

TO ORDER MORE FEATURED WINES CALL 1-800-823-5527 TODAY!

Volume 20

Number 11

©Vinesse Wine Club 2012

SKU 20330

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

The Holiday Pumpkin Pie Predicament

Thanksgiving
Food & Wine
Pairing Ideas

Tips for Avoiding
the Wrath of
Tom Turkey

Petaluma:
Ideal Base for a
Sonoma Getaway

GET YOUR DAILY DOSE OF WINE NEWS AT <http://blog.vinesse.com>



OUR MISSION:

To uncover and bring you wine gems from around the world, which you're not likely to discover on your own, and which enhance your wine enjoyment.

YOUR GRAPEVINE TEAM:

Intrepid Wine Enthusiast, Chief Taster and Winehound:

Martin Stewart

Chief Operating Officer (aka "The Buck Stops Here"):

Lawrence D. Dutra

Editor:

Robert Johnson

Wine Steward:

Katie Montgomery

The Grapevine is published by Vinesse, 822 Hampshire Road, Suite E, Westlake Village, CA 91361; 1-800-823-5527. Copyright by Vinesse, LLC. Printed in USA.

No responsibility is assumed for loss or damage to unsolicited materials.

**Be good to the planet
RECYCLE**

**CHARTER MEMBER
BENEFITS:**

- 🍷 *The Grapevine* Newsletter
- 🍷 Premium wine selections at members-only prices
- 🍷 Wine tasting as a participant on VINESSE's Gold Medal Award Panel
- 🍷 Complimentary subscription to VINESSE's Cyber Circle Community
- 🍷 Random giveaways of wine and accessories
- 🍷 Wine Finders Reward — identify a future wine selection and earn a reward
- 🍷 Perfectly matched recipes for featured wine selections
- 🍷 Complimentary wine tasting



EDITOR'S JOURNAL

The Pumpkin Pie Predicament

By Robert Johnson

While this technically is not a "Thanksgiving Edition," you'll find a number of Turkey Day-related items in this issue of *The Grapevine*.

I'm sure you're familiar with the observation, "Life is short; eat dessert first." It has been credited to Red Hat Society founder Sue Ellen Cooper, to actress Katherine Hepburn, and even to Mark Twain. I don't know who really deserves the credit, but I definitely agree with the sentiment.

And in that spirit, let's begin our Thanksgiving "coverage" with a deliciously sweet topic: the perils of pairing wine with pumpkin pie.

Truthfully, almost all desserts present a challenge when it comes to wine pairing, all related to sweetness. One reason the seemingly unlikely pairing of dark chocolate and Cabernet Sauvignon works is because the dark chocolate — unlike milk chocolate — is not particularly sweet.

The best guideline to follow is to make sure that the dessert is no sweeter than the wine. When the dessert is sweeter, it almost always results in the wine seeming sour in comparison.

With pumpkin pie — the traditional Thanksgiving dessert in the Johnson household — there's more involved than just the fruit of the pumpkin. One must also consider the spices

used, ranging from nutmeg to cinnamon, and from cloves to ginger. All contribute to making the pie more enticing... and the wine pairing more challenging.

If there were a "go-to" choice to accompany pumpkin pie among readily available wines, it would be the Muscat family of bottlings. Options include Muscat Canelli

from California, the sweet Muscat wines of Australia (often referred to as "stickies"), and the semi-sparkling Moscato d'Asti of Italy.

Other options

include "Late Harvest" wines made from Riesling or Gewurtztraminer grapes, cream Sherry (even more yummy when the pie is served with vanilla ice cream or real whipped cream), and the Hungarian dessert wine known as Tokaji Aszu.

If you don't have any of these wines on hand, enjoy the pie separately with water or coffee, and then after cleansing your palate, return to whatever wine you were drinking before dessert.

Every Thanksgiving meal should end with a gratitude-filled toast involving good wine — sweet or otherwise.





Tips for Avoiding Tom Turkey's Revenge

Raw meat. Uncooked poultry. Unwashed vegetables. Leftovers. No holiday says "food-borne illnesses" like Thanksgiving.

To assure that you feel truly thankful on the morning after, it's wise to take some simple precautions, beginning with your expedition to the grocery store.

According to health professionals, all raw foods — meat, poultry, seafood, eggs, produce — should be kept separate from all other food. And this separation should begin in the grocery cart.

Before you begin using or preparing these products, make sure that all of your cutting boards, towels, knives and other cooking tools are clean. There is some debate over whether wood or plastic cutting boards are safer, but in either case, cleanliness is the key.

Also be aware that kitchen towels and sponges are easily cross contaminated. So when it comes to preparing a big meal with multiple dishes and ingredients, it's best to restrict each towel and each sponge to a single use.



Here's a tip that seems obviously wrong... until you think about it: Do not wash raw poultry. Its bacteria is killed during the cooking process, and by washing it before cooking, you actually increase the risk of spreading bacteria to other food.

When cooking the holiday bird, do not depend on your eyes or your mouth to determine whether it's fully cooked. Use a meat thermometer, and follow the cooking directions.

