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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

WHAT TO EXPECT WHEN YOU GO BARREL TASTING

Collier Falls: A Hidden
Gem in Dry Creek Valley

Beyond Deep-Dish Pizza:
Chicago's Stylish Wine Bars

How to Bottle Up Costs
on a Wine Country Visit

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EDITOR'S JOURNAL

Wine Country on a Budget

By Robert Johnson

Why do we go to Wine Country? To get away from the rat race for a few days, soak in some gorgeous scenery and, of course, taste a lot of wine.

But it can be expensive, particularly if your Wine Country destination is Napa Valley or Sonoma County. Lodging, meals and winery tasting fees can add up, depleting your budget for those special take-home bottles.

What to do? Here are four tips, based on my (none of your business how many) years of Wine Country expeditions...

1. If the name of the place where you plan to stay includes the word "Resort," make other plans.

Not everyone will agree with me on this, but I've always felt that the place I stay while on vacation is, first and foremost, a place to sleep. Rather than spending several hundred dollars per night at a posh resort, you can sleep quite comfortably in Napa or Sonoma for \$100 or less, especially during non-summer months. Several of the chain hotels/motels even include breakfast in their rates.

2. Share a tasting.

With tasting fees having reached

double digits at many wineries, it's easy for a couple to spend \$100 or more per day just on those fees. At most tasting rooms, the pours are generous enough that two people can enjoy a few sips each. By sharing, you can cut those tasting fees in half.

3. Purchase a bottle.

Sometimes it's a posted policy, and sometimes it's a simple courtesy: A majority of wineries today will waive the tasting fee if you simply buy a bottle of wine. And, in most cases, that bottle need not be the ultra-expensive Estate Reserve Proprietor's

Choice Silver Anniversary Cuvee.

4. Be nice.

Engage the tasting room personnel in conversation. Ask their advice on restaurants where locals go. Inquire about which wines *they* really like. Sometimes, a bottle that's not on the tasting menu will suddenly appear from under the counter.





What to Expect When ‘Barrel Tasting’

Beginning a few weeks after harvest is completed and often extending well into spring, many wineries will offer “barrel tasting” as part of their tour programs.

In some appellations where the wineries are organized for marketing purposes, entire festivals are built around barrel tasting.

Even though the phrase sounds as if you might be putting chunks of wood in your mouth, barrel tasting actually involves tasting wine drawn from a barrel prior to bottling. While it’s possible to do this at any stage of the aging process, most organized barrel tastings for visitors focus on newly made wine.

Rarely does young wine taste the same as it will when it’s ready to be bottled and released to the public. So what’s the point of barrel tasting?

It can provide clues not only about a specific wine, but on a geographic area’s entire vintage.

What should one look for in a new wine drawn from a barrel?

1. Complexity. Ideally, no single flavor will dominate.

Fruit impressions generally will be right “up front,” but you also should be able to notice nuances from other influences, such as malolactic fermentation (when used), the vineyard in which the grapes were grown and, of course, any notes “thrown” by the barrels.

2. Balance. How well do all of these aroma and flavor notes meld? Are they meshing into a nicely balanced beverage, or do they seem to stand alone as individual “parts”? If the latter is the case, don’t despair.

Young wines, in particular, can take time to come together.

3. The finish. Once you’ve swallowed the barrel sample of wine, pay attention to the length of its finish. A long finish can be indicative of a well-structured wine that may be a candidate for mid- to long-term aging. A relatively short finish could mean that the wine should be enjoyed in its youth, not long after its release.



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**At Collier Falls,
They Let the Land
Speak for Itself**

The winery makes limited quantities of hillside estate red wines from its own sustainably-farmed vineyards.

It's a family-owned estate in Healdsburg, within the beautiful Dry Creek Valley. The wines are aromatic, complex and elegant.

And the name of the winery comes from the waterfall that's situated below the estate's Zinfandel vineyards.

This is Collier Falls, which wasted no time in making a name for itself in the wine world when its first-ever vintage — a 1997 Zinfandel — earned a 90 rating in *Wine Spectator* magazine.

"Each year, we strive to grow outstanding fruit and make world-class wines," said Collier Falls co-founder Barry Collier. "We hope they express the true flavors and characteristics of this wonderful winegrowing region."

A trip to wine country in 1992 changed Barry and Susan Collier's future together. That weekend encouraged them to sell their home and move to Sonoma County. By 1996, they were growing grapes and making wine under the Collier Falls name.

