



Swirl, Sniff and Ship?

If only it were that easy. The state government or huge wholesalers dominate the present distribution system for wine and spirits in many states. The Twenty-first Amendment gives each state the right to regulate and distribute alcoholic beverages within that state, a legacy of post-Prohibition legislation. However, advocates say if a state allows companies to ship wine within the state, any ban on out-of-state shipments is unconstitutional because it violates the commerce clause of the Constitution, which demands fair trade between states. This is precisely what a Michigan circuit court of appeals decision said in early 2000, striking down that state's ban to the Supreme Court, declaring the commerce clause supercedes the Twenty-first Amendment, and ruling the ban unconstitutional.

Twenty years ago no state allowed direct shipping of wine to consumers. Now, because of the precedence set in Michigan, many bans have been lifted in circuit courts across the nation. Today, 26 states allow direct shipping, some only after fierce legal battles.

New York governor George Pataki has included allowing direct shipping of wine to New York in his budget proposal. New York is the second largest wine consumption market in the country after California and Washington. This is good news for small wineries, who gain a broader market, and for consumers, who benefit from increased choice.

Even though 26 states allow direct shipping, there is still much work to be done. Restrictions, limitations, tax compliance and permits make it a complicated matter. We have recently added Texas and Alaska to the states we can ship Wildhurst wines to and hope to add Virginia, South Carolina and Nevada in the near future.

If you have any questions regarding direct shipping (or about the weather in Kelseyville, for that matter!), always feel free to contact our tasting room at 707-279-4302 or visit our website at www.wildhurst.com.

Cheers, my friends.

Don Bocca
Assistant Tasting Room Manager


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.

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

Featured Wines for June

 **2003 Muscat Canelli** - Opens extremely floral with orange blossom and honey with hints of perfume and licorice. Soft approach in mouth feel through to a clean, viscous finish and lingering apricot. Vineyard source: 100% Dorn. Aging potential: 2-3 years. Retail \$11. 269 cases produced.

 **2001 Merlot** - Well focused with good depth. Black currant, cherry and plum framed with rich vanilla. Finishes with fine-grained tannins and a hint of herbal delicacy. Vineyard source: 94.5% Holdenried, 5.5% Teunis. Aging potential: 5 years. Retail \$16. 987 cases produced.

 **2001 Cabernet Sauvignon** - Slightly herbal with layers of ripe plum and black cherry. Herbs, sage and fresh earth stay lively while finishing with a dash of tobacco and vanilla. Vineyard source: 95.2% Holdenried, 4.8% Teunis. Aging potential: 5 years. Retail \$16. 1,675 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 summer quarter.

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

Featured Employee

With a background in fine dining, training in customer service, and a friendly demeanor, **Joey Luiz** has the winning combination to make a successful sales associate. Joey, 22, joined the Wildhurst tasting room staff in July, 2003, responding to a job announcement seeking someone with "customer service and wine knowledge."



Joey has prepared himself for working in the food and wine industry by taking courses, including Nicole McPherson's wine appreciation class at Mendocino College. His work places for gaining experience include the dining room of an assisted living facility where he waited tables and learned about dining etiquette through the

training provided. After graduation from high school in Roseburg, Oregon (having spent earlier years in Lake County at Oak Hill Middle School and his junior year at Lower Lake High School), Joey was employed by Seven Feathers Casino in their Mediterranean-style, five star restaurant which often featured California winemaker dinners. This

exposure to fine dining sparked his interest in learning more, and inspired his return to Lake County, where he resides with his grandparents.

He particularly enjoys learning from Mark Burch (wine) and Don Bocca (food) as he helps with the Wildhurst special events. His passion for learning extends to meeting people in the tasting room, and in the comedy clubs of San Francisco, where he can often be found, improving and improvising on his talent.

Joey's future may include working on a cruise ship, which could be the ultimate combination of his many interests and talents.

Awards and Accolades

Recent awards received by Wildhurst wines include these from the prestigious 2004 Jerry D. Mead New World International Wine Competition: a **Gold** for the 2003 Reserve Sauvignon Blanc; a **Silver** for the 2002 Reserve Chardonnay and a **Silver** for the 2002 Reserve Sauvignon Blanc; and a **Bronze** for the 2001 Reserve Cabernet Franc. All of these wines are available in the tasting room.

2004 California State Fair wine competition

Wildhurst has entered these wines to be judged: 2003 Reserve Sauvignon Blanc, 2002 Reserve Chardonnay, 2001 Reserve Cabernet Franc, 2001 Reserve Merlot, and 2001 Reserve Cabernet Sauvignon.

Wildhurst Supports the Community

Another successful Wild West Shoot-Out presented by the Rotary Club of Kelseyville and held at the Maryka Orchards packing shed, adjacent to the Wildhurst winery, raised \$11,300 for student scholarships and community service projects. The first year's proceeds in 2003 brought in another \$8,300 for local school and community support. Tickets and information about the next Shoot-Out in April 2005 will be available at the tasting room.

A favorite activity for local residents during the summer months is the weekly Friday night concerts in

Library Park in Lakeport. Folks gather around the gazebo on the shores of Clear Lake to eat, drink and dance.



