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# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## 6 Picnic Destinations in California Wine Country

**Gilroy: Go for the Garlic,  
But Stay for the Wine**

**Exploring Ancient Lakes  
of Columbia Valley**

**Grilled Cheese: Stylish  
Versions for Grown-ups**

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## EDITOR'S JOURNAL

# Vinous News, Notes, Quotes and Commentary

By Robert Johnson

***I**t's time for our annual "spring cleaning" of news, notes, quotes and other miscellany unearthed after a thorough desk cleaning...*

■ The Michigan Winegrape Commission has announced an alliance with three Detroit-area carmakers that should result in a more consistent style of Riesling wines produced in the region. "It's well known that certain Rieslings have a noticeable note of petroleum in their aroma spectrum," said MWC Executive Director Ima W. Ino. "If we could capture that characteristic in all Michigan Rieslings, we could promote it and help build Riesling's reputation in our state. That's why we're working with automakers — who knows more about petroleum-based products than they do?" The petrol quality in Riesling is known as "goût de pétrole" in France, but both Renault and Peugeot declined to cooperate with the MWC.

■ Wine lovers will now be able to produce their own wines at home thanks to "FreshSteam" technology. Grape juice, freshly crushed and then flash frozen — with or without stems — will be available in special pouches in the frozen food sections of supermarkets. A consumer can then place a pouch in a microwave oven for fermentation into wine in a matter of minutes. Special package labeling will encourage people to "ferment, cool and serve."

■ Reacting to the announcement that Starbucks would begin selling wine at thousands of its stores over the next few years, wine giant Vinous Maximus has entered the coffee business. "Vinous Maximus owns and operates 27 wineries in California, Oregon and Washington," a company spokesperson said, "and it's our intention to install coffee bars in all 27 of our tasting rooms by year's end." The spokesperson added that along with coffee drinks, the tasting rooms will sell an array of pastries and other baked goods, none of which pair well with the wines produced at the estates. "If Starbucks can get into the wine business, we can get into the coffee business," the spokesperson said.

■ The Alliance of French Vintners has announced that the 2014 harvest, which will take place from August through October, is destined to be "the vintage of the century" in terms of wine quality. If the AFV is correct, it will be the 14th "vintage of the century" declared in France in the new millennium. Only the year 2000 did not receive that designation because French vintners could not agree whether it was part of the 20th or 21st century.

*P.S.: Please note that this column was written on April 1, 2014.*



## 7 Fascinating Facts About Winegrapes

**G**reat wine cannot be made without great grapes. With that in mind, we offer seven fascinating facts about winegrapes...

1. Flavor and aroma are difficult properties to measure in any food product. In grape berries, there are literally hundreds of compounds contributing to flavor and aroma.
2. Wine flavor and aroma are the result of a complex mixture of compounds that change a great deal during the transition from berry to wine.
3. Grape-derived flavor compounds are produced during berry development, with the final mixture depending on variables that include the grape variety, environmental conditions during the growing season, management of the vineyard and harvest date.
4. With winegrapes, flowering and fruit development determine yield and fruit quality.
5. The Chardonnay variety is a classic white wine grape. Its



original fame comes from its success in the Burgundy and Champagne regions of France. Chardonnay takes oak well, and many higher priced bottlings are typically fermented and/or aged in oak barrels. When Chardonnay is aged in oak, it may pick up vanilla overtones in its aroma and flavor.

6. Cabernet Sauvignon is a small, dark, thick-skinned grape that needs slightly warmer growing conditions than many other varieties in order to achieve maturity. DNA testing shows that it is descended from Cabernet Franc and Sauvignon Blanc.

7. Tannins, which provide mouthfeel and astringency to fruit and wine, are polymers of compounds similar to anthocyanins, though they are not normally colored. Research has shown that a controlling gene, which is similar to the regulators of color, regulates the synthesis of tannins. This knowledge could one day be used to produce grapes and wines with a better balance of these antioxidant compounds.



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V. Sattui Winery



## Wining and Noshing Al Fresco in Wine Country

**A**fter what seemed like one of the longest winters ever — at least in some parts of the country — spring has finally arrived. This year, more than most, we're ready to enjoy the great outdoors with a picnic lunch and a good bottle of wine.