For Barry and Susan, this was quite a risk. But they saw it as a chance to enjoy the outdoors together as winegrowers, and challenge themselves as farmers following decades of city life.

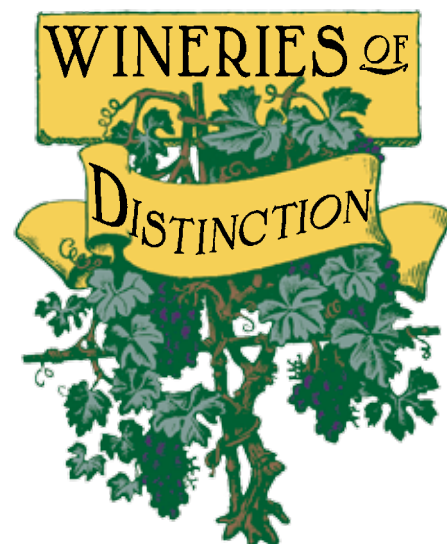
Susan was the first to move to Sonoma County, where she studied

viticulture in Santa Rosa and looked at dozens of properties throughout the area. She liked many of the sub-appellations, but she fell in love with Dry Creek Valley.

"The valley was intimate and the people were so friendly and genuine," she said. "It just felt right."

Today, the Collier family farms 20 acres in the northwest corner of Dry Creek Valley, at elevations exceeding 1,000 feet. These steep vineyards of rocky, clay soil produce mountain fruit with great color, character and intensity — exactly what winemakers love in order to craft distinctive wines.

The vineyards also sit above the fog





line, so while morning fog cools the valley floor, Collier Falls' hillside fruit enjoys plenty of sunshine. And during the warmer parts of the day, these southeast-facing vineyards get early shade, creating an ideal temperature balance for the grapes — lots of sun to develop ripe flavors and varietal characteristics, and cooler periods to help the fruit achieve balance and complexity.

Sustainability is taken seriously at Collier Falls, and involves the integrated management of land, water, vegetation, animals and insects.

"We seek exceptional quality in our fruit, and feel a responsibility to preserve our part of the ecosystem for future generations of Sonoma County winegrowers," Barry explained.

Natural springs and creeks in the mountains of Dry Creek Valley created the 30-foot waterfall that inspired the name Collier Falls. Just a few steps south of the hillside Zinfandel vineyards, the dense forest suddenly transforms into a truly beautiful scene.

The waterfall runs year round, and at its peak during the rainy season spills more than 5 million gallons of water per day. Each year, steelhead trout arrive to spawn. The water creates Fall Creek and feeds into Dry Creek, which flows into the Russian River and connects to the Pacific Ocean.

"In winemaking, the natural scenery around us provides inspiration," Barry added. "When nature cooperates and water, soil and sunshine are in harmony, we can capture some of that beauty in the bottle. This is a special place to make wine."

It's a point not lost on Collier Falls winemaker Marco DiGiulio, who

shares the family's philosophy.

"We want our wines to express the unique characteristics of our vineyards and our fruit, so we take a minimalist approach in the winery," DiGiulio said. "Great wines are all about the vineyard. The goal is to extract and retain the most of what each vineyard has to say about itself."

Sadly, Susan Collier was able to enjoy only about a decade of the estate's success. She died from ALS in 2007, but her passion for agriculture and wine, her appreciation of nature, and her infectious love of life, people and Sonoma County are represented in every bottle of Collier Falls wine.

"Our 'Syrah du Soleil' is in her honor, and comes from vineyards she helped plant," Barry noted. "One hundred percent of the proceeds from this special wine are donated to ALS research."

When it comes to winegrowing, Barry is as passionate and proud as ever. You'll still find him tending to the grapes with his two Labradors close by. And now, his two sons, Adam and Josh, are excited about building on the growing tradition of Collier Falls.

