

February 2011

From the Winemaker

WINE 101

Question: Where do all the flavors in wine come from?

Answer: The flavors come from many things, but unless claimed prominently on the label, no fruit flavors can legally be added. That berry, citrus, floral, mocha, vanilla and anything else you might smell or taste come from the grape itself, the fermentation process, aging process, or oak barrels. Here, briefly and in general terms, are a few major contributors:

FRUIT ACIDS There are three main fruit acids in grapes: tartaric, malic, and citric, in approximately a 3:2:1 ratio respectively. In all fruits these components provide tartness. Where tartaric acid is predominant in grapes, you might recognize malic acid as apple and citric acid as citrus. All three of these acids in grapes provide a basis for many interesting wine flavors that can mimic several other kinds of fruit. Also, most wines go through a secondary fermentation where microbes convert most or all of the malic acid to lactic acid. Lactic acid is the same component that gives yogurt its tartness, and can add buttery notes to a wine's flavor.

ESTERS Contributed to a small degree by the grape itself but mostly produced by yeasts during fermentation and during aging, esters are perhaps the most important of wine aromas, making it smell fruity. Esters degrade over time in most white wines, but can increase in reds. They are very prevalent in young wines, especially new whites during the first year after the wine is fermented. Reds, on the other hand, are seldom released until well after the new wine esters have largely disappeared. A well-cellarred wine of 3 years or older will likely show little of that brand new wine ester aroma. New, more stable esters will form from chemical reactions between acids and alcohols, bringing back the fruity aromatic complexity commonly called "bottle bouquet." This (along with softening of tannins) is a major reason that proper aging improves red wine.

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Flavors such as fruit, mocha, and nutty characteristics can be found without adding these elements to a wine.

Last Drops



08 REFLECTION

FLAVOR PROFILE:
ripe black plum and mocha
approximately 70 cases left

08 PINOT NOIR

FLAVOR PROFILE:
floral, spicy, strawberry & cherry
approximately 90 cases left

Now Open!

NEW WEDDING AND RECEPTION SITE



Theresa Minnette Photography

FEBRUARY 2011
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February Wine Club Release

BIG RED & WHITE WINE RELEASES FOR FEBRUARY 2011

2009 CROWDED

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.6%

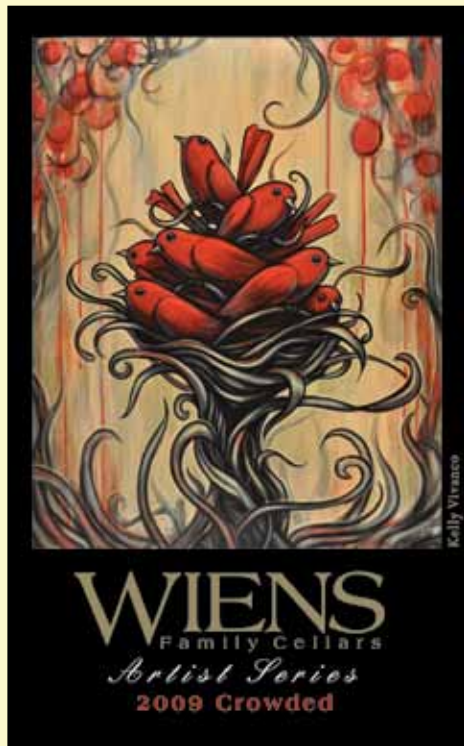
APPELLATION: California, including Temecula Valley and Heritage Montfort Vineyards

COMPOSITION: 35% Pinot Noir, 20% Zinfandel, 17% Merlot, 14% Tempranillo, 8% Petite Sirah, 6% Malbec.

PRICE: \$36, \$28.80 Wine Club

Bright red flavors of cranberry, cherry, and pomegranate layer with caramel & mocha on the finish in our 2009 Crowded. Pairs nicely with mushrooms, wild rice, shellfish, whitefish, poultry, and even Boeuf Bourguignon.

Fruity red flavors are contributed by Pinot Noir & Merlot, spicy notes come from the Zinfandel & Tempranillo, depth & finish are enhanced by Petite Sirah & Malbec. Oak aging adds sweet toasted-oak flavors of caramel & mocha.



