



From the Winemaker

WINE 101

QUESTION: Hey, what's that crud in the bottom of my wine?

ANSWER: Believe it or not, it's often a sign that the wine is very good! Wine is a wonderful combination of thousands of natural components and essences. The best wines generally have higher concentrations of the things that make wine good – flavors, pigments, fruit acids, polysaccharides, tannins, and alcohol all add to the sensory experience elicited by the finest wines.



You may have noticed that I didn't say anything about wine containing bits of stem, leaves, seeds, grape skin, or shards of glass! Only in the most extremely remote or unusual mistake of circumstance would any of these contaminants ever find their way through the maze of screening, racking, fining, testing, and filtering and into a wine bottle. The vast majority of sediment in wine is formed from natural chemical reactions after bottling.



So, back to the question. Most often, the sediment in wine bottles is largely potassium bitartrate (same as "cream of tartar" used in cooking, which is commercially derived from wine). Bitartrate forms when tartaric acid, the major fruit acid in wine, changes to an insoluble salt form in the presence of alcohol and low temperatures. When the wine is first bottled, the tartaric acid is completely soluble and unseen. After time, especially if the wine is held under cold conditions, the tartrates take on a crystalline, insoluble form and fall to the bottom (or to the top if the bottle is stored inverted). These are often the chunks you see. They are harmless. They are also insoluble, so shaking will just temporarily suspend them and not eliminate them. They will end up in every poured glass instead of just the last!

Continued on Page 4

Coming Soon



2010 MERRYTAG

AVAILABLE FOR PURCHASE STARTING AT THE ANNUAL TVWA HARVEST FESTIVAL ON NOVEMBER 5 & 6.

COME JOIN US TO ENJOY OUR NEWEST VINTAGE OF A HOLIDAY FAVORITE!

OCTOBER 2011 IN THIS ISSUE:

Wine 101	1,4
Merrytage 2010	1
Wine Club News	2

Paired Recipe	3
Upcoming Events	4
Harvest Photos	4

October Wine Club Release

WINE CLUB RELEASES FOR OCTOBER 2011



2009 VIOGNIER

ALCOHOL: 14.6%
RESIDUAL SUGAR: 0.2%
APPELLATION: Riverside County
VINEYARD: Sage Vineyard
COMPOSITION: 100% Viognier
PRICE: \$19, \$15.20 Wine Club

Wisps of pear, apricot, and honeysuckle swirl with a velvety texture in our 2009 Sage Vineyard Viognier. Enjoy with foods such as white chocolate, pasta primavera, roast turkey, or California rolls.

AMOUR DE L'ORANGE

ALCOHOL: 12.0%
RESIDUAL SUGAR: 4.0%

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 cuvéé 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 will be a hit at your party, wedding, or Sunday brunch!

10 BARBERA

ALCOHOL: 13.3%
APPELLATION: Temecula Valley
COMPOSITION: 79% Barbera, 11% Malbec, 7% Petite Sirah, 2% Petit Verdot, 1% Grenache
PRICE: \$36, \$28.80 Wine Club

Opening with aromas of sweet plum, violet, and strawberry, our 2010 Barbera ambles across the palate with a medium-bodied mouth feel and bright cherry finish. Pairs well dishes such as basil/pesto pasta, lasagna, and pizza with artichokes.

RELEASE DETAILS

ALL REDS MEMBERS WILL RECEIVE:

2 BOTTLES 2010 Barbera
\$57.60 plus tax and shipping

ALL MIXED MEMBERS WILL RECEIVE:

1 BOTTLE 2010 Barbera
1 BOTTLE 2009 Viognier
1 BOTTLE Amour de L'Orange
\$63.20 plus tax and shipping

IMPORTANT DATES

OCTOBER 10 - Shipments Sent
OCTOBER 12 - Will-Call Packages Released
NOVEMBER 15 - 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: Dec. 8