Winery 4-1-1

Collier Falls

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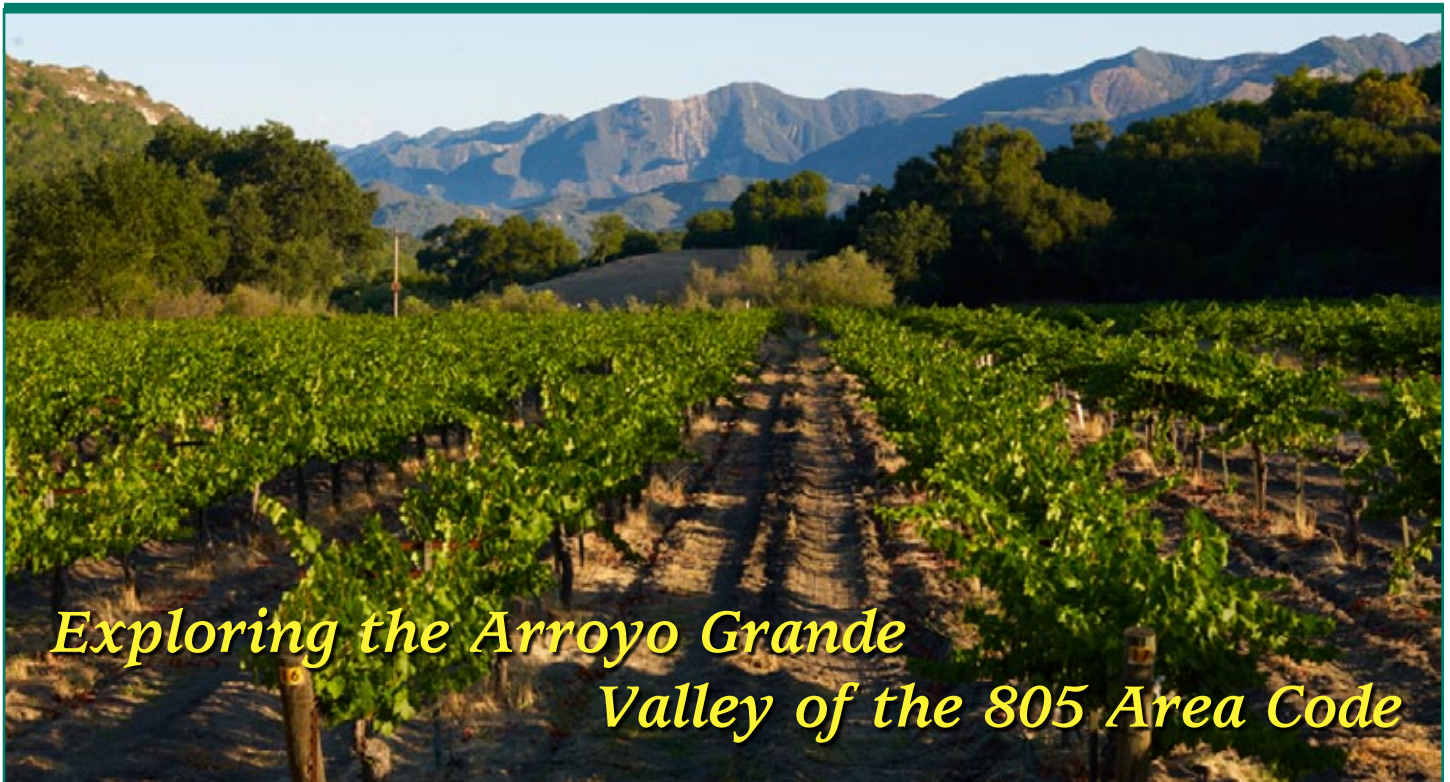
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Exploring the Arroyo Grande Valley of the 805 Area Code

Was it the original “Beverly Hills 90210” television program that first made us aware of how certain Zip Codes are more, for lack of a better word, privileged than others?

Zip Codes aren’t the only numbers that can tell a subtle story. So can area codes, especially as the areas they cover become ever more compact.

Take the 805 area code, for instance. To many wine lovers, 805 means one thing: Santa Barbara wine country.

But a closer examination of that three-digit code reveals a much more complex story. And in the world of wine, complexity is good, right?

It turns out there’s a lot more to 805 than Oprah’s Santa Barbara. Parts of the code’s area stretch well south of Santa Barbara (encompassing Ventura County) and well north as well (taking in San Luis Obispo County and the far southern sector of Monterey County).

Just before the turn of the millennium, 805’s expanse was even larger, including the inland areas of Antelope Valley, Santa Clarita Valley and San Joaquin Valley. (In 1999, they were switched over to 661.)

Of course, we’ve covered the Santa Barbara wine scene often in *The Grapevine*, and will continue to do so in the future. And late last year,

we took a detailed look at Ventura County’s emerging wine scene in a story that’s archived at <http://blog.vinesse.com/a-tasty-detour-between-la-and-santa-barbara#more>.

