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# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## *The Romance Issue*

**Most Romantic Wine  
Country Destinations**

**Stylish Lodging Steps  
from Santa Barbara's  
Urban Wine Trail**

**Pairing Bliss: Dark  
Chocolate and Wine**

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## EDITOR'S JOURNAL

# Romance, Las Vegas Style

By Robert Johnson

**C**heck the calendar. It's the month of romance. Specifically, it's the month of Valentine's Day. And just because February 14 happens to fall on a Sunday this year, you are still obligated to have a romantic evening with your Significant Other.

Technically, that romantic evening doesn't necessarily have to take place on the 14th, especially if Sunday happens to be your must-see-TV night for "The Good Wife," "America's Funniest Home Videos," or "The Simpsons." But if you don't go out for a romantic dinner that evening, at least be prepared to offer a romantic gift.

For a wine lover, that could mean any number of things, including reservations for a wine dinner at a local restaurant, airline tickets for a wine country getaway, or tickets to a wine-tasting event.

How about a trip to Las Vegas and tickets to a wine-tasting event? On February 20 — the Saturday after Valentine's Day — the Westgate Las Vegas Resort & Casino will play host to the 27th annual Splendor in the Glass Wine & Beer Tasting.

The Westgate is the resort formerly known as the LVH, and also formerly known as the Las Vegas Hilton, and also formerly known as the International Hotel. One of the reasons it has changed hands (and identities) a few times is that it is not located on the bustling Las Vegas Strip — and that also is one of its attractive qualities; you can get to it without enduring a traffic jam. (As we all



know, a traffic jam should never be part of a romantic evening.)

The 2016 Splendor in the Glass promises tasting stations featuring more than 60 wineries and breweries, accompanied by delicious finger foods and music provided by a jazz ensemble. Aside from the few hundred people with whom you'll be sharing the Westgate ballroom, it doesn't get much more romantic than that. (May we also suggest you book a room for the night so as to avoid any worries about over-imbibing?)

If you can't make it to Vegas that weekend, another alternative is to simply stay at home, cook a good meal, and share a bottle of Vinesse wine. Remember, the most important element of a romantic evening is not where you are, but rather who you're with.



## It All Begins in the Vineyard

**T**here are certain grape varieties, such as Cabernet Sauvignon (among reds) and Chardonnay (among whites) that take well to barrel fermentation.

There are others, such as Riesling, that would have their aromas and flavors obliterated by exposure to oak, and thus are aged in neutral stainless steel tanks.

Other winemaking techniques can be undertaken in the cellar, such as malolactic fermentation, the temperature and length of the fermentation, and whether specific lots of grapes are blended immediately or kept separate and blended later.

But regardless of the cellar techniques or the skills of the winemaker, there is one thing all vintners agree upon: There never has been a good wine made with inferior grapes. In other words, what ends in the cellar must begin in the vineyard.

Hard to believe, but there are around 10,000 different grape varieties used to make wine, although the number utilized in any great quantity is far, far fewer than that. Still, like any agricultural product, each variety has its own set of specific requirements in order for it to attain its full quality potential.

In planting a given variety, the farmer/grower must

consider the type of soil, sun exposure, water availability and overall climate. For instance, some varieties fare better in soil that's depleted in nutrients and generally lacking in water, a combination that forces the vine to work harder, resulting in grapes that are extremely concentrated in aromas and flavors.

Other varieties prefer cool climates, which extends their growing season and enables them to attain full maturity. Still others require almost desert-like weather and air temperatures in order to strut their stuff.

All of these factors help determine which varieties should be planted in a given vineyard, or whether that plot of land should be planted to wine grapes at all. Over the years, as more has been learned about matching specific varieties to specific climates, many grapevines have been grafted with other varieties, or with other clones of the existing variety.

When winemakers have perfectly ripened grapes with which to work, it's much easier for them to perform "magic" in the cellar.

