have made the more worldly members of the Order long for the wines of Europe.

In the late 19th century, Santa Barbara became an important producer for the San Francisco market. Santa Cruz Island, 20 miles off the coast of Santa Barbara, was the home of one of the principal suppliers, shipping its wine by boat north to the Bay Area.

This economic model was probably doomed to fail once other vineyards were established closer to the city, and in the early 20th century production declined and was finally killed off by Prohibition.

Meanwhile, there were other wineries that satisfied the local marketplace. One was the Packard Winery. Its building, although abandoned, survived until the late 1950s, when it was replaced by a gas station. The gas station has suffered a similar fate, but has not engendered the same nostalgia.

The modern era of Santa Barbara winemaking began in 1962 with the establishment of Santa Barbara Winery (see “Wineries of Distinction” in this issue).

At that time, there were no vineyards in the county. Grapes needed to be shipped from a county to the north, more than 100 miles away. Two Bakersfield expatriates planted the first new vineyard in the county in 1965. Experienced growers, they benefited handsomely from the wine boom of the late 1960s, and the rest is history. There now are more than 100 wineries and 20,000 acres of grapes in the county.



## TOURING TIPS

In recent years, there has been a return of winemaking — or, in some cases, simply selling wine in tasting rooms — to downtown Santa Barbara.

Collectively dubbed the “Urban Wine Trail,” a group of like-minded winery owners have created a way for aficionados and novices alike to discover the wonders of the county’s wines without ever leaving the city. The tour can even be done entirely on foot.

Of the dozen wineries on the Urban Wine Trail, only one — Silver — requires an appointment for tasting. The others keep regular hours, and welcome guests year-round.

Ready for a quick tour? Put on your walking shoes, and let’s taste...

- Jaffurs Wine Cellars — Jaffurs

has been producing small lots of acclaimed Rhone varietal wines since 1994. Wines include Syrah, Grenache, Petite Sirah, Mourvedre, Viognier, Grenache Blanc and Roussanne.

- **Silver** — Produces both single vineyard-designated wines and multi-varietal proprietary blends from Santa Barbara County grapes. The emphasis is on place, or terroir.

- **Carr Vineyards and Winery** — Carr specializes in limited-production wines, including Pinot Noir, Syrah, Pinot Gris and Cabernet Franc. Guests can enjoy the ambience of a working winery while sipping on wines at the barrel-top bar.

- **Margerum Wine Company** — After making wine in Santa Ynez for 10 years, winemaker Doug Margerum has brought his wines to downtown Santa Barbara. He produces small lots of premium wines, sourced from top vineyards around the county.

- **Kalyra Winery** — Mike and Martin Brown offer wines from Santa Barbara County and beyond in a cool, funky environment just two blocks from the beach.

- **Oreana Winery** — What once was an old tire shop now is an eclectic mix of winery, tasting room and art gallery. Oreana focuses on Pinot Noir, rare Italian varietals and refreshing

white wines.

- **Santa Barbara Winery** — See “Wineries of Distinction” in this issue.

- **Cottonwood Canyon** — Pinot Noir, Chardonnay and Syrah are the specialties of the house, with an emphasis on ageworthy wines.

- **Kunin Wines** — Known for producing small lots of Rhone-style wines, made with Old World sensibility from the Central Coast’s best vineyards. Varietals include Viognier, Syrah and Zinfandel, and Kunin also makes tasty blends.

- **Municipal Winemakers** — The goal is to make honest, interesting and delicious wines... carefully, slowly and with love.

- **Whitcraft Winery** — Established in 1985, Whitcraft is dedicated to non-interventionist winemaking. Grapes are sourced from top AVAs, including Santa Rita Hills, Santa Maria Valley, Anderson Valley and Santa Ynez Valley.

- **Summerland Winery** — Founded in 2002 with the goal of producing premium wines from expressive vineyard sources spanning from Santa Barbara to Monterey. The winery’s specialties are Pinot Noir and Chardonnay. (Located in Summerland, which would be a long walk from downtown Santa Barbara — but a short ride by bike or car.)