When the meal is over, do not wait to refrigerate the leftovers — even if some of it is still warm. According to experts, it does no harm (other than making your refrigerator work a little harder), and it inhibits bacteria growth. A good safety rule: No perishable food should be left out more than two hours.

And finally, when thawing frozen leftovers, use the refrigerator; do not let them sit out at room temperature. Leftover sauces, gravies and soups should be brought to a boil when reheating.

Follow these tips, and you'll have not only a great meal, but many days of pleasant noshing after Thanksgiving.



THE ONE THAT STARTED IT ALL!

- Hand-crafted gems produced by little known or small estates
- Limited-production bottlings
- Under-the-radar wines you won't find in supermarkets

EACH SHIPMENT INCLUDES:

- 6 bottles from all over the wine world
- Detailed Tasting Notes for each featured wine

WINE COLOR MIX: Reds, Whites, or Both — Your Choice!

FREQUENCY: Monthly

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

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com



É L E V A N T
S O C I E T Y

**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:

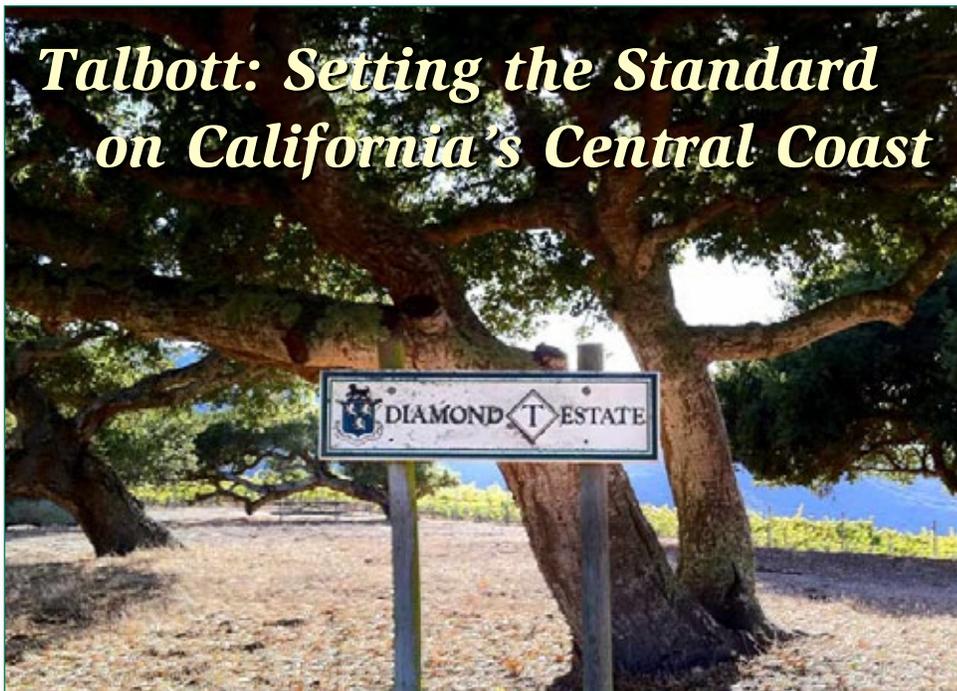
Approximately Monthly

PRICE:

\$85.99 average per shipment including shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com

Talbott: Setting the Standard on California's Central Coast



“Too cold.” That was one of the comments Robb Talbott heard about his plans to plant a vineyard on a mountaintop in California's Carmel Valley.

“Too difficult to plant,” was another. “Too challenging to grow on.”

The truth is that the site Talbott had selected *was* cold, not to mention very windy. He listened to the comments, then he went ahead and planted his Diamond T Estate, determined to prove that conventional wisdom isn't always so wise.

“It all began with my first taste of a great Burgundy,” Talbott recalls. “That experience profoundly shaped my palate, and as I grew older, I knew that I wanted to create unique and exceptional Chardonnays and Pinot Noirs — wines that took their inspiration from the traditions of Burgundy, but had their roots in California's soils.”

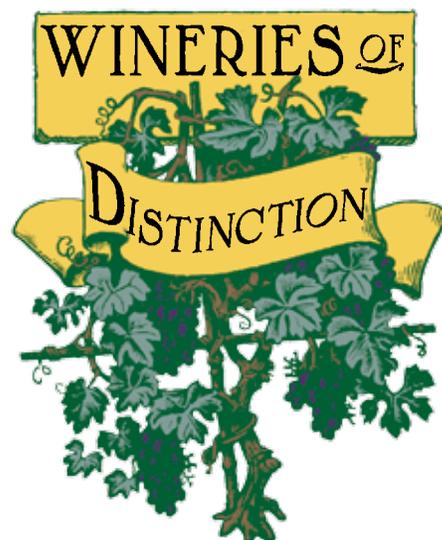
To achieve this goal, Talbott established one of the Central Coast's most esteemed estate programs, featuring two of Monterey County's “grand cru” sites: the original Diamond T Estate, and the legendary Sleepy Hollow Vineyard in the Santa Lucia Highlands.