And there's no better place for that sublime, lazy experience than wine country. With that in mind, we present six wineries — each in a different California wine region — that are known for offering places to snack and sip outdoors, accompanied by a heaping helping of gorgeous scenery. Plan your wine country picnic soon. It will help you forget about the winter that would not end.

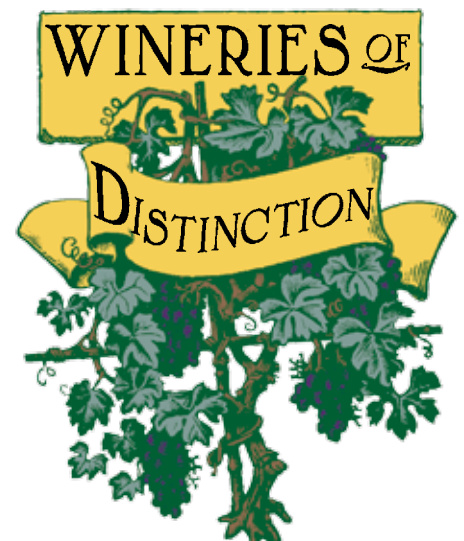
### ■ Napa Valley — V. Sattui Winery.

No visit to V. Sattui is complete without spending some quality time enjoying the estate's popular picnic grounds. After sampling wines in the tasting room, choose from a large selection of award-winning wines and shop for food — cheeses, cold cuts and much, much more — from the on-site Italian marketplace and deli. Keep in mind that outside food and wine are not allowed on the property because V. Sattui has everything you need for a memorable wine country picnic — including lots of shade.

### ■ Dry Creek Valley — Lambert Bridge Winery.

During a visit to northern Sonoma County, the Chambers family was so captivated by the beauty of the area and the

potential for Lambert Bridge Winery to become something truly exceptional that they became the second and current owners of the estate in 1993. The idyllic setting, tucked into the hillside and surrounded by a soaring grove of redwoods, inspired the building of a redwood-lined, vaulted tasting room with a massive stone fireplace to provide a warm and welcoming environment for guests. Lambert Bridge quickly earned a reputation as a destination point with its lavish gardens and extensive picnic facilities that celebrate the natural beauty of Dry Creek.





■ **Paso Robles — Castoro Cellars.** The tasting room is located in the heart of the Paso Robles wine appellation on scenic Highway 46 West to Highway 1 where, in addition to wineries, one can find the bucolic village of Cambria, historic Hearst Castle and the magnificent Big Sur coastline. Situated in the middle of Castoro's organically grown Cobble Creek Estate Vineyard, the walk through the long grape arbor to the adjacent gardens is breathtaking. Those gardens feature lush native plants and specimen cork oaks, and the views of the surrounding hills and vineyards offer a great place to picnic and enjoy a glass of Castoro wine.

■ **Russian River Valley — Arista Winery.** In addition to its wines, the McWilliams family prides itself on having created a true destination experience for visitors. A breathtaking setting of Japanese water gardens, mountain views and vineyard vistas, combined with an inviting tasting room, provide guests a welcoming

environment that encourages picnic lunches and leisurely days spent on the estate.

■ **Sierra Foothills — Ironstone Vineyards.** Gourmet sandwiches on freshly-baked breads, hot daily specials, salads and homemade desserts await in Ironstone's well-stocked delicatessen. Guests can dine alongside the 42-foot-tall fireplace or on one of the patios that overlooks the estate's famous gardens.

■ **Sonoma Valley — Chateau St. Jean.** Anyone who has visited Chateau St. Jean knows just how stunning the property really is. The gardens are filled with spectacular colors while offering visitors the feeling of having traveled all the way to the Mediterranean. The winery has become a top destination for garden and nature lovers, and with a charcuterie fully stocked with delicious local cheeses, great salads and flavorful sandwiches, guests can enjoy a fabulous lunch on the lawn in front of the majestic chateau.