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## From Coast to Coast, 4 Romantic Wineries



**V**alentine's Day beckons, and if you haven't made your reservations for a romantic evening (or even if you have), perhaps you could surprise your sweetie with a fully planned getaway later in the year. Here are four ideas, all with wine as a central theme (naturally!)

### WESTERN NEW YORK

Located near one of America's most romantic destinations, Niagara Falls, Spring Lake Winery is one of the must-see wine estates along the Niagara Wine Trail. Private outdoor tastings are available alongside a spring-fed lake, and Riesling is the specialty of the house.

While visiting the winery provides a romantic interlude, just getting there can be half the fun. A 1940s-era train can be boarded in Lockport, N.Y., and two-and-a-half hours later, you'll arrive at the winery for a tasting and live music. En route, you'll stop at and tour the Medina Railroad Museum.

Tickets cost \$125 per couple. For \$100 more, a VIP package provides preferred seating on the train's dinner car, a wine-and-cheese plate, and an open bar.

### SOUTHWEST MICHIGAN

This part of Michigan, an easy drive from Chicago, is home to more than a dozen wineries, some of which feature restaurants.

The best known — in part because of its ubiquitous billboards — is Tabor Hill Winery in Buchanan, where

wine lovers can sample locally made vintages in an elegant setting.

There's a small theater that continuously shows a winemaking video, and visitors may also take a walking tour along the vineyard. Excellent food and wine pairings can be enjoyed at either lunch or dinner at the winery's acclaimed, not to mention romantic, restaurant.

A good home base for a weekend wine getaway is the South Cliff Inn in St. Joseph, where innkeeper Bill Swisher delights guests each morning with several types of fresh-baked





Tabor Hill Winery

coffee cakes, fresh fruits and custom-blended coffee. The inn sits atop a hill overlooking Lake Michigan, and the sunsets are spectacular.

Speaking of sunsets, for an even more romantic experience, attend the annual Smooth Jazz at Sunset concert, held in an amphitheater on nearby Silver Beach. In 2016, the concert will be held on July 9, and the artist will be announced in March.

#### WASHINGTON STATE

Contrary to popular belief, it doesn't rain *all* the time in Washington. In fact, during the summer, the state's largest winery, Chateau Ste. Michelle, plays host to an acclaimed outdoor concert series, and concert-goers are encouraged to enjoy a picnic (complete with wine) on the vast lawn overlooking the stage.

The concerts were introduced in 1984, and the full 2016 schedule will be unveiled this spring. Already announced: Josh Groban on August 23 — and it's already sold out.

Now, you don't need to wait until the summer to hear great music at CSM. The winery hosts a series of

intimate "Winter Sessions" concerts in its (indoor) barrel room, offering a fun and romantic respite from the cool (and wet) winter and springtime weather.

#### NORTHERN CALIFORNIA

Few wineries anywhere provide the opportunity to enjoy a full day of romantic activities. But Korbel Champagne Cellars, located in the Sonoma County community of Guerneville, is one — especially during the spring and summer months, when the magnificent garden is in full bloom.

Couples can begin their visit with a tour of the Champagne Caves, a 50-minute excursion through the estate's historic cellars and history museum. The tour concludes with a tasting of some of Korbel's finest products.

After the tour, pick up some provisions at Korbel's Delicatessen & Market, which offers box lunches, snack boxes, fresh-tossed salads, soups, decadent desserts, wine by the glass and espresso drinks. There are plenty of spots on the grounds to sit down and enjoy your wine country mini-feast.

Finally, from mid-April into October, you can walk off (some of) those calories by exploring Korbel's showcase garden, featuring an impressive collection of roses — more than 250 varieties in hedge-lined beds — along with a wide range of perennials, shrubs, redwood, linden, dogwood and flowering plum trees, plus plants native to the redwood forest.

