



## Early Harvest and New Packaging

I've emerged from the earliest harvest in probably 25 years' experience, and once again have lived to tell about it! We began picking Sauvignon Blanc from the Holdenried ranches on August 19. Bear in mind that the first date of harvest doesn't designate it as "early." However, the fact that most all varieties were in by the first week of October definitely makes the harvest season "way early."

The quality is excellent for most all white grapes (especially Sauvignon Blanc), and most varieties of red grapes followed suit.

With the early harvest we've decided to bottle Sauvignon Blanc in November just before Thanksgiving. I'm very pleased with the 2004 vintage and hope you will be as well. It may seem like we're rushing this vintage to the bottle, but Sauvignon Blanc in the "Wildhurst style" benefits from an early bottling. It helps capture the fresh, crisp style.



We have also increased our production from 2,500 cases to 8,500 cases. About 3,500 cases will be bottled in our traditional cork finish. The remainder will be bottled in cutting-edge "screw cap" finish. It should be a really great-looking package. We will do that bottling in mid-December. Our tasting room will carry the cork-finished bottle, as we always have, and the screw cap is going into the national market. We will have some screw-capped bottles in the tasting room for you to check out.

Give us some feedback on the new packaging, and let us know what you think. Happy Holidays! 'Til next time – Cheers!

Mark Burch  
Wildhurst Vineyards Winemaker


### Wine Club

Wine Club members receive invitations to winemaker dinners, release parties, and other special events held during the year.


If club members have an email address and would like to receive notices of sales and events, you may send that address to [info@wildhurst.com](mailto:info@wildhurst.com).

Your address won't be used in any other way or sold to anyone. This newsletter and more Wildhurst information are always available on our web site, [www.wildhurst.com](http://www.wildhurst.com).

### Featured Wines for December

 **2001 Clear Lake Cabernet Franc, Plunkett Creek Series** - Ripe and extracted. Lean blueberry and lavender shyness. A teasing core of ripe decadent cherry and coffee richness. A firm wall of tannin and a tight burst of fruit to finish. Composed of 92.4% Cabernet Franc and 7.6% Merlot, from Teunis and Holdenried vineyards.

Retail \$22. 189 cases produced.

 **2001 Clear Lake Cabernet Sauvignon, Plunkett Creek Series** - Wonderful purity of fruit. Depth and richness. Tightly focused to blackberry, currant and mineral core. Finishes with inviting tannins and structured fruit. Composed of 89% Cabernet Sauvignon, 8.3% Cabernet Franc, and 2.7% Merlot, from Holdenried and Teunis vineyards.

Retail \$22. 215 cases produced.

Mark Burch, Winemaker

**The featured wines are available for purchase at a 30% discount, either by the bottle or by the case during the winter quarter.**

**Wine Club Members: Please pick up your wines within the next 30 days.**

# Tasting Room Ready for the Holidays

The Wildhurst tasting room in the historic IOOF Hall in downtown Kelseyville is dressed for the holiday season. Colorful quilts grace the walls and wonderful holiday entertaining accessories fill the display tables and shelves. Everything from linens, glassware and candles to Christmas ornaments, wine racks and trays are available. Gourmet foods and decadent chocolates are in abundant

supply for adding to the perfect holiday gift basket – which the helpful staff will be happy to assemble for you.

Need an idea on what wine to serve with your holiday entertaining? Just ask the friendly staff for suggestions. Valerie, Don, Cheryl, James, Shirley, Joey, and Marilyn are ready to assist you with your holiday purchases.



## Fall Winemaker Dinner



Winemaker Dinner guests Stephanie and Mike Abba

The Fall Winemaker Dinner, held at the Rob Roy Golf Club on Cobb Mountain, featured an autumn menu that included pairings of the Wildhurst 2003 Reserve Sauvignon Blanc with a Belgian endive and butterleaf lettuce salad in phyllo pastry with a raspberry walnut vinaigrette; the Wildhurst 2003 Reserve Chardonnay with pumpkin bisque; the 2001 Plunkett Creek Cabernet Sauvignon with wild

mushroom ravioli with tomato cream; the 2001 Plunkett Creek Cabernet Franc with walnut-crust rack of lamb; and for dessert, the 2001 Plunkett Creek Merlot with Chocolate Decadence set in a raspberry purée.