## Winery 4-1-1

### V. Sattui Winery

111 White Lane  
St. Helena, CA  
707-963-7774

### Castoro Cellars

1315 N. Bethel Rd.  
Templeton, CA  
805-238-0725

### Ironstone Vineyards

1894 Six Mile Rd.  
Murphys, CA  
209-728-1251

### Lambert Bridge Winery

4085 W. Dry Creek Rd.  
Healdsburg, CA  
707-431-9600

### Arista Winery

7015 Westside Rd.  
Healdsburg, CA  
707-473-0606

### Chateau St. Jean

8555 Sonoma Hwy.  
Kenwood, CA  
707-833-4134



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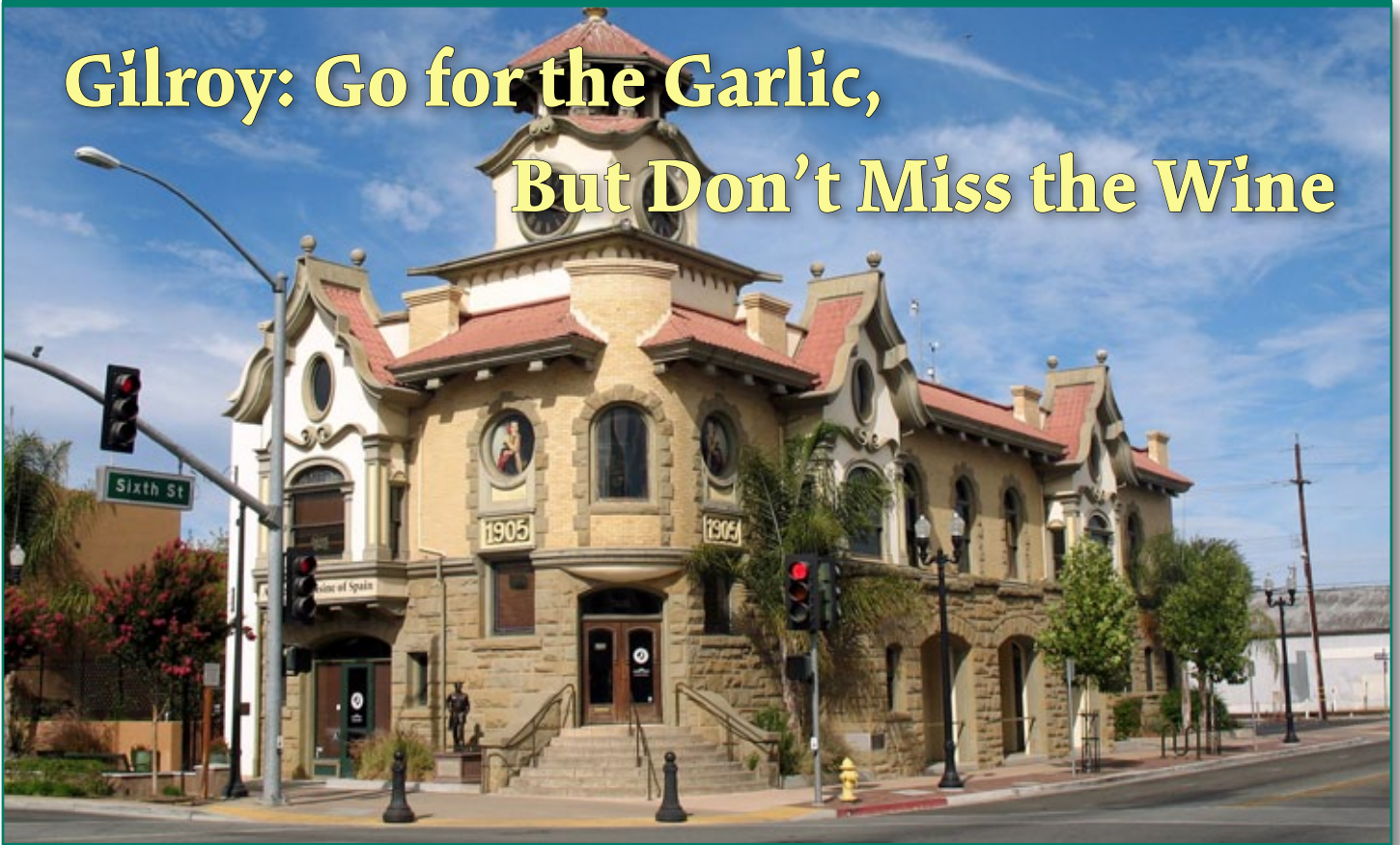
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# Gilroy: Go for the Garlic, But Don't Miss the Wine



**M**ention Gilroy — a California community located southeast of San Jose, northeast of Salinas and almost due east of Santa Cruz — and a single word comes to mind: garlic.

