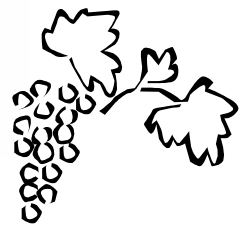




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## The Grape Vine Newsletter



### Cranberry Sauce Recipe

The flavor of this rich homemade cranberry sauce is enhanced with walnuts, maple syrup, and Zinfandel wine. May be made in advance and refrigerated. Serves four.

#### INGREDIENTS:

- 1 (12 ounces) package fresh cranberries, washed and picked over
- 1 cup maple syrup
- 1/2 cup cranberry raspberry juice
- 1/2 cup fruity red Zinfandel wine
- Grated zest of 1 orange
- 1 cup walnut halves, coarsely chopped

#### PREPARATION:

Place cranberries, maple syrup, juice, wine, and orange zest in a heavy saucepan. Bring to a boil, reduce heat to medium, and cook for 10 minutes, until cranberries begin to pop. Skim off any foam that rises to the top.

Remove from heat and gently smash a bit to open the cranberries, but do not mash. Stir in walnuts. Cool to room temperature, then refrigerate until ready to serve.

### Turkey Breast with White Wine

#### What you need:

- 1/2 cup chopped onion
- 1 minced garlic clove
- 1 bay leaf
- 3 1/2 to 4 pound boneless turkey breast
- 1 teaspoon dried rosemary
- 1/4 teaspoon black pepper
- 1/3 cup fat free half-and-half
- 2 tablespoons cornstarch
- 2 cups of white wine

#### Instructions:

1. In a 3 1/2 to 6 quart slow cooker combine white wine, onion, garlic and bay leaf. If turkey is wrapped in netting, remove netting and discard. Combine rosemary and pepper and sprinkle over turkey, rubbing the mixture in with your fingers.
2. Place turkey in cooker and cover. Cook on low-heat setting for 9 to 10 hours or on high-heat setting for 4 1/2 to 5 hours.
3. Transfer the turkey to a serving platter, reserving cooking liquid. Cover the turkey with foil to keep warm.
4. To prepare gravy, strain cooking liquid into a glass measuring cup and skim off fat. Measure 1 1/3 cups of liquid and pour into a small saucepan. In a small bowl combine the half-and-half and cornstarch. Stir into liquid in saucepan. Cook and stir over medium heat until thickened and bubbly. Cook and stir for an additional 2 minutes. Slice turkey. To serve spoon gravy over turkey and enjoy!



"On Thanksgiving Day, all over America, families sit down to dinner at the same moment - halftime."

Author Unknown

"Thanksgiving dinners take eighteen hours to prepare. They are consumed in twelve minutes. Halftimes of football games take twelve minutes. This is not a coincidence."

Erma Bombeck

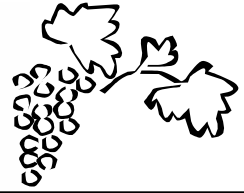
### Quote of the Month

*Thanksgiving Day, a function which originated in New England two or three centuries ago when those people recognized that they really had something to be thankful for - annually, not oftener - if they had succeeded in exterminating their neighbors, the Indians, during the previous twelve months instead of getting exterminated by their neighbors, the Indians. Thanksgiving Day became a habit, for the reason that in the course of time, as the years drifted on, it was perceived that the exterminating had ceased to be mutual and was all on the white man's side, consequently on the Lord's side; hence it was proper to thank the Lord for it and extend the usual annual compliments. ~Mark Twain*



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## Classic Wine Club Selections

Every month our **Classic Wine Club** members receive one or two bottles of our featured wines. The wines you get depend on the membership you are enrolled in. If you're not yet a member, we invite you to join the fun. Happy wine tasting!

### *California Central Coast*

The Central Coast is home to a rich diversity of grape varieties, and is home to both the smallest of boutique wineries and some of California's biggest players. Of the close to 100,000 acres under vine in the region, more than half are planted to white wine grapes. Chardonnay boasts the most territory under vine, but Rhone varietals are emerging as the new darlings of Central Coast viticulture. The Paso Robles wine country in San Luis Obispo County, part of the up-and-coming California Central Coast, is the best-kept secret in the wine industry. The Paso Robles area has been in the business since 1882 when York Mountain Winery was established.

### *York Mountain Winery*

At the end of a sun-dappled roadway, nestled among old arching oaks, impressive madrones, and thick Spanish moss of the Coast Range, you'll discover a central coast treasure called York Mountain Winery. In 1882, apple farmer Andrew York discovered his soil and climate were ideal for growing grapes – thus the venerable York Mountain Winery was born. Built of local stone, hand-formed brick fired on the premises, and timber from a Cayucos pier, York Mountain is the area's oldest continuously operating winery.

Though located just seven miles from the Pacific Ocean, it is significantly cooler and wetter than neighboring Paso Robles. Vineyards in the appellation are situated at an average of 1,500 feet and benefit from steep slopes, long sunshine hours, and cool coastal breezes. The climate and soil conditions are so unique that the York Mountain viticulture appellation is one of the smallest recognized in the state of California. This unique combination of cool climate and low vigor hillside soils create wines that possess a perfumed elegance not found anywhere else on the central coast.

