



WILDHURST

VINEYARDS

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In The Books

It's November 10 and we have three more reds to press out and that will finish what we refer to as "crush." It's my policy to not make too much of a prediction about a vintage when it's this early. So I won't. However, a few things can be said about the various varietals, and how I think the over-all potential of the vintage panned out.

Sauvignon Blanc – Hopefully to no one's surprise, our Sauvignon Blanc is completely on track. We are very confident about what we are looking for in the SB. The good news is that we had no stuck fermentations and flavors appear to be exactly what we expect for Lake County...*totally awesome!*

Chardonnay – All of the Chardonnay was barrel fermented and is going through malolactic fermentation. We let this variety hang for maximum flavor and ripeness and just before the mid-October rain we worked around the clock and without rest to get it picked. We really pushed the envelope to get that project done. The hardest part was

that we still had so much ahead of us once the Chardonnay was in. It was at that time of the harvest that we knew we were in the thick of it.

Orange Muscat, Muscat Canelli, and Riesling – As last year we will produce a dry Orange Muscat. This is quickly becoming one of my favorite wines that we make. It's so intense and flavorful. We let it hang to a solid 26 brix and then spilt the lot in half. One lot we'll let go dry and the other we will stop with about 4% residual sugar. The Muscat Canelli will be our signature off-dry style. It's the first time in awhile that we've produced a Riesling and it looks like it's going to be really nice. Very interested to see how this one finishes out.

The reds department – Our red variety blocks are much like our Sauvignon Blanc program...*solid!* Pushing as we always do for maximum ripeness is nothing new for Wildhurst. Again, and especially with the reds, I don't say too much too early. One thing to

note is the interest we have taken in **Petite Sirah**. I find that the varietal is doing really well in Lake County and I just love making it. We don't grow it, but we have found some vineyards with which I am very happy.

This year we were introduced to a vineyard that is near our Cabernet Sauvignon and Merlot vineyards located on the Kelseyville bench. Of course, being located close to where we think red varieties do great, sparked my interest. I looked at the vineyard and found exactly what I would consider an optimum situation. Head pruned, low to the ground, cropped at about two tons to the acre. The early intensity of the wine is phenomenal. I can say that barring any unforeseen problems, this wine is going to be special...very special. Look forward to that one, wine club members.

I will also give an early shout out to the **Home Ranch Zinfandel** for 2009. This is a block that we have been focusing on since 2007 and is becoming a healthy competitor at many levels.

Overall, a good vintage is in the books. It would have been better if the mid-October rains had held off for another week, but all in all we survived it in good shape. To the credit of the rain, I would say that **late harvest wines** are having a great year. The rains, coupled with warm days following, created the ideal conditions for *botrytis*. Known as the Noble Rot, botrytis contributes to reaching the high brix levels that are paramount to achieving the late harvest style and quality we want.


I hope you all have a great holiday season. Wishing you the very best New Year ever.


Cheers!

Mark Burch

Wildhurst Vineyards Winemaker

Featured Wines for December

 **2007 Cabernet Sauvignon, Plunkett Creek, Lake County** - Rich, intense ripeness unfolds into the core of black currant, spice and mineral flavors. As it stands, it's solid, complex and full of Cabernet satisfaction. Composed of 92% Cabernet Sauvignon and 8% Syrah harvested from the Holdenried Ranch. Fermented 100% in stainless with 100% malolactic; 100% barrel-aged for 16 months in oak. 13.8% alcohol.
Retail: \$22 Aging potential: 7 years Cases produced: 214

 **2007 Merlot, Plunkett Creek, Lake County** - Dry, soft and smooth with cedar, cherries and red currant showing supple and elegant with a rich herbal tinge. Finishes with very fine grain tannin. Composed of 93% Merlot and 7% Syrah harvested from the Holdenried Ranch. Fermented 100% in stainless with 100% malolactic; 100% barrel-aged for 16 months in 100% American oak. 13.6 % alcohol.
Retail: \$22 Aging potential: 7 years Cases produced: 230

Wine Club Members: Please pick up your wines within the next 30 days.
TASTING ROOM OPEN DAILY 10-5



The November **Girls Just Wanna Have Wine** featured the "Best Big Hair While Drinking Wine." The winners are: Susan Krones, Best "Hare;" Jan Perry as

Phyllis Diller and Thomasine Griesgraber as Tina Turner, Best Celebrity Hair; Vicky LaRue, Best Up-Do; and Teri Felton, Best "Faux" Do.

