



## Thoughts “Down Under”

The Lake County Winegrape Commission did a great job organizing and hosting the recent International Sauvignon Blanc Symposium. With Sauvignon Blanc being so dear to my heart, I attended with the excitement and enthusiasm of a college freshman. Wildhurst Sauvignon Blanc attended as well, being poured by Dan Berger (syndicated wine writer) and used in a talk by Karen MacNeil discussing the Sauvignon Blancs of the world.

I could talk about so much from the Symposium; however, one thing stood out for me more than anything else: the focus on the southern hemisphere wines, primarily those from New Zealand. Different writers have touted the Wildhurst Sauvignon Blanc as having “a New Zealand style.” I fully understand why they make this analogy. The wines are similar in acid structure and both are considered fairly “grassy.”

As the Symposium continued, we heard more about these southern hemisphere Sauvignon Blancs and the more I tasted them, the more opinionated I became on the subject. For me, the southern hemisphere Sauvignon Blancs are certainly very good wines and I do enjoy them. They are very straight forward, generally higher acid, lower alcohol, leaner wines. They carry the grassy character we would expect and make great food wines. What I don’t get is this – everyone was making them the front-runner.

I disagree, and certainly you must be thinking, “A little biased, Mark?” Perhaps, a little, but don’t let that lessen the magnitude of my message: I am not intimidated by these southern hemisphere wines. Besides, they do everything upside down anyway!

So here’s how it shakes out for me: the “Down Under” wines are just too simplistic. The herbaceous notes are not clean enough for me, and they lean more toward canned asparagus rather than fresh-cut grass. The acidity is tart, not crisp.

If I were to describe my favorite type and style of Sauvignon Blanc, it would be like this:

Bright, fresh and crisp with pure fresh-cut grass aromas; mid-palate is full and expansive, with unfolding layers of tropical fruits, but in lean fashion. The finish – clean, ultra clean! Nothing simple about this wine. In fact, it sounds racy, edgy, and full of complexity. By the way, does this sound familiar? If it doesn’t, you better rush down to our tasting room and buy the Wildhurst 2004 Reserve Sauvignon Blanc!

In conclusion, I stand by my opinion that Lake County Sauvignon Blanc is difficult to compete against. If my vision and dream comes to fruition, it will become the front-runner, unparalleled by any other appellation.

Mark Burch

Wildhurst Vineyards Winemaker


### Wine Club


We encourage you to add our e-mail address, [info@wildhurst.com](mailto:info@wildhurst.com), to your address book in order to receive current Wine Club news and event information on a timely basis. We’ll send you Wildhurst updates and won’t use your address in any other way.

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

This newsletter and other information is available on our web site, [www.wildhurst.com](http://www.wildhurst.com).

### Featured Wines for June

 **2004 Chardonnay** - The best Wildhurst Lake County Chardonnay since the 1998 vintage. Intensely aromatic with toasty caramel and a full stick of butter. Yellow stone fruits, lemon drop and a baked apple core. Finishes lush and round with a snippit of acidity.  
Retail \$14. Aging potential: 3 years.

 **2002 North Coast Merlot** - A blend of Dry Creek (Sonoma County) and Mendocino appellations. Shows its cool climate affiliation. Nicely packed with black cherry, anise, currant, and sweet vanilla. It unwinds the nuances of the varietal, revealing green olive, lush tannins and suggestive ripeness.  
Retail \$16. Aging potential: 5 years.

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

She was raised in Montana, studied pottery making in Ventura and Santa Barbara, and moved to Lake County in 1977. **Shirley Malone** arrived as a professional potter, participating during the 1980s in arts festivals and mounting a one-woman show at the Kendall-Jackson Winery. Her involvement in the local wine industry began when she planted a small vineyard on her property in the Kelseyville area.

Shirley made her first wines and entered amateur competitions in 1983, using juice from Konocti Winery. Hers was a familiar and welcoming face in the tasting room at Konocti for 9 1/2 years, 1987-1996. Making Cabernet Franc and Cabernet Sauvignon wines, Shirley enters the Orange County Fair, the California State Fair, the Lodi Grape Festival and other competitions, using only her own estate-grown grapes. She



Shirley Malone, center, joins other Wildhurst staff during a winery familiarization tour.

has recently planted Syrah grapes and is making wine from them for the second year.