So, for this wine 411 on the 805, let’s concentrate on one area of San Luis Obispo County: the Arroyo Grande Valley, a 16-mile-long appellation with an east-northeast orientation. That orientation is important because it allows breezes from the Pacific Ocean to moderate the temperatures and make quality winegrowing possible.

While some appellations specialize in just one or two varieties, the Arroyo Grande Valley accommodates several. In the cooler mid-valley, Chardonnay and Pinot Noir have enjoyed the greatest success. In the higher elevations, near Lake Lopez, Rhone varietals share vineyard space with a pair of hearty reds, Zinfandel and Petite Sirah.

One can get a good “picture” of the valley — not to mention a delicious one — in a single day by visiting Rancho Arroyo Grande Winery, Saucelito Canyon Vineyards, Laetitia Vineyard & Winery and Talley Vineyards.

■ Rancho Arroyo Grande is located at the head of Arroyo Grande Valley, just 13 miles from the Pacific Ocean. Its 3,400 acres of sloping hillsides, woodlands, pastures and vineyards are bordered by the mountain ranges of Los Padres National Forest.

The abundance of wildlife there — including bears, mountain lions, bobcats and wild boar — demonstrates the isolated and unspoiled nature of the place.

The size and diversity of the estate



TOURING TIPS

provides multiple vineyard sites, differentiated by topography, soils and microclimates. The three estate vineyards, totaling more than 200 acres of vines, are planted on distinctive sites at elevations ranging from 400 to 1,000 feet. These vineyards experience day-to-night temperature variations of 30 to 40 degrees, ideal for growing balanced fruit.

■ Late in the 20th century, Bill Greenough painstakingly restored an abandoned old vineyard and began making what has become one of California's most distinguished Zinfandels. The story continues today as Greenough merges new methods in sustainable winegrowing with his family traditions and winemaking style, collectively called the "Saucelito Way" at Saucelito Canyon Vineyards.

In Greenough's wines, the unique flavors are native to the historic dry-farmed vineyard in the remote chaparral of Saucelito Canyon.

■ The Laetitia Estate Vineyards were first planted to grapes in 1982 when French viticulturists found ideal growing conditions in the Arroyo Grande Valley for producing wines of similar character to those of their homeland in Epernay, France.

Nineteen years later, the property was acquired by Selim Zilkha, founder of a wind power development company and champion of environmental sustainability. Between his qualifications in renewable energy solutions and his passion for the pleasures of the harvest, Selim has

developed Laetitia into the home of some of California's highest quality, sustainably-produced wines.

■ The Talley family farming tradition began in 1948, when Oliver Talley started growing specialty vegetables in the Arroyo Grande Valley. Today, second- and third-generation family members maintain Talley Farms International's reputation for premium fruits and vegetables, including bell peppers, cilantro, zucchini, spinach, cabbage, lemons and avocados.

Oliver's son, Don Talley, watched the emergence of viticulture in the neighboring Edna Valley and Santa Barbara County areas with great interest. After extensive analysis in the late 1970s, he was convinced of the potential for growing high-quality winegrapes, particularly Chardonnay and Pinot Noir, on the steep hillsides above the vegetable farmland that comprises Talley Farms.

A small test plot was planted in 1982 and included five varieties. Working with viticultural experts from the University of California at Davis and the Napa Valley, the varietal and clonal selections were refined, and planting expanded over the years to a total of 190 acres in the Edna and Arroyo Grande Valleys.

The wineries of Arroyo Grande Valley are an easy drive from the town of San Luis Obispo, which offers a wide array of lodging accommodations. It's a great base for exploring an "under the radar" wine corner of the 805 area code.

VINESSE

Hot LIST

1 Hot Food Festival. If you are a truffle fancier — and we're not talking chocolate here — you owe it to yourself to attend the 3rd annual Napa Truffle Festival. Highlights include truffle lunches at the famous Silver Oak and Beringer wineries, a truffles-and-wine dinner prepared by Michelin-starred chefs, and — new this year — a wild mushroom foraging expedition. www.napatrufflefestival.com

2 Hot Winter Wine Escape. How about a little snowboarding with that Sauvignon Blanc? No, not at the same time, but there will be plenty of both — plus skiing, a tour of the Columbia Gorge Waterfall, sightseeing in Portland, winery lunches and much more — during the Oregon Winter Wonderloop trips that have been scheduled Jan. 12-19, Feb. 9-16, March 9-16 and April 6-13. The cost: \$2,625 per person, based on double occupancy. www.evergreenescapes.com