Wine club members Kim and Gary Olson at the Wild West Shoot-Out

Socializing with friends while listening to music is the order of the evening, starting at 6:30 p.m. Wildhurst can help make those Friday night concerts even more enjoyable with selections from our tasting room. Stop by and check out our picnic baskets, acrylic ware, gourmet foods, paper goods, and wine accessories – all perfect for setting out the ultimate outdoor meal. And, of course, don't forget your favorite Wildhurst wine. See you in the park!

Cheryl Herrick
Wildhurst Tasting Room

Barrel Tasting and Release Party

Wildhurst wine club members were invited to two exclusive events this spring which featured winemaker Mark Burch. On May 1, Mark provided a behind-the-scenes look at wines before they meet the bottle. Tastes were provided to complement the fine tri-tip barbecue luncheon



prepared by Chef Don Bocca and Joey Luiz, tasting room sales associate.

At the end of May, club members and guests enjoyed the release of new wines paired with fine cuisine prepared by the chef and staff of the Saw Shop Gallery Bistro in Kelseyville. At this event, Mark described the excellent combinations of Muscat Canelli with a pear and apple Waldorf salad, Cabernet Sauvignon with a filet

of beef with roasted garlic demi glace and garlic mashed potatoes or a Portabella mushroom Stroganoff on peppered fettuccine, concluding with Merlot and chocolate walnut cake with espresso whipped cream.

Mark characterized 2004 as an "early vintage" year, given the warm temperatures already experienced in the growing areas. He anticipates that harvest could be three weeks earlier than "usual," noting this will

be good for the Sauvignon Blanc, possibly producing an ultra-vintage wine. Mark's other exciting announcement was about the return of "the Mac," the Mackinaw label that will appear on a new Zinfandel release, one which will be great to accompany your summer dining activities.



Wine is bottled poetry. – Robert Louis Stevenson

Foodies and Wildhurst Fans

With the warm days of summer upon us and the release of our 2003 Muscat Canelli, we thought it appropriate to pair this new release with lighter fare. Though most spicy Asian foods, especially those accompanied by wasabi, ginger, hot mustard and chili sauce, will pair nicely with our Muscat Canelli, the sweetness of prawns in this recipe will make it a sure hit. Enjoy!

- 2 pieces sushi nori
- 1 cup sushi rice (calrose or nishiki)
- 1/4 pound prawns, peeled and deveined
(cooked or raw)
- 1 tbs. chili sauce
- 1 tbs. white sesame seeds, plus more for sprinkling
- 2 green onions, ends trimmed

Heat nori in a 350 degree oven to soften. Working with one sheet of nori at a time, with shiny side facing down and with long side facing you, spread 1/2 cup of rice in an even layer on each sheet, leaving a 1/2 inch

border on the long sides. Arrange a line of shrimp across the middle of the rice. Brush with chili sauce and sprinkle with sesame seeds. Place green onion on top of shrimp. Roll with a bamboo sushi matt and cut each roll into 6 equal slices. Sprinkle with sesame seeds. Try adding cucumber, daikon or avocado to this roll. Experiment, have fun!

Sushi matts and a complete book of sushi rolling are available in our tasting room through this quarter.

Chef Don Bocca

WILDHURST

Vineyards

P.O. Box 1310 • 3855 Main Street
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ADDRESS SERVICE REQUESTED

The wine in the bottle does not quench thirst.

George Herbert

Special Events Calendar 2004

June 17, July 15, August 18

"Kickin' in the Country"

Kelseyville Business Association presents street dancing, good food, beer and wine during three Thursday nights of fun on Main Street in Kelseyville, 6-10 p.m. Call 278-0129 for information.

June 24-27

Case Sale

The "Mac" is back! The Mackinaw label returns, this time on a new Zinfandel release available during our summer case sale. Visit the Wildhurst tasting room for special buys and bargains during this weekend. Call 279-4302 for information.

June 26

Lake County Home Winemakers Festival

Presented by the Clear Lake Performing Arts on Main Street in Kelseyville, 12:30 – 4 p.m. Call 277-7862 for information.

July 9-11

California Wine Country Carriage Classic

Van Eck Ranch, Kelseyville, 9 a.m. to 5 p.m. Call 262-1611 for information.

September 25

Kelseyville Pear Festival

Main Street in Kelseyville will be filled with activities including a parade, pear cooking demonstrations, pear packing and dessert contests, antique tractor and engine exhibit, mule-drawn wagon rides, children's activities, a fine art show, a quilt show, arts and crafts, and food. Call 279-9022 for information.

September 26

Wildhurst Harvest Party

Members of the wine club will gather for the celebration of another successful harvest and crush, meeting in the oak grove on the Holdenried Ranch, 2-6 p.m., for a barbecue and dessert competition. Call 279-4302 for information.

November

Fall Winemaker Dinner

Call the tasting room for information, 279-4302

December 3

Christmas in the Country

Annual holiday open house, parade of lights, and Christmas music, sponsored by the Kelseyville Business Association. Call 278-0129 for information.

www.wildhurst.com • 1-800-595-WINE