Chef Talyon Lester and Chef Israel Gonzalez and their staff prepared and served an enjoyable meal that complemented the fine Wildhurst wines.

## Pumpkin Bisque with Hint of Curry

1/2 cup butter	2 medium-size onions, chopped
5 potatoes, peeled and cubed	1 large pumpkin, peeled and cubed
10 cups chicken stock	4 cups whipping cream
1 teaspoon curry powder	

In a pan, melt butter over medium heat, add onions and cook, stirring occasionally until soft. Add potatoes and pumpkin, cook until they begin to soften. Pour in stock and curry, bring to a boil, cover and simmer until squash mashes easily. Whirl pumpkin mixture, a portion at a time, in a food processor or blender until smooth. Add whipping cream, heat until steaming. Season to taste with salt and white pepper.

Serve with a glass of Lake County Wildhurst 2003 Reserve Chardonnay and enjoy.

Chef Israel Gonzalez  
Rob Roy Golf Club, Cobb

## Featured Employee

Pam Irwin's official title is Business Manager. To Myron and Mark, she's their "Girl Friday." To everyone, she's the friendly and efficient person who handles a myriad of details and projects for the Wildhurst Vineyards winery and tasting room.

Pam started working for Wildhurst Vineyards in March 2001, responding to an advertisement for an "office manager/accountant type." After doing bookkeeping from her home for 20 years, Pam decided "it would be fun" to join a business team. Her responsibilities include oversight for the tasting room, handling the volumes of paperwork (forms, reporting, etc. etc.) required of a winery, being the liaison with national distributors, and working with Wildhurst's national marketer.

Pam, originally from Southern California, moved to Lake County in 1977 when her father retired to the area. Having fallen in love with "the boy next door," she married Bill Irwin and the couple just celebrated their 25th wedding anniversary. The Irwins are parents to three sons, Jim, John and

Andrew. Jim is a graduate of Cal Poly, San Luis Obispo; John will graduate from UC Santa Barbara in June; and Andrew is a student at Clear Lake High



School. Pam expresses pride in each of her sons, and considers them her "most highly regarded accomplishment."

Bill and Pam have been involved in farming (wild rice, wine grapes, row crops) and are currently working on a

town home development (Lakeport Victorian Village) that they expect to start building soon.

Pam is taking a full load of college classes and plans to complete her B.S. degree in Business Management through Pacific Union College. Having started her formal education at UC Davis years ago, she is looking forward to accomplishing this personal goal. When time allows, her other interests include quilting and shopping for antiques.

"The Wildhurst team is a wonderful group. We are extremely fortunate to have the quality and character of employees that make a business successful. I feel blessed to be a part of the Holdenried/Wildhurst family." Pam's comments about the "team" aspect are reflected in the respect and admiration others feel for her contributions to the joint efforts of the entire organization at Wildhurst Vineyards.

We're glad you're on board, Pam!

## Harvest Party



Members and guests of the Wine Club gathered September 26th in the oak grove on the Holdenried Ranch for a barbeque and dessert competition.

The traditional dessert competition was another huge success this year. Thanks to all the participants for your wonderful contributions of fabulous desserts, and thanks to the judges for taking on the difficult task of selecting the winners. This activity adds to the excitement of this annual celebration of the harvest and crush.

**Holiday Special**  
from  
**Wildhurst Vineyards**

**Non Vintage Port**  
**5 bottles for \$60**  
*(regular price \$16 per bottle)*

Through December 31, 2004

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Happy Holidays from the Wildhurst Family!

*A warm toast. Good company. A fine wine. May you enjoy all three.*

Paul Dickson, Toasts

## Special Events Calendar 2005

### January 21

Join us at Studebakers Deli and Coffee House in downtown Kelseyville for their weekly Friday night wine tasting, 5-7 p.m. Includes 3 tastings and a family-style dinner. Call 707-279-8871 for information.

### February

Annual Valentine's Day winemaker dinner. Call the tasting room, 707-279-4302, for information and reservations.

### Special Events and Sales

Call the tasting room for information. Plan to participate in a full array of activities that celebrate fine wine, fine food, and good company.

[www.wildhurst.com](http://www.wildhurst.com) • 1-800-595-WINE