3 Hot Omaha Dining Destination. Omaha is known for steaks, but one can find plenty of non-carnivorous cuisine in the Nebraska city. Among our favorite restaurants is La Buvette, a café and grocery offering plenty of small plates, wines by the glass, and a chalkboard menu of rotating hot entrees such as baked salmon, lamb shanks, and linguini with clams. www.labuvetteomaha.com

For Further Information

Rancho Arroyo Grande Winery

805-489-2855

Call to Arrange a Visit

Saucelito Canyon Vineyards

805-543-2111

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

Laetitia Vineyard & Winery

805-481-1772

Open Daily, 11 a.m.-5 p.m.

Talley Vineyards

805-489-0446

Open Daily, 10:30 a.m.-4:30 p.m.

San Luis Obispo Lodging Information

<http://visitslo.com/cm/Lodging/Home.html>



Imperial. A bottle that holds 8 liters of wine, the equivalent of eight regular-sized bottles.

Jug Wine. Term for an inexpensive wine, sometimes housed in a jug. It is not a complimentary description.

Kent Rasmussen Winery. A Napa Valley estate noted for its Pinot Noir.

Length. The amount of time that a wine's flavors linger in the mouth after the wine is swallowed. A "long" finish generally is a sign of quality.

Mouthfeel. How a wine feels in one's mouth, be it smooth, viscous, velvety, furry, rough, etc.

Negociant. French term for a wholesale wine merchant or shipper of wine, often responsible for the makeup of the final blend.

VINESSE STYLE



Chicago Wine Bars

Bin 36 and Pops for Champagne are two of Chicago's long-established wine bars, and they're located mere blocks apart in the downtown River North area.

But if you've been there and done that in the Windy City, be aware that there are numerous other options when the wine bug strikes. A sampling...

- **Eno.** Flights are the attraction here — of wine, cheese and chocolate. It's a fun way to experience the three basic food groups. 312-321-8738
- **Enoteca Roma.** "Wine without attitude" is the key to the laid-back vibe of this bar in the Wicker Park neighborhood. Rustic Roman cuisine complements the solid wine selection. 773-772-7700
- **Webster's Wine Bar.** Forty wines by the glass. Numerous selections under \$10. Plenty of appetizers. It's a touch of

Europe in Chicago's Lincoln Park neighborhood. 773-868-0608

- **Vera.** The West Loop is home to the city's "restaurant row," and not far from that dining scene is this Spanish wine bar. The wine list (which includes numerous Sherries) is impressive, and several of the small plates are "big" enough that they can be shared. Bonus: The bar is easily accessible from the downtown Loop area via the CTA Green Line train. 312-243-9770
- **Telegraph Wine Bar.** Love California wines? Then you can skip this Logan Square neighborhood bar, where the wine list is 100% "Old World." If you do go, be sure to stay for the delectable desserts. 773-292-9463

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APPELLATION SHOWCASE



Rockpile

It's rare for an American Viticultural Area's name to be so descriptive of its geophysical nature.

But in the northwestern corner of Sonoma County, on stark, hardscrabble ridgelines overlooking Lake Sonoma, you'll find the AVA known as Rockpile.

The name comes from Rockpile Ranch, which at one time spanned 20,000 acres devoted primarily to cattle and sheep. As the story goes, Sheriff Tennessee Bishop used prisoners to grade the roads leading to his mountain ranch, and the cons dubbed it "rockpile."

The Rockpile AVA encompasses nearly 15,000 acres, of which fewer than 160 are planted to grapevines. This makes it one of the smallest AVAs in the United States in terms of acreage planted.

Approximately 2,500 of the Rockpile acres overlap the Dry Creek Valley viticultural area to the southeast. Vineyards range in elevation from 800 to nearly 2,100 feet.

The area is known for intense, highly defined renditions of Zinfandel, Petite Sirah and Cabernet Sauvignon. These varieties evolve dramatically from the spare, demanding soils that are above the fog line. That elevation provides extra sunshine that enables the grapes to ripen fully and evenly in

most vintages.