Located about 18 miles apart, the two vineyards yield rich and distinctive Chardonnays and Pinot

Noirs that embody their unique terroirs.

At its heart, the history of Talbott Vineyards is the story of one family's determined focus and commitment to excellence. In 1950, Robert Talbott Sr., his wife Audrey, and their son Robb moved to Carmel, Calif., where they started a luxury tie company.

Audrey sewed the ties by hand. Robert sold them up and down the California coast. During silk-buying trips to Europe, the Talbotts visited French and Italian vineyards and



became interested in fine wine. As their interest grew, they aspired to produce their own California wines, using the Burgundian techniques that they had become passionate about.

In 1982, Robb planted Diamond T, and the Talbotts built their original winery in idyllic Carmel Valley. For his first plantings, Robb selected the storied Corton-Charlemagne Chardonnay clone, planting it in Diamond T's almost soil-free chalky shale. He understood that the vines would have to struggle to survive there — and that was a key aspect of the plan. With miniscule yields, the wines promised to be quite intense and expressive.

In 1994, after years of working with fruit from Sleepy Hollow Vineyard, the Talbotts achieved another milestone when they were able to acquire the property. This made Talbott an all-estate winery.

Featuring blocks of old Wente clone vines planted in 1972, Sleepy Hollow has earned a reputation for producing wines of great depth and voluptuousness. Today, the vineyard's River Road block is home to the winery's state-of-the-art winemaking facility, where Robb Talbott and renowned winemaker Dan Karlsen guide Talbott's benchmark Chardonnay and Pinot Noir programs.

Karlsen is a Chardonnay and Pinot Noir specialist, who brings three decades of winemaking and viticultural experience to his role at Talbott Vineyards.

Guiding the winery's dedicated team, he champions a meticulous approach to farming, intended to coax the full potential from Talbott's estate vineyards. In the winery, he combines technical skill and know-how with intuitiveness and artisan techniques to create benchmark Monterey County wines.

The son of a college professor, Karlsen moved to Sonoma when he was 12. Living in the countryside and surrounded by wilderness, he learned to appreciate the natural world at an early age, which inspired him to earn a

degree in marine biology from Sonoma State.

To put himself through school, he worked as a plumber, carpenter and electrician. At the same time, he developed an interest in home brewing. After graduation, he worked briefly for the Oregon Forest Service, then returned to California and joined David Stare's team at Dry Creek Vineyard. Karlsen started as a maintenance mechanic but quickly fell in love with winemaking, and soon became an integral part of the winery's operations.

After four years with Dry Creek, he joined Dehlinger Winery as assistant winemaker. While there, he honed his skills making Chardonnay and Pinot Noir, while also affirming his belief in the importance of working with estate vineyards.

In 1988, Karlsen joined the newly founded Domaine Carneros, helping guide the winery's acclaimed sparkling wine portfolio while also playing a pivotal role in establishing Pinot Noir. In 1998, he was named winemaker and general manager for Monterey County's Chalone Winery, where he helped revitalize the winery's Pinot Noir program and further elevated the status of its Chardonnays.

As the winemaker for Talbott, Karlsen's passion for estate viticulture has helped to usher in a new era for the family's legendary vineyards. From his belief in sustainable practices to a focus on meticulous pruning and vine homogeneity, Karlsen champions a vineyard-first approach to winemaking.

It's an approach that's at the very heart of the winery's heritage and success.

Winery 4-1-1

Talbott Vineyards

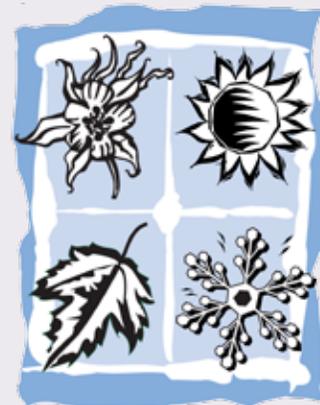
1380 River Road

Salinas CA 93908

831-675-0942

*Open to the public for
tasting Thursday-Sunday.*

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.

EACH SHIPMENT INCLUDES:

- 4 bottles of specially-selected wines
- Detailed Tasting Notes for each featured wine

WINE COLOR MIX:

Reds, Whites, or Mixed

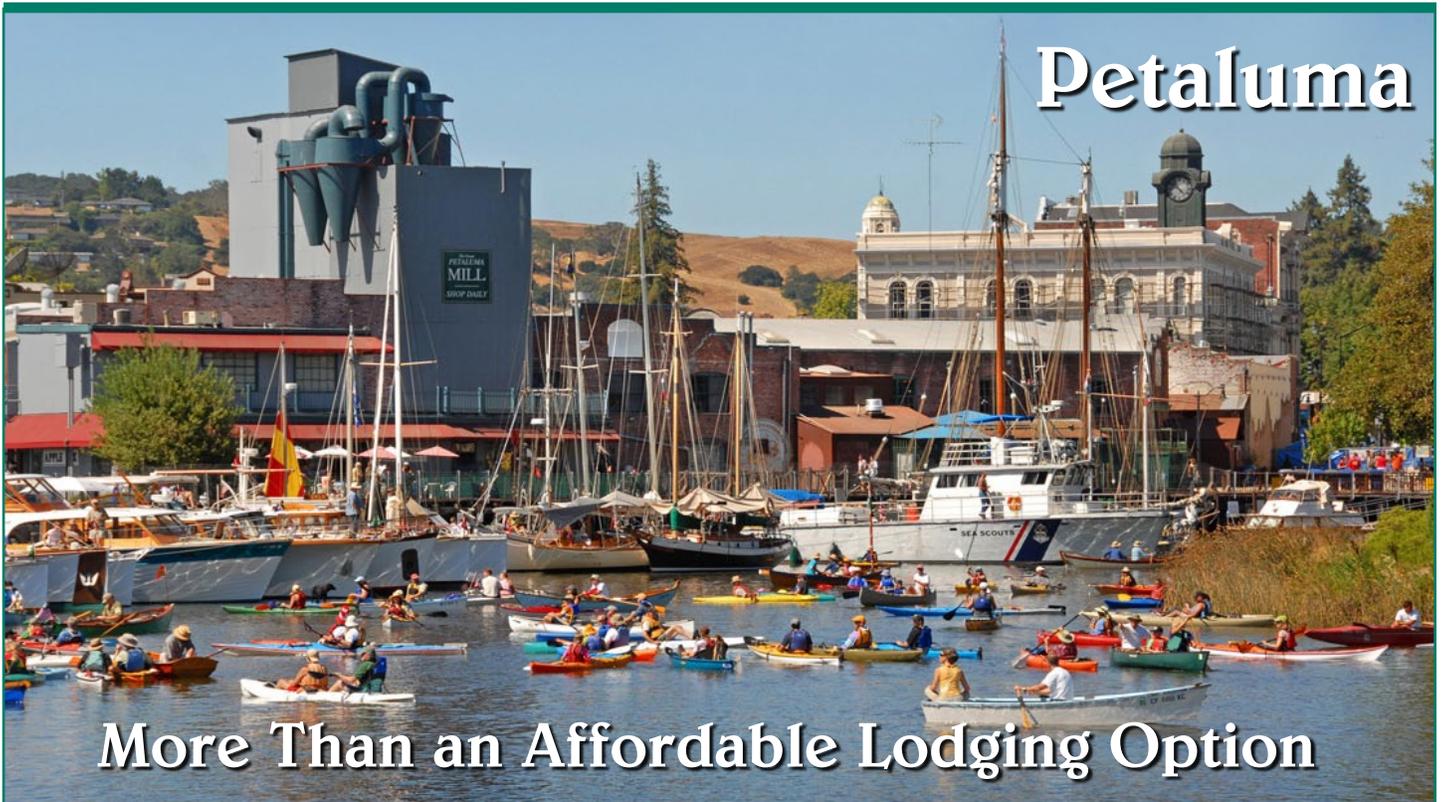
FREQUENCY:

4-times per year, plus a special holiday shipment

PRICE:

\$98.99 average per shipment including shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com



More Than an Affordable Lodging Option

Touring California's North Coast wine country can be expensive. Napa Valley lodging, in particular, can put a big dent in one's wine budget. But even the prices on the Sonoma County side can raise eyebrows, particularly during the busy summer months.

Over the years, savvy wine country travelers have found an affordable alternative in the town of Petaluma. Budget-challenged visitors to San Francisco have known about the southernmost town in Sonoma County, accessible from the "City by the Bay" via the Golden Gate Bridge, for years. Now, it's also being embraced by people who spend their days visiting tasting rooms to the north.

Lodging options include the Metro Hotel, a restored 1870 mansion where the morning muffins are delicious (and free), and the usual array of "logo" motels (Motel 6, Best Western, Quality Inn, Sheraton, et al). Guests at the Della Fattoria Ranch Cottage will find a kitchen stocked with freshly baked bread, local butter, farm eggs, granola, coffee, tea and milk.

While Petaluma makes an affordable "home base" for a wine country expedition, it's also worth exploring because residents have worked tirelessly for decades to preserve its local architecture. The downtown

district has retained its small-town, mid-19th century charm, and the historic Mystic Theatre and Music Hall (adjacent to McNear's Saloon and Dining House) offers a mix of local and national touring bands and singer/songwriters.

Chartered in 1858 along the banks of the Petaluma River, Petaluma is one of California's oldest cities. During the Gold Rush, the river carried locally grown produce, poultry and

dairy products to feed the exploding populations of San Francisco and Oakland.

It was spared much of the destruction of the 1906 earthquake, so Petaluma boasts buildings with foundations that were laid a century-and-a-half ago, and facades that are some of the best examples of iron-front architecture in the entire United States. Downtown Petaluma was added to the National Register of Historic Places in 1995, and today is home to more than 600 businesses and 65 historical properties.

