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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

The Gold Medal Wines of Placer County, Calif.

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to Smell the Wine?

Colomé: Taking the Art of Winemaking to New Heights

Regional Barbecue
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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

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EDITOR'S JOURNAL

You May Be a Lab Rat

By Robert Johnson

Wine lists presented on tablets, in lieu of traditional leather-bound books, are all the rage in restaurants today — particularly those with extensive lists.

If you've dined at an establishment that uses the Tastevin tablet wine list, congratulations! You have something new that you may add to your resumé: lab rat.

Labrador OmniMedia, a team of beverage and software people who produce the Tastevin wine list, have been collecting and analyzing sales data from their beverage list.

It's certainly a representative sample. Here's a look at the numbers: 12 of the largest states and market areas in America... 50 accounts... 34 million transactions.

Not all of the data was shared in the press release issued on behalf of Labrador OmniMedia just after the first of the year. I can think of a dozen things I'd like to know about consumer purchasing preferences and patterns, but I suppose much of that would be considered "proprietary" information.

Sadly, what *was* released really wasn't all that enlightening; it simply backed up what many of us have "known" for years.

The "key insight," as the press release termed it, involved the use of "artwork." It seems that when a wine



list displays a label for a specific bottling, that bottling sells 29% better than a wine that's listed without an accompanying label.

That's just marketing 101. If you have to package a product in a box, make sure the box at least has a picture of the product on it.

A 29% difference in sales is huge for any restaurant menu item, particularly a high-margin item such as wine. It's important information for a restaurant to know and have available.

But here's what you, as a wine consumer, need to know: Now that a restaurant knows that displaying a label increases purchases, it has the ability to manipulate consumer behavior. For instance, if a wine on the list isn't moving well, or if a slot needs to be opened up on the wine rack for an incoming order, a restaurant could display the label of the slow-moving wine and move it out more quickly — presumably, about 29% more quickly.

I'm not suggesting all restaurants with tablet lists would do this. Just be aware that some may.



Wine Pairing Ideas from Cheese Experts

If you have any doubt that the good people of Wisconsin know their cheese, simply tune into an NFL football game from Lambeau Field.



There, at the home of the Green Bay Packers, many fans make a fashion statement (of sorts) by wearing a plastic replica of a wedge of cheese atop their heads. They even gladly accept the somewhat derisive designation of “cheeseheads.”

So, when the Wisconsin Milk Marketing Board publishes a guide to the cheeses of the state — including food and beverage pairing partners — it should not be ignored.

Here are a few of the pairings gleaned from that guide...

- The cheeses: rich, buttery and slightly sweet Mascarpone; creamy and mildly sweet Ricotta; and tart, salty and crumbly Feta. The wine: fruity, floral and herbal Chenin Blanc — including Vouvray from France.
- The cheeses: rich, creamy and mushroomy Brie and Camembert. The wine: a fortified wine aperitif.

- The cheeses: mild, earthy and nutty Fontina; buttery, slightly acidic Havarti; mellow, savory and creamy Muenster; and tart and creamy Monterey Jack. The wine: slightly fizzy Gewurztraminer, with its winter spice and fruit undertones.

- The cheeses: fresh, moist and crumbly Queso Fresco and Queso Blanco; creamy, slightly tangy Asadero; and dry, salty and crumbly Cotija. The wines: Mead (made from honey — dry, sweet or in-between), or sparkling Spanish cava.

- The cheeses: rich, buttery, slightly sweet and creamy Gouda; and light, nutty and smooth Edam. The wine: a low-acid, off-dry (slightly sweet) Riesling.

- The cheeses: sharp and nutty Asiago; buttery, sweet and nutty Parmesan; tart, tangy and assertive Romano; and hearty, robust and peppery Pepato. The wines: fruitful and high-acid Nebbiolo (including Barolo and Barbaresco), or sparkling Italian Prosecco.

For more ideas on pairing Wisconsin cheeses with wine, visit www.EatWisconsinCheese.com.



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Colomé Sets the Quality Standard in Argentina



Donald Hess was dining at a small bodega in Salta. The bottle of wine served that evening, a Malbec, was exceptional. Hess wanted to know its source, and much later learned the estate that produced it had been founded in 1831.