## For Further Information

### Jaffurs Wine Cellars

819 E. Montecito St.  
805-962-7003

### Silver

724 Reddick St.  
805-963-3052

### Carr Vineyards and Winery

414 N. Salsipuedes St.  
805-965-7985

### Margerum Wine Company

813 Anacapa St.  
805-966-9463

### Kalyra Winery

212 State St.  
805-965-8606

### Oreana Winery

205 Anacapa St.  
805-962-5857

### Santa Barbara Winery

202 Anacapa St.  
805-963-3633

### Cottonwood Canyon

224 Anacapa St., Suite 1A  
805-963-1221

### Kunin Wines

28 Anacapa St.  
805-963-9633

### Municipal Winemakers

28 Anacapa St. (rear)  
805-931-6864

### Whitcraft Winery

36-A South Calle Cesar Chavez  
805-730-1680

### Summerland Winery

2330 Lillie Ave. • Summerland  
805-565-9463

# VINESSE

## Hot LIST

**1 Hot Wine Museum.** The South Tyrol Wine Museum, located in the middle of Kaltern, provides visitors with a glimpse of a winegrower’s daily work in the vineyard, including the unique tools and implements used. Among the permanent exhibits is one focused on the relationship between wine and religion. A tasting of local wines may be arranged by advance reservation. [weinmuseum@landesmuseen.it](mailto:weinmuseum@landesmuseen.it)

**2 Hot Wine Bottle Protector.** Would you pay \$28 to protect a \$10 bottle of wine that you’re hauling from one place to another? Probably not. Would you pay that much to protect a \$100 bottle? Perhaps. \$28 is the MSRP of VinniBag, a heavy plastic bag (requiring some inflating) designed to protect a wine bottle (or other fragile vessel) in transit. It’s ideal for checked luggage, although it’s likely to draw the attention of TSA screeners.

[www.vinnibag.com](http://www.vinnibag.com)

**3 Hot Chocolate Destination.** Belgium is home to more than 2,000 chocolate shops, and a good many of them are located in Brussels. Matter of fact, that’s where Godiva got its start. To help you plan a chocolate holiday like no other, the country’s tourism board has posted a comprehensive list of tours online.

[www.visitbelgium.com](http://www.visitbelgium.com)



**P**assito. Process used in Italy whereby picked grapes are laid out to dry and “raisinate” over several weeks. The grapes then are used to make very sweet wines, including Tuscany’s famed Vin Santo.

**Q**upe. A renowned Santa Barbara County winery known for its engaging, food-friendly bottlings and unusual blends.

**R**oger’s Fault. Name of a proprietary red blend from Sonoma County’s Wilson Winery. The 2007 vintage includes Cabernet Sauvignon, Merlot, Petite Sirah and Cabernet Franc.

**S**agrantino. An Italian grape variety grown only in the Umbria province town of Montefalco. It makes a big, bold, tannic red wine.

**T**empranillo. A rich and smooth red wine from Italy, typically labeled by its region of origin — Toro, Ribera del Duero, etc.

## VINESSE STYLE

### GOURMET DOUGHNUTS

*This isn’t Dunkin’ Donuts, or Krispy Kreme, or even your favorite local purveyor of that fried wonderfulness known as the doughnut.*

No, this is different. This is the Doughnut Vault, a recently opened shop in Chicago’s trendy River North neighborhood.

The shop itself is miniscule, yet it consistently attracts lines of people stretching around the corner — people who gladly pay \$2 or \$3 per doughnut. Once a given day’s production is sold out, that’s it; better luck (and get there earlier) next time.

If you can wrap your mind around a \$3 doughnut, you might also be open to the idea that it is possible to enjoy a glass of wine with it. After all, both doughnuts and wine are made using yeast, right?

At present, the Vault offers five kinds of doughnuts. Are all candidates for a wine partner? Read on...

• **Buttermilk Old-Fashioned** (\$2) — Its crunchy outside is complemented by a fresh coat

of sweet glaze. We’d try it with Asti Spumante or a similar semi-sparkling, semi-sweet wine.

• **Chestnut** (\$3) — Its nutty flavor makes it a perfect companion to a cup

of coffee, but it also should go nicely with either Port or Cream Sherry.

• **Vanilla** (\$3) — Closest of the five to a Krispy Kreme glazed, which means it’s much too sweet for any wine.

• **Chocolate** (\$3) — The fudge-like frosting flavor dominates this cupcake-like creation that also is glazed. Another too-sweet-for-wine concoction — but mighty good.

• **Gingerbread Stack** (\$3) — This cake doughnut has a soft cookie-like texture, and its gingerbread flavor isn’t overpowering. It’s the most wine-friendly of all the offerings at the Doughnut Vault. Its perfect vinous partner? An off-dry Gewurztraminer.



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## APPELLATION SHOWCASE



### Sonoma Valley

**B**lessed with rich soil, ample sun, cool seasonal moisture and a Mediterranean climate, California's Sonoma Valley boasts the right recipe for growing exceptional grapes.

Its unique topography creates a patchwork of distinct microclimates, each primed to nourish certain varieties. As a result, Sonoma Valley ranks as one of the finest and most diverse wine regions in the world.