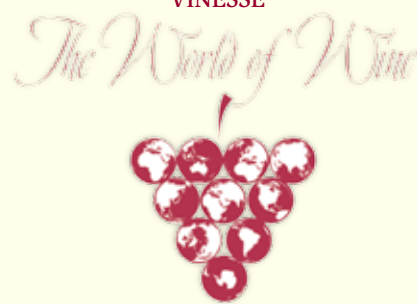
And let's not neglect the key role that wind plays. Being at a higher elevation, Rockpile receives the full force of the coastal breezes that typically sweep over the neighboring valleys.

It's not just the velocity of the wind, but also the high percentage of the day in which it blows. Gusts of 3-5 mph are experienced around the clock, occasionally increasing to 10-15 mph.

The winds stress the vines by further drying out what little water retention there may be in the soil. This insures that there will be little or no rot in Rockpile fruit, which provides an added bonus of limiting the need for herbicide or pesticide use in the vineyards.

While the "defining factors" of some AVAs are a bit "iffy," there are many geographic and geologic features that separate Rockpile from its neighboring appellations. The combination of an elevation requirement, extreme terrain and a unique climate make the vineyards and resulting wines unlike anything from Sonoma County... California... or anywhere else in the world.

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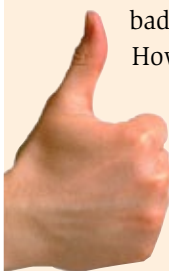


“Blind tastings are to wine what strip poker is to love.”

— Wine merchant and author Kermit Lynch

Q I’ve heard that most wines, including whites, taste best when they’re served at room temperature. Is this true?

A With the exception of sparkling wines, which are best consumed well chilled (43-46 degrees), that’s not a bad basic rule of thumb.



However, that “rule” came into being prior to the development of modern heating and air conditioning, when “room temperature” was a good deal

cooler than it is in most households today. The “rule” also serves as a reminder that one should not over-chill white varieties because it can mask the flavors of the wine. Precision is better than generalities, however, so try for these temperature ranges when serving wine: high-end reds, 59-61 degrees; reds in general, 50-60 degrees; complex whites, 50-54 degrees; whites in general, 46-50 degrees; rosés, 50-54 degrees; and white dessert wines, 43-48 degrees.

Napa Valley’s Flora Springs winery embraces sustainable farming on a number of levels. Some of the practices involve technological advances, while others represent a return to the ancient ways of growing things. Among Flora Springs’ practices are using compost to increase organic matter in the soil; installing blue bird nesting boxes; installing owl boxes to control the rodent population; installing raptor perches for hawks; using drip irrigation to responsibly control water usage; mechanically tilling rather than spraying herbicides; using cover-crops (oats, radishes, bell beans, clover) to limit soil erosion for healthier waterways; and improving the habitat along the edges of the estate vineyards.

6.4

Volume of wine, in billions of gallons, that the 2012 harvest is expected to produce worldwide. (Source: International Organization for Vine and Wine)

Transporting a bottle of wine in luggage can be challenging. Many of us simply roll the bottle up in a stack of shirts and hope for the best. Even a well-protected bottle, safely wedged between other packed items, can be a candidate for breakage once TSA officers get through inspecting and repacking a bag. Now, there’s a packing alternative for those precious bottles: the VinniBag. It’s a bag that inflates with just a few breaths, forming air chambers that conform to the bottle and hold it securely. The VinniBag also can be used to protect and transport other items, such as bottles of olive oil, perfume and breakable keepsakes. It’s available for \$28 from vinnibag.com.



Herzog Wine Cellars in Oxnard, Calif., is home to a restaurant called Tierra Sur, serving lunch and dinner Sundays through Thursdays, lunch only on Fridays, and a tapas and cocktails menu on Saturday nights. Among our menu favorites are the rapini with black garlic sauce and roasted pine nuts (available from the trio plate menu); chorizo lamb sausage and black olive piadina flat bread with watercress, cherry tomato salad and zahtar dressing (available from the appetizer menu); and the veal chop with sorrel-polenta, roasted rapini and plum sauce (available from the entrée menu). A tasting menu featuring Herzog wines also is available. Reservations are required on Sundays and recommended other days, and may be made by calling 805-983-1560.

FOOD & WINE PAIRINGS



Liver and Onions

Is there a dish from our childhood that evokes more vivid memories, be they good or bad, than liver and onions?

It's one of those dishes for which there is little middle ground. People tend to either love it or hate it, and kids, in particular, seem to have an aversion toward this traditional English dish.

This is interesting, because liver and onions is one of those entrees that's largely defined not by its main ingredient, but by an added ingredient.

