



February 2009



From the Winemaker

BIG RED RELEASE FOR FEBRUARY 2009

2007 BARBERA

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.4%

CASES PRODUCED: 820

VINEYARDS: The Barbera and Dolcetto are from the Central Coast and the Syrah is from Lodi.

VARIETAL COMPOSITION: 77% Barbera, 14% Dolcetto, 9% Syrah. Dolcetto and Syrah were blended in to improve character, soften acidity, and lengthen finish.

OAK: 60% French, 20% American, 20% Eastern European. This wine was only moderately oaked with 20% of the barrels new and the remainder neutral.

PRICE: \$35, \$28 Wine Club

TASTING NOTES

Lush with bright red cherry, ripe raspberry, and pomegranate aromas, our 2007 Barbera shines with crisp acidity and a clean fruity finish that cleanses the palate. Match this zesty wine with sweet Italian sausages, spicy meatballs, or any tomato based pasta dishes.

WINEMAKER'S NOTES

This is a great dinner wine that will pair nicely with a wide variety of foods, and should have a broad appeal among wine lovers from novice to expert. The barbera grapes are from French Camp Vineyards, situated on the plains above San Luis Obispo where common 50 degree day/night temperature variations create great reds. These growers are famous for their advanced farming practices, and consistently provide grapes that make fruit-forward wines with clean crisp flavors.



Coming Soon

2007 REFUGIO CABERNET SAUVIGNON



Label Artwork by Ashley Collins

ALCOHOL: 14.2%

CASES PRODUCED: 200

APPELLATION: Temecula Valley

VINEYARD: Refugio de los Caballos in La Cresta

PRICE: \$55, \$44 Wine Club

TASTING NOTES

Breathe easy and find sanctuary within a glass of our 2007 Refugio Cabernet. Smooth yet highly structured, rich yet gentle, this wine caresses the palate with notes of wild blackberry, brown spice, and caramel.

150 cases of this wine were already pre-sold as futures!

To be released April 10!

FEBRUARY 2008
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Wine 101 - Ask the Winemaker

Question: How can I tell what wine to serve with my meal?

Answer: The best way to start is to pair with foods that have some characteristic in common with the wine. For instance, if the food is high in acid and not particularly sweet, such as tomato-based dishes, choose a high-acid dry wine, perhaps Sangiovese or Barbera. Lower-acid wines like Tempranillo or Syrah would generally not pair as well with such meals, but would be better with meaty/earthy/spicy fare of more neutral acidity such as roast beef, mushrooms, or grilled meats without barbecue sauce.



For tomato based dishes try Sangiovese or Barbera

If the food is high in acid and sweet, which would include fruit-based courses, use a wine that has some sweetness and acidity (our Malvasia or Dulce Maria), or if the wine is dry, has aromatic fruitiness (Viognier).

What about sweet foods with dry wines? How can this work when the two seem so opposite? Most everyone knows that dark chocolate goes wonderfully with dry red wine. *(continued on next page)*

Wine Club Member Spotlight

Mark Chapin & Lenice Johnson Newport Beach, CA

Mark and Lenice became wine club members a year ago while exploring Temecula and enjoying a day off work.

Mark and Lenice were impressed with the wine quality and adventurous winemaking at Wiens. Mark says his all time favorite Wiens wine is the 2006 Reflection, but may have found a new favorite. During their last visit they were impressed with the 2007 Refugio and ended up reserving a case of futures.

In her free time, Lenice is a certified chef and enjoys creating culinary masterpieces. She plans to serve the 2006 Reserve Primitivo with a favorite short rib recipe calling for star anise. Mark enjoys tinkering with vintage cars like his '38 Porche Speedster and '39 Ford hot rod complete with flames.



Mark Chapin & Lenice Johnson

Wine Club

FEBRUARY WINE CLUB

ALL MEMBERS WILL RECEIVE:

2007 BARBERA (2 BOTTLES)

\$56 - PLUS TAX AND SHIPPING

IMPORTANT DATES

February 9 - Shipments Sent

February 11 - Will-Call Packages Released

March 16 - Unclaimed Will-Call Packages Shipped

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".

Congratulations



Laura and Andrew Cato married November 1, 2008

Photography by Teresa Cox

February Wine Club - Paired Recipe

BRACIOLA...ROLLED STUFFED FLANK STEAK

This recipe was provided by Vincenzo's Olive Tree Restaurant in Lake Elsinore to be paired with the 2007 Barbera. Looks great!

INGREDIENTS

1 FLANK STEAK, LIGHTLY POUNDED	3 HARD BOILED EGGS
1 TABLESPOON FRESH PARSLEY	2 TABLESPOONS OLIVE OIL
3 TABLESPOONS CHOPPED GREEN ONIONS	HANDFUL PINE NUTS
1 TABLESPOON CHOPPED GARLIC	FLOUR
3 SLICES OF PROVOLONE CHEESE	SALT & PEPPER
2 TABLESPOONS PARMESAN CHEESE	
1 LARGE CAN CRUSHED TOMATOES	
3 OR 4 SLICES PROSCIUTTO	
1 CUP RED WINE	
1/4 CUP ONIONS, JULIENNED	
1/4 CUP CARROTS, JULIENNED	

PREPARATION

In a small bowl mix together parsley, green onions, 1/2 of the garlic, pine nuts, Parmesan cheese, salt and pepper. Spread mixture over meat. Layer provolone over mixture. Layer prosciutto over provolone. Place hard boiled eggs in a row along edge of meat. Roll the meat over and continue rolling using large toothpicks to hold roll together.