The birthplace of the California wine industry, Sonoma Valley lays claim to some of the oldest vineyards and wineries in the state. It was in 1825 that Franciscan missionaries founded the first winery north of San Francisco on the Sonoma Mission grounds.

Within Sonoma Valley's scenic span, you'll find more than 13,000 acres of vineyards and more than 40 premium wineries — from striking castles and garden chateaux to organic ranches and Mediterranean-style villas.

There's also California's oldest premium winery: Buena Vista Winery's mossy stone relic, built by an eccentric Hungarian count.

Size doesn't always matter, and some of Sonoma's smallest, tucked-away tasting rooms are the most unforgettable — places where you can sample cult favorites and brush elbows with the winemaker.

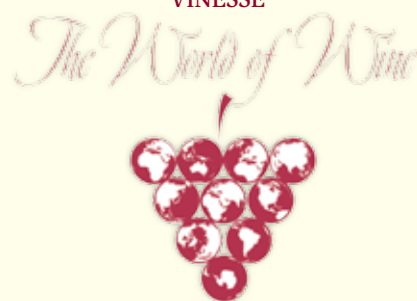
Many wineries offer special tours, activities and wine-and-food pairings, and there are plenty of ways to taste Sonoma's bounty. Try a restaurant with wine flights crafted around a fixed menu, or one of the tutorials frequently offered at a local culinary school. Wineries often host winemaker dinners.

With the valley's Mediterranean climate and fertile soil, most fruits and vegetables at any given restaurant table are grown within miles.

Combine the abundant local harvest with Sonoma's renowned wines, just-baked breads, acclaimed cheeses and olive oils, and you can create a perfect wine country picnic.

Napa Valley may get most of the media attention, but Sonoma Valley vintners craft wines from homegrown grapes that are every bit as complex and enjoyable.

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### FREQUENCY:

6 times per year

### PRICE:

\$122.94 per shipment plus shipping

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Add another member to the “celebrity wine club.” Famous chef Wolfgang Puck has introduced his own wine label through California’s Delicato Family Vineyard, and will sell it primarily at his restaurants, both by the bottle and by the glass. The news prompted one blogger to remark, “Two Buck Puck?” Nope. The retail price will be around \$32 per bottle, or about \$8 per glass.



Douglas Keane, the man behind the acclaimed Cyrus restaurant in Healdsburg, Calif., has opened a new destination dining spot in the same town: Shimo Modern Steak. Shimo specializes in USDA Prime, dry-aged steaks, and the wine list is packed with Sonoma County gems as well as selections from abroad. Wine prices could cause a bit of sticker shock, so you may want to consider bringing your own bottle. The corkage fee is \$20 — except on Wednesdays, when it is waived for bottlings from Sonoma County. Reservations are strongly suggested, and may be obtained by calling 702-433-6000.



The Rutherford Appellation Spring Passport tasting, “Celebrate Mom, Rutherford Style,” was a great success. Fifteen wineries participated in this year’s event, and all had a great time pouring and educating guests about the Rutherford appellation within the Napa Valley. Each attending Mom received a Rutherford Appellation Wineries apron as a special gift in honor of her day. The weather was beautiful, so several wineries took the opportunity to host the event outside, showcasing their amazing grounds and giving consumers the opportunity to enjoy the true beauty of Rutherford. The Grange hosted four wineries: Meander, Hall Rutherford, Slaughterhouse Cellars and J. Moss Wines. The Grange is an annual recipient of funds raised by the Passport weekend to assist in the restoration of the historic facility. For more information, visit: [www.rutherford-appellation-wineries.com](http://www.rutherford-appellation-wineries.com)

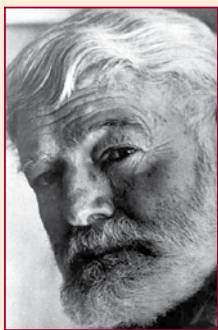


Cuvaion Estate Wines is among the wineries certified under the Napa Green Certified Land Program. Cuvaion created and implemented a customized farm plan with measured results that addressed all aspects of its property, vineyard land and non-farmed land, including practicing soil conservation, water conservation, stable drainage, riparian corridor enhancement, fisheries and wildlife habitat enhancement and long-term improvement and sustainability.

Certification is granted by the Napa County Agricultural Commissioners Office of Pesticide Regulation, the Regional Water Quality Control Board, the California Department of Fish and Game, and the National Marine Fisheries Service. The Napa Green program is supported by a wide variety of groups including the Sierra Club, the Audubon Society and the University of California. The Napa Valley Vintners, along with Fish Friendly Farming, the Napa Valley Grapegrowers and the Napa County Farm Bureau, developed the Napa Green program.

4.96

Number of liters, in billions, of wine produced in Italy in 2010 — surpassing France, which produced 4.62 billion liters.