The best example of such a dish would be escargot. It's probably safe to say that very few people know what cooked land snails taste like because they're typically dipped in drawn butter prior to consuming. Often, the butter flavor overwhelms the flavor of the meat.

Likewise, with liver and onions, the flavor of the liver — be it pork, beef or lamb (the latter being the traditional English preparation) — may be overwhelmed by the flavor of the accompanying caramelized onions. Some recipes call for adding bacon to the mix, which further “dilutes” the liver flavor.

It can be kind of like eating a hamburger “with the works.” With the catsup, mustard, lettuce, onions, tomatoes, pickles and cheese

competing for the palate's attention, what chance does the beef patty have?

But back to liver and onions... and wine. Is there a type of wine that pairs well with this dish?

To find an answer, we must “deconstruct” the dish. Since so many people include bacon in their homemade preparations of liver and onions, so shall we.

Bacon, of course, is fatty. Liver, regardless of the animal from which it came, is gamy. And caramelized onions are sweet.

One wine that can stand up to all of these qualities is Syrah, which often possesses a bit of its own gaminess. And if the wine is from Australia (where it's known as Shiraz) or California, it likely will offer some ripe berry flavor that's a perfect complement to the sweetness of the onions.

Fortunately, with these assertive flavors in the mix, the saltiness of the bacon is not a negative factor, and its fatty quality and flavor help to bring the dish together.

And let's be honest: Is there *anything* that doesn't taste good with bacon?

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SAUTEED SNAPPER

Because Chardonnay is made in so many styles — oaky and buttery... tropical... steely... “unoaked” — you need to be aware of the style when pairing it with food. This dish calls for a “tropical” style of Chardonnay — one that’s young, fruitful and not overly oaky. This recipe yields 4 servings.

Ingredients

- 1/3 cup pitted kalamata olives, coarsely chopped
- 1/3 cup plus 2 Tbs. extra-virgin olive oil
- 1½ Tbs. loosely packed, finely grated lemon zest (from 1 large lemon)
- 1 Tbs. fresh lemon juice
- 1 small clove garlic, minced
- 1/8 tsp. crushed red chile flakes
- Salt, to taste
- 4 skin-on snapper fillets, about 6-oz. each
- 1/3 cup flour
- 5 oz. (about 5 cups) baby arugula, washed and dried
- 4 lemon wedges

Preparation

1. Mix the olives, 1/3 cup of the oil, lemon zest, lemon juice, garlic and chile flakes in a small bowl with a fork. Season to taste with salt.
2. Pull out any bones in the fish with tweezers. Season both sides of the fish with salt, then dredge very lightly in the flour.
3. Heat 2 Tbs. oil in a large nonstick skillet over medium heat.
4. When hot, add two of the fillets, skin side up, and cook until light golden brown (about 4 to 5 minutes).
5. With a thin-slotted metal spatula, turn the fish and cook until the second side is lightly browned and the fish is cooked through (about 3 minutes).
6. Transfer the fillets, skin side down, to a plate. Cover to keep warm. Repeat with the remaining fillets.

7. Stir the vinaigrette. Toss enough of it with the arugula to coat lightly (1 to 2 Tbs.), and portion it among four plates. Lay the fish on top, spoon the remaining vinaigrette over the fillets, and serve with a wedge of lemon.

LIVER AND ONIONS

This recipe yields 4 servings, which means you can enjoy it and a bottle of wine with friends. And the wine to serve? Syrah from California or Shiraz from Australia.

Ingredients

- 1¼ lbs. calves or veal liver, thinly sliced
- 1 cup of flour
- Salt, to taste
- Pepper, to taste
- Paprika, to taste
- Dry mustard, to taste
- 3 teaspoons bacon fat
- 2 yellow onions, thinly sliced

Preparation

1. Season the flour with salt, pepper, paprika and dry mustard. Mix well.
2. Dredge the calves or veal liver in seasoned flour, and set aside.
3. Heat a large cast iron skillet on medium high heat. Add a teaspoon of bacon fat. Sauté the onions until translucent (about 2 minutes).
4. Remove onions from pan with a slotted spoon, and set aside on a serving dish.
5. Add 2 more teaspoons of bacon fat to the skillet. Add the liver slices, working in batches. Fry until browned on both sides.
6. Meanwhile, in a separate pan, sauté onions.
7. Add onions to liver slices, toss, and serve.

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