That's because the annual Gilroy Garlic Festival has grown into one of the nation's most famous food celebrations, and has helped the town earn the title of "Garlic Capital of the World."

Garlic has a year-round home in Gilroy's revitalized downtown of historic buildings and quaint antique shops. You can dig into garlic-laced dishes at Garlic City Cafe, historic Old City Hall Restaurant and at local faves such as OD's Kitchen and Station 55. The Milias Restaurant dates back to 1922 and blends the unique history of the days when it was a destination for traveling Hollywood stars with artisan cocktails and contemporary dining.

Garlic put Gilroy on the map, but another local highlight is the drive on nearby Hecker Pass. Visitors can photograph the "Field of Dreams" at Syngenta Flowers, where the company grows experimental flowers — many of them one of a kind.

Gilroy Gardens Family Theme Park is another local horticultural destination,

with more than 40 attractions, including six majestic gardens. The park's world-famous Circus Trees are living sculptures created by intricate grafting techniques.

While on Hecker Pass, you can enjoy tours and tastings at award-winning wineries that have brought the valley's 19th century winemaking tradition into the new millennium. They're part of the rich winemaking history of the



## TOURING TIPS

Santa Clara Valley.

French and Italian immigrants who settled here during the Gold Rush era recognized the rich soils and Mediterranean climate as the perfect New World home for their European grape varieties.

From their discovery of native "Vitis Californica" grapes growing wild and the first plantings of Mission grapes at the Santa Clara Mission in 1798, through boom years and the Great Depression, phylloxera and Prohibition, the region boasts some of the richest tradition of any wine region in the country.

Then came the rise of Silicon Valley, and the farmland gave way to technology parks, housing tracts and shopping malls. Well known and respected wineries such as Mirassou and Almaden were sold and their old vineyards torn up and subdivided. In much of the county, the viticultural history is represented by little more than street names and historical markers.

## ANNUAL EVENTS IN & AROUND GILROY

April	Gilroy Gardens opens.
May	Downtown Gilroy Art & Wine Stroll, and Gilroy Memorial Day Parade.
July	Garlic City Fun Run/Car Show, and Gilroy Garlic Festival.
July/Aug.	Gilroy Fifth Street Live Music Series.
Sept./Oct.	Northern California Renaissance Faire.
October	Wineries of Santa Clara Valley Passport Weekend.
November	Gilroy Premium Outlets Midnight Madness.
December	Downtown Holiday Parade, and Gilroy Gardens Holiday Lights.
February	Wineries of Santa Clara Valley Barrel Sampling.
March	Wineries of Santa Clara Valley Passport Weekend.

Winegrowing continued in the south of the county, however. Around Hecker Pass and Watsonville Road, a number of family-owned wineries continued to produce wines, mostly for local consumption.

The area's resurgence gained pace in 1989. The key event was the designation of a distinct American Viticultural Area. Before that AVA came into being, the region's wines typically were labeled "Central Coast" or "Santa Clara County."

Gene Guglielmo, grandson of winery founder Emilio, researched and filed the AVA petition, and on March 28, 1989, the Santa Clara Valley AVA was finally declared. It encompassed an area of more than 300,000 acres within Santa Clara County, and included all the existing wineries in the area that weren't part of an existing AVA, as well as several notable vineyards, including Vanumanutagi, Dorcich and Wiedeman.

Several smaller vineyards have been planted in the AVA in recent years, with labels such as Monte Verde, Creekview, Uvas Creek Cellars and Aver Family being produced under "custom crush" agreements at larger premises. Others, such as Lightheart and Satori, have invested in new winemaking facilities, while Mann Cellars and Ross Vineyards have opened tasting areas to complement their previous production.

In 2013, Sunlit Oaks Winery opened in southeast Gilroy, with John and

Rita Grogan planting estate grapes and bringing their wines to the marketplace.