Restoration and preservation continue as a group of dedicated volunteers work to bring the Petaluma Trolley back to life. Built in 1904 and originally known as the Petaluma & Santa Rosa Railroad, plans for the restored Petaluma Trolley include connecting the Warehouse Waterfront District, Historic Downtown and the Petaluma Village Premium Outlets. Train enthusiasts can get a taste of what is to come at the Petaluma Trolley Living History Museum.



TOURING TIPS

Head to the Petaluma Historical Museum for docent-guided walking tours of the downtown area (seasonal), or download a map from the Petaluma Visitors Center website and explore the neighborhood on your own.

The Petaluma Adobe State Historic Park is open four days per week, providing a glimpse of cattle ranch life during the 1800s. For a totally laid-back experience, take a three-hour cruise on the Petaluma River. You'll find Dolphin Charters' guides both informative and entertaining.

Nature lovers will enjoy breathing in the sweet scents at Garden Valley Ranch, where tours of the gardens are offered year-round, and more than a thousand varieties of roses can be viewed in the retail nursery. Want to take home a piece of Petaluma? Visit Baker Creek Heirloom Seed Company's Seed Bank, which sells some 1,300 types of heirloom seeds.

Petaluma enthusiastically celebrates its agricultural heritage via numerous fairs and festivals throughout the year. The premiere event is the annual Butter & Egg Days Parade, which honors the city's turn-of-the-century

moniker as the "Egg Basket of the World." More than 3,000 residents either volunteer or participate in this quirky and community spirit-filled event.

The area also is a hub of milk and cheese making, and McClelland's Dairy offers a 90-minute farm tour during which guests can try to milk a cow, and later sample organic artisan butter. Those who may not appreciate the "hands-on" experience can opt for a tour of the cheese-making facility at Spring Hill Cheese/Petaluma Creamery.

Some visitors become so enthralled with Petaluma that they never do work their way north to Sonoma County's main wine districts. Fortunately, wine-tasting opportunities are available locally. One of the more eclectic tasting rooms is operated by Sonoma Valley Portworks, which focuses on Port-style wines, grappa and "after-dinner" wines.

It's definitely a fun place for a wine lover to visit — and just one of many reasons that Petaluma makes a great place not only to sleep, but also to explore.

For Further Information

Metro Hotel

www.metrolodging.com

Della Fattoria Ranch Cottage

www.dellafattoria.com

Mystic Theatre and Music Hall

www.mystictheatre.com

McNear's Saloon and Dining House

www.mcnears.com

Petaluma Trolley Living History Museum

www.petalumatrolley.org

Petaluma Historical Museum

www.petalumamuseum.com

Petaluma Adobe State Historic Park

www.petalumaadobe.com

Dolphin Charters

www.dolphincharters.com/river.html

Garden Valley Ranch

www.gardenvalley.com

Baker Creek Heirloom Seed Company

<http://rareseeds.com/petaluma-seed-bank>

McClelland's Dairy

www.mcclellandsdairy.com

Spring Hill Cheese/Petaluma Creamery

<http://springhillcheese.com>

Sonoma Valley Portworks

www.portworks.com

Petaluma Tourism

www.visitpetaluma.com

VINESSE

Hot LIST

1 Hot Tapas Restaurant. In Barcelona, dining has been transformed into theater at Tickets Bar — a place where "molecular gastronomy" is applied to traditional tapas with delicious (and entertaining) results. There are more than 50 bite-sized (or slightly larger) items from which to choose, and the wine list has a nice mix of sparkling, white, red and rosé selections — well selected to complement the food. (The average cost is about \$60 per person.) www.ticketsbar.es/web

2 Hot Wine Walking Tour. In recent years, Paso Robles has absolutely exploded as a wine region, with two distinct "sides" (east and west), as well as an abundance of tasting rooms in the downtown area, very close to City Park and good restaurants. Seven tasting rooms can be found along 12th and 13th Streets, between Spring Street to the west and Pine Street to the east. There also are three adjacent to the nearby Historic Train Depot. It's a walking wine lover's paradise. www.pasodowntownwineries.com

3 Hot Illinois Winery. Traditional Italian fare and unusual wine varieties — selected for their ability to withstand harsh Midwest winters — make a delicious combination at Acquaviva Winery in Maple Park, Ill., 17 miles west of the Chicago suburb of St. Charles. www.acquavivawinery.com



Waiter's Friend. A type of corkscrew that's popular in the restaurant and bar industries. Also called a sommelier's knife.

Xylem. The woody center portion of a grapevine's cane, arm or trunk.

Yankee Hill. A winery in Columbia, Calif., also home to a cooking school.

Zweigelt. A red wine from Austria that mirrors California Zinfandel in juiciness and richness, but is made in a lighter style.

Albariño. A white wine from Spain that rarely sees any time in oak, is quite refreshing, and pairs perfectly with seafood.