“In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and well being and delight. Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary.”

— Ernest Hemingway, in *A Moveable Feast*

## FOOD & WINE PAIRINGS

### The Basics

**M**atching wine with food is not rocket science. Those who treat it as such take all the fun out of drinking vino.

That's not to say that certain food-and-wine combinations aren't better than others. It's just that the pursuit of a so-called "perfect" pairing can be frustrating because of the subjectivity involved — no two palates are exactly the same.

A better approach is to use tried-and-true pairings — white wine with fish or chicken, red wine with red meats — as a starting point, and then do plenty of experimenting.

Different people take different approaches to the pairing process. The most popular method is to seek out common flavors. An example would be matching the buttery nuance of many California Chardonnays with a dish that calls for a cream sauce... or pairing the fruity quality of an off-dry Riesling with a plate of sliced apples, pears and peaches.

Another school of thought embraces matching weight with weight. This is the approach we recommend, because hearty dishes can (and usually do) overpower lighter wines.

Take lasagna, for instance. Think about the layers of pasta, cheese and sauce that define this popular dish. Then think about the wine that should accompany it. Instinct tells



us that we'd want a wine that also is multi-layered — a wine with lots of aroma and flavor nuances. Or, to put it another way, we'd want a hearty wine to match the hearty food.

The real fun begins when you start with lighter cuisine, because the wine pairing possibilities are almost endless. Lighter-bodied wines match well with lighter fare, but so do most full-bodied wines. Contrary to what some pundits say, only the blandest of dishes can be overpowered by even the "biggest" of wines.

One important hint: When matching wine with food, be aware of the food's dominant feature, whether it's a particular flavor or its texture. A top sirloin steak calls for one spectrum of wines (Cabernet Sauvignon, Merlot, etc.), whereas a pepper-encrusted steak requires another spectrum (Zinfandel, Petite Sirah, Rhone reds, etc.).

But the best advice of all is worth repeating: Keep an open mind, and be willing to experiment.

The "perfect food-and-wine pairing" may be elusive, but if you're willing to try different things, the pursuit can bring you endless hours of enjoyment.

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## HANGER STEAK

You don't need to buy the most expensive cuts to enjoy a great steak dinner, as this recipe, which serves 4, demonstrates. Enjoy it with Cabernet Sauvignon, Merlot or Syrah.

### Ingredients

- 1 Tbsp. canola or grapeseed oil
- 4 hanger steaks, 6-8 oz. each, trimmed of main gristle
- Salt and freshly ground pepper
- 2 Tbsp. unsalted butter
- 6 medium shallots, thinly sliced
- 2 Tbsp. red wine vinegar
- 1/2 cup red wine
- 2 Tbsp. Italian parsley, finely chopped

### Preparation

1. Heat oil in a large heavy-bottomed skillet or sauté pan over high heat. Pat the steaks dry with a paper towel and season them with salt and pepper.
2. When pan is hot, place the steaks into the pan, and brown them on all sides. Continue to turn them until they are cooked to your preference — about 6 minutes total for medium-rare.
3. Transfer steaks to a warm dish, cover them with foil, and let them rest while you prepare the sauce.
4. Reduce heat to medium. Add a tablespoon of butter and the shallots. Season with salt and pepper and cook, stirring frequently, until the shallots are softened — about 3 to 5 minutes.
5. Add vinegar and cook until it boils away, then add the wine. Bring the wine to a boil and let reduce to about half.
6. Remove pan from heat, and stir in the remaining tablespoon of butter and the chopped parsley.

7. To serve, cut each steak against the grain into thin slices. Fan the slices out on a warm dinner plate. Drizzle warm shallot sauce over the meat and serve immediately with the wine used for cooking.

## COLD PIZZA

Admit it: You love cold pizza for breakfast. So why not just cut to the chase and start out with a cold pizza? This recipe matches beautifully with Merlot or Zinfandel.

### Ingredients

- 2 pkgs. crescent roll or pizza dough
- 2 (8-oz.) pkgs. light cream cheese
- 2/3 cup light salad dressing, such as Miracle Whip
- 2 tsp. taco sauce
- 2 tsp. dill weed
- 2 cups Colby, Cheddar or Mozzarella cheese, grated
- 1 green pepper, chopped
- 1/2 large onion, chopped
- 3 tomatoes, chopped
- 1/2 jar black or green olives

### Preparation

1. Place dough on greased pizza pan and bake as directed.
2. Cream together cream cheese, salad dressing, taco sauce and dill weed.
3. Spread on cooled roll dough.
4. Add vegetables on top of spread.
5. Sprinkle grated cheese on top, and serve.

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