Gilroy also offers a shopper's paradise for visitors, with 145 brand-name stores located in the Gilroy Premium Outlets development. But what keeps people coming back year after year is the Gilroy Garlic Festival, a world-renowned event held over the last full weekend of July — that would be July 25-27 in 2014.

The heart of the Garlic Festival is Gourmet Alley, featuring famed chefs feeding more than 100,000 guests a one-of-a-kind cuisine of garlic-laced offerings. And, yes, there's even garlic-infused wine to be sampled.

### For Further Information

#### Gilroy Garlic Festival

<http://gilroygarlicfestival.com/>

#### Syngenta Flowers

<http://gilroywelcomecenter.org/attractions/syngenta-flowers.html>

#### Gilroy Gardens

<https://www.gilroygardens.org/>

#### Gilroy Wine Trail

<http://gilroywinetrail.com/>

#### Wineries of Santa Clara Valley

<http://www.santaclarawines.com>

#### Gilroy Premium Outlets

<http://www.premiumoutlets.com/outlets/outlet.asp?id=23>

# VINESSE

## Hot LIST

**1 Hot Wine Festival.** For the 32nd consecutive year, Paso Robles' Downtown City Park will play host to the Paso Robles Wine Festival. The Saturday afternoon walk-around tasting event in the park highlights the festival, which also includes an array of special events at the local wineries, as well as winemaker dinners. Some events are free, while others are ticketed, including the tasting in the park.

[www.pasowine.com/events/winefestival.php](http://www.pasowine.com/events/winefestival.php)

### **2 Hot Train Excursion.**

Washington's Maryville Winery is teaming up with the Historic Mt. Hood Railroad Train for an afternoon ride with Maryville's owners and crew members. A Hawaiian theme will add to the fun, so guests are encouraged to wear Hawaiian shirts or muumuus. The \$60 fare includes the ride, views of springtime flowers, a picnic lunch, Maryville wine and a stemless glass.

[www.maryhillwinery.com/news-events/calendar-of-events](http://www.maryhillwinery.com/news-events/calendar-of-events)

**3 Hot Ballpark Food.** At the Crazy Crab Wharf stand on the promenade level of AT&T Park in San Francisco, home of the Giants, try the grilled crab sandwich: lightly dressed fresh crab meat and sliced tomatoes between slices of toasted garlic sourdough. Order one when you're leaving the park, take it home (or back to your hotel room) and enjoy it with a glass of Sauvignon Blanc.

<http://sanfrancisco.giants.mlb.com/sf/ballpark/concessions.jsp>



**T**opikos Oenos. A category of wine in Greece, similar to a “California” designation in the Golden State or “Vin de Pays” in France.

**U**va. The Italian word for grape.

**V**in Gris. Sometimes gray in hue, a very pale rosé-style wine.

**W**einstube. German equivalent of a wine bar — a place to go for small plates and glasses of wine in a casual atmosphere.

**X**eres. French word for the wines — primarily Sherry — made in Jerez, Spain.

**Y**akima Valley. Winegrowing region in the state of Washington.

**Z**D. Winery in the heart of Napa Valley, operated by three generations of the deLeuze family.

## VINESSE STYLE

# GRILLED CHEESE FOR GROWN-UPS

*The humble grilled cheese sandwich has made a stylish comeback in recent years, spawning countless renditions of gourmet “grilled cheese for grown-ups.”*

You’ll find one such recipe on this issue’s “Cookbook” page, as we pay homage to National Grilled Cheese Sandwich month.

According to the Grilled Cheesery website, any George Foreman grill can produce amazing grilled cheese sandwiches, especially if the flat sandwich insert is used.

Cuisinart offers a wide selection of electric grills, panini makers and sandwich presses. There also is a wide selection of these appliances available online or in retail stores. The grill plates are non-stick, so clean-up is as easy as wiping the grill down with a wet rag.

All one has to do to use a grilled

cheese grill is heat the grill, assemble the sandwich and stick it in. There’s no need to butter the bread, and because the grills are designed to cook both sides

at once, the cooking time is cut in half.