Brachetto. A red sparkling wine from Italy, made from grapes of the same name, that's slightly sweet and pairs nicely with chocolate and Sunday brunch fare.

VINESSE STYLE

GRAND CUISINE RANGE

By definition, foodies take food seriously. And rich foodies represent the target market for the new Grand Cuisine range from Electrolux, the world's second-largest appliance manufacturer.

In introducing the range, CEO Keith McLoughlin noted, "This brings a halo effect, from a brand standpoint, to Electrolux. We're talking very high net worth people with two or three homes. It's clearly intended to build and reinforce the brand."

Added Design Director Henrik Otto: "We have a wealth and depth of knowledge that we wanted to make available to people who are not professional chefs. We wanted to create something that could be put into a private home and fit in perfectly. The materials and the execution of the details give it a presence, whether you have a super modern

kitchen or if you're more traditional with a country-style kitchen."

Clean, contemporary lines and the use of genuine materials make Grand Cuisine adaptable for any home, with the choice of cool satin-finish steel or a warmer brass finish.



An installation team will assure that the kitchen is as practical to work in as it is aesthetically pleasing to look at.

The result: a cooking system that enables accomplished cooks to achieve the exceptional, while empowering anyone to excel and enjoy the experience of home entertaining.

The Electrolux Grand Cuisine range is priced at \$100,000.

EACH SHIPMENT INCLUDES:

- 4 bottles of the best finds from California
- Detailed Tasting Notes for each wine



FEATURED WINES MADE IN CALIFORNIA EXCLUSIVELY!

- Napa
- Sacramento Delta
- Sonoma
- Amador County
- Santa Ynez
- Mendocino
- Monterey
- ... and More!

WINE COLOR MIX:

Reds, Whites, or Both — It's Your Choice!

FREQUENCY:

Approximately Every Other Month

PRICE:

Only \$15-\$17 average per bottle plus shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com

APPELLATION SHOWCASE



Long famous as the source of Port wine, the Douro in northeast Portugal now also is renowned for its fine, rich non-fortified wines.

This is one of the wildest, most mountainous and rugged wine regions of Portugal, cut through in deep twists and turns by the Douro River. Seemingly defying gravity on the steep slopes along the banks of the river and its tributaries, the grapevines are planted in very poor soils.

Man has engraved his own contours here. In the center of the region, the historic, narrow, stone-walled vine terraces have collectively been named a UNESCO World Heritage Site. Elsewhere in the region, modern terraces are wider, buttressed by steep banks of earth.

The region follows the course of the river, down from the Spanish border to a point near the town of Mesao Frio, up-river from the city of Porto (Oporto). This is where the Serra do Marao rises up, protecting the region from the influence of the Atlantic Ocean.

Rain falls mainly on the western side of the Marao range, and to a certain extent in the western end of the Douro wine region. Farther up-river, and by the Spanish border,

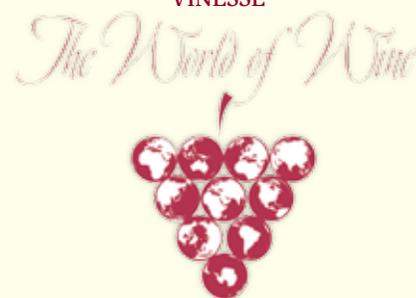
conditions are almost desert-like.

The Douro region is divided into three sub-regions. From west to east, they are Baixo Corgo, Cima Corgo and Douro Superior.

The fertile, cooler, rainier Baixo Corgo — closest to the Serra do Marao — is the sub-region with the most vineyards. The Cima Corgo — including the towns of Pinhao, Sao Joao da Pesqueira and Tua — is the heartland of fine Port production, and also the source of many of today's fine non-fortified wines. The Douro Superior, very cold in winter and extremely hot in summer, is the biggest of the sub-regions.

The Douro has a huge selection of local grape varieties, and many vineyards of impressive, gnarled old vines that give very small yields — resulting in rich, complex wines. Dozens of different grape varieties may be mixed together in these old vineyards. In modern vineyards, the vines are planted separately, and five grapes have been declared the top choices for Port: Tinta Roriz, Touriga Franca, Touriga Nacional, Tinta Barroca and Tinto Cao.

VINESSE®



JOIN US FOR AN INCREDIBLE WINE JOURNEY!

Each Shipment Takes You
to a Different Corner
of the Wine World!

Taste Exquisite Boutique
Wines... Savor Each Country's
Winemaking Tradition... and
Collect Some Souvenirs!

EACH SHIPMENT INCLUDES:

- 6 bottles of specially selected wines from one country or region of the wine world
- Detailed Tasting Notes for each featured wine

WINE COLOR MIX:

Reds, Whites, or Mixed

FREQUENCY:

6 times per year

PRICE:

\$139.99 per shipment
including shipping

To learn more about
this Club, call 800-823-5527
or visit www.Vinesse.com



Q I'm sure you're asked this question every year, but this is our first year hosting the big family Thanksgiving dinner, and we were wondering: What kind of wine should we serve?