This year, that winery is celebrating its 180th anniversary, making it the oldest in Argentina, and Hess is its owner. Bodega Colomé has been completely renovated and revitalized, and the specialties of the house are Malbec and Torrontes.

The age of the vines (some as old as 160 years), the biodynamic practices and the altitude (the vineyards are perched between 6,000 and 10,000 feet above sea level) combine to create distinctive, bold and intense wines that speak of their origin.

Donald and Ursula Hess first visited the Calchaquí Valleys in 1998, searching for the perfect terroir and the ideal weather to produce unique Argentinean wines. What they discovered at Bodega Colomé was beyond their expectations; they found their home away from home, the grandeur and natural beauty of the estate inspiring and rejuvenating them. In 2001, they purchased Colomé.

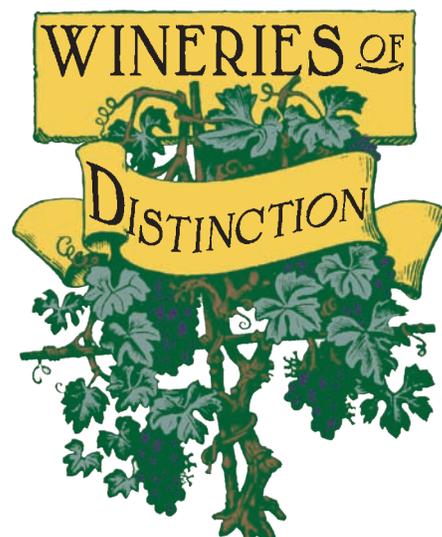
Since then, new vines (distributed among four estates) have been planted to reach the current 140 hectares, new winery facilities boasting the latest technology and equipment have been built, and the new Estate and Rural

Boutique Hotel and the exclusive James Turrell Museum (see sidebar) have been opened.

The Hesses' vision has a high regard for social responsibility, and over the last 10 years, the Hess Family has contributed to the building of the village's community center and church, and to the betterment of the school and the neighbors' houses. Today, Colomé is the source of employment and income for most of the village's 400 inhabitants.

The winemaking philosophy is simple: to keep the grapes' singular flavors from the vineyards into the winery and all the way through to the glass of wine. The oenological team works hand in hand with the people in charge of the vineyards.

Oenologist Thibaut Delmotte has been with Colomé since 2005. He's



from France and studied in Beaune, Burgundy, where he gained wide experience. He now speaks Spanish with a Salteñan accent.

Oenologist Consultant Randle Johnson has a Master's in Viticulture and Enology from the University of California, lives in the Napa Valley town of St. Helena, and works as Chief Oenologist for Artezín and advisor to the Hess Collection and Sequana labels.

Johnson visits Colomé regularly and, although he needs to improve his Spanish, still manages to share his ample knowledge and experience.

Thibaut and Randle, together with other members of the team, taste all the base wines to make the best assemblages for every wine produced at Colomé. They end up with purple teeth, lips and mouths, but their spirits are high once they've achieved their goal.

Colomé's vineyards are located in the

Upper Calchaquí Valleys, considered the highest altitude viticultural region in the world. The winery farms four vineyards: La Brava in Cafayate; Colomé, where the vineyards surround the winery; El Arenal, and Altura Máxima. Both El Arenal and Altura Máxima are located in the Payogasta-Salta area.

The altitude factor has a positive impact on the quality of the grapes because the sun's ultraviolet rays are present in a higher concentration — thus the grapes are deeper in aroma, color and flavor.

Also, the great thermal amplitude between hot sunny days and cool nights contributes to the homogenous and balanced development of sugars, polyphenols, color, acids and flavors in the grapes. All of these factors combine to produce an ideal final result: renowned high-altitude wines of great concentration and balance.

An Impressive Collection of Art Calls Colomé Home

The James Turrell Museum of the Hess Art Collection at Colomé is dedicated specifically to the work of James Turrell, regarded as one of the most important contemporary light and space artists. The museum is based on a plan created by Turrell himself.

