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Volume 23

Number 8

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SKU 25074

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

How to Get Vacation Wines Home Safely

Aloha! Hawaii Wine Touring

The Story of Mollydooker

Citrus-Infused Dishes & Wine

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EDITOR'S JOURNAL

How to Get Your Vacation Wine Bottles Home Safely

By Robert Johnson

Before 9-11, hardly a plane flew out of San Francisco International Airport without at least one "six-pack" of Napa Valley or Sonoma County wine in the overhead compartments.

The practice of carrying home special bottles from a romantic weekend in wine country often turned into a social occasion at the airport, as wine-toting travelers would spot someone else with one of the cardboard boxes and strike up a conversation: "Whatcha got in your box?"

But with carry-on restrictions tightened, wine bottles suddenly were breaking two new rules: 1. They were viewed as potential weapons. 2. They contain liquid. Thus, those six-bottle cardboard carriers now are relegated to the back seats of cars.

So, what's the best way for a wine lover to get vinous treasures home?

Well, in the years since 9-11, I've had pretty good luck with rolling up individual bottles in clothing and placing them in my checked luggage. It's a calculated risk, however, because luggage isn't always handled gingerly by the airlines, and one broken bottle could not only spill the wine, but ruin a good suit or dress.

Better: Invest in a foam shipper, put your bottles inside, and place the shipper inside your luggage, assuming you have enough room.



But the best idea is to purchase an insulated wine suitcase, pack it with your bottles, and place the suitcase in your (larger) suitcase. It can be costly, but then, so can a broken bottle of wine.

Bringing wine into the United States from another country opens up another whole set of concerns, including possible taxes, which can vary based upon your port of entry. It's a good idea to check with your entry state's alcohol control board in advance so you aren't surprised when you return to the U.S.

(On our trip to Europe last fall, my fiancée decided to avoid the hassle altogether: We drank the wines we purchased, and brought home the empty bottles as souvenirs.)

One final word of advice when carrying wine, either on a plane or in a car: Let the wine rest for at least a few days once you get it home. A phenomenon known as "bottle shock" can impact a wine's aroma or flavor if the bottle has been subject to a good deal of motion. Normally, it takes only a few days for the wine to return to its "pre-shock" condition — but it's always a good idea to wait.



In a Blend, Every Component Counts

Blending wine is part science and part art. But don't ask us to attach percentages to those parts; that would be pure conjecture.

The scientific aspect involves pairing only varieties that complement one another structurally. Determining how much of this, how much of that and how much of the other goes into the blend is where the art comes in.

Vinesse once featured a wine with a varietal makeup of 70% Chardonnay, 20% Sauvignon Blanc and 10% Symphony. Mathematical logic tells us that the 10% portion would be overwhelmed by the majority varieties in the blend. Which raises the question: Why even include that 10% portion?

Because, as it turns out, even 5% of a blend can make a big difference in the finished product.

Before moving to Sonoma Cutrer, Mick Schroeter made Sauvignon Blanc and other wines at Sonoma County's Geyser Peak Winery. Although Geyser Peak's Sauvignon Blanc was 100% varietal, it was still a blend because Geyser Peak sourced grapes from a number of growing regions. The 2006 vintage, for example, was a blend of 60%



Sonoma County grapes, 25% Lake County, 10% Mendocino County and 5% Monterey County.

Why even bother with that Monterey fruit? After all, Sauvignon Blanc is Sauvignon Blanc, right?

Wrong. It turns out that the Monterey fruit played an absolutely critical role in the finished product.

"It's all about where it's from," Schroeter told us. "If it's a pungent green-bean, asparagus-juice parcel like the one we sourced in Monterey, 5%

can have an enormous impact on the final wine.

"One year," Schroeter recalled, "we started our blending with the usual 5% from Monterey, but there was something that didn't seem to fit right. So, we took out some of that component — the 5% was cut back to about 3% — and the wine was perfect. There's a case where just 2% of the blend made all the difference."

Lesson learned: When you consider the varietal make-up of a wine, don't scoff at the minority varieties. They could be providing the defining characteristics of that wine.