## Light & Sweet

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### For Further Information

#### Spring Lake Winery

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

#### Tabor Hill Winery

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

#### South Cliff Inn

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

#### Smooth Jazz at Sunset

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

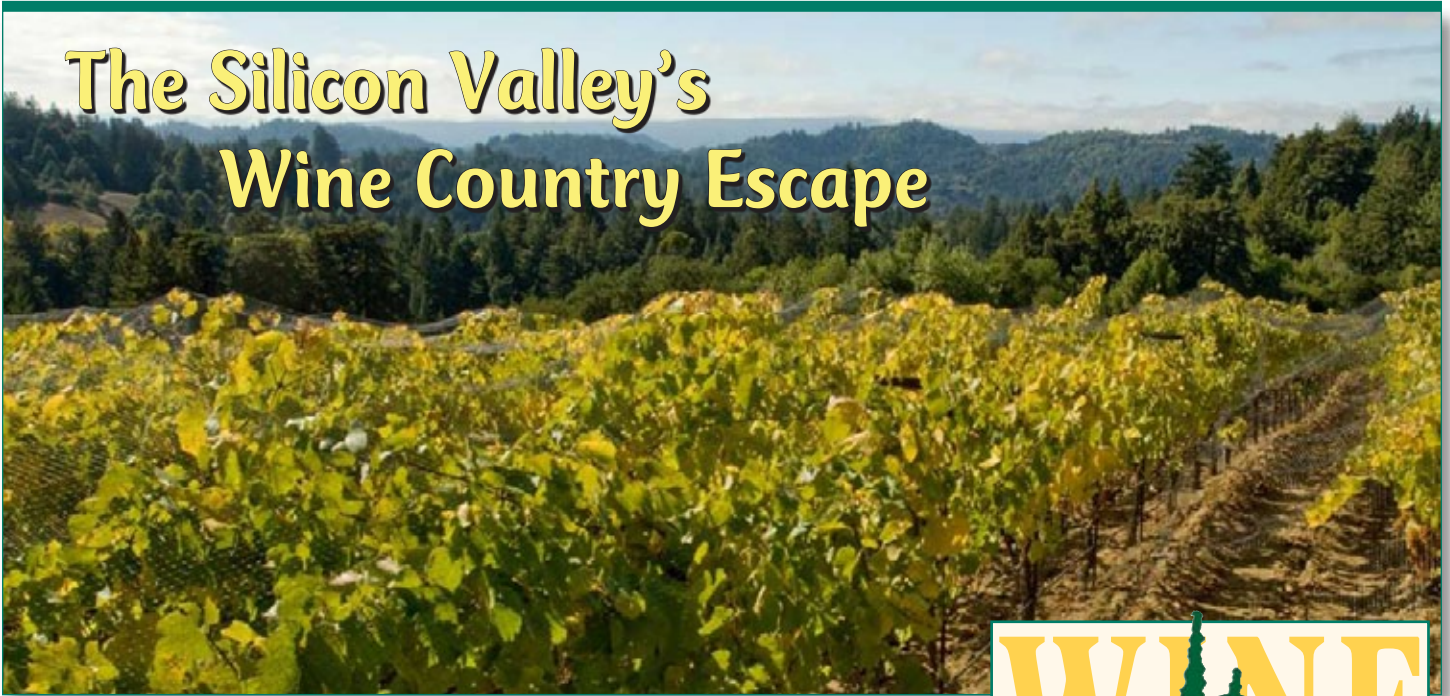
#### Chateau Ste. Michelle

[www.ste-michelle.com](http://www.ste-michelle.com)

#### Korbel

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

# The Silicon Valley's Wine Country Escape



**B**ecause California's Silicon Valley is perceived as the capital of technological development, it's easy to forget that there are historic wine-growing zones in the heart of the area.

With its ideal soils, mild climate, hundreds of acres of vineyards and scenic beauty, Santa Clara Valley has become a warm and unique destination for wine lovers.

The history of winemaking and viticulture in the Santa Clara Valley goes back to the 18th century. From the 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 Depression, phylloxera and Prohibition, the region has some of the richest tradition of anywhere in the country.