For the first time anywhere, nine light installations representing five decades



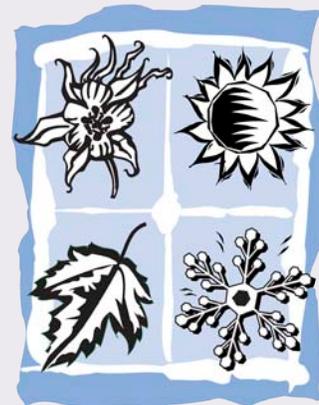
of Turrell's career are showcased together over 18,084 square feet of exhibition space. Among the works on display are "Spread 2003," a 4,000-square-foot walk-in environment of blue light, as well as "Unseen Blue 2002," the world's largest Skyspace which surrounds an interior courtyard and reaches its greatest intensity at sunrise and sunset.

The permanent exhibition is supplemented by numerous works on paper, drawings and prints.

All of the exhibited artworks belong to the Hess Art Collection. Donald M. Hess, one of the world's major collectors of contemporary art, owns works spanning five decades of recent art history, from Abstract Expressionism through current positions. It contains more than 1,000 pieces by 65 international artists.

In 1989, Hess began sharing his passions with the public by exhibiting his art collection in museums built on wineries owned by the Hess Family Estates.

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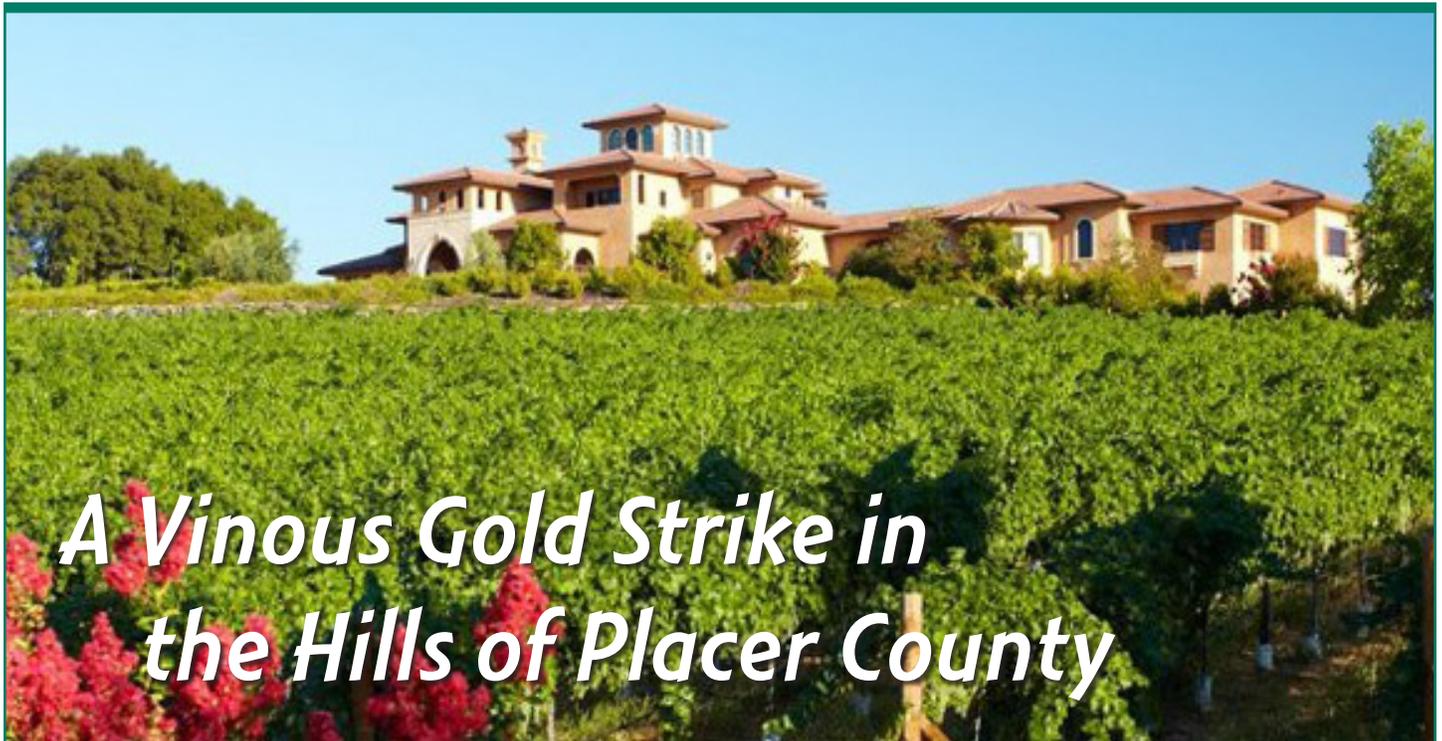
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A Vinous Gold Strike in the Hills of Placer County

Among all of the major wine judgments conducted in the United States each year, the California State Fair Wine Competition is considered the most prestigious by a majority of vintners.