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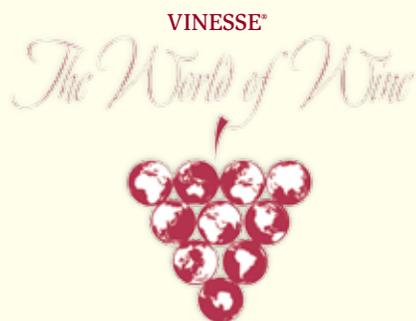
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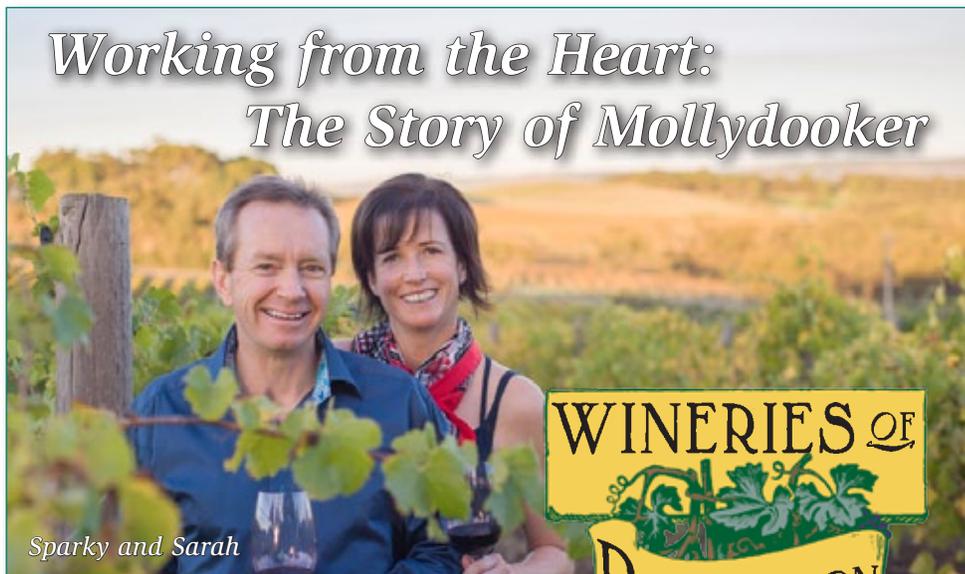
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Sparky and Sarah

When a winery called Mollydooker made a Shiraz wine called “Carnival of Love” that landed the No. 2 position on Wine Spectator magazine’s “Top 100” list for 2014, it was impossible to ignore.

So, we decided to track down the story of Mollydooker, and learned that Sparky Marquis was a successful photographer when his father one day lined up the five kids in the family, and told them that if any of them were prepared to learn winemaking or viticulture, they would inherit his award-winning vineyard and winery.

Sparky’s sister jumped at the opportunity, but the boys scattered. Then Sparky remembered how much he liked drinking wine, and came rushing back.

But during Sparky’s second year in college, Sarah Watts walked onto the campus. She was beautiful, fun loving, artistic and clever. The next day, Sparky was on the phone to his dad to say that he had just seen the girl that he was going to marry, and he would never be coming home.

It took Sparky four years to persuade Sarah that marrying him was a good idea. While waiting, he researched his thesis on canopy management, won awards for his classwork and won an overseas scholarship.

When they married in 1991, they had \$1,000 between them, and big dreams of developing their own business, succeeding in a career they were both passionate about, helping other people, and having fun.

They started as winemakers with Sarah’s parents at Fox Creek Wines. They built a winery, introduced their vineyard watering program in the vineyards so that they got exceptional fruit, and devoted long hours to perfecting their cellar skills.

The day after receiving the winery license, they won the McLaren Vale Bushing King and Queen Trophy for Best Wine in Show. (Since then, they have won the Bushing two more times, and have been Australian Boutique Winemakers of the Year, as well as Australian White Winemakers of the Year.)

They were successful and super busy, and happy working together. When their son Luke was born, they would do their winemaking with him sleeping in a bassinet close by. Then one day, they rejected a parcel of wine and gave



it to an agent to sell. The agent made a small fortune in half an hour, and Sarah and Sparky decided that they would become bulk wine producers, giving them more time for family.

After two years, they asked Sparky's parents to join them. Sparky told them, "Our aim will be to make the best bulk wine in Australia, so we can sell it easily. We'll start in the vineyards in January, harvest in March, make the wine, sell it in June, and then go skiing for six months." His parents decided to jump on board.

Unfortunately, the next vintage was the year of Australia's huge grape surplus. Sarah and Sparky had red wines to sell, but the market wanted Chardonnay. Wine that had sold the previous year for \$7 per liter fetched just 25 cents per liter. They promptly lost all the money they had made in the previous two years.

So they went back to making bottled wine for their friends — Henry's Drive, Parson's Flat and Shirvington — and to their joint venture, Marquis Philips.

Once again, they were enormously successful. In 1999, they were named Australian Winemakers of the Year. In 2002, they won the Bushing Award for a record-breaking third time, and critic Robert Parker gave their Integrity wine a 99-point rating.