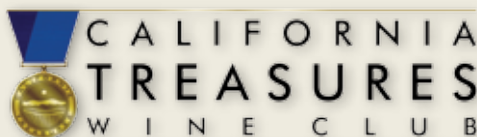
There also are many grilled cheese griddles available online. T-Fal is one of the more popular brands and is

highly rated by consumers. The griddles have non-stick coating on the interior and exterior, and are dishwasher safe for easy clean up. Their even heat base allows for even heat distribution so that the perfect grilled cheese sandwich — traditional or gourmet — can be made every time.



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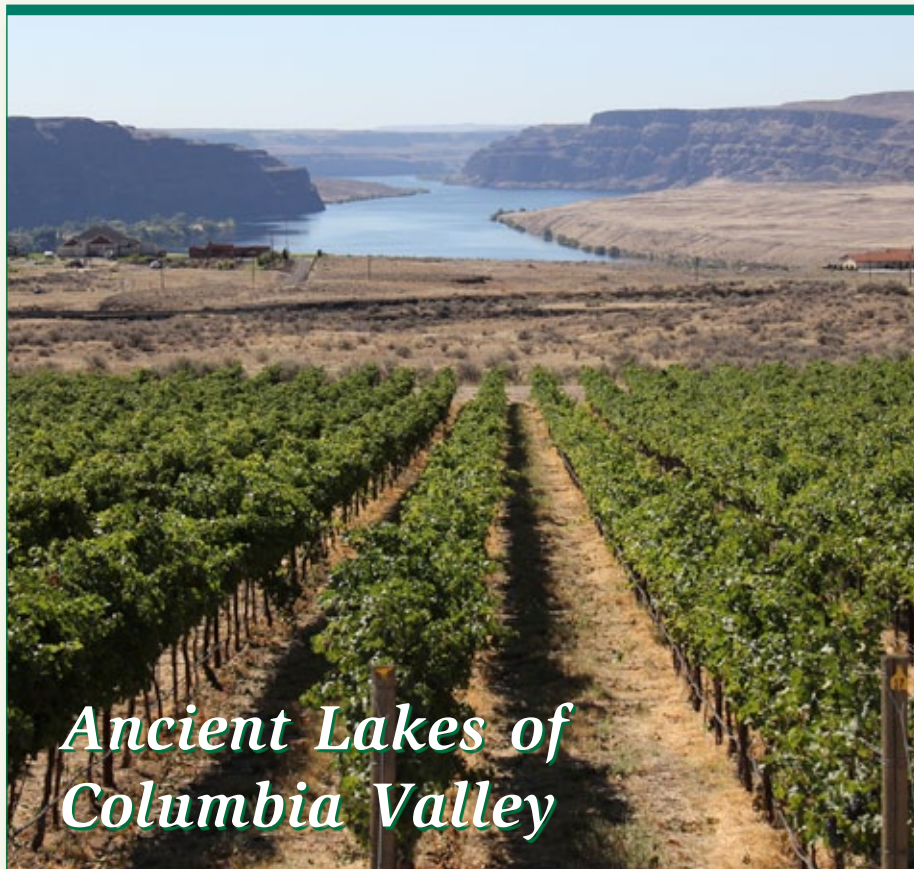
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## APPELLATION SHOWCASE



### *Ancient Lakes of Columbia Valley*

***T***he newest of the American Viticultural Areas in Washington state is Ancient Lakes of Columbia Valley, which became AVA No. 13 on Oct. 18, 2012.

Currently there are 1,399 acres planted to winegrapes in Ancient Lakes, but the AVA encompasses 162,762 acres in total. The borders are the Beezley Hills to the north, the eastern edge of the Quincy Basin (defined by the manmade Winchester Wasteway canal) to the east, the Frenchman Hills to the south, and the western shoreline of the Columbia River to the west. The famous Gorge Amphitheatre resides on the western edge of the AVA.

There are six wineries and six commercial vineyards located within the Ancient Lakes area at present. Winegrapes have been planted there since the 1980s. Most vineyard acres are planted to white varieties such as Riesling and Chardonnay, but red varieties also are planted.

Located within the Columbia Valley

on soils left from the Missoula Floods, Ancient Lakes has elevations ranging from 570 at the edge of the Columbia River to 1,912 feet in the Frenchman Hills in the southern portion of the AVA.