And at the 2012 State Fair, the wineries of Placer County had their best showing ever, claiming a total of 37 awards.

The big winner was Wise Villa Winery, which claimed 13 gold medals, six silver medals and four bronze medals. Located in Lincoln, Calif., Wise Villa would be a wise choice around which to build a weekend wine getaway to Placer County, which is situated midway between San Francisco and Lake Tahoe.

The region has a rich wine history — winegrapes were introduced there in 1848, the same year James Marshall discovered gold — but because of its remoteness, it's only now beginning to reach the radar of wine enthusiasts.

Along with the miners, the California Gold Rush of 1848 attracted European winemakers, who established larger vineyards and started producing ever-increasing quantities and varieties of wine. During the 1860s, winemaking became a thriving industry, and many miners became winemakers, giving Placer County more vineyards

and wineries than Sonoma and Napa counties combined.

But when Prohibition rendered alcohol illegal two decades into the 20th century, most of the vineyards were converted to pear, apple and citrus orchards. It wasn't until the 1970s that new vineyards were established and the land was returned to its winemaking roots.

Today, with 18 wineries and counting, Placer County has re-embraced its heritage as a viable California wine-producing region. The wineries, classified within the

“Sierra Foothills” appellation, offer a refreshing change from the more commercialized and less personal wine-tasting experiences of some larger wine regions.

That's because most Placer wineries are family-owned and operated, have small vineyards, and the winemakers themselves are part of the charm; in many cases, the vintners are the people pouring the wine in the tasting rooms.

As is the case with most world-class winegrowing regions, it's the climate of Placer County that sets it apart. The Mediterranean-like warm days and cool nights mimic the conditions in France's Rhone Valley, and many of the wineries have planted Rhone varieties (Syrah, Viognier) with great success.

Some of the estates also have enjoyed success with Spanish varieties (such as Tempranillo) and Italian varieties (such as Barbera). Of course, popular “California” varieties (Zinfandel, Cabernet Sauvignon and Cabernet Franc) also can be found on tasting room wine lists.

Most of the local vintners have joined forces to create and promote



TOURING TIPS

the “Placer County Wine Trail,” which zigzags through Loomis, Lincoln, Newcastle and Auburn. The trail is easily accessible from Interstate-80, as well as Highways 65 and 49.

Simply following the trail — a map is available online from the Placer County Vintners Assn. — is one way of exploring the region. Another is to focus on specific estates, based on your personal varietal and wine style preferences.

Among the newer wineries are River Rock Ranch/Lindemann Winery in Lincoln, which focuses on Barbera, Merlot and Sauvignon Blanc; and Rock Hill Winery in Loomis, which was founded in Sonoma County but now calls Placer County home.

A Barbera specialist, Bear River Winery in Meadow Vista, plans a Mother’s Day weekend grand opening, and Davis Dean Cellars in Rocklin, specializing in Zinfandel, is scheduled to open this summer.

And then there’s Wise Villa, which has been producing wines only since the 2009 vintage, but already has made a big impression with its multi-medal showing at the State Fair and its extensive culinary program.

Proprietor and winemaker Grover C. Lee first became interested in winemaking while attending Cal Poly San Luis Obispo. His roommate worked at a local wine shop, would bring home the open bottles at day’s end, and then he and Lee would taste through the wines together.

Over time, Lee’s passion for wine grew, and he began researching wines

and winemaking. He started making his own wine in the early 1990s at local winery Cante Ao Vinho, using grapes from a small vineyard he’d planted at his home in Granite Bay, Calif. Around that time, he joined the Sacramento Home Winemakers club, where he gained wisdom from local winemakers.

He also took extension courses in viticulture and enology from UC Davis, expanding his technical knowledge. (This winemaking knowledge was laid upon the foundation of his extensive background in the sciences, including chemistry and biology, obtained during the pursuit of his doctorate in clinical pharmacy.) The agricultural side of things came easily for Lee, since he had grown up around farms.