There are several wineries, still in operation, that have celebrated or will soon celebrate their 100th year anniversary of producing and selling wine. The oldest winery is Morgan Hill Cellars, which celebrated its 100-year anniversary in 2013, after being owned by three consecutive Italian families: the Colombanos, the Pedrizzettis and, now, the Sampognaros. The winery was founded in 1913 by Camillo Colombano, an Italian immigrant, after he smuggled Barbera rootstock

hidden inside his boots with the purpose of starting a vineyard.

The history of Ross Vineyards and Winery dates back to 1915, when Joseph and Josephine Coffe, French immigrants, purchased a 300-acre ranch in the Paradise Valley region of Morgan Hill along Llagas Creek, which now is the Chesbro Reservoir. On this ranch, Joseph Coffe planted 40 acres of wine grapes for winemaking at his successful business, The Wine Depot, in downtown San Jose. Their grandson persuaded the new owners of the ranch, Judy and Jerry Ross, to replant grapevines in 1999. All of the original ranch buildings and farming equipment are still there. Wine tasting takes place in an old barn held together by square nails and with the original horse tack hanging from the rafters.

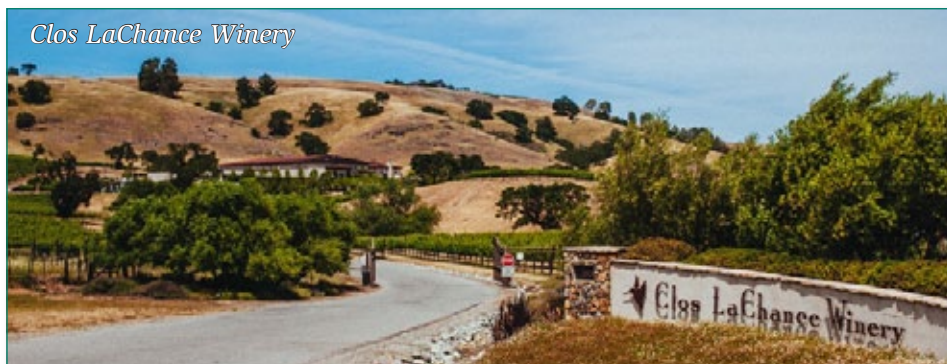
Today's Kirigin Cellars was founded in 1916 by an Italian immigrant named Pietro Bonesio, who named it Uvas Winery. In 1932, he turned the winery over to his three sons, and it was renamed Bonesio Brothers. When the Bonesios retired in 1976, they sold the winery to Nikola Kirigin-Chargin,



## TOURING TIPS

a winemaker from Croatia, who renamed it Kirigin Cellars. The current owner, Dhruv Khanna, purchased the winery in 2000 and restored much of the 48-and-a-half acres back to its former glory. The Bonesios' original home, built in the early 1900s and made from timber hauled from Mount Madonna, is now a historical landmark.

After Alfonso Bertero emigrated from Turin, Italy, he founded the Bertero Winery in 1917. He sold wine for religious purposes during Prohibition, but soon turned to bootlegging after realizing how profitable it was. Wanting to show off his new-found wealth, he built a home with crushed abalone shells on the outside walls so that it would sparkle in the sunlight. The home is still standing next to the winery and visible from the roadside.



# VINESSE

## Hot LIST

Today, under new ownership, the property is known as Solis Winery.

The Guglielmo Winery holds the distinction of being the oldest, continuously operated family winery in Santa Clara Valley. During Prohibition, Emilio and Emilia Guglielmo would use a trap door, located beneath their bedroom floor, to access a secret cellar that held several tanks of wine. Emilio supplied his family, the church and even an elected official or two with wine. His three grandsons operate the winery today.

With the rise of Silicon Valley, farmland gave way to technology parks, housing and shopping malls. Well known wineries such as Mirassou and Almadén 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.

But in 1989, a winemaking resurgence began. The key event was the designation of a distinct American Viticultural Area, or AVA. Before then, the region's wines were typically labeled "Central Coast" or "Santa Clara County."