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

MARISSA & CHRISTOPHER
LOPEZ

MARRIED 11 SEPTEMBER 2011



Memories and Moments Portraiture

October Wine Club - Paired Recipe



MAZE STONE RESTAURANT
SOBOBA SPRINGS COUNTRY CLUB

EXECUTIVE CHEF SEAN FLINT

1020 SOBOBA ROAD
SAN JACINTO, CA 92583
951.654.4300

WWW.SOBOBASPRINGSCC.COM

ROASTED PORK TENDERLOIN WITH BLACK CHERRY BARBERA SAUCE SERVED WITH CREAMY POLENTA AND BRAISED RED CABBAGE

PORK TENDERLOIN

Season meat with salt and pepper. Roast the tenderloin until internal temperature is 160° and allow to rest. Slice tenderloin and plate with the polenta and cabbage. Drizzle the sauce over the tenderloin. Garnish with diced black cherries. Serves 2.

CREAMY POLENTA

1 C WATER 1/2 TSP. SALT
1 C MILK 1/2 C POLENTA

In a sauce pot bring water, milk, and salt to a boil. Slowly pour in the polenta while whisking continuously. Continue to whisk until ingredients are combined about 3-4 minutes. Lower the heat to a slow simmer and partially cover allow to cook for 30 minutes, stirring every 10 minutes.

BRAISED RED CABBAGE

1 SMALL HEAD RED CABBAGE 2 TBSP. SUGAR
1 TSP. BUTTER 1/4 TSP. SALT
1/4 C WIENS BARBERA 1/4 TSP. BLACK PEPPER
1/4 C RED WINE VINEGAR

Prep the cabbage by removing the core and shred into 1/4 inch slices. In a sauté pan over medium high heat melt the butter. Add shredded cabbage to the butter and allow to wilt. When the cabbage is wilted add all other ingredients and stir to incorporate. Lower the heat to a low simmer cover and cook until the liquid is incorporated and cabbage is tender (approximately 15 minutes).

BLACK CHERRY BARBERA SAUCE

1 CAN (15oz.) PITTED 1 TBSP. CHOPPED SHALLOTS
DARK CHERRIES 1/4 TSP. SALT
1/4 C DARK CHERRY JUICE 1/4 TSP. BLACK PEPPER
1/4 C WIENS BARBERA 1 TSP. BUTTER

In a sauce pot combine all ingredients except butter. Let simmer until the liquid is reduced by half and is sauce consistency. Strain the sauce and add liquid back to the pan add butter and whisk in to incorporate.



Harvest Highlights





Harvest Celebration
2011



November 5 and 6, 2011 • 10:00am – 4:30pm

The two day event gives ticketed guests the opportunity to visit 30 plus Member wineries for a self-guided tour of the Temecula Valley Wine Country. Delicious foods and wine samplings are offered at each stop as well as barrel and/or tank samples of finished and unfinished wines not available to the public.

Tickets on Sale Now!

Sat/Sun - \$99
 Sun Only/Non-Resident - \$79
 Sun Only/Local Resident - \$69
 Designated Driver - \$59

800.801.WINE • www.temeculawines.org



Weddings and Special Events
 AT WIENS FAMILY CELLARS



More info at
WWW.WIENSCELLARS.COM

Orange Turtle Photography

WINE 101 - CONTINUED

In highly extracted wines, the tartrate crystals are often joined by aggregated particles of other wine components. These too are harmless, and can be an indicator of a "big" wine. Europeans are very tolerant of sediment, perhaps thinking of it as a sign that the wine is minimally processed. Americans, on the other hand, generally view any particles in wine as a defect. This difference in opinion might stem from the fact that Americans tend to consume their wines with little aging, while European wines are more often aged for several years, giving the particles more time to form.

The best way to eliminate the sediment is to either decant the wine carefully from the bottle into a decanter prior to serving, or simply pour all glasses (especially the last) slowly and leave the final half ounce or so of wine along with the sediment in the bottom of the bottle (but don't waste too much)! Cheers!

— Doug Wiens, Winemaker



Wiens Family Cellars "Known for Big Reds"