In 2006, he planted his first vines on the Wise Villa estate. Five years later, he celebrated the opening of his tasting room, which offers not only wine tasting and winery tours, but also gourmet food created by executive chef Chris Barnum.

Sunday is a great day to visit Wise Villa. One can book a tour (the last one begins at 1 p.m.), taste through the current releases, savor Barnum’s gourmet creations, and then, beginning at 2 p.m., soak in the sounds of local musicians during the weekly “Wine Down Sunday” event.

All in all, not a bad way to wrap up a wine-focused weekend in one of California’s under-the-radar wine regions.

VINESSE



LIST

1 Hot Bordeaux Wine Bar.

It makes sense that one would find exceptional wine bars in France’s most acclaimed appellation. At Le Lo Bar, guests choose from a wide range of biodynamic and organic wines from throughout the country, and can enjoy their beverage with locally produced charcuterie.

www.lelobar.fr

2 Hot Minnesota Culinary Event Center.

Highway 61 snuggles Lake Superior from Duluth to Grand Portage State Park. Not far from the Canadian border in Grand Marais, Chez Jude Restaurant and Wine Café boasted a well-selected wine list to accompany the seasonal, regional and organic fare and spectacular harbor views. Alas, the restaurant closed last fall, but its owners now offer culinary events and cooking classes — great reasons to re-visit highway 61.

www.chezjude.com

3 Hot Cheese Bar.

Murray’s Cheese Shop is a New York City institution. Now, just down the street, it has been joined by Murray’s Cheese Bar, where the wine-and-cheese experience has been turned on its head. At most wine bars, a patron selects a glass or bottle of wine, then hopes to find a complementary cheese to accompany it. At Murray’s, the cheese selection comes first, and then guests choose from a very good wine (and beer) collection.

www.murrayscheesebar.com

For Further Information

Placer County Vintners Association

www.placerwine.com

Wise Villa Winery

Lincoln, Calif.

www.wisevillawinery.com

River Rock Ranch/Lindemann Winery

Lincoln, Calif.

www.placerwine.com/riverrock.htm

Rock Hill Winery

Loomis, Calif.

www.placerwine.com/rockhill.htm

Bear River Winery

Meadow Vista, Calif.

www.bearriverwinery.com

Davis Dean Cellars

Rocklin, Calif.

www.placerwine.com/davidsd.htm



Floral. Describes a wine — such as Viognier or Muscat — with an aroma reminiscent of flowers. Some red wines, including Cabernet Franc, also have a floral aroma.

Gewurztraminer. A grape variety known for its spicy aroma. Pronounced ga-VERTZ-trah-mee-ner, it can be made in dry, off-dry or sweet styles.

Hot. A word used to describe the sensation in the mouth when a wine is overly alcoholic.

Ice Wine. A sweet wine made from frozen grapes, particularly popular in Canada. In Germany: *eiswein*.

Juice. The liquid generated when winegrapes are pressed. Fermentation follows.

Kourtaki. Former name of Greek Wine Cellars, a large wine producer in Greece. Its labels include Kourtaki, Apelia, Calliga, and Kouros.

VINESSE STYLE

Baccarat Glassware

Do you remember the first time you were handed a glass of very, very, very expensive wine?

It can be a somewhat intimidating experience, as one calculates the cost per drop of any wine accidentally spilled.

Well, imagine if that wine — or any wine — were served in a Dégustation Glass Romanee Conti from Baccarat. A recent Google search revealed that wine glass to be priced at around \$410.

That's not per set or even per pair. That's *per glass*. One could imagine being extremely selective about bringing out that glass for use — like, only if there's a *very* thick carpet on the floor.

Baccarat has been crafting fine crystal since the 18th century, when King Louis XV authorized the establishment of a glassworks in the town of Baccarat in France's Lorraine region. There, the exquisitely crafted

lead crystal is mouth blown and hand cut to exacting standards.

And not just anyone is allowed to make Baccarat's top-of-the-line products, such as the Dégustation Glass Romanee Conti. Glassblowers must train for 15 years before they are considered true masters.

Baccarat's craftsmanship is so revered that two museums have been established for fans to admire the company's work: the Musée Baccarat in Baccarat, Meurthe-et-Moselle, and the Galerie-Musée

Baccarat on the Place des États-Unis in Paris.