The Marquis Philips brand was a runaway success, growing from 8,000 to 120,000 cases in four years. There was talk of growing bigger still. Then one day, Sarah and Sparky took stock

and decided that it was not the life they wanted to lead. They love the vineyards, love making wine, and love sharing wine with friends. They didn't want to become corporate, so they decided to go it alone and stay small and hands-on.

They reasoned that they had started with \$1,000 once before, so they could do it again if they had to.

Everyone rallied around to help, staff offered to take a salary cut, growers offered to take late payments, and suppliers offered extended terms. Both families mortgaged everything and chipped in.

In March 2006, they named their new brand Mollydooker — Aussie-speak for lefthander because Sparky and Sarah are both left-handed. Two weeks later, they were down to \$17 in the bank. It was scary. They had always been a cash company. Their motto had been, "If you can't pay on time, pay early." Now that was impossible. They couldn't even afford to label the wine.

And then a miracle happened. A local businessman walked in the door, said he had heard that they might be in trouble, and asked to hear their story. Half an hour later, he walked out the door to begin a month-long vacation. Sparky stood, tears pouring down his cheeks, holding a check for enough money to enable them to survive.

(continued on page 10)

Winery 4-1-1

Mollydooker

P.O. Box 2086
McLaren Vale
South Australia 5171

*Visits are by appointment only,
and can be arranged by emailing
helpinghand@mollydookerwines.com.au*

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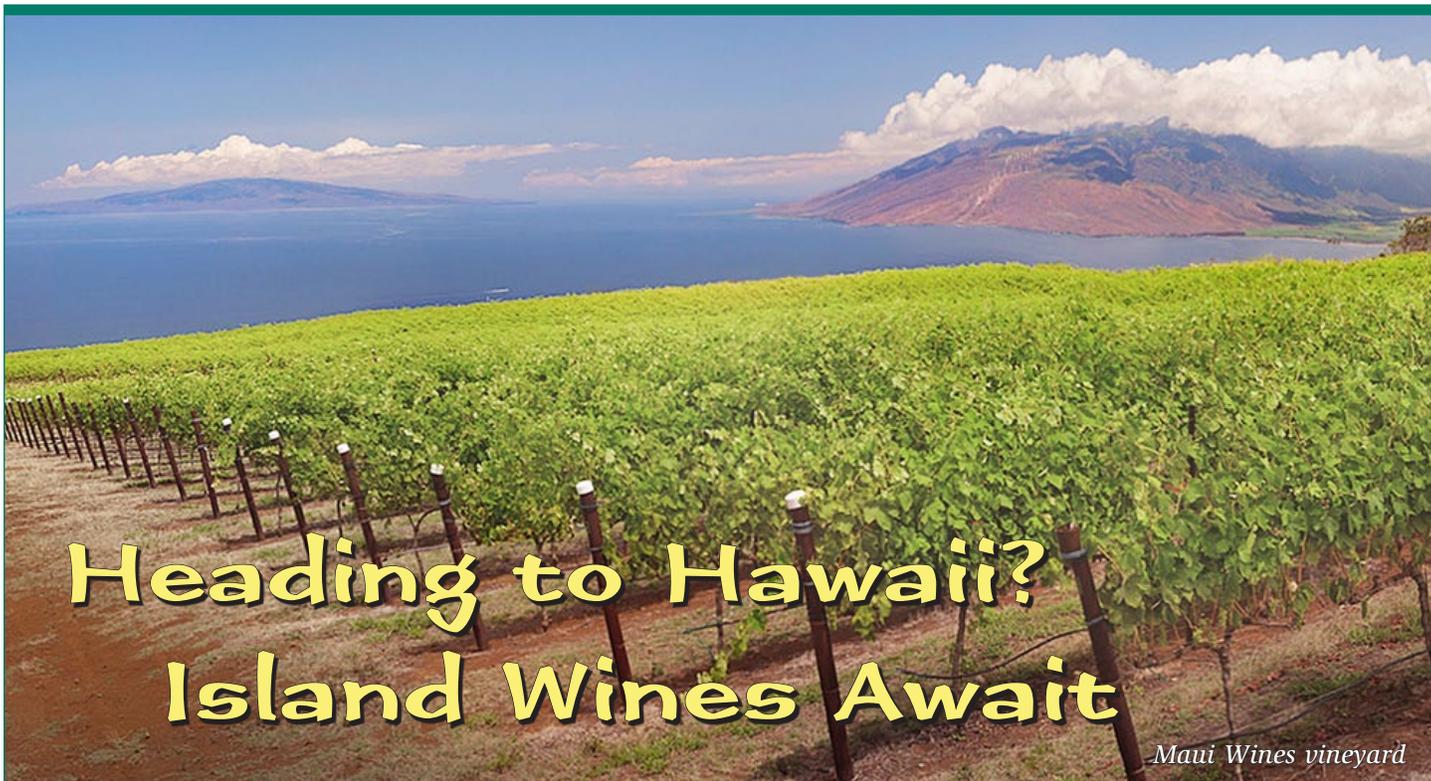
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H*awaii. Home of white sand beaches... verdant, lush flora... surfing... snorkeling... hiking... luaus... and wine.*

Wine? Yes, wine. Perhaps not in the same class as the fine cuvees of Bordeaux or Napa Valley, but still fun to drink and almost as much fun just to seek out.

