

WIENS

Family Cellars

October 2010

From the Winemaker



By stressing the vines with little water, nutrient poor soil, and shoot thinning, a big, bold red wine can be crafted from this usually lighter style varietal.

WINE 101 - Ask our Winemaker

Question: Sangiovese seems to usually be a very light wine. How do you make it into a heavier red?

Answer: : The Italian heritage Sangiovese grape variety can make a broad range of wines depending on vineyard practices, winemaking techniques, and varieties used in the final wine blend. This one grape gives wonderfully fruity rosés and light wines, medium reds with spicy/smoky notes along with the fruit, and age-worthy big reds that have full tannins and rich flavors. Prices for these wines can range from a few dollars for an everyday Chianti to over \$100 for the best Italian Brunellos.

Normally a very productive variety, the Sangiovese vine tends to be quite vigorous with big berries and large nearly football-sized clusters when grown with deep fertile soils, a hot climate, and

ample water. Fruit of this type will make a lighter style of wine. By restricting water, thinning the fruit & vine shoots, and growing in areas where the soil is less fertile and stresses the plant, the same variety will produce smaller berries, smaller clusters, and low yields. Wines produced from these intensely managed vineyards can be big, bold, and deeply colored.

In the cellar, the winemaker can increase wine intensity by leaving the skins & seeds in the fermenting wine for a longer period. Lighter wines will be pressed (the winemaking step where the new wine is squeezed out) in 4-7 days. For bigger style wines, the pressing might happen 2 weeks or more after the initial crush. For example, our 2009 Sangiovese in the October wine club release was pressed after 19 days on the skins & seeds. This extra contact time extracts more from the grapes making the wine more age-able, more stable, redder, and more richly flavored upon release. *(Continued on Page 2)*

Exciting News!

WEDNESDAY & THURSDAY PICK-UP PARTY NIGHTS



Due to the overwhelming popularity of our Wine Club Pick-Up Parties, we will now host our Release on two consecutive nights! In addition to our Wednesday night event, we will also have a Pick-Up Party on Thursday. Both nights will host the same wines and food, but you reserve the choice of the day you would like to attend.

As with the October Pick-Up Party, we will be requiring reservations to attend. We will begin taking reservations one month before the Pick-Up Party dates, beginning November 8th for the December 8th and 9th Wine Club release parties. As always, these events are free to our members along with one guest. An additional 2 guests may accompany Club Members for \$10 each. Reservations can be made by going to wienscellars.com/california-wine-club and clicking on "Pick-Up Party." We hope to see you there!

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October Wine Club Release

BIG RED & WHITE WINE RELEASES FOR OCTOBER 2010

2009 SANGIOVESE

ALCOHOL: 15.5%
RESIDUAL SUGAR: 0.3%
APPELLATION: Temecula Valley
CASES PRODUCED: 861
COMPOSITION: 94% SANGIOVESE,
6% SYRAH

PRICE: \$42, \$33.60 Wine Club

Strawberry, brown spice, vanilla, and a touch of black tea are among the pleasant flavors in this medium bodied, easy drinking wine. Matches nicely with chicken, pastas, stews, and well-aged cheeses.

2008 VIOGNIER

ALCOHOL: 14.5%
RESIDUAL SUGAR: 0.2%
APPELLATION: Riverside County
Cases Produced: 315
COMPOSITION: 100% Viognier
PRICE: \$19, \$15.20 Wine Club

Fresh apricot, honeysuckle, citrus blossom, and pear are just a few of the many aromas that pour from our 2008 Viognier. This high-bodied aromatic wine matches well with curries, spicy Asian dishes, lobster, shrimp, and scallops.

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 cuvee 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!

WINE 101 - Continued



In our August newsletter we talked about Super Tuscans, which are blends of Italian varieties such as Sangiovese & Barbera with other “bigger” wines that serve to bolster the main wine’s complexity and depth. This can be done with a varietal Sangiovese as well, only with smaller proportions of other wines in the blend. Our 2009 is 94% Sangiovese plus 6% of a very big Syrah (and this Syrah will be shipped to the wine club in December). These proportions include just enough of the bigger wine to build muscle and personality without overpowering the elegance and balance of the blend.

In order to learn more about Sangiovese wines and appreciate the differences among them, you might want to buy a few different variously priced ones and sample them side-by-side with your friends & family. This might require digging into your pocket and paying dearly for a \$50+ Italian Brunello, but believe me it will be fun and well worth it! Salut!

