

Member Newsletter

December 2012

Holiday greetings from Napa Valley!

Vineyard News

We have just completed the best harvest we have ever had in the 13 years we have owned the winery! Tons of grapes have been crushed, fermented, pressed, and are being transformed into luscious wine by our winemaker David Yorgensen and assistant winemaker Mark Davis. David and Mark worked an amazing number of 18+ hour days processing this bountiful crop of extraordinary fruit. The quantity was prodigious and the quality is outstanding. Now the wine is nestled all snug in new French oak barrels, aging gracefully, picking up flavor nuances from the oak, breathing in a little oxygen through the sides of the barrels, starting its journey to being a great historic Napa Valley wine. And it is time for a well-deserved rest for our winemaking and vineyard management team.

We hope your year has been as bountiful as ours has been.

Upcoming Events

Our wine club member event calendar for 2013 is below. If you happen to be in Napa Valley during one of our Wine Club Pickup Parties (for our local members), please come by and join the fun. During the summer, we will sit on the back lawn and watch the sunset over the Mayacamas Mountains. Wonderful!

February 9	Valentine's Evening Dinner
February 23	Wine Club Pickup Party
March 16	St. Patrick's Day Celebration
May 18	Wine Club Pickup Party
July 27	Date Night at the Drive-In
September 7	Wine Club Pickup Party
September 28	Night of Unrestrained Reserve
November 16	Wine Club Pickup Party

Recipe

We always like to provide a seasonal recipe to pair with our wines. Executive Chef Elizabeth Binder, our dear friend who has catered our dinners for several years, is currently competing on this season of “Top Chef - Seattle”. Be sure to watch the show on Wednesday nights – very fun! She graciously provided this recipe for your holiday table as it pairs beautifully with our Bordeaux-style blends (Seduction, Unrestrained Reserve, Romance of the Heart).

Braised Beef Brisket

Serves 4 - 6 people

Ingredients:

4 tbsp evoo
1.5 – 2 lbs. beef brisket
2 med onion, finely chopped
2 med carrot, finely chopped
4 rib celery, finely chopped
1/2 oz dried porcini, soaked and chopped, save jus
1 tbsp cocoa (unsweetened)
2 cups red wine
1 can whole tomatoes (3 cups), chopped with juice
meat stock (amount below)
salt
ground black pepper

Method:

Heat 2 tbsp oil in a wide heavy pot over a medium heat until hot but not smoking.
Season beef with salt and ground black pepper
Brown beef on both sides for a good 10 - 15 minutes..
Remove beef from pan, discard fat from pot.
Add remaining oil and cook onion, carrot and celery over a moderate low heat.
Stirring occasionally, until softened about 10 minutes.
Stir cocoa into the vegetable mix, then add red wine and scrap any brown bits off bottom of pan.
Increase heat and reduce liquid by half - about 10 minutes.
Add soaked chopped porcini and juice, add chopped tomato and juice.
Return meat to pot with any juices, and just cover with meat stock (chicken stock or beef broth will do)
Bring to a simmer and braise covered in middle of a preheated 325 deg F oven for 3 hours or until very tender.
Remove from heat when tender allow meat to rest in sauce to cool slightly.
Slice beef and serve warm with a little sauce.
Delicious served with soft creamy polenta and topped with a horseradish *gremolata*.

Horseradish *Gremolata*

Serves 4 – 6

Ingredients:

1 bunch italian parsley, leaves chopped
2 lemons zest, grate on a microplane or fine grater
1/4 lb fresh horseradish, peel and grate finely

Method:

In a small bowl, combine parsley, lemon zest and horseradish.

Wine Advocate Reviews

Robert Parker Jr. has now retired from being the head taster at the Wine Advocate, a wine journal he founded in 1975. In his last year of tasting wines in Napa – 2010 – he gave our wines four 94 point scores (2007 Seduction, 2008 Seduction, 2008 Merlot Reserve, 2007 Unrestrained Reserve). Now the new taster for Napa wines is Antonio Galloni, his reviews, and those of Robert Parker, are below for the wines we currently still have available.

2007 Seduction Bordeaux Blend 94 points

“The 2007 Seduction exhibits more graphite, licorice, black currant, and blackberry, with some floral underpinnings. I don’t like it better or worse than the 2008. Slightly more restrained, this gorgeous, medium to full-bodied wine is another impressive example of Napa viticulture at an attractive price point.” - Robert Parker

2008 Unrestrained Reserve 93+ points

“The 2008 Unrestrained Reserve is a blend of 49% Cabernet Franc, 44% Cabernet Sauvignon, and 7% Merlot. Surprisingly, this wine seems shyer than any of the others in its aromatics, but I’m sure there’s a lot under the surface. The color is a healthy dark ruby/purple, and the wine hints of black cherry liqueur, black currant, charcoal and camphor. In the mouth, it is juicy, full-bodied, opulent, and **impossible to resist**. It is a layered, concentrated, big wine but extremely well-balanced and pure. It should drink well for up to 15 or 20 years”. - Robert Parker

2009 Devotion Cabernet Franc 92 points

“A gorgeous wine laced with hints of espresso, bitter chocolate, grilled herbs and dark red fruit. The wine possesses dazzling inner perfume and fabulous persistence all the way through to the finish. Sheer silky tannins convey an impression of elegance. Anticipated maturity: 2014-2024”. - Antonio Galloni

Tasting Notes:

2010 Romance of the Heart Bordeaux Blend (not yet rated by Wine Advocate)

“Dark and intensely aromatic the 2010 Romance of the Heart envelopes the senses in a veil of black and red cherries, kirsch, milk chocolate and cedar that leave the pallet entranced with a round, supple and lasting finish.” – David Yorgensen

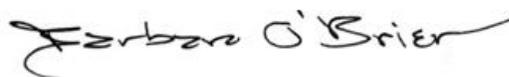
2010 Merlot (not yet rated by Wine Advocate)

“Deep and dark ruby/plum in color, the 2010 Merlot is big, dark and intense with mouth filling fruit of blackberry, black cherry and cassis. Aromatics of sweet cherry liquor, caramel, toffee, coffee, and forest floor that lead to a profile of cedar, earth, black cherry and creme de cassis that is both exotic and elegant. The abundant fine grained tannins and youthful acids provide ample structure to this wine.” – David Yorgensen

From our family to yours we wish you the happiest of holidays!



Bart O'Brien



Barb O'Brien