Gene Guglielmo researched and filed the petition, and on March 28, 1989, the Santa Clara Valley AVA was finally declared. It encompasses an area of more than 300,000 acres within Santa Clara County, and includes all the existing wineries in the area not currently part of another AVA, as well as several notable vineyards, including the Vanumanutagi, Dorchich and Wiedeman vineyards.

The first new vineyard to be planted within the newly formed AVA was

the 20-acre Mannstand Vineyard. 1999 saw the beginning of one of the most ambitious new plantings when Bill and Brenda Murphy acquired 150 acres in San Martin around the Corde Valle golf course and resort, and opened Clos LaChance Winery.

The early 2000s brought Castillo's Hillside Shire Winery, owned by Jess and Roni Jo Castillo. It's a family affair with their son, Nate, managing the vineyard and tasting room and their daughter, Vivienne, designing their labels and entertaining the crowds that visit their unique, European styled tasting room.

There even are two new wineries started by engineers from Silicon Valley: Lightheart Cellars and Satori Cellars. Lightheart, a small estate winery in San Martin, is owned by Sheldon Haynie and Jane Mika-Haynie. Satori is owned by Tom and Sandy Moller, who planted their first vineyard on about 20 acres of their property in 2000.

Santa Clara Valley continues to draw new wineries, including Sunlit Oaks Winery, Stefania Wine, Miramar Vineyards, Seeker Vineyard, and Lion Ranch Vineyards and Winery.

As the AVA celebrates its quarter-century mark, the valley's winemakers and grape growers continue to maintain the traditions of Charles Lefranc, Paul Masson, Peter Mirassou and Mario Gemello in producing some of the finest wines in the country, while keeping the expansion of Silicon Valley at bay.

*To learn more about the wineries of Santa Clara Valley, go to:*  
[www.SantaClaraWines.com](http://www.SantaClaraWines.com)

**1 Hot Romantic Hot Air Balloon Ride.** You may be sharing the space with a few other couples, but there's something about floating above vineyard-covered hillsides, simply soaking in the scenery, that's quite romantic. Napa Valley Aloft offers such an adventure for as little as \$200 per person. However, if you're really looking to impress someone, you can experience an exclusive flight for two for \$1,200 (or \$1,400 on weekends). And you can throw in a post-flight Champagne breakfast for \$20 per person more.  
[www.nvaloft.com](http://www.nvaloft.com)

**2 Hot Romantic Australian Winery Restaurant.** South of Melbourne on Australia's Mornington Peninsula, the restaurant at Montalto Vineyard & Olive Grove specializes in Mediterranean-style dishes made from locally sourced ingredients, including produce grown on the estate. The food and wine are accompanied by a gorgeous view of the vineyards, fronted by an array of unique sculptures.  
[www.montalto.com.au](http://www.montalto.com.au)

**3 Hot New Zealand Wine Country Cottage.** The Shearer's Cottage at the Limestone Hills Winery in New Zealand used to be a dormitory for visiting shearers, but has been converted into a charming two-bedroom cottage with a kitchen. From the master bedroom and sitting room, which both open to a large veranda, the cottage commands views over the vineyard and main truffière (the only truffle plantation in the country).  
[www.limestonehills.co.nz](http://www.limestonehills.co.nz)



**Ullage.** Gap between the bottom of the cork and the surface of the wine inside a bottle. The larger the gap, the more likely the wine — particularly an aged wine — is to be damaged.

**Veraison.** The onset of grape ripening, noted by their changing color, softening of the berries, and sweetening of their flavors.

**Woody.** Describes an over-oaked wine, one in which the oak influence is out of balance with the fruit aromas and flavors.

**Xylem.** Woody tissue of a vine that transports nutrients from the roots toward the leaves.

**Yield.** The quantity of grapes collected in a given harvest.

**ZD Wines.** A winery located on Napa Valley's Silverado Trail.

## VINESSE STYLE

### SANTA BARBARA HOTEL

**A**bout a half-hour north of Santa Barbara, the trendy beachside community north of Los Angeles, you'll find the southern border of California's Central Coast wine region.