A You're right — we do get this question every year. But the topic is worth exploring because the Thanksgiving meal is like no other served the rest of the year. The challenge comes from the wide variety of foods you're likely to serve; this isn't just about selecting a wine to pair with turkey. This is one day to keep the Cabernet Sauvignon sealed and opt for wines that are lighter in style. Among whites, solid choices are off-dry Riesling, Albarino and Vinho Verde. Among reds, Pinot Noir, various Spanish varieties and Sangiovese work very well. Thanksgiving also is a great day to uncork rosé-style wines as well as sparkling wines. We suggest opening up several different types of wine and letting your guests figure out their favorites.

“Thanksgiving is an emotional holiday. People travel thousands of miles to be with people they only see once a year. And then discover once a year is way too often.”



— *The late Johnny Carson*

A ccording to a Char-Broil survey, the Thanksgiving dish that causes home chefs the most stress is the turkey (43%). It's followed by gravy (19%), desserts (16%), dressing/stuffing (15%) and mashed potatoes (7%). Ham and scalloped potatoes, anyone?

I f you're having turkey this Thanksgiving, you may want to raise a glass to the good people of Minnesota. In 2011, the “Gopher State” was America's top producer of turkeys with 46.5 million. And if you're having cranberry sauce, raise another glass to the farmers of Wisconsin, who last year harvested 430 million pounds of the fruit.



9 Number of the so-called “classic” grape varieties, out of a total of around 5,000. They are: Chardonnay, Riesling, Sauvignon Blanc, Chenin Blanc and Semillon among whites, and Cabernet Sauvignon, Merlot, Pinot Noir and Syrah among reds.

Hope Family Vineyard is situated in California's Paso Robles growing region, and received Sustainability in Practice certification in 2009. “For us,” says third-generation farmer and winemaker Austin Hope, “it's almost a lifestyle — being a good steward to the land and to the people who live and work on it.” As Hope points out, the steps toward improving sustainability have to do more than enhance a press release; they must make the winery work better, too. “We looked at what we were doing and what the [SIP] program called for,” Hope noted,



“and realized we were pretty much there.” Cover crops are allowed to grow between vineyard rows and are then tilled back into the soil, providing nitrogen and other nutrients, and reducing the need for chemical fertilizer. The use of harsh cleaning agents used in the winery has been reduced or eliminated. Smaller-than-typical pipes have been installed to limit water usage. “We're happy to be getting greener,” Hope added, “and glad to have gotten the SIP certification. But we don't do things just to seem ‘green,’ or because everyone else is doing them. We do things because they make sense.”

FOOD & WINE PAIRINGS

Thanksgiving, in Courses



The Thanksgiving feast — with its mish mash of mashed potatoes, gravy, turkey, ham, green bean casserole, candied yams, cranberry jelly, etc. — provides the best excuse of the entire year to not sweat the wine pairing.

We've provided a few "go-to" ideas in this issue's "Wine Buzz" department and "Editor's Journal" column.

But let's say you're a real foodie (and perhaps just a little bit crazy) and want to try your hand at a disciplined, multi-course Thanksgiving meal, complete with a wine pairing for each course (and your psychiatrist has given you the green light).

We asked the members of our tasting panel to suggest specific courses, then put the best ideas in some kind of "logical" order, and came up with the following menu. Feel free to execute it at your own mental peril...

• **Starter: Butternut Squash Soup. Wine: Sparkling Rosé.** Here's a case where the food makes the wine taste better, and the wine makes the food taste better. The texture of the soup brightens the fruitful quality of the wine, while the subtle raspberry flavor of the wine enhances the soup's denseness.

• **First Vegetable Course: Brussels Sprouts With Bacon. Wine: Pinot Gris.** Brussels Sprouts are among the more challenging veggies to pair with

wine, but the slight bitterness of Pinot Gris (an almost almond-like flavor) can make the match work nicely.

• **Second Vegetable Course: Green Bean Casserole. Wine: Sauvignon Blanc.** More and more, Sauvignon Blanc is becoming the wine of choice for pairing with many vegetables — particularly green ones.

• **Potato Course: Mashed Potatoes and Gravy. Wine: Riesling.** Thanksgiving wouldn't be complete without the most creamy and buttery preparation of the humble potato. This calls for a wine with enough acidity to cut through the fattiness of the butter, along with a little bit of sweetness to balance the saltiness of the gravy. In other words, not just any Riesling will do; it needs to be off-dry (slightly sweet).

• **Main Course: Herb-Roasted Turkey. Wine: Pinot Noir.** It's a classic pairing, but it works only if you serve the bird separately from the mashed potatoes and gravy. If you serve the turkey and mashed potatoes together, a rich, creamy Chardonnay makes a better pairing partner.

• **Dessert:** See "Editor's Journal" on page 2.

Light & Sweet

THE FASTEST-GROWING CLUB IN VINESSE HISTORY!

A club for people who enjoy a touch of sweetness in their wines.

Wines that are lighter in style, sometimes sparkle, occasionally blush, and are simply fun to drink.

