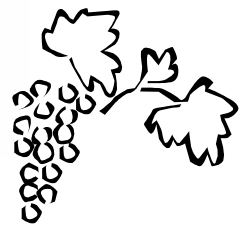




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## The Grape Vine Newsletter



### *Wine and Food Pairing Guide*

Below you will find general complementary food and wine pairing recommendations. Use them for reference as a starting point. We urge you to go explore both delicate complements and outright contrasts to discover your true food and wine pairing preference!

#### ***Wine guide for typical dishes:***

- Chicken – Chardonnay or lighter reds such as Rioja, Barbera, Grenache, Burgundy
- Green Salad – Herby whites such as Sauvignon Blanc, Pinot Blanc.
- Grilled Fish – Light medium bodied whites such as Pinot Grigio, Chablis
- Pasta (red sauce) – Chianti, Zinfandel, Pinot Blanc, Merlot, Pinot Noir
- Pasta (white sauce) – Pinot Grigio, Chardonnay, Viognier, Gavi
- Raw or steamed shellfish – Crisp, acidic wines such as Champagne, Savignon Blanc
- Steak – Full-bodied red such as Cabernet Sauvignon, Cabernet Franc or Merlot

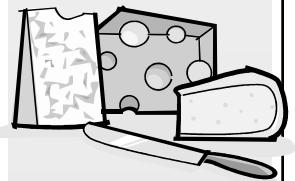
#### ***Last but not least, some food and wine pairing tips:***

- There are ingredients in food that may mask the flavor of most wines; for example, artichokes, olives, vinegar, yogurt, asparagus, and chocolate. These can be your best friends when your wine sucks.
- Cigarettes and cigars are wines' worst enemies as they mask the taste and aroma of a wine.
- When pairing with wine, be aware that heavy and strong cheese will mask the taste, texture and smell of most wines.
- Acidic wines are generally good flexible wines. They go well with many dishes. Sauvignon Blanc, dry Riesling and Chianti are great examples. In addition, acidic wines make salty dishes seem less salty.
- For spicy food, try fruity, low-alcohol wines such as Riesling and Gewurztraminer.
- Sweet food goes well with a wine that is slightly sweeter.
- To better enjoy complex food, pair with simple wine. Likewise, to enjoy complex wine, go with simple food.
- Avoid wines that are dominated by non-food flavors. Oak is not a taste you expect to find in food. Save oaky wines for fireside chats and other non food events.
- Match flavors. This is so simple that it is often overlooked. The grapefruit/citrus taste of Sauvignon Blancs goes with fish as well, and for the same reason, that lemon does.

Above all other considerations, drink wine to enjoy it and the company you are sharing it with. Drink wine you like with food you like, but never stop experimenting. Now impress someone with your newly found, expert culinary knowledge and enjoy some perfectly paired dinners of fine foods and the perfect fine wines!

### *Wine Guide for Cheese*

- Creamy soft brie or camembert; Red Burgundy, Chardonnay, Chablis
- Strong goat cheese; Sauvignon Blanc, Sancerre, Pouilly-Fume
- Hard Gouda; Chianti, Dolcetto, Pinot Noir
- Semi hard cheese: Semillon, Rioja, Sauvignon Blanc
- Smoked cheese; Gewurztraminer, Sauternes, Shiraz
- Strong blue cheese; Sauternes, Port, Hermitage, Madeira



### *Quote of the Month*

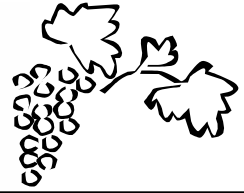
Why don't they pass a constitutional amendment prohibiting anybody from learning anything? If it works as well as prohibition did, in five years Americans would be the smartest race of people on Earth.

---- Will Rogers



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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!

### *Charles Mitchell Vineyards, Fairplay, Ca.*

Charles Mitchell Vineyards and Winery are located in the heart of the Sierra Foothills, in a premier Amador County wine region called Fair Play, named for the local township born in the Gold Rush era. Over 150 years ago, this region was a thriving wine producing area, supplying the Italian segment of the '49er population. Their property has had a fantastic history since that time, first as a promising repository for gold then, by the turn of the century, as a homestead and orchard, allowing generations of families the opportunity to live off this abundant land.