Maui is the island on which most of the state's wine production takes place. Fruit wines are the most popular — yes, including some made from pineapples — although the Symphony winegrape and a few other traditional varieties are grown.

What makes viticulture possible in Hawaii? It's the presence of mountains and ridges, and their volcanic soil.

Maui Wines, Volcano Winery and Island Mana Wines give intrepid wine lovers three destinations to seek out during a visit to the islands.

The highlight of a visit to Maui Wines is the opportunity to step into the King's Cottage, which was constructed in the 1870s to accommodate visits by King Kalakua. The then-king of Hawaii would come to the slopes of Ulupalakua to relax and entertain.

The estate specializes in pineapple wines, and also makes some

surprisingly good traditional sparkling wines.

Volcano Winery is located near Volcano Village and Hawaii Volcanoes National Park. It produces an array of wines, including whites, reds, blushes, fruit blends and perhaps the most unusual bottling of all — a macadamia nut wine.

Volcano Winery was founded in 1986 by a retired Oahu veterinarian, Lynn "Doc" McKinney. Having made wine and beer as a hobby for years, Doc planned to open a winery on the

Big Island after leaving Oahu.

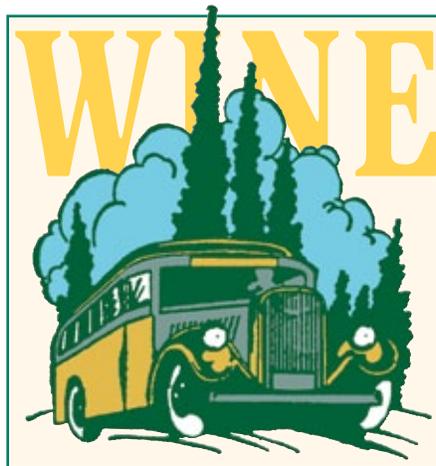
He chose Volcano for its unusual climate at 4,000 feet above sea level, and planted 20 Symphony grapevines in the lava-covered land. Encouraged by the Symphony vines' ability to grow in Volcano's climate, the vineyard was expanded to 14 acres.

In the vast wonderland of the Big Island and its abundance of tropical fruit, Doc also began experimenting with various fruit and grape blends for wine. Soon, exotic fruits like starfruit, lilikoi (passion fruit) and papaya were blended with grapes and transformed into tropical Hawaiian wine.

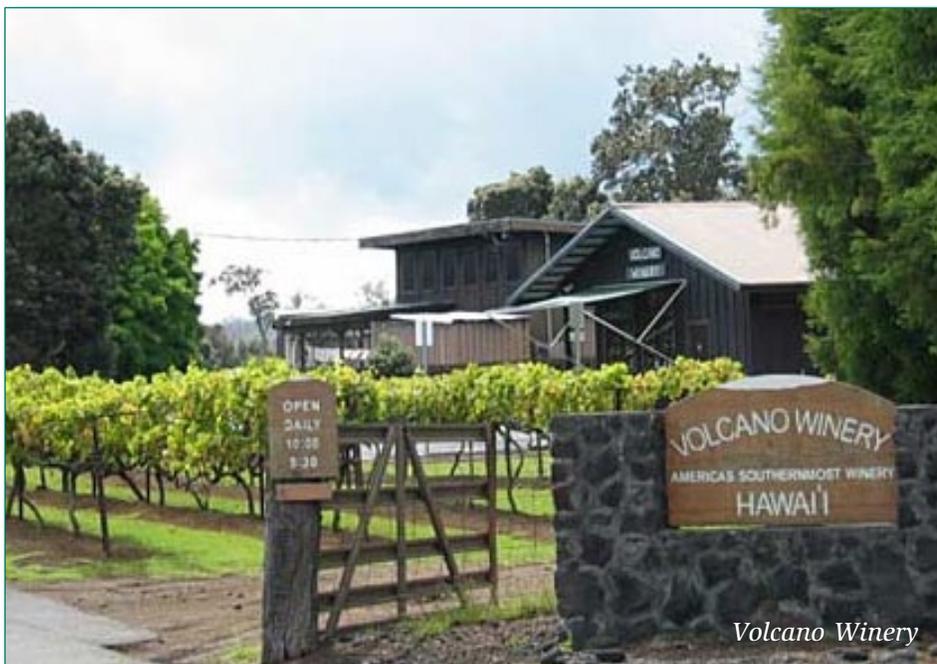
Doc also experimented with wine made with honey from local Big Island bees, who worked the fields of macadamia nut and ohia trees.

