



Wines for a Barbecue

Backyard Flat Iron Red Wine Steak

INGREDIENTS

- 2 1/2 tablespoons olive oil
- 5 cloves garlic, minced
- 1 teaspoon chopped parsley
- 1 teaspoon chopped thyme
- 1 cup red wine
- 1 teaspoon dry mustard powder
- salt and pepper to taste
- 4 (8 ounce) flat iron steaks

DIRECTIONS

1. Whisk together 2 tbsp olive oil, 3 cloves of minced garlic, parsley, thyme, 1 cup red wine, 1/2 tsp mustard powder, salt, and pepper until combined.
2. Pour into a resalable plastic bag with the flat iron steaks. Squeeze out excess air, seal, and marinate for 1 hour at room temperature.
3. Preheat an outdoor grill for medium-high heat and lightly oil grate.
4. Stir together 2 cloves minced garlic, 1/2 teaspoon mustard powder, and 1/2 teaspoon olive oil in a small bowl and set aside.
5. Remove steaks from the marinade, shake off excess, and discard remaining marinade. Cook on preheated grill to desired degree of doneness, about 4 minutes per side for medium-rare. Brush with reserved garlic mixture

It started out as a small little get-together and now all my friends, family, neighbors, and co-workers (even the ones I don't like) are on the guest list for my little girl's first birthday. I am renting chairs, tables and considering a tent. While I want all the frilly pink cuteness for her, she is going to be the only non-adult there, and she could care less. So I start planning the menu and decided on a casual backyard barbeque (yes, I do have a quite large backyard).

For most people, a barbecue means it's beer time. Teetotalers stick with soda, lemonade, or iced tea. A couple of my friends favor margaritas and daiquiris, which don't hurt either. But few people seem to think of wine when they fire up the grill. There's something about the outdoor setting, the primitive pleasure of an open fire, and the masculine image of the grill that says this is no time to be putting on airs and messing with wine glasses. But wine should never have become associated with pretense in the first place. Wine can be the perfect accompaniment to a barbecue and not so filling as beer, nor so potentially embarrassing as multiple margaritas.



While I am still planning my party, here are a few wine pairing tips for your next Barbeque:

For red wine lovers:

For anything coated in barbecue sauce, a young, bold, fruity and spicy red wine, such as Zinfandel or Syrah should stand up to the barbecue flavors.

Grilled meats, like steak, can work with a wider range of reds, including young Cabernets. And hamburgers should be fine with just about any red wine, just pick your favorite.

White Wines:

Crisp, intensely aromatic high-acid white wines, especially Sauvignon Blanc, work very well with grilled flavors. Sauvignon Blanc great with grilled vegetables and shrimp, and is the best wine with tomatoes. Rieslings pair nicely with spicier and sweeter barbecue flavors. Chardonnay, however, is probably not your best bet.

Whatever your grilling style, we have the wine to match your mood at www.WineGiftClub.com

Grilled to Perfection

Treat someone to absolute perfection with this month's featured wine basket. Filled with delicious grill flavors and a fantastic bottle of Merlot to go with a big juicy steak.

The basket is filled with zesty salsa, crispy pita chips, delectable barbecue sauce, a savory steak sauce, and an assortment of delicious nuts.

This is a perfect gift for the barbecue lover! Makes a great gift for men, a birthday present (not for my baby, but I sure would love it), or even a



housewarming gift.



The Grape Vine

Classic Wine Club Selections



Fenestra Winery - Livermore, CA

As you turn into the oak lined road towards Fenestra Winery you won't be able to help but feel like you've stepped back in time. You get the feeling that this winery is much as it was when it was originally built by George True for his winery. The Fenestra winery grew from the abandoned buildings and the only indication of the passing of time is the new state of the art bottling machine in the midst of this beautiful historic experience.

Lanny and Fran Replogle initially began making wine at the Ruby Hill Winery in 1976. In 1980 they saw potential and leased the True Winery land and buildings. They had no idea that 27 years later they would be able to purchase the land and call it their own.

On June 22, 2007 the Replogles and their staff celebrated the purchase of the 16.6 acre property. Lanny says the possibilities are endless now that they own the land, and will continue to do what they have been doing the past 31 years, making great wine. One change that was made, however, is the recently appointed winemaker, Brent Amos who has worked for the past two years as assistant winemaker. One this is guaranteed, you can expect something exciting from the Fenestra Winery in the years to come.

2006 Semillon

This month's selection has a citrus bouquet, with a touch of fresh cut grass and honeysuckle. It has lots of citrus flavor, mainly key lime and lemon. Clean, crisp and delicious, this medium bodied wine is wonderful with grilled chicken, grilled shrimp in dram sauce, steamed mussels, and lettuce wraps. Tuck a bottle in your picnic basket and enjoy!

BEST WHITE WINE OF REGION
California State Fair

"I am ecstatic to see a Semillon rise to the top! This is a fabulous delicate white wine with a beautiful pale straw color. Very complex and revealing on the palate. There is a long finish with a touch of minerality."

Jason Bushong, Winemaker/Consultant, Paso Robles, CA

True Red *Lot 21*

Fenestra's most popular wine, True Red is named after George True who built the winery building in 1889. This delicious wine is rich and smooth with a strawberry/raspberry bouquet and cherry, blackberry flavor. It is a complex blend with medium body and a lingering finish. This is a great everyday red wine to enjoy with hamburgers, filet mignon and even pizza or ravioli.

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The Grape Vine

Epic Reds Wine Club Selections



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2004 Cabernet Sauvignon

New Release

A wonderfully approachable wine, with a cherry/berry bouquet and rich, deep cherry flavor with hints of chocolate. This wine is full-bodied, soft and luscious, with toasty American oak. Pair with beef, lamb, game, cheese, filet mignon, prime rib, or gourmet hamburgers.

2005 Estate Syrah

An intense wine with a deep purple color and toasty oak/berry jam bouquet. A smooth wine with lots of blackberry fruit flavor, with hints of vanilla and chocolate and a little pepper, ending with a lingering finish. Age for maximum enjoyment. Good with bold meals — pepper steak, lamb sausage, stuffed mushrooms, roast meat, prime rib, beef burgundy, meat loaf with garlic mashed potatoes, and venison.

"The 2004 Estate Syrah Livermore Valley tastes like heaven coming down to visit earth. From start to finish, it's angelic."

-Prof. Ted Peters, Fanatic and theologian

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