Over the years, Baccarat's line of products has expanded. In 1993, the company began making jewelry. Four years later, a line of fine perfumes was added. But it has never turned its back on the reason for its existence: exquisite crystal.



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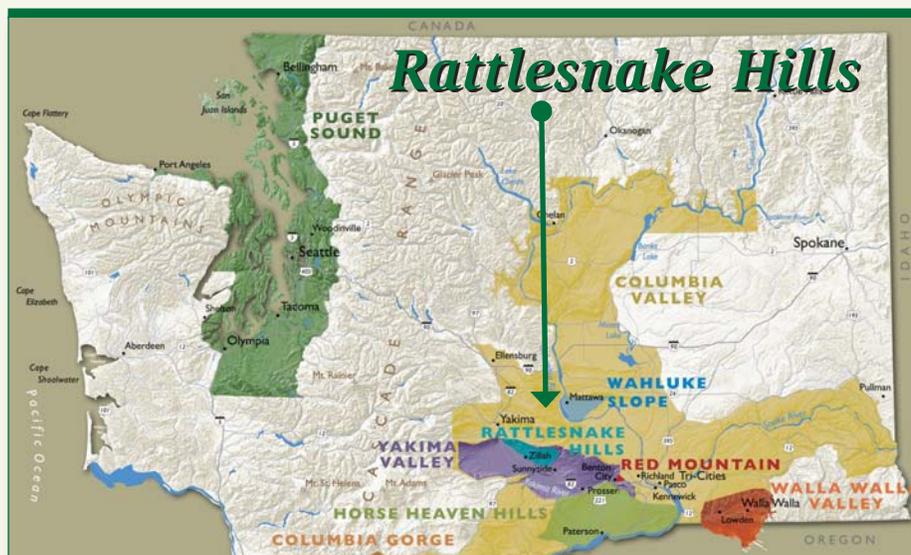
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APPELLATION SHOWCASE



If you are afflicted by Ophidiophobia, do not fear: You are not likely to encounter any slithery reptiles when visiting the rural vineyards and tasting rooms of Washington's Rattlesnake Hills winegrowing region.

The name of this American Viticultural Area provides a useful lesson in how AVAs are named. They are not named for the local fauna, but rather for geography. In this case, the Rattlesnake Hills are a nearby land mass.

Located approximately four miles southeast of Yakima, the 68,500-acre appellation has 1,566 acres under vines. Encompassing an expanse of hills running east to west along the northern point of the Yakima River and south of Moxee Valley, the Rattlesnake Hills AVA lies within both the established Columbia Valley and Yakima Valley appellations.

The hills form the northern boundary of Yakima Valley, and the AVA includes land between the north bank of the Sunnyside Canal and the entirety of the southern slopes of the Rattlesnake Hills between Outlook and the Wapato Dam. The AVA is centered around the city of Zillah.

Fine, shallow silt loam soils left over from the Ice Age are the norm in Rattlesnake Hills. Sandier soils surround the AVA, but the silt loam on top of the rock and

flood formations provide ideal soil structure for growing high-quality winegrapes. Beginning at an elevation of 850 feet and rising up to 3,085 feet, the AVA sits higher in elevation than the surrounding Yakima Valley region. The vineyards typically are located on ridges and terraces, and in areas with good air drainage to avoid late spring and early fall frost.

With 17 wineries and 29 vineyards, the Rattlesnake Hills area provides many Washington producers with Cabernet Sauvignon, Malbec, Merlot, Syrah, Chardonnay and Riesling for their cuvees.

The first commercial vineyards in the region date back to 1968, when the Morrison Vineyard was planted to Riesling and Cabernet Sauvignon for what has become Washington's most famous wine estate: Chateau Ste. Michelle. In the late 1970s and early '80s, the Hyatt, Whisky Canyon, Outlook and Portteus vineyards were planted.

And now, as the area's wineries are becoming better known, so, too, is the Rattlesnake Hills appellation.

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Q Whenever we visit a tasting room, and sometimes even at restaurants, we notice a lot of people taking a lot of time to smell the wine in their glasses. I always thought wine was something to *drink*. What's the purpose of smelling wine?