Artwork by Kelly Vivanco

2008 DULCE MARIA

ALCOHOL: 11.5%

RESIDUAL SUGAR: 4.7%

APPELLATION: Temecula Valley

COMPOSITION: 85% Chardonnay, 13% Muscat, 2% Malvasia

PRICE: \$22, \$17.60 Wine Club

Rich aromas of green apple, tropical fruit, and melon blend nicely in this moderately sweet wine. Our Dulce Maria is named to honor our mother, Mary Wiens, who insisted years ago that we begin making a few sweet wines to suit her tastes (at the time we were making only dry reds). Pair with salads, shellfish, or chicken dishes.

AMOUR DE L'ORANGE

ALCOHOL: 12%

RESIDUAL SUGAR: 4%

COMPOSITION: 100% Chardonnay

PRICE: \$22, \$17.60 Wine Club

Amour De L'Orange Sparkling Wine is an ambrosial delight for those of you who enjoy Champagne with a fun twist. Starting with the finest Chardonnay cuveé loaded with fruity aromas including pear, coconut, and pineapple, our winemaker added just a hint of natural orange flavoring. If you love mimosas, our Amour De L'Orange is sure to be a hit at your party, wedding, or Sunday brunch!

RELEASE DETAILS

All Reds Members will Receive:

2 BOTTLES 2009 CROWDED
\$57.60 PLUS TAX AND SHIPPING

All Mixed Members will Receive:

1 BOTTLE 2009 CROWDED
1 BOTTLE 2008 DULCE MARIA
1 BOTTLE AMOUR DE L'ORANGE
\$64.00 PLUS TAX AND SHIPPING

IMPORTANT DATES

FEBRUARY 7 - Shipments Sent

FEBRUARY 9 - Will-Call Packages Released

MARCH 14 - Unclaimed Will-Call Packages Sent

To make any changes to your wine club preferences including shipping address, delivery method, or billing information please visit us at wienscellars.com, click on "Wine Club" and complete the "Membership Change Form".

NEXT WINE CLUB RELEASE: April 13

Wines not delivered or picked up within 60 days after the commencement of a wine club release will be returned to inventory and a store credit issued.

Congratulations

LACEY & MIKE MARBERY
MARRIED OCTOBER 8, 2010



Theresa Minnette Photography

February Wine Club - Paired Recipe

POLLO FANTASIA WITH VODKA SAUCE



Fried chicken may not sound like a meal to pair with wine, but with the addition of fresh spinach, mushrooms, prosciutto, and a healthy helping of cheese and Vodka Sauce, this dish comes alive. A truly decadent way to enjoy a common protein like chicken. Serves 4.

POLLO FANTASIA

8 4 OZ CHICKEN BREAST FILLETS

2 CUPS ITALIAN BREADCRUMBS

1 CUP FLOUR

4 EGGS, BEATEN

4 CUPS FRESH SPINACH

2 CUPS SLICED MUSHROOMS

4 THIN SLICES PROSCIUTTO

8 SLICES MOZZARELLA CHEESE

4 CUPS FRY OIL OF CHOICE

SALT AND PEPPER TO TASTE

FRESH PARSLEY

Pre-heat oven to 375 degrees. Heat oil in skillet until 350 degrees. While oil is heating, in separate sauté pan add olive oil and sauté mushrooms until tender. Add spinach, salt and pepper and cook 15-20 seconds until spinach is barely wilted, set aside. One by one, douse chicken in flour, eggs, then bread crumbs. Set aside. When fry oil is hot, begin to fry chicken breast until golden brown on each side. Set aside on paper towels placed on a plate to absorb oil.

On a baking sheet, place four pieces of the chicken. On each piece, layer a slice of Prosciutto, the spinach and mushroom mixture, stack another piece of chicken and cover with 2 slices Mozzarella. Bake in oven until cheese is melted and golden brown. Finish by ladling the Vodka Tomato Cream Sauce over the top of each, then garnish with some fresh chopped parsley.