Wines selected from top regions around the world.

EACH SHIPMENT INCLUDES:

- 2 bottles of delicious light-and-sweet wines
- Detailed Tasting Notes for each featured wine

WINE COLOR MIX:

Mostly White; Occasionally Blush/Pink or Sparkling

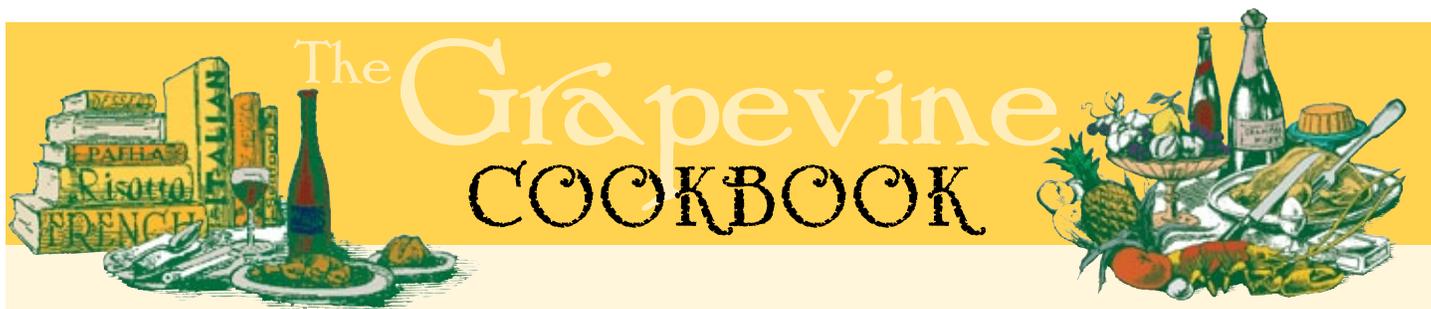
FREQUENCY:

Approximately Every Other Month

PRICE:

Only \$15–\$17 average per bottle plus shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com



TURKEY FETTUCCINE SKILLET

This tasty recipe – great for Thanksgiving Day leftovers – yields 6 servings. The dish pairs nicely with Chardonnay, Pinot Noir or rosé-style wines.

Ingredients

- 8 oz. uncooked fettuccine
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 4 garlic cloves, minced
- 1 teaspoon canola oil
- 1 cup fresh mushrooms, sliced
- 2 cups non-fat milk
- 1 teaspoon salt-free seasoning blend
- 1/4 teaspoon salt
- 2 tablespoons cornstarch
- 1/2 cup fat-free half-and-half
- 1/3 cup grated Parmesan cheese
- 3 cups cooked turkey breast, cubed
- 3/4 cup shredded part-skim mozzarella cheese

Preparation

1. Cook fettuccine according to package directions.
2. Meanwhile, in a large ovenproof skillet coated with cooking spray, sauté the onion, celery and garlic in oil for 3 minutes.
3. Add mushrooms; cook and stir until vegetables are tender.
4. Stir in the milk, seasoning blend and salt. Bring to a boil.
5. Combine cornstarch and half-and-half until smooth; stir into skillet. Cook and stir for 2 minutes, or until thickened and bubbly. Stir in Parmesan cheese until just melted.
6. Stir in turkey.
7. Drain fettuccine; add to turkey mixture. Heat through.
8. Sprinkle with mozzarella cheese.
9. Broil 4 to 6 inches from the heat for 2-3 minutes, or until cheese is melted.

PUMPKIN CAKE BARS

Burned out on pumpkin pie but still like the taste of pumpkin? Here's a tasty Thanksgiving Day dessert alternative. (See "Editor's Journal" on page 2 for wine pairing ideas.)

Ingredients

- 4 large eggs
- 1-2/3 cups white sugar
- 1 cup vegetable oil
- 1 (15-oz.) can pumpkin puree
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 6 oz. cream cheese
- 6 tablespoons butter, softened
- 3 cups confectioners' sugar

Preparation

1. Preheat oven to 350 degrees F.
2. Grease and flour one glass 9 x 13-inch pan.
3. In a mixing bowl, beat together the eggs, sugar, oil and pumpkin.
4. Sift together the flour, baking powder, salt, baking soda and cinnamon. Add to wet ingredients and mix thoroughly.
5. Spread mixture into a prepared pan.
6. Bake at 350 degrees for 25 to 30 minutes.
7. Remove from oven and allow to cool.
8. For the frosting, beat together the cream cheese, butter and confectioner's sugar.
9. After bars have cooled, evenly spread frosting over them.

As a Member, You Can View Your Account Online

For full details about your account, including your personal shipment history, charge amounts, and more, please visit www.Vinesse.com and log on via the "Your Account" link at the top right.

TO ORDER CALL TOLL-FREE: 800-823-5527
HOURS: MONDAY-FRIDAY 8AM TO 5PM PST

Vinesse

822 Hampshire Rd., Suite E, Westlake Village, CA 91361 • www.Vinesse.com