In a Dutch oven heat olive oil. Dust meat roll in flour to coat. Brown meat on all sides. Remove meat and set aside.

Add onions carrots and garlic to the pan and saute until soft and golden. Add cup of red wine. Add large can of tomatoes with half a can of water. Cook until warm.

Add meat back to the pan with the sauce. Cook covered for 1 1/2 hours on low. When meat is tender remove from sauce and let cool slightly. Slice on diagonal. Spoon sauce on platter and place meat on top. Garnish with fresh parsley. Can be served over fettucine pasta.



Vincenzo and Marilyn Occhipinti

VINCENZOS'S OLIVE TREE
31712 CASINO DRIVE SUITE 3B
LAKE ELSINORE, CALIFORNIA
(951) 674-8941



Rich meat dishes are great with Big Reds like Syrah, Cabernet or Zinfandel.

WINE 101 - ASK THE WINEMAKER

(CONTINUED)

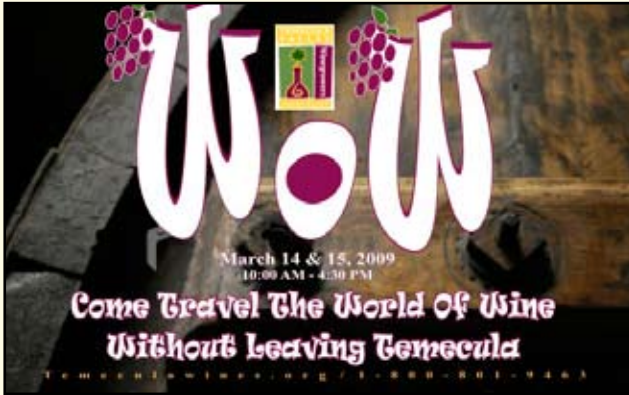
The common thread here is the rich bitter component that both have, the tie that binds the two together. An important thing to remember is that the food and wine don't need to have everything in common, just a characteristic or two in order to make them compatible.

Color can be another simple rule of thumb to use. Light colored foods normally go best with whites or roses. Darker deeper food colors usually call for big reds.

Don't be afraid to experiment, and keep in mind that everyone's palate is unique, so do what makes YOU happy! Once you experience how incredibly enhanced the food and wine both become when paired perfectly, you'll find it difficult to not have one without the other!

- Doug Wiens, Winemaker

Upcoming Events



WORLD OF WINE WEEKEND

A Temecula Valley Winegrowers Association Event

MARCH 14 & 15, 2009

10:00 AM - 4:30 PM

EXPLORE A NEW WORLD APPROACH TO OLD WORLD STYLE.

DEEPLY ROOTED IN THE VINEYARDS OF THE TEMECULA VALLEY, OLD WORLD GRAPE VARIETALS COME TO LIFE IN NEW WORLD STYLE. GRAPES INDIGENOUS TO SPAIN, FRANCE, ITALY AND GERMANY OFFER ABUNDANT FRUIT FROM VERDANT VINES RIGHT HERE IN SOUTHERN CALIFORNIA'S OWN WINE COUNTRY.

WHETHER YOU'RE CRAZY FOR CABERNETS, SERIOUS ABOUT SYRAHS, ZOOM IN ON ZINS OR ARE STOKED ABOUT SPARKLING, THERE'S AN AWARD WINNING TEMECULA WINE WAITING FOR YOU. AND WE'LL BE PAIRING THEM ALL WITH INTERNATIONAL FOOD FARE AND FESTIVITIES.

COME TRAVEL THE WORLD OF WINE
- WITHOUT LEAVING TEMECULA!

TICKETS AVAILABLE AT TEMECULAWINES.ORG
OR BY CALLING 800-801-9463



WIENS FAMILY CELLARS

will represent Spain
at the World of Wine
Weekend

We will be serving
samples of our our 2007
Dulce Maria and barrel
samples of our 2007
Tempranillo.

FEBRUARY

Valentine's Lounge Night
Wiens Family Cellars
February 14
Bring a picnic!
6:00pm - 9:00pm

MARCH

Temecula Valley Elks
Wine Gala at Wiens
March 13
For tickets call: 951.640.6819

World of Wine Weekend
Temecula Valley Wineries
March 14 & 15

APRIL

Wiens Spring Concert Series
Ottmar Liebert & Luna Negra
April 4
For tickets call: 951.658.2411

Wine Club Pick-Up Party
Wiens Family Cellars
April 15
5:30pm-7:30pm

Valentine's Lounge Night in the Barrel Room



Bring a gourmet picnic dinner
and impress your valentine with
something a little different this year.

Wine will be available by the
glass or by the bottle.

February 14
6:00pm - 9:00pm

Wine Club Member Exclusive

Weddings & Special Events AT WIENS FAMILY CELLARS



Let us help you plan your dream wedding!
Call 951.694.9892 for more information.

Photo Credit: ashcraftphoto.net