### *2005 Roussanne*

Roussanne is exceptional rich with flavors of honey and pear, and full body. The aroma is reminiscent of a flowery herbal tea. Mature gracefully, this wine will hold up well a decade or more after bottling.

Gold Medal - Finger Lakes International Wine Competition 2007

Gold Medal - Tasters Guild International Wine Competition, 2007

Bronze Medal - West Coast Wine Competition, 2007

Bronze Medal - Central Coast Wine Competition, 2007

Bronze Medal — International Eastern Wine Competition, 2007

### *2003 Jack Ranch Syrah*

The 2003 Syrah exhibits a deep inky/purple color as well as a rich, sumptuous nose of cassis, crushed rocks, camphor, and sweet pain grille scents. The wine offers mature flavors of smoked meat, earth, tobacco leaf and black-berried fruits. Enjoy it with well spiced meats. It is a pure dramatic, full-bodied, powerful, impeccably well-balanced expression of Syrah that requires another year or two of bottle age. It should drink well for 10-12 years.

Silver Medal - Finger Lakes International Wine Competition, 2007

Silver Medal - International Eastern Wine Competition, 2007

Silver Medal - Riverside International Wine Competition, 2007

Silver Medal —Riverside International Wine Competition, 2007

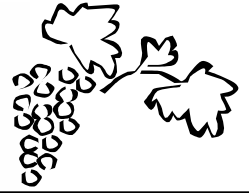
Bronze Medal - West Coast Wine Competition, 2007

Bronze Medal - Central Coast Wine Competition



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## This Month's Epic Reds Wine Club Selections

Every month our **Epic Reds Wine Club** members receive two bottles of our featured red wines. These wines are among some of California's boutique winery's finest offerings. If you're not yet a member, we invite you to join the fun. Happy wine tasting!

### ***Martin & Weyrich Winery***

The Martin & Weyrich Winery, originally "Martin Brothers" Winery, was established in 1981, back when the now acclaimed Paso Robles wine country was in its infancy. Over the past 25 years, the winery's history has progressed in tandem with the surrounding wine region.

An important part of this history has been the planting of more than 250 acres of premium vineyards in San Luis Obispo County. Part of the close-knit Martin & Weyrich team, winemakers Craig Reed and Alan Kinne have a combined 27 years of history with the winery.

The Martin and Weyrich families were among the first to recognize the tremendous potential of the Paso Robles Viticultural Appellation.

It all started on April Fool's Day, 1981. Despite there being only a handful of wineries in the area, the family had a vision, and purchased an 83-acre parcel of land on Buena Vista Drive, the site of an old dairy farm. They immediately set about the arduous task of building a winery, so that it would be ready in time for harvest of that year.

That move proved to be anything but foolish. Initially setting out to grow and produce Nebbiolo, the noble red grape of the Piedmont region of Italy, it wasn't long before the winery was also making Sangiovese, Primitivo (the Italian name for Zinfandel), Muscat Canelli, Pinot Grigio, Chardonnay and Cabernet Sauvignon. Within a few short years, the winery became known as one of the country's premier producers of Italian varietals.

In 1998 David and Mary (Martin) Weyrich purchased the winery from their siblings. Today, along with their eight children, the Weyrich's continue to build on the brand's already impressive reputation. The focus is now even more international - Martin & Weyrich produces varieties from not only Italy but also France, Spain and Portugal.

### **2002 Dante Dusi Vineyard Reserve Zinfandel, Paso Robles**

The Dante Dusi vineyard is one of the most famous zinfandel vineyards in Paso Robles. This zinfandel is full of concentrated cherry and raspberry fruit and spice. The vineyard is an old one with a proud name, and the winemaker does it justice in crafting this dry, balanced wine. Rich Tannins contribute to the lush soft mouthfeel and earns extra points for the sheer exuberance of its varietal personality.

#### **Awards and Recognition**

San Diego International Wine Competition, Gold Sweepstakes  
Tasters Guild International Wine Judging, Gold  
San Francisco International Wine Competition, Silver  
West Coast Wine Competition, Silver  
Riverside International Wine Competition, Silver  
International Eastern Wine Competition, Silver

Orange County Fair Commercial Wine Competition, Silver Critics Challenge, Silver  
Central Coast International Wine Competition, Bronze  
Finger Lakes International Wine Competition, Bronze  
Los Angeles Wine & Spirits 2007 Competition, Bronze

### **2003 Cabernet Sauvignon Paso Robles**

2003 Paso Robles Cabernet Sauvignon showcases the classic characteristics of Paso Robles Cabernet - currants, black cherries, earth and tar, and is supported by velvety tannins. Although approachable now, this Cabernet will age gracefully over the next ten years, thusly rewarding those with, as well as those without, patience.

#### **Awards and Recognition**

International Eastern Wine Competition, Double Gold  
Central Coast International Wine Competition, Gold  
Central Coast International Wine Competition, Best of Class  
Finger Lakes International Wine Competition, Gold  
West Coast Wine Competition, Gold  
Critics Challenge, Gold

Long Beach Grand Cru, Gold  
San Francisco International Wine Competition, Silver  
Orange County Fair Commercial Wine Competition, Silver  
Tasters Guild International Wine Judging, Silver  
San Diego International Wine Competition, Bronze  
Riverside International Wine Competition, Bronze