When the Wildhurst Vineyards tasting room opened in 1997, Shirley was among the first employees to greet visitors to the new enterprise. She

believes that her hands-on knowledge of growing grapes and making wine helps her to connect with those visitors, enhancing their understanding and enjoyment of the wines they are tasting.

Shirley plans to sharpen her potter's skills and return to this craft in the future. Her family includes two adult children, a daughter living in Chico and a son residing in Paradise, and a granddaughter who recently graduated from Cornell University with a degree in architecture. Her mother is recently deceased.

"It's exciting to see Lake County growing and the number of wineries increasing," Shirley notes. The Wildhurst team is grateful to have her experience and cheerful resourcefulness on board.

## Release Party

The food and wine pairing on May 28 at the Rob Roy Golf Club on Cobb Mountain featured the release of new wines from Wildhurst. The **2004 Sauvignon Blanc** was served during the welcoming reception and with the salad course, a mix of mesclun greens with apples and goat cheese. The

**2004 Chardonnay** was introduced with poached salmon, served with a garlic and shallot Beurre Blanc sauce and rice pilaf. The second entrée was sliced tri-tip roast with Chimichurri sauce, paired with the **2002 Zinfandel**. The **2002 Merlot** was served with grilled Italian fennel sausage with

roasted red peppers and penne pasta with Asiago. The exquisite dessert course featured a pear bread pudding with cardamom Crème Anglaise paired with the **2004 Riesling**. The food was prepared and served by Rob Roy staff, with assistance from Don Bocca of the Wildhurst staff in creating the pairings.

### Smoked Salmon & Penne Pasta with Wildhurst Chardonnay Sauce

4 cups cooked penne pasta  
2 Tbsp. unsalted butter  
4 shallots, chopped  
2 cloves of garlic, minced  
2 Tbsp. fresh parsley, finely chopped  
2 Tbsp. fresh chervil, finely chopped  
(may substitute with parsley)  
1 cup fish fume or stock  
(may substitute with chicken stock)

1 cup Wildhurst Reserve Chardonnay  
2 cups heavy cream  
1 cup fresh or frozen peas  
4 oz. smoked salmon  
Shredded Romano cheese to taste  
Salt & white pepper to taste  
Garnish with thinly sliced scallions  
and finely diced Roma tomatoes

In a large pot of boiling salted water, cook the penne pasta approximately eleven minutes. Drain and rinse once with cold water. In a saucepan, melt butter over medium heat. Add shallots, garlic, parsley and chervil. Sauté until shallots are transparent. Add fume and wine and continue to cook until reduced by half. Add cream, peas and pasta. Cook mixture until cream coats pasta. Add sliced smoked salmon and cheese. Season with salt and pepper. Divide mixture onto four plates. Garnish with the scallions and tomatoes. I highly recommend a glass (or bottle!) of our 2004 Chardonnay for this pairing.

Bon Appétit!  
Chef Don Bocca

# Embracing the Sauvignon Revolution

The Lake County Winegrape Commission and U.C. Cooperative Extension hosted an International Symposium on Sauvignon Blanc, May 9-11, headquartered at Konocti Harbor Resort & Spa.

The 35 speakers included noted wine columnist Dan Berger, and international vineyard consultant, Dr. Richard Smart from Australia. Karen MacNeil, writer, consultant, educator, author of "The Wine Bible," and director of the Center for Professional Wine Studies at the Culinary Institute of America in St. Helena, presented a tasting of 11 wines from around the world that retail between \$9 and \$90 per bottle.

Traveling from France came Dr. Xavier Choné from the University of Bordeaux, an educator and freelance wine consultant. Assisting him was Dr. Christine Barbe, also from France but doing work in California. They presented a panel on the derivation of the flavors of Sauvignon Blanc.

By the time the two-day session was completed, participants had the

opportunity to sample and taste 46 different Sauvignon Blanc wines from New Zealand, Australia, Chile, South Africa, France, Italy, and California. Talk about needing a Bud Light when this was over!

Among the featured speakers was Mark Burch, winemaker for Wildhurst Vineyards, who, during the Wednesday lunch, presented the 2004 Wildhurst Sauvignon Blanc and the Snider Vineyards' Fortress Sauvignon Blanc Musque which was produced by Mark at the Wildhurst winery. Bottom line: the Wildhurst style showed to be "New World" in style, and its freshness and crisp finish received positive comments from the Symposium participants.