There are 65 soil types within the boundaries, with the most common 17 soils making up 88 percent of the land. The soils are Aridisols, which are formed in arid conditions and contain little organic matter. Winegrapes thrive in these “poor” soils because less nitrogen in the dirt results in a smaller vineyard canopy and more intense flavors in the grapes.

The Ancient Lakes of Columbia Valley has a 182-day growing season and receives very little rainfall — only 6.5 inches per year, on average.



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**Q** When we go out to eat at nice restaurants, we often see the server decanting bottles of red wine. Is this something we should be doing at home with our reds?

**A** Decanting is a useful process, but only for a very small percentage of wines. There basically are two reasons to decant: 1. The wine is young and, thus, possibly very tight. Decanting exposes the wine to oxygen quickly, which can help it “open up” and reveal its aromas and flavors. 2. The wine is older and has begun to throw some sediment in the bottle. Decanting can help isolate the sediment and prevent it from making its way into your wine glass.

If you’ve ever seen the fourth hour of the “Today” program on NBC, you may have spied co-hosts Kathy Gifford and Hoda Kotb doing a little bit of... what’s the word?... imbibing. Now, Gifford has lent her star



power to a new wine label: Giff. Thus far, there’s a Chardonnay and a red blend in the lineup, and the wines are produced at Scheid Family Wines in California’s Monterey County — a continent away from Gifford’s New York City home base. We’re not sure what Gifford likes in wines, but we do know what she doesn’t like. “I don’t like after-tastes, and I don’t like bitterness,” she told *USA Today*. “I don’t like acidity. I don’t want an interesting wine. I want an interesting novel. I want an interesting play.”

“The concept is a natural progression for Starbucks as we seek to create a new occasion for customers to gather, relax and connect with each other in the evenings.”



— Starbucks spokesperson Lisa Passé (Source: USA Today)

Near the top of Russian Hill on San Francisco’s famous Hyde Street, alongside the cable car route to Fisherman’s Wharf, you’ll find Bacchus, an intimate, dimly lit wine bar with flickering candles, soft music and gorgeous floral arrangements. Romantic? Absolutely. And with an array of wines available by the glass, bottle or flight — plus a nice selection of sushi, hummus, cheeses, and smoked and cured meats — it’s the perfect date night destination for wine lovers in the city by the bay. For further information, call 415-928-2633.



92

Percentage of wine bought in America by “core” wine drinkers — defined as drinking at least one glass of wine per week. (Source: *Wine Market Council*)



There are many reasons for wineries to embrace organic and Biodynamic farming methods — and not all of them have to do specifically with protecting the land. California’s Frey Vineyards once released a list of the “Top 10 Reasons to Buy Organic and Biodynamic,” and we’d like to share that list with you here: 1. Protect future generations. 2. Prevent soil erosion. 3. Protect water quality. 4. Save energy. 5. Keep chemicals off your plate. 6. Protect farm worker health. 7. Help small farmers. 8. Support a true economy. 9. Promote biodiversity. 10. Taste better flavor. On that last point, Frey noted, “There’s a good reason why many chefs use organic food in their recipes — they taste better! Organic and Biodynamic farming starts with the nourishment of the soil, which eventually leads to the nourishment of the plant and, ultimately, our palates.”

## FOOD & WINE PAIRINGS



### Prime Rib

**T**he Lawry's chain has built a restaurant empire based primarily on one succulent dish: prime rib.

As noted on the company's website, "When Lawry's The Prime Rib opened in Beverly Hills in 1938, no one had ever seen anything like it: a restaurant featuring a single entrée — perfectly roasted prime rib — carved tableside and served from magnificent Art Deco-style carts."

Since then, the company has grown into an international dining powerhouse with multiple restaurant brands, including The Tam O'Shanter and Five Crowns.

As the story goes, the prime rib we enjoy today originated during an English Christmas holiday. Served for the family, and slow-cooked all day, it was the centerpiece of a family celebration.

Now, it's a dish worthy of a special bottle of wine. Fortunately, there are several options — and that list expands when a popular topping for prime rib, horseradish, is added to the equation.

