

Personalize Your Thanksgiving

Fall is here and the leaves are turning flaming red and golden brown. The air is crisp and fresh. You may or may not have already started to plan your Thanksgiving feast yet, but we have a few ideas you may want to try.

There are two things that everyone always remembers about Thanksgiving (aside from family drama); the turkey and the table setting. Want a creative way to set yours apart? Try personalized wine.

You can use your own photos, the best part is that everyone can have something special to take home after the wine is downed. You don't have family photos of *everyone* you say? You can use this opportunity to snap some and think about Christmas.

Did you know how easy it is to add personalized wine to our wine gift baskets? So easy that all you have to do is pick a template you like and tell us what words you want printed with the photo. I have a great picture I took last year of my baby's first Thanksgiving, it is called the great cranberry massacre. What memorable moments do you have to share?

With four wines to personalize and a great selection of wines from our wine shop, you will find the perfect wine to compliment any feast.



Make special memories happen at
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"Survive Your Family Pie"

Pear-Apple White Wine Pie

Ingredients

- 2 1/2 tbsps corn-starch
- 3 c peeled & sliced pears
- 4 c peeled & sliced apples
- 1/8 tsp vanilla extract
- 1 c white wine
- 1/3 c sugar
- 1/2 tsp grated lemon zest
- 1/4 tsp salt
- 1 pkg. of pie crust
- 2 tbsps butter (cut into pieces)

Directions:

- In a large bowl, mix the pears, apples, and sugar. Add in the wine and set aside for 1 hr, stirring occasionally.
- Drain off excess juice to a saucepan; bring to a boil until reduced to 1/2 to 2/3 c.
- Pour reduced juice back over the fruit & mix well.
- Stir the cornstarch lemon zest, vanilla, & salt into fruit.
- Line a 9 inch pie pan with one half of the pie crust. Turn the filling into pie crust; dot the top with the butter.
- Roll out the remaining half of the double crust pie pastry into a 10-inch circle on a sheet of lightly floured waxed paper.
- Moisten the outer edge of the pie shell with a pastry brush and water. Invert the top pastry over the filling & peel off wax paper.
- Press the top & bottom pastries together along the dampened edge and trim off excess.
- Crimp edges as desired and poke several steam vents in the top of the pie with a fork.
- Bake in a 400F degree oven for 30 mins.
- Rotate the pie and lower the temperature to 375F degrees. Bake an additional 25-30 mins or until the pie is golden brown.
- Let cool for 2 hrs before serving (very important). Fill your glass with more wine and enjoy the pie with guests.



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Classic Wine Club Selections

Castle Rock Winery

Since its inception in 1994, Castle Rock Winery has built an enviable reputation for producing high quality wines for discerning wine lovers. This winning formula is highly successful, as proven by an increasing number of customers and members of the wine press, who have given the wines glowing reviews.

Castle Rock's wines are carefully made from grapes grown in the most prestigious areas of the West Coast states - California (Napa Valley, Sonoma County, Mendocino County, Monterey County, Alexander Valley), Oregon (Willamette Valley), and Washington (Columbia Valley). The company has always focused on making wines with specific appellations in order to allow the local qualities of the wine to be appreciated by connoisseurs.

The wines are made and bottled at wineries boasting state-of-the-art equipment, located in Napa Valley, Sonoma County, Oregon's Willamette Valley, and Washington's Columbia Valley. Distribution throughout America is through niche network of fine wine distributors.

Castle Rock is committed to a business practice of keeping overhead costs to a minimum. This means that the company does not employ a large staff of employees, has no elaborate facilities or real estate, and operates with a very modest promotional budget. As a result, funds are channeled to where they can do the most good, into the quality of the wine.

Pinot Noir

2007 Columbia Valley

Elegant and medium bodied, with aromas of herbal spice and cherry. On the palate, the wine gives flavors of blackberry, cinnamon and sweet vanilla oak, and it finishes long and harmoniously. This versatile wine pairs well with lamb, chicken, veal, salmon and light pasta dishes.

Chardonnay

2006 Central Coast

This Chardonnay offers a rich, ripe fruity character with a delicious blending of vanilla, pear, citrus and melon flavors. Subtle oak undertones and a long balanced finish. In any season, this Castle Rock Chardonnay will compliment most cuisines and is an especially pleasing accompaniment to fish, poultry and lightly sauced entrees.

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our wine shop at
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Epic Reds Wine Club Selections

La Crema Winery

La Crema was founded in 1979 and quickly established itself as a pioneer for intensely flavored wines from the cool, coastal regions of California.

Continuing this tradition, La Crema pursues the ultimate expression of the Russian River Valley, Carneros and Anderson Valley by handcrafting wines of distinctive flavor which achieve elegance and balance.

The La Crema Winery itself is not open to the public, however we encourage you to visit their beautiful new tasting room located in Healdsburg, California - the heart of Sonoma County Wine Country.

Syrah

2004 Sonoma County

"This Syrah offers rich aromas of blackberry, dark plum, black licorice and white pepper. Flavors continue with blueberry, tea leaves, cocoa and hints of smoke leading to a plush middle, and a broad long finish." - Melissa Stackhouse, *La Crema Winemaker*

Chateau Diana Winery

Chateau Diana was founded more than 25 years ago by Tom and Diane Manning. The Manning's came to California from New York with a dream of starting their own family winery.

Today, the Chateau Diana family is made up of unique individuals with very different strengths who work together as a whole. We are composed of self-driven, self sufficient, hard-working and generous people who are focused on the promise of Chateau Diana.

1221 Cabernet Cuvée

2004 Sonoma County, Napa County

The grapes for the 1221 Cabernet Cuvée were picked from small vineyards in Napa and Sonoma counties. Fermented and aged separately, all seven lots were left to develop their own complex characteristics. The wines were aged in a combination of French and American oak barrels for an average of 16 months. The final blend was created six months prior to bottling to ensure the full integration of textures and flavors.

The resulting wine is fruit dominant on the nose, ripe and brambly. The taste profiles include bold, vibrant, fleshy Cabernet Sauvignon characteristics. The wine is rich in texture, layered and full bodied. The oak tones are subtle yet continue throughout.

Considerable time was spent on perfecting the 1221 final blend. In addition to uniting the grapes from these two counties, the wine is also a combination of the refined French style wines and the bright fruit forward wines of the new world. What would seem to be a contradiction works surprisingly well in the case of the 1221.

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