—Doug Wiens, Winemaker

RELEASE DETAILS

All Reds Members will Receive:

2 BOTTLES 2009 SANGIOVESE
\$67.20 PLUS TAX AND SHIPPING

All Mixed Members will Receive:

1 BOTTLE 2009 SANGIOVESE
1 BOTTLE 2008 VIOGNIER
1 BOTTLE AMOUR DE L'ORANGE
\$66.40 PLUS TAX AND SHIPPING

IMPORTANT DATES

OCTOBER 4 - Shipments Sent

OCTOBER 6 - Will-Call Packages Released

NOVEMBER 8 - 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: December 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

RICHARD & KRISTA SHEPPARD
10 YEAR VOW RENEWAL 26 JUNE 2010



Vanessa Preziose Photography

October Wine Club - Paired Recipe

POLLO E GNOCCHI SCARPARELLO

If you love Chicken Fricassee, Chicken and Biscuits, or Chicken and Dumplings here is a flavorful Italian take on the classic. Paired with a classic food wine like our 2009 Sangiovese, this comfort dish turns classy and gourmet.

INGREDIENTS

5 TBSP. EXTRA-VIRGIN OLIVE OIL, DIVIDED
2 LBS. CHICKEN TENDERLOINS, DICED
SALT AND FRESHLY GROUND BLACK PEPPER
4 TBSP. BUTTER, DIVIDED
12 LARGE WHITE MUSHROOMS, SLICED
1 C SHREDDED CARROTS
4 RIBS CELERY FROM THE HEART, VERY THINLY SLICED
1 - 2 FRESH BAY LEAVES

3 TBSP. ALL-PURPOSE FLOUR
3 C. CHICKEN STOCK, DIVIDED
1 C BASIL LEAVES
1 CLOVE GARLIC
GENEROUS HANDFUL PARSLEY LEAVES
HANDFUL PINE NUTS, LIGHTLY TOASTED
2 HANDFULS GRATED PARMIGIANO-REGGIANO
1 LEMON, ZESTED
2 (10 TO 12-OUNCE) PACKAGES FRESH GNOCCHI, (STORE BOUGHT WILL ALSO WORK)

Place a large pot of water on to boil for gnocchi.

Heat a pot with 1 tablespoon extra-virgin olive oil over medium-high heat. Add chicken, season with salt and pepper, and lightly brown. Remove to a plate and add another tablespoon of olive oil and 2 tablespoons butter and heat. Add mushrooms, carrots, celery, and bay leaf, season with salt and pepper. Soften 5 minutes, sprinkle in flour and cook 2 minutes. Whisk in 2 1/2 cups stock, slide the chicken back into the pot and simmer to allow sauce to thicken.

Place the remaining 1/2 cup stock in food processor with basil, parsley, garlic, pine nuts and cheese, salt and pepper. With processor on, pour in the remaining tablespoons oil.

Melt 2 tablespoons butter in a skillet over medium heat with the zest of 1 lemon.

Salt cooking water and drop gnocchi in the water, cook until the gnocchi floats, drain and add to the lemon butter and season with salt and pepper, to taste. Toss the gnocchi 2 to 3 minutes in lemon butter until light golden at edges.

Turn heat off chicken and stir in pesto sauce. Serve the chicken in shallow bowls and top with lemon butter dumplings.



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Giuseppe Di Gristina, Chef & Owner

Harvest Highlights



Upcoming Events



20th Annual HARVEST Celebration November 6 & 7, 2010
10am - 4:30pm

Visit up to 30 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

800.801.9463 • temeculawines.org



twenty eleven
NYE
new year's eve gala
7pm-2011

Champagne Reception • Live Music • Midnight Toast
Iced Seafood Bar • Exquisite Plated Dinner • Decadent Dessert

*tickets: \$110, \$100 club members
(black tie optional)*

FALL/WINTER 2010

Wiensfest 2010!

Sunday, October 17
Wine Club Exclusive
4:00pm-8:00pm

Harvest Celebration

Temecula Valley Winegrowers
Association Sponsored Event
Saturday November 6
Sunday November 7

December Pick-Up Parties & Holiday Toy Drive

Wednesday, December 8
Thursday, December 9
5:30pm - 7:30pm

Reservations Required

Reservations open starting November 9
wienscellars.com/california-wine-club

NYE New Year's Eve Gala

Friday December 31
Tickets: \$110 \$100 Wine Club
7pm-2011!

a tad creepy,
yet
completely
sassy



*our new Halloween
curiosities
available now*

Weddings & Special Events AT WIENS FAMILY CELLARS



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

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