Finally, in 1993, Volcano Winery opened its doors to the public with a selection of some of the most unusual wines anyone had ever made. A lifelong hobby had become a living dream.

In 1999, Doc retired for good, and sold the winery to Del Bothof, who was retiring to Hawaii at that time. Today, the winery is still a family-owned business.



TOURING TIPS



Volcano Winery

In the summer of 2000, there was a fire in the vineyard that destroyed many of the original Symphony vines. The lost vines were replaced with the French-American hybrids Marechal Foch, Chambourcin and Cayuga White. Also planted was Pinot Noir.

In 2006, the winery began growing tea plants (*Camellia sinensis*) to use in its newest wine. It's called Infusion, a tea wine made using Macadamia Nut Honey wine and black teas.

The third Hawaiian winery worth investigating is Island Mana Wines. The Hawaiian word "mana" describes the spirit, energy and essence of the islands, and Island Mana's tropical fruit wines seek to capture the feeling of Mana — the beautiful beaches, dramatic cliffs, stunning sunsets and incredible tropical fruit in every bottle.

"We put our mana and aloha into our wines by handcrafting small lots of all natural fruits and juices," says owner and winemaker Mark Proden, who got his start in winemaking when he founded Bodichitta Winery in Oregon in 2009. "I make my wines in small batches, usually less than 200 cases."

While he produces traditional varieties (Pinot Gris, Chardonnay, Marechal Foch, Pinot Noir, etc.) in Oregon, Proden's Hawaiian wines are, appropriately, a bit more "exotic."

They include mead (made from honey) and dry tropical fruit wines made from rhubarb, apple, blueberry and blackberry, all organically grown.

Island Mana wines may be sampled in Honolulu — across from the Hilton Hawaiian Village and next door to Wailana Coffee in Waikiki. Or, if a trip to Hawaii is not in your immediate future, they also may be found at The Portland Wine Bar and Winery tasting room in Portland, Ore.

More Info

Maui Wines

14815 Pili Highway
Kula, Hawaii 96790
808-878-6058

Volcano Winery

35 Piimauna Dr.
Volcano, Hawaii 96785
808-967-7772

Island Mana Wines

1860 Ala Moana Blvd. #106
Honolulu, Hawaii 96815
808-949-2141

The Portland Wine Bar and Winery

526 S.W. Yamhill St.
Portland, OR 97204
971-229-1040

VINESSE

Hot LIST

1 Hot Central Coast Wine Bar.

Founded in 2010 by Ash and Lissa Mehta, Taste of the Valleys could help people forget about Pismo Beach's old reputation as the clamming capital of the world as they sample wine after delicious wine. There are more than a thousand selections in all, with an emphasis on California's Central Coast region, and customers can also enjoy flights of six 1-oz. pours that are tailored to their preferences.

<http://www.pismowinestop.com>

2 Hot Historic Lake Como Restaurant.

For 160 years, Crotto dei Platani has been serving tantalizing fish dishes and Italian wines to grateful diners. Family owned and operated, it's the oldest eatery in the Lake Como area, and provides a wonderful end-of-the-day destination after exploring Lake Como's shops, parks and historic villas — not to mention exquisite views of the lake from the restaurant's veranda, garden terrace or patio.

<http://www.crottodeiplatani.it/restaurant.html>

3 Hot Buenos Aires Parrilla.

Argentina's capital city is home to a cutting-edge dining scene, but a number of its traditional steakhouses survive. And none is better than Parrilla Don Julio, where the specialties include chorizo (sausage), asado (barbecue) ribeye steak, thin skirt steak and rump steak. The wine list is impressive, and many of the bottles are displayed in wall cases in the dining room.

<http://www.parrilladonjulio.com.ar>



Keenan Winery. Located near the top of the Spring Mountain District in Napa Valley, this estate is on the site of a defunct turn-of-the-century winery that Robert Keenan renovated in 1974.

Loire. A wine region in France noted for Chenin Blanc, Cabernet Franc and Sauvignon Blanc.

Maceration. Process of allowing grape skins and juice to ferment together, increasing colors and tannins, and intensifying aromas, in the finished wine.

Nebbiolo. The Italian winegrape that yields the Barbaresco and Barolo wines of the Piedmont region.