## Supreme Court Shipping Decision

On May 16, the United States Supreme Court ruled that states may not restrict shipments of wine to consumers within their state.

The decision related specifically to Michigan and New York, which allowed local wineries to ship direct to

consumers but would not allow shipments from out of state.

The decision is regarded by the California wine industry as a major victory in the battle to allow interstate shipments of wine direct to consumers. The main opposition to the shipping came from wholesalers and distributors within the 24 states that do not allow direct shipping. This has been a twelve-year effort by the industry to open up nationwide the ability of consumers to purchase their wine of choice.

This decision is applied specifically to states that have their own wine industry. Shipments will still have to meet certain requirements, such as an adult signature to receive the wine. Small, family-owned and boutique wineries are expected to benefit substantially from the ruling. It is estimated that it may take up to a year for the various state bureaucracies to meet the new regulations.

Myron Holdenried

## News from the Tasting Room

Now that warm weather has arrived, we have the opportunity to move the party from the living room to the outdoors. At the Tasting Room you'll find all the necessary items for a casual backyard barbecue. We have everything from acrylic table accessories to beverage tubs and linens, all in bright new colors and bold stripes. Our lanterns and candles help to create the perfect lighting. Remember, however, that the most important part of your special events

this summer is to enjoy a bottle (or more!) of Wildhurst wines.

Recent visitors to the Tasting Room have included Elizabeth Latham, head of the School of Tourism and Hospitality at the Nelson Institute of Technology in New Zealand and her traveling companions from New Zealand and New York, making several stops in Lake and Mendocino counties at the invitation of Mendocino College faculty in the Culinary Arts Management program.

Another recent guest was Veena Goel, the current Miss California, who was taking a break in her official schedule to make some personal visits in Lake County. She is pictured, second from left, in the Tasting Room with Cheryl Herrick, Marilyn Ferrante, and Valerie Ramirez.



Valerie Ramirez  
Tasting Room Manager

## Case Sale!

3 days only!

June 17-19

Father's Day Weekend

2004 Mackinaw  
Sauvignon Blanc  
Lake County

**\$69 per case**

(Regular price \$120  
per case)

Available only at the  
Tasting Room

Open Daily 10-5

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*The more consciously you drink wine, the greater the pleasure.*

The Concise Atlas of Wine

## Special Events Calendar 2005

### June 9-12

**California Wine Country Carriage Classic** at the Van Eck Ranch, Kelseyville, multiple events, benefit for the programs of Sutter Lakeside Community Services. Wildhurst Vineyards is a sponsor and will be pouring wines. Call 707-262-1611 for tickets and information.

### June 16, July 21, August 25, September 23

**Kickin' in the Country**, presented by the Kelseyville Business Association, live music and street dance, summer evening. Call 707-278-0129 for information.

### June 18

**3rd Annual Home Winemakers Festival**, downtown Kelseyville, 12:30 - 4:30 p.m., presented by the Clear Lake Performing Arts and the Kelseyville Business Association. Call 707-277-7076 for information. Visit the Tasting Room for a special case sale.

### July 30-31

**Lake County Wine Adventure**, visit all the wineries in Lake County, \$20 per person includes wine glass. Music, food, barrel tastings. Call the Wildhurst Tasting Room, 707-279-4302, for information.

### September 24

**Kelseyville Pear Festival**, annual community event with parade, Pear Pavilion, arts and crafts, food, music, pear competitions, tractor and farm equipment exhibits. Presented by the Kelseyville Business Association. Call 707-279-9022 for information.

### September 25

**Wildhurst Vineyards Harvest Party** for Wine Club members and guests, barbecue and fun under the oaks. Call the Tasting Room for reservations and details, 707-279-4302.

### October 15

**6th Annual Lake County Wine Auction**, Buckingham Golf & Country Club, Kelseyville, 5 p.m. Presented by the Lake County Wine Alliance, \$100 per person. For tickets and other information, call 866-279-WINE.

### November

**Annual Fall Winemaker Dinner**. Call the Tasting Room for information, 707-279-4302.

### December 2

**Annual Christmas in the Country** open house and light parade. Downtown Kelseyville and businesses are alive with the sights and sounds of the holidays.

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