First, a few wines to try when the prime rib is served sans horseradish...

- Grenache-based blends from France's southern Rhone — in particular, Gigondas.
- Syrah from the United States, especially Washington state, or any rendition made by one of America's

"Rhone Rangers."

- Mourvedre, a variety without overbearing tannin and that typically is not heavily oaked.

- A Napa Valley Cabernet Sauvignon, which often exhibits savory notes of dried herbs that complement the meat nicely.

- A well-aged California Zinfandel. The aging process helps tame the in-your-face fruitfulness typical of younger Zins, resulting in a more elegant, almost-Bordeaux-like drinking experience.

- Gamay from the Loire appellation of France — a wine with abundant acidity to help cut the fat of the meat.

If you prefer prime rib with creamy and spicy horseradish, opt for one of these wines:

- A full-bodied Riesling — not a bone-dry rendition, but one with some residual sugar. Look for designations such as "Spatlese" or "Auslese" on the label.

- Brunello di Montalcino, a fruit-forward wine from Italy that will help cut the heat of the horseradish.

As with all dishes, the wine should be matched to the dominant flavor of the food. When horseradish is added to prime rib, horseradish becomes the wine-pairing partner.

## Four Seasons



### WINES THAT MATCH THE SEASON

Summer — wines for barbecues, picnics or just for sipping. Fall — wines for hearty, harvest-time dishes. You get the idea. All wines are selected by our Tasting Panel to pair beautifully with the foods you love.

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### **SPINACH PESTO GRILLED CHEESE SANDWICH**

During Grilled Cheese Sandwich Month, make this tasty rendition for grown-ups, and enjoy it with a glass of Vermentino, Chardonnay or Pinot Gris/Grigio. This recipe yields 1 sandwich.

#### **Ingredients**

- 1 tablespoon butter
- 2 slices whole grain bread
- 1/2 cup graviera or gruyere cheese, grated
- 1/3 tablespoon spinach pesto (see recipe that follows)

#### **Preparation**

1. Heat a non-stick pan over medium heat.
2. Butter the outside of each slice of bread. Sprinkle half of the cheeses on the inside of one slice of bread. Top with the spinach pesto, then the remaining cheese and finally the other slice of bread.
3. Grill until golden brown and the cheese has melted (about 2-4 minutes per side).

### **SPINACH PESTO**

Use this recipe to make one of the key ingredients for the Spinach Pesto Grilled Cheese Sandwich. It yields 1 cup — plenty for several sandwiches.

#### **Ingredients**

- 1 cup baby spinach (packed)
- 1/4 cup fresh herbs (parsley, dill and mint), chopped
- 1 clove garlic
- 2 tablespoons toasted walnuts
- 1/4 cup feta
- 3 tablespoons olive oil
- 1/2 lemon (juice and zest)
- Salt and pepper, to taste

#### **Preparation**

Place all ingredients in a food processor and blend.

### **PRIME RIB WITH GARLIC & ROSEMARY**

April 27 is National Prime Rib Day, and the recipe that follows will yield 8-10 servings. What wine to serve? See “Food & Wine Pairings” in this issue.

#### **Ingredients**

- 1 (5-lb.) boneless beef rib roast (bone optional)
- 1/3 teaspoon coarse salt
- 1/3 teaspoon fresh cracked pepper
- 1 tablespoon chopped fresh rosemary
- 10 garlic cloves

#### **Preparation**

1. Allow roast to stand at room temperature for at least 1 hour.
2. Meanwhile, mix salt, pepper and rosemary together.
3. Preheat the oven to 375 degrees F.
4. Score roast in 10 random spots for the garlic. Rub roast with the seasoning mix. Place cloves into slices.
5. Place roast on a rack in the pan with the fat side up.
6. Roast for 1 hour.
7. Turn off oven.
8. Leave roast in oven, but do not open oven door for 3 hours.
9. About 30 to 40 minutes before serving time, return oven to 375 degrees F and reheat the roast. (Do not remove roast or re-open the oven door from the time roast is put in until 20 minutes prior to serving.)
10. Remove roast 20 minutes after re-heating.
11. Slice end cuts for those who prefer medium-well, and center cuts for those who prefer medium rare to rare.

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