Organic. Term used for grapes grown without the use of chemical-based fertilizers, pesticides or herbicides.

Premier Cru. “First Growth” in French; the designation for a high-quality vineyard.

VINESSE STYLE

THE LODGE AT SONOMA

California wine country visitors can experience vibrant charm in a tranquil setting at The Lodge at Sonoma Renaissance Resort & Spa.

Less than an hour north of San Francisco, this exquisite hotel in Sonoma, Calif., is centrally located among some of Sonoma



County’s finest wineries. Showcasing the incredible beauty of the valley, the stunning accommodations combine authentically artisan surroundings with contemporary facilities to create a haven of casual sophistication.

Guests can relax in rooms with balconies and high-tech services, reflect and revitalize in the resort’s full-service spa, or go for a refreshing dip in the outdoor pool. Services and treatments at the spa include body scrubs, body wraps, couple’s massage, eye treatments, facials, lip treatments, makeup

services, manicures, pedicures, plunge pools, steam room, therapy baths and waxing.

For stylish dining, Carneros

Bistro features seasonal farm-to-table cuisine, focused on using the very best from local Sonoma farms, ranches and dairies. The modern local cuisine is complemented by a 400-selection Sonoma County wine list. With its new look in a country setting, Carneros Bistro has been named one of the “Top 50 Restaurants” in the Bay Area by *San Francisco Magazine*.

For guests in a hurry, the Bean & Bottle coffee and wine bar offers an array of items to go.

To learn more about The Lodge at Sonoma Renaissance Resort & Spa, call 707-935-6600.



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APPELLATION SHOWCASE



Pyrenees, Australia

The Pyrenees region of Australia — not to be confused with the Pyrenees mountain range that separates France and Spain — offers beautiful views, fresh country air and a welcoming climate for winegrape growing.

Game meats, freshwater fish, honey and ewe's milk yogurt make up some of the regional fare, much of which is enjoyed in the local restaurants, hotels and cafes.

But the Pyrenees isn't just about food; it's also known for its wines. As one of the great wine regions of Western Victoria, a visit to the Pyrenees is not complete without a game of petanque at one of the vineyards. It's a perfect game for wine lovers: easy to play even with a glass of fine wine in hand.

While primarily known for its red wines today, the renaissance of the Pyrenees region began quite differently. It originally was selected by the French Remy Martin Group in the 1960s as an area suitable for the production of brandy. When the brandy market collapsed, the group looked to another area of its expertise: sparkling wine.

That first vineyard now is named Blue Pyrenees Estate, and in the ensuing years has been joined by some serious players, including Taltarni, Mount Avoca and Warrenmang.

Taltarni owner John Goelet, a direct descendant of the Guestier wine merchant family of Bordeaux, discovered and purchased Taltarni Vineyard in 1972 after conducting a worldwide search for a site comparable to the great vineyards of Bordeaux.

Mount Avoca is just outside Avoca, one of the first towns to be part of the Australian Gold Rush in the 1850s that shaped early Victoria.

Warrenmang Vineyard and Resort, nestled in the Moonambel Valley two hours northwest of Melbourne, has been a hidden treasure for enthusiasts of fine food and wine for many years.

Shiraz and Cabernet Sauvignon are the star varieties, but the Pyrenees also produces some fine Chardonnay and Sauvignon Blanc. The gravelly soils, hot summers, cool nights and low rainfall are responsible for the distinctive flavors, great depth and instant appeal of the wines — appealing wines from an irresistible wine region.



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Q Why are most French and Italian wines named after a place instead of a grape?



A In the early centuries of winemaking in those countries (and elsewhere in Europe), almost all wines were “field blends” consisting of multiple grape varieties. Thus, they had a regional character, and came to be known for that regional character. As the world has “grown smaller,” that tradition has begun to change, with varietal names popping up on some bottles from those countries. But for reasons involving both tradition and commerce, France continues to protect its regional names, which is why you should see name-places such as Champagne, Burgundy and Bordeaux only on wines from those appellations of France.

47

Percentage of grapes grown in California used to make wine. A majority of the Golden State’s grapes are used for table grapes or raisins.

“I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is a tax on the health of our citizens.”