VODKA SAUCE

1 QUART SIMPLE TOMATO SAUCE, *RECIPE FOLLOWS*

OR STORE-BOUGHT MARINARA SAUCE, BLENDED TIL SMOOTH

1 CUP VODKA

1/2 CUP HEAVY CREAM, ROOM TEMPERATURE

1/2 CUP GRATED PARMESAN

Simmer the tomato sauce and vodka in a heavy large skillet over low heat until the mixture reduces by 1/4, stirring often, for about 20 minutes. Stir the cream into the tomato and vodka sauce. Simmer over low heat until the sauce is heated through. Stir in the Parmesan cheese until melted and well blended.

SIMPLE TOMATO SAUCE

1/2 CUP EXTRA-VIRGIN OLIVE OIL

1 SMALL ONION, CHOPPED

2 CLOVES GARLIC, CHOPPED

1 STALK CELERY, CHOPPED

1 CARROT, CHOPPED

2 (32-OUNCE) CANS CRUSHED TOMATOES

4 TO 6 BASIL LEAVES

2 DRIED BAY LEAVES

SEA SALT

FRESHLY GROUND BLACK PEPPER

4 TABLESPOONS UNSALTED BUTTER, OPTIONAL

In a large casserole pot, heat oil over medium-high heat. Add onion and garlic and sauté until soft and translucent, about 2 minutes. Add celery and carrot and season with salt and pepper. Sauté until all the vegetables are soft, about 5 minutes. Add tomatoes, basil, and bay leaves and reduce the heat to low. Cover the pot and simmer for 1 hour or until thick. Remove bay leaves and taste for seasoning. If sauce tastes too acidic, add unsalted butter, 1 tablespoon at a time, to round out the flavor.

Pour half the tomato sauce into the bowl of a food processor. Process until smooth. Continue with remaining tomato sauce. Yield: 6 Cups

If not using all the sauce, allow it to cool completely and then pour 1 to 2 cup portions into plastic freezer bags. Freeze for up to 6 months.

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WINE 101 - Continued from front page



Very Small amounts of vinegar can add complexity and finish to wine.

ACETIC ACID More commonly known as vinegar, acetic acid is present in all wines to a certain degree. In very small amounts, it provides complexity and finish. Too much, of course, can make wine taste a bit like salad dressing. Fermentation yeasts and wild bacteria create acetic acid during fermentation. If wine is not kept cool, clean, and protected from oxygen during aging, bacterial spoilage will commence and more acetic acid is produced.

ACETALDEHYDE Present most commonly in alcohol-fortified wines such as Port or Sherry, this component is formed when wine alcohol oxidizes, contributing pleasant nutty characteristics. In table wines though, small amounts can contribute positive complexity, but an excess can mask fruit and make the wine taste old and tired. Generally, if a wine has a distinctly brown tint, it's oxidized and will have significant levels of acetaldehyde.

PYRAZINES Most wine drinkers have experienced these vegetative notes of bell pepper or grass, especially in Cabernet Sauvignon, Cabernet Franc, Merlot, or Sauvignon Blanc. They come from the fruit itself, and are higher when the fruit was harvested unripe or was not exposed to enough sunlight during the growing season.

ALCOHOL We all know what alcohol tastes like, but in wine there also dozens of what are called "higher alcohols" in very small amounts. Alcohols can give a sweet aromatic sensation, and with aging, react chemically with wine acids to form fruity esters.

There are many more components that contribute to wine flavor (such as oak barrels discussed in our last newsletter) but above are some of the more important contributors. Knowing all the science behind wine can be intimidating, but a little knowledge can help one talk more comfortably to other oenophiles and evaluate why you might like one wine or another. However, always remember what's most important about wine drinking—relax and enjoy it, and if you like it, then it is a good wine!

—Doug Wiens, Winemaker



Vegetative notes in wine are a sign of unripe grapes

Upcoming Events

Enjoy a bevy of food & wine at our semi-annual two day barrel tasting event.

\$99 per person
(\$89 presale through February 6, 2011).
Local, Sunday Only and Designated Driver tickets are available at a discounted price.

TEMECULA VALLEY WINEGROWERS ASSOCIATION
800.801.WINE
www.temeculawines.org

Summer Concert Series

Dates to be announced soon!