In recent years, Santa Barbara itself has become a destination for wine lovers, thanks to the proliferation of tasting rooms that collectively have come to be known as the Urban Wine Trail. Tucked between Highway 101 and the Pacific Ocean, the Urban Wine Trail offers both novices and aficionados the opportunity to learn about and taste wines of many different varieties and styles crafted from Santa Barbara County's best vineyards.

Located just steps from the tasting rooms, making it ideal as a home base for a wine-focused vacation, is the Hotel Indigo Santa Barbara at the State House, a Euro-style hotel that combines the historic beauty of the area with the architectural sophistication of contemporary design, providing hip, affordable accommodations for style-minded guests.



The guest rooms are cleverly designed to make the most of limited space, and include European-style wet bathrooms. An array of first-class amenities include free WiFi throughout the hotel, stylish rooftop lounges, a fitness facility and fully equipped business center. There also is an Art Library, spotlighting an ever changing array of works through the hotel's partnership with Santa Barbara's Museum of Contemporary Art.

The Hotel Indigo Santa Barbara at the State House sets a new standard for hotels in Santa Barbara, where style, value and environmental responsibility combine for a consummate cultural experience.



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**PRICE:** Only \$12-\$15 average per bottle plus shipping

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## APPELLATION SHOWCASE



**A**lsace is one of France's most unusual and exciting wine regions. Although it is not as well known and traveled as Bordeaux, Burgundy or Champagne, it is equally capable of producing majestic wines.

Culturally, Alsace is as much German as it is French, due to its proximity to the German border. In fact, twice during the last 130 years, it has been under German control. It's undoubtedly one of France's most spectacularly beautiful regions to visit, a paradise for outdoor enthusiasts as much as for wine lovers.

Alsace is a narrow stretch of vineyards running north-south at the base of and nested into the eastern foothills of the Vosges Mountains. The mountains, along with the Rhine just to the east of the Vignoble, provide the region with an impressively dry climate for such a northern latitude. Sunshine hours are high during the growing season, while rainfall is low.

The vineyard area stretches from just west of Strasbourg in the north to Mulhouse in the south, with the heart of the region centered around the town of Colmar. This

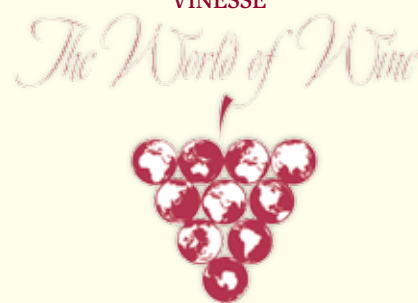
is where the greatest concentration of top villages and vineyard sites, particularly Grand Crus, is found. In some respects, the region resembles the Cote d'Or in Burgundy, as the finest sites are on the slopes of the Vosges, with well drained, meager soils.

The vast majority of wine is labeled by its grape variety, and the star is Riesling. There is just one permitted red variety, Pinot Noir, made in a lighter style than in Burgundy, except in outstanding vintages.

Some of the region's greatest wines are the sweet "late-harvest" wines. The best are very well balanced with remarkable depth.

The final style in the region is Cremant d'Alsace. These sparkling wines are made by the traditional method and are produced primarily from Pinot Blanc and Riesling, although other varieties also are permitted. The best examples have outstanding depth and structure.

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**Q** How does the amount of alcohol in wine compare to the amount in other drinks?

**A** If you've ever watched the television program "Bar Rescue," you know that the definition of "a drink" can vary widely from bar to bar and even from bartender to bartender. Perhaps the best way to compare wine to other adult beverages is via the definition of one drink. Here's how it breaks down: One drink equals 12 ounces of beer (5% alcohol), 8 ounces of malt liquor (7% alcohol), 5 ounces of wine (12% alcohol) or 1.5 ounces of a distilled spirit (40% alcohol/80 proof). Some wines (mainly whites) have a slightly lower alcohol level, while others (mainly reds) may have a higher level, which means you need to adjust the pour size accordingly in order to attain "one drink."