— Thomas Jefferson, a founding father and third President of the United States

Mendocino County’s authentic “green” credentials are unsurpassed by any other wine region in the world. The region is dominated by family farmers, many of whom have lived for two or more generations on their land — some tracing their roots to the first settlers in the 1850s. The entire farming community has a rare appreciation of the connection between man and earth. These farmers, grape growers and winemakers were at the forefront of the sustainable, organic, Demeter-certified Biodynamic, and Fish Friendly farming movement long before it gained the attention of the general population. “America’s Greenest Wine Region” is not a marketing slogan; it is the true reflection of all that this vast and varied county offers those who seek healthy foods and beverages, and accessible yet pristine travel destinations. Mendocino County is home to 550 vineyards with an average size of 30 acres. Twenty-eight percent of the county’s winegrapes are certified organic or Biodynamic — substantially higher than any other region in the United States. In fact, one-third of the total organic winegrape acreage in California is in Mendocino County. An additional 3,500 acres (across 58 vineyards) are certified through the Fish Friendly program. Within the county, there currently is a higher enrollment in this program than any other green certification. It’s interesting to note that many Mendocino winegrowers not only certify their vineyards, but include the wilderness lands that they own. In this way, the Fish Friendly program protects vast reaches of wilderness adjacent to the vineyards.



Wineries of Distinction

(continued from page 5)

Three months later, *The Wine Advocate* chose “The Boxer” as the best value red wine in the world, the “Two Left Feet” as the second, and the “Maitre D” as the fourth. “The Violinist” was chosen the best value white wine in the world. The wines sold out in 19 days, and all the debts were paid off.

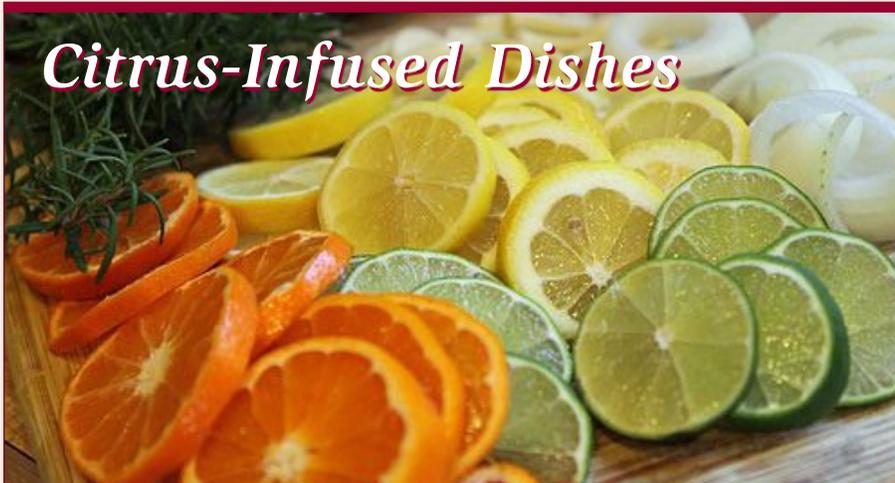
Since then, it has been a story of phenomenal success. Sarah and Sparky now have more wines of 94 Parker points and higher than any

other winemakers in the world, and the “Carnival of Love” Shiraz has twice been on the *Wine Spectator’s* Top 100 list, both times in the top 10.

During the last three years they have modernized and upgraded the winery, pulled out unwanted grape varieties and replanted with Shiraz, and implemented their vineyard watering program.

Their success has been built on following their passions, and by working from the heart.

FOOD & WINE PAIRINGS



Citrus-Infused Dishes

Wine is made from fruit, and unless its flavors are completely obliterated by oak nuances, it tastes, at least in part, like fruit.

This seemingly obvious observation is very important to remember when pairing wine with food.

“Not surprisingly,” writes author/educator Karen McNeil, “dishes with fruit in them or a fruit component to them — pork with sauteed apples, roasted chicken with apricot glaze, duck with figs, and so forth — often pair beautifully with very fruit-driven wines that have super-fruity aromas. Gewurztraminer, Muscat, Viognier and Riesling are in this camp.”

When one knows the ingredients of a specific dish, selecting a wine to drink with it is a fairly easy proposition — especially if you don’t get hung up on a bunch of other people’s rules. Generally speaking, we try to match the wine to the dominant flavor in the dish.

While McNeil likely would choose one of the aforementioned fruit-driven wines to go with pork and sauteed apples, if you were to slice up that chicken and bake it with a thick white sauce in a pot pie, the better wine choice would be Chardonnay.

As Asian, Latino and Mediterranean fare becomes more popular in the United States, we’re seeing lots of dishes that involve citrus fruit flavors. Some say citrus-flavored food demands a high-acid wine, but others opine that a buttery Chardonnay or an off-dry Riesling can enhance the overall dining experience by lending additional flavors and textures.

Dealing with citrus-infused fare is one of many topics covered in a book called *What to Drink With What You Eat*. Here are some of that book’s specific suggestions...