A Great question, and there's no doubt that those of us who stick our noses deep into a wine glass probably look kind of silly when we're doing it. But there is "a method behind the madness," and it involves seeking clues about how the wine will taste. In fact, the aromas of a wine often are carbon copies of the wine's flavors. Smelling wine actually can be a lot of fun, because the more one swirls and sniffs, the better one is able to identify the type of wine and even the region in which the grapes used to make it were grown. All of that said, smelling a wine is not a requirement. As you noted, wine is made for *drinking* enjoyment.

Rancho Tiera Rejada," which translates to "land of worked earth," is the original name of the 2,500-acre ranch in Paso Robles, Calif., that now is home to Broken Earth Winery. The winery is committed to sustainable ideals, and takes great care in protecting water quality and embracing other eco-friendly activities on the estate. The various earth-focused practices have resulted in Broken Earth being named a "Certified California Sustainable Vineyard."

**BROKEN
EARTH
WINERY**



When we think of "wine country," we envision more than vast expanses of grapevines and an abundance of winery tasting rooms. Today, we also expect a solid selection of restaurants. And in recent years, Oregon's Willamette Valley — one of the global "capitals" of Pinot Noir — has made great strides in its available culinary options. One of the top dining destinations is the Dundee Bistro (dundeebistro.com) in Dundee, where one can savor farm-to-table entrees. Another is the Joel Palmer House (joelpalmerhouse.com) in Dayton, a favorite among mushroom fanciers.

Here's a quick statistical summary of the California wine scene, courtesy of Wine Institute: The Golden State produces 90% of all U.S. wine, and is the world's No. 4 producer, trailing only France, Italy and Spain... There are 3,540 bonded wineries as of 2012, up 108% from 1992... The state's 4,600 grape growers farm 543,000 acres of vineyards.

40

Percentage of "reserve" wines now being used in the non-vintage Brut Reserve cuvee made by Champagne star Charles Heidsieck. That's an increase over past releases, and the key to this already revered sparkler's enhanced quality.

“Wine is one of the loveliest and most intricate of nature's gifts to us, since its creation is unlocked by human interaction and it enables us to taste the landscapes and seasons of the natural world with extraordinary precision. To drink wine is to drink nature. This is why most of us love wine; it is also a kind of love for the world itself, for being alive and for being here.”



— English journalist and wine writer Andrew Jefford

FOOD & WINE PAIRINGS



Assorted BBQ Styles

At long last, the barbecue season has arrived — in most American locales, anyway. Which brings up a very important question: *What kind of wine should one serve with barbecued fare?*

Well, there is no single answer, simply because there are so many styles of barbecue, based on regional traditions and preferences. So, let's take an armchair tour of some of America's BBQ capitals to explore the unique cuisine and the vinous possibilities...

• **Carolina** — Here's a perfect example of how complicated barbecue fare can be. Although there's a single designation, there are plenty of regional differences from north to south. For example, it's not unusual to find establishments that use tomato-based sauces. In South Carolina, some use mustard-based sauces. But, generally speaking, Carolina barbecue is based on sauces made with vinegar and pepper. For that style, the preferred wine would be a rosé, made from a grape such as Sangiovese — providing solid acidity to help tame the barbecue spice, and abundant fruitfulness to complement the pork flavor.

• **Kansas City** — Whereas Carolina barbecue revolves around pork, the K.C. style is more inclusive; almost any meat or poultry goes. Thus, the style is defined by the sauce: smoky,

spicy and balanced with vinegar and brown sugar or molasses. The ideal wine? Fruit-forward, spicy California Zinfandel.

• **Memphis** — Pork is the preferred meat, and most purveyors offer a choice of “wet” or “dry.” The wet style calls for the meat to be marinated beforehand, with additional sauce added after cooking. It's all about the sauce, and lots of it. The dry style calls for no sauce whatsoever — just a dry rub of onion, paprika, garlic, cumin and other spices. Zinfandel works very nicely with the wet style, while an off-dry (slightly sweet) Riesling makes a wonderful pairing partner for the dry.

• **Texas** — It's a big state, so there are a number of regional styles found within the borders of Texas. The most common, however, would be slow-cooked beef (especially brisket) with an eclectic spice rub or simply a sprinkling of salt and pepper. If sauce is used, it's normally served on the side, so we'll leave that out of the wine pairing equation. The wine to serve with seasoned brisket? A nice, smoky Syrah.