*Thanks for the support...
Happy Holidays from the Wildhurst Family - we look forward*

Special Events - Wildhurst Supports Community

Saturday, January 23 - Murder Mystery Dinner

Wildhurst Vineyards Tasting Room, 3855 Main Street, Kelseyville. Call for information and reservations, 707-279-4302.

Friday, February 12 - Valentine's Winemaker Dinner

Rob Roy Golf Club, Cobb, 6:30 p.m. Wine Club members and guests are invited; call the Tasting Room for information and reservations, 707-279-4302.

Saturday, February 13 - 4th Annual Wine & Chocolate

Mt. Konocti Growers, Noon-4 p.m., \$35 in advance, \$40 at the door. Benefit for Lake Family Resource Center. Features wine tasting, gourmet chocolates, wine store, silent auction, and antique car show (weather permitting). Reserve tickets, 888-775-8336.

Friday, April 16 - "Girls Just Wanna Have Wine"

Wildhurst Vineyards Tasting Room, 5-8 p.m., girlfriends night out, \$7 at the door. We're searching for a new theme - email your suggestions to info@wildhurst.com.

Photographs



Thanks for the memories.

and to sharing more good times and good wine with you in 2010!

News from the Tasting Room

Here at Wildhurst, we're excited to bring you many wonderful **gift ideas** for this year's holiday shopping. 'Tis the season to give whimsical wine glasses, witty words on a sign, candles with a wooden wick, or a beautiful gift basket filled with local dried pears, walnuts, and Wildhurst wine, of course. We have them all in the Tasting Room.

Just a few reminders: We're doing our best to move into the "e-commerce world" by notifying you via email of special events and case sales. Please keep us up to date on your **address changes**. In your efforts to recycle, remember that we are continuing to collect **wine corks**. Wildhurst is the only drop-off location in Lake County.

Make sure to check out our **calendar** of events for the coming year. As always, we have lots of fun and it wouldn't be possible without you. Plan on joining us.

Merry Christmas and Happy New Year from all of us!

Valerie Ramirez
Tasting Room Manager



www.wildhurst.com

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ADDRESS SERVICE REQUESTED

A bottle of wine begs to be shared; I have never met a miserly wine lover.

Clifton Fadiman, New York Times, 1987

Sirloin Beef Burgundy: Boeuf Bourguignon

3 slices bacon, chopped

3 tablespoons butter, divided

16 white mushrooms, medium in size, wiped with damp cloth to clean,
thinly sliced

1 cup frozen pearl onions, defrosted and drained

Salt and pepper

2 pounds lean sirloin, 1-inch thick, trimmed and cubed into 1 inch pieces

3 tablespoons flour

1 cup Plunkett Creek Merlot

1½ cups beef stock

Bouquet of 3 or 4 sprigs each sage and fresh thyme,
tied with kitchen string

Herb Egg Noodles:

12 ounces wide egg noodles, cooked to package directions

2 tablespoons butter, cut into small pieces

¼ cup chopped fresh parsley leaves

12 blades fresh chives, snipped or finely chopped

Heat a large deep skillet with a heavy bottom and a lid over medium high heat. Add bacon to the pan and brown. Remove crisp bacon bits. Add 1½ tablespoons butter to the pan and melt into bacon drippings. Add mushrooms to the pan and turn to coat evenly with butter and bacon drippings. Season the mushroom slices with salt and pepper. Saute mushrooms 2 to 3 minutes and add onions to the pan.

Continue cooking onions and mushrooms 2 to 3 minutes longer, then transfer to a plate and return pan to the heat.

Add remaining butter to the pan and melt it, then add meat to very hot pan and brown evenly on all sides, keeping the meat moving. Add flour to browned meat in the pan and cook the flour 2 minutes. Add wine to the pan slowly while stirring. When the wine comes up to a bubble and you have scraped up the pan drippings, add the stock and bouquet of fresh sage and thyme sprigs to the pot. Cover the pan.

When the liquid boils, reduce heat to medium. Cook covered 5 minutes, remove lid and add mushrooms, onions and bacon back to the pot. Simmer with the cover off until sauce thickens a bit. Adjust seasoning and remove herb bouquet.

Toss hot egg noodles with butter and herbs. Place a bed of noodles in a shallow bowl and pour beef burgundy over the noodles and serve with a glass of your **Wildhurst Plunkett Creek Merlot**. Enjoy!

Makes 4 servings

Recipe courtesy of Brent Liner