- **Grapefruit** — Champagne or sparkling wine, ice wine, Orange Muscat or Pouilly-Fume.
- **Lemon** — Sauvignon Blanc, ice wine, Late Harvest Gewurztraminer or Moscato d’Asti.
- **Lime** — Riesling, Sauvignon Blanc, Australian Verdelho, Chenin Blanc, Pinot Gris or Vouvray.
- **Orange** — German Riesling, Semillon, Champagne or sparkling wine, Orange Muscat, Sauternes or Sherry.

We should always drink what we like with any given dish, but these recommended pairings are definitely worth exploring.

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

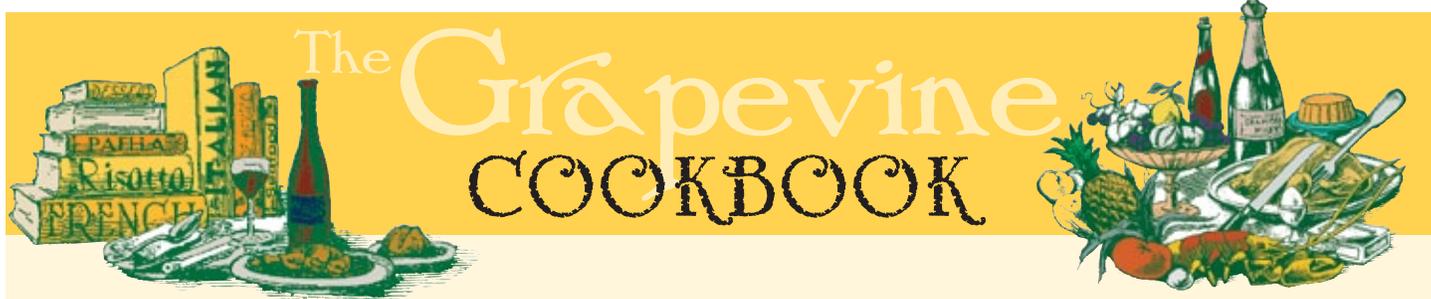
FREQUENCY:

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



BARBECUED SHORT RIBS WITH ASIAN MARINADE

This recipe, which serves 6, makes an anything-but-typical companion to red wine blends that are based on the varieties of Bordeaux. If you can't find certain ingredients at your supermarket, track down a Korean market.

Marinated Meat Ingredients

- 1/2 cup soy sauce
- 3/4 cup Korean rice wine or mirin
- 1 cup pineapple juice
- 2 tbl. sugar
- 2 tbl. sesame salt
- 3 tbl. chopped garlic
- 3/4 cup chopped scallions
- 3/4 cup minced onion
- 1 tbl. finely grated fresh ginger
- 1 small Asian pear, cut into 1-inch chunks
- 3 tbl. Asian sesame oil
- 2 tsp. coarsely ground Korean red chile
- 2 tsp. freshly ground black pepper
- 4-lbs. meaty flanken-style short ribs

Other Ingredients

- 1 head red-leaf lettuce, separated into leaves
- Sesame salt
- 4 large garlic cloves, thinly sliced

Preparation

1. Combine all of the marinade ingredients in a food processor and puree; transfer to a bowl.
2. Add the ribs and let marinate at room temperature for at least 3 hours, or refrigerate overnight.
3. Light a grill or preheat the broiler. Remove the ribs from the marinade and shake off any excess. Grill or broil the ribs until cooked through, about 5 minutes per side.
4. Serve the short ribs with the accompaniments.

CREAMY PASTA AND CHICKEN

This dish makes a sublime companion to Pinot Gris/ Pinot Grigio or Chardonnay, and this recipe yields 5 servings.

Ingredients

- 2 cups uncooked penne pasta
- 2 cups sliced fresh mushrooms
- 1 cup sliced green onions
- 2 tablespoons butter
- 1/2 cup white wine
- 1 teaspoon minced garlic
- 1 tablespoon all-purpose flour
- 1/3 cup water
- 1 cup heavy whipping cream
- 2 cups cubed cooked chicken
- 2 tablespoons capers, drained
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- Shredded Parmesan cheese

Preparation

1. Cook pasta according to package directions. Meanwhile, in a large skillet, sauté mushrooms and onions in butter for 4-5 minutes, or until tender. Add wine and garlic. Bring to a boil; cook until liquid is reduced by half (about 5 minutes).
2. Combine flour and water until smooth; gradually add to mushroom mixture. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Stir in cream. Bring to a boil. Reduce heat; simmer, uncovered, for 4-5 minutes or until heated through.
3. Drain pasta. Add the pasta, chicken, capers, salt and pepper to cream sauce. Cook for 3-4 minutes or until heated through. Sprinkle with Parmesan cheese.

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