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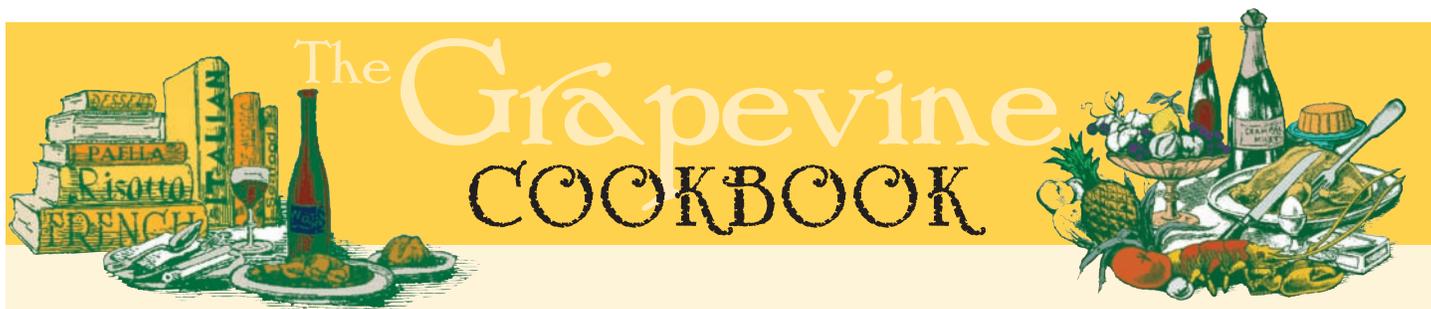
FREQUENCY:

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TEXAS-STYLE DR. PEPPER RIBS

Dr. Pepper originated at Morrison's Old Corner Drug Store in Waco, Texas. This recipe melds the signature soft drink of Texas with the Lone Star State's style of ribs, and the amazing flavors require an accompanying glass of Syrah to be fully appreciated.

Ingredients

- 2 racks baby back ribs
- 2 liters Dr. Pepper
- 1/4 cup salt
- 1 tbsp. chili powder
- 1/2 tbsp. canola oil
- 1/2 onion, minced
- 1 clove garlic, minced
- 1/2 cup ketchup
- 2 tbsp. Worcestershire sauce
- 2 tbsp. cider vinegar
- 1/8 tsp. cayenne pepper

Preparation

1. Place ribs in a large baking dish. Pour Dr. Pepper over them, reserving 1/2-cup for sauce.
2. Add salt, and soak ribs overnight in the refrigerator.
3. The next day, heat oven to 350 degrees.
4. Remove ribs from liquid, dry them, and rub with the chili powder. Place them on a baking dish, add 1 cup of water, and cover tightly with foil.
5. Cook for 2 hours, until the meat nearly falls off the bone.
6. For the barbecue sauce, heat the oil in a saucepan over medium heat. Saute onion and garlic until soft and fragrant, then add ketchup, Worcestershire sauce, vinegar, cayenne pepper and remaining Dr. Pepper.

7. Simmer for 15 to 20 minutes, or until the sauce thickens.
8. Fire up the grill, and brush ribs with sauce. When grill is hot, cook ribs bone side down on a cooler corner of the grill for 10 to 15 minutes. Flip them and cook until lightly charred and smoky.
9. Remove ribs from grill, and brush them with more sauce.

SHRIMP SCAMPI

You missed it! Where were you? April 29 was National Shrimp Scampi Day. Fortunately, there's no law against serving this delicious dish at any time of the year. This recipe yields 2 servings, and pairs nicely with Sauvignon Blanc, Muscadet, Pinot Grigio, Pinot Gris or Chenin Blanc.

Ingredients

- 1-lb. raw shrimp, peeled and deveined
- 3/4 cup white wine (not oaky)
- 1/4 cup light olive oil
- 1/2 cup unsalted butter
- 3 tablespoons minced garlic
- 1/4 teaspoon paprika
- 1/2 tablespoon parsley flakes
- Grated Parmesan cheese, for topping

Preparation

1. Heat wine, olive oil, butter and garlic in a large skillet on medium heat until it just starts to boil.
2. Add paprika and parsley flakes, stir in, then immediately add shrimp.
3. Cook for about 5 minutes, or until shrimp turns pink.
4. Spoon shrimp onto plates with some of the cooking sauce, and top with Parmesan cheese to taste.

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