75

The percentage of a grape, by weight, that is made up of pulp — the juicy center of the berry that will be used to make wine. Skins and seeds account for the rest of the grape.

“ Lord can you tell me where love goes  
 When it slips away?  
 Leaving nothing behind  
 But white lies and cold Chardonnay?  
 Here's a toast to survival  
 To all those that love's left behind  
 In the bars and back alleys... and bedrooms  
 We're just partners in crime.  
 But we stole a moment of bliss  
 from this ol' midnight wine.”



— From the song "Midnight Wine," on Tom Russell's "The Rose of Roscrae" album (Frontera Records)

**M**endocino County boasts the largest acreage of certified organic vineyards in the United States, with many dedicated farmers doing things the "old right way." The history of organic grape growing in the county can be traced to the early Italian immigrants who first planted grapes there in the late 1800s. Before the introduction of agricultural chemicals following World War I, all grape growing and food production was, in essence, organic. Many of the early grape-growing families resisted the pressures to accept modern chemicals in favor of their traditional "organic" methods. The myriad chemicals approved for use on grapes are not only expensive, but can be hazardous to the health of those working in the vineyards, as well as those living around them and downstream. Frey Vineyards, along with a handful of other family-owned vineyards in Mendocino County, joined the California Certified Organic Farmers organization in 1980. From those vineyards, Frey winery crafted the first wines in the United States to be made from certified organic grapes. Many of these pioneering certified organic vineyards still produce fruit that is used in Frey wines today. In 2008, fruit from more than 30 certified organic grape growers was utilized to make 12 varietals of Frey organic wine. Over the years, Frey Vineyards has assisted many of these growers through the process of certification, helping to increase the total organic vineyard acreage in Mendocino County to more than 3,500 acres.



## FOOD & WINE PAIRINGS

### Chocolate



***No Valentine's Day is complete without wine. No Valentine's Day is complete without chocolate. Yet the marriage of wine and chocolate is among the more stridently debated topics in the world of wine.***

Some say the two should never be paired. Others suggest that the right wine consumed with the right chocolate can be a match that would make Cupid envious. With Valentine's Day 2016 just around the corner, we need some resolution to this culinary conundrum.

As with all food-and-pairings, there are no 100 percent "right" answers. It all comes down to individual palates and individual preferences, both of which can vary widely. But over the years, members of the Vinesse tasting panel have had opportunities to experiment with an array of chocolate-and-wine pairings. Following are a few they've liked and recommend...

**1. Dark Chocolate.** We're talking about bars with at least 35% cocoa solids, up to around 70%. Higher percentages will pretty much take over your palate and make pairing with any kind of wine next to impossible. But for those that fall in the 35-70% range, seek out wines with fruit flavors you might normally find in a dark chocolate cream from See's or your favorite chocolatier: raspberry, strawberry, dark cherry. Such wines include Zinfandel and Port. Another match you might like: chocolate cake with an Australian Shiraz (which typically is more fruitful than a French Syrah).

**2. Dark Chocolate With Mint Filling.** Think: a thin Ghiradelli's square. They're fairly rare, but a Syrah Port — which can exhibit a hint of eucalyptus among its flavors — can nicely co-mingle with the mint.

**3. Milk Chocolate.** Here, we're talking about truffles, not America's favorite milk chocolate bar from Hershey, Pa. The creamy fat from the ganache on the inside of the truffle makes it a more versatile pairing partner than dark chocolate. Try it with a cream Sherry, a well-aged vintage Port, or almost any sweet wine from the Muscat family of wine grapes.

**4. White Chocolate.** Even though white chocolate technically is not chocolate because it contains no cocoa (only cocoa fat), some wine pairings you may enjoy include ice wine, Orange Muscat and Moscato d'Asti.