In the counties of El Dorado, Amador and Calaveras within the Sierra Foothills appellation, soils are primarily made of granite that slowly decomposes into rocks and sand. Granitic soils produce wines with stony flavors that add structure and textural firmness, balancing the sweet fruit flavors of wine.

In the mid-1960's, UC Davis, recognizing the land's possibilities, developed its own test plot of potential varieties in an effort to revitalize the Fair Play region as a premier grape growing area.

The area may be best known for Zinfandel, yet when it comes to Rhone-variety grapes like Syrah, Grenache, Roussanne and Viognier, the Sierra Foothills seemingly have at least one advantage over their winemaking peers to the west: granite.

This region is now enjoying a wine renaissance, thanks to the findings of UC Davis in their research, and the efforts of local winemaker pioneers. The Fair Play appellation has been approved by the U.S. government and is now the newest wine appellation on the American market.

Charles Mitchell estate wines reflect this heritage and have been garnering gold medals since the earliest days of the winery.

California's pioneers were searching for gold in our land. Charles Mitchell found it in their vines

The historic gold rush community of Fair Play has been granted the status of American Viticultural Area by the Bureau of Alcohol, Tobacco and Firearms.

Their mission is to produce the highest quality wines from the Sierra Foothills and Fair Play appellation. They want to produce wines for the enjoyment of everyday drinking and special occasions. The winery also provides an enjoyable lifestyle and fun atmosphere for all employees and visitors.

### *2004 Amador Zinfandel*

One of our favorites – taste the smoked cherry flavors on the nose, then ripe black cherry fruit flavors with a suggestion of white pepper, and ending in a full lush fruity finish. Best served with your favorite beef, lamb or pork dish, but a sure fire hit with your favorite pasta dishes with tomato based sauces. Winner of Long Beach Gran Cru Wine Competition; '07 - Silver Medal; Orange County Wine Competition '07 - Silver Medal

### *2006 Estate Sauvignon Blanc*

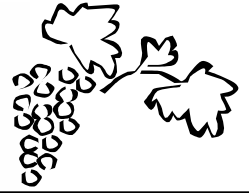
This Sauvignon Blanc is estate-grown, hand-picked and pressed to perfection. Enjoy the herbal honey nose and light textured mid-palate, and be surprised by the crisp, grassy green apple finish. A lovely picnic wine. Try your favorite cheese and fruit, or other light hors d'oeuvre. This wine will pair well with shellfish, raw or steamed, and any of your favorite salads.

From time to time we have excess inventory of our Wine of the Month selection. If you would like to purchase additional quantities of this month's offering, or any of our other fine wine selections, please visit our Online Wine Store at [www.WineGiftClub.com](http://www.WineGiftClub.com).



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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!

### *Charles Mitchell Vineyards, Fairplay, Ca.*

Charles Mitchell Vineyards and Winery are located in the heart of the Sierra Foothills, in a premier Amador County wine region called Fair Play, named for the local township born in the Gold Rush era. Over 150 years ago, this region was a thriving wine producing area, supplying the Italian segment of the '49er population. Their property has had a fantastic history since that time, first as a promising repository for gold then, by the turn of the century, as a homestead and orchard, allowing generations of families the opportunity to live off this abundant land.

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### *2005 Reserve Zinfandel*

Cardanini Vineyards - El Dorado

This future wine turned out to be the Big Daddy as far as Zinfandel is concerned. Its distinctive garnet color boosts a ripe plum nose, a bit of spice, smoke and the expected pepper finish that tempts even the most refined pallets. Aged in American Oak for sixteen months, this wine was bottled June 8, 2007. Drink in mid-August or cellar up to two years. Best served with your favorite beef, lamb or pork dish, but a sure fire hit with your favorite pasta dishes with tomato based sauces. Winner of the following prestigious awards: GOLD-2007 Riverside International Wine Competition; GOLD-2007 Critics Choice Int'l Wine Competition; GOLD-Calaveras County Fair

### *2005 Reserve Cabernet Franc*

This 2005 Cabernet Franc has a garnet color with warm and subtle earthy tones. It is full-bodied with a black licorice finish. Great with game hen, duck, or chicken dishes.

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