**IT'S NOT FOR EVERYONE.  
IS IT FOR YOU?**

Vinesse created the Élevant Society to meet members' demands for super-premium wines.

While virtually all members of the original American Cellars Wine Club were very satisfied with their monthly selections, some wanted more, and they were willing to pay for it.

### EACH ÉLEVANT SOCIETY SHIPMENT INCLUDES:

- 2 or 4 bottles — your choice — of super-premium wines, mostly big and bold red varieties or blends
- Detailed Tasting Notes for each featured wine

### FREQUENCY:

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### PRICE:

\$85.99 average per shipment including shipping

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### CHICKEN DIVAN

Many classic dishes, like this one, are packed with fat and calories. This is a more healthful take on a classic dish, and this recipe makes about 6 servings. Try it with Chardonnay or Sauvignon Blanc.

#### Ingredients

- 1 1/2 pounds boneless, skinless chicken breast
- 1 tablespoon extra-virgin olive oil
- 2 cups diced leek, white and light green parts only
- 1/2 teaspoon salt
- 5 tablespoons all-purpose flour
- 14-oz. can reduced-sodium chicken broth
- 1 cup low-fat milk
- 2 tablespoons dry Sherry (*not* cooking Sherry)
- 1/2 teaspoon dried thyme
- 1/2 teaspoon freshly ground pepper
- 2 10-oz. boxes frozen chopped broccoli, thawed
- 1 cup grated Parmesan cheese, divided
- 1/4 cup low-fat mayonnaise
- 2 teaspoons Dijon mustard

#### Preparation

1. Preheat oven to 375 degrees F.
2. Coat a 7-inch by 11-inch glass baking dish with cooking spray.
3. Place chicken in a medium skillet and add water to cover. Bring to a simmer over high heat. Cover, reduce heat to low, and simmer gently until chicken is cooked through (about 11 minutes). Drain and slice into bite-size pieces.
4. Heat oil in a large nonstick skillet over medium-high heat. Add leek and salt and cook, stirring often, until softened but not browned (about 3-4 minutes). Add flour; stir to coat. Add broth, milk, Sherry, thyme and pepper and bring to a simmer, stirring constantly. Add broccoli; return to a simmer. Remove from heat and stir in 1/2 cup Parmesan, mayonnaise and mustard.
5. Spread half the broccoli mixture in the prepared baking dish. Top with the chicken, then the remaining broccoli mixture. Sprinkle evenly with the remaining 1/2 cup Parmesan.
6. Bake until bubbling (about 23 minutes). Let cool for 10 minutes before serving.

### CABERNET CAKE

This dessert should put the “chocolate with wine” debate to a rest once and for all, as it includes both chocolate and wine in the recipe. We suggest Cabernet Sauvignon for the wine, but one that is not too “oaky.” Serve with the same wine you use for baking.

#### Cake Ingredients

- 2 cups sugar
- 1 3/4 cups all-purpose flour
- 3/4 cup dark cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 eggs
- 1 cup buttermilk
- 1 cup Cabernet Sauvignon (not overly oaked)
- 1/2 cup light olive oil
- 2 teaspoons vanilla extract
- Red raspberry preserves

#### Ganache Ingredients

- 2 cups heavy cream
- 12-oz. Lindt 70% cacao bittersweet chocolate bar
- 3 tablespoons corn syrup

#### Preparation

1. Sift all dry ingredients together. Add liquid ingredients and mix well. Pour batter into two prepared 8-inch round pans. Bake at 350 degrees for about 27 minutes, or until toothpick inserted in center comes out clean. Remove from oven and allow to cool completely.
2. Once cake is cooled, spread raspberry preserves on top of one 8-inch round, then place the other round on top.
3. In a pan over medium heat, add the cream and chocolate, and stir constantly until melted and combined. Add corn syrup and mix until combined. Remove from heat. Allow to cool about 10 minutes so ganache can thicken. Then spread ganache around entire cake.

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