



Message in the Bottle



Spring – a gift from Mother Nature who can either reward us, or punish us. Last year was one of the most devastating years for frost damage that I have ever witnessed.

This year was one of the mildest of springs – thank goodness!

The vines are looking great, and red wines are going to bottle. It just amazes me how fast harvest comes after bud break. Although it seems far away, we are already making the 2009 harvest plan.

Speaking of red wines – if you remember, I've been going on about the **2009 Home Ranch Zinfandel** for quite some time, and promising a heavy hitter. It is with much satisfaction that we received the results from the Jerry Mead New World International Wine Competition, awarding the Home Ranch Zinfandel a Platinum medal, Best of Class, Best New World Zinfandel, and Best Red Wine of the competition. This is the first time we have won Best of Show with a red wine. It is very rewarding for me.


Also winning big was our **2006 Reserve Zinfandel**, taking Gold and Best of Class. Then our **2007 Reserve Chardonnay** won a Platinum medal and Best New World Chardonnay (which means the best Chardonnay of the show). Our **2007 Reserve Sauvignon Blanc** received a Gold medal. This is probably the most dominant Wildhurst Vineyards has ever been at a single wine competition.

I speak for the entire team at Wildhurst when I say that we all put our hearts into every aspect of serving our customers and our number one message is, "It's in the bottle!"


Have a great summer!

Mark Burch
Wildhurst Vineyards Winemaker


Featured Wines for June

 **2006 Reserve Merlot, Lake County** - Overall lusciousness makes this an appealing wine; cherry and blackberry, balanced with an earthy herb component; rounded and finished by finely-ground tannins that carry into a touch of toasty oak. Composed of 94% Merlot and 6% Syrah harvested from the Holdenried vineyards. Fermented in 100% stainless, 100% malolactic; barrel-aged for 16 months in 100% American oak. 14.2% alcohol.

Retail: \$16 Aging potential: 5-7 years Cases produced: 2,300

 **2008 Reserve Chardonnay, Lake County** - A very rich wine with a steely foundation; green apple and lime with accents of toasty oak and vanilla. Finishes with good acidity tempered by a buttery, creamy lees roundness. Composed of 93% Chardonnay and 7% Sauvignon Blanc harvested from the Holdenried vineyards. Fermented 25% in stainless, 75% in oak; 75% malolactic; barrel-aged for 6 months in 100% American oak. 14.2% alcohol.

Retail: \$14 Aging potential: 3-5 years Cases produced: 5,500

 **2006 Reserve Syrah, Lake County** – Leathery peppercorns and earthy Lake County soil aromas make this wine classic for the appellation. It's a pretty big wine, but the lushness really brings out the balance, harmony and cherry. Finishes soft and ready to drink now. Composed of 100% Syrah harvested from the Holdenried vineyards. Fermented in 100% stainless, 100% malolactic; 100% barrel-aged for 16 months in 100% American oak. 14.2% alcohol.

Retail: \$18 Aging potential: 5-7 years Cases produced: 769

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

Special Events – Wildhurst Supports Community

Saturday, June 13

Wine Club Release Party

Wildhurst Vineyards Courtyard, adjacent to the Tasting Room, 3855 Main Street, Kelseyville, 4-7 p.m. Light appetizers and preview of new wine releases. Open to the public, \$5 per person; free for Wine Club members.

June 18, July 16, August 20

Kickin' in the Country Street Dance

Main Street, Kelseyville, 7-10 p.m. Presented by the Kelseyville Business Association, free admission. Details at www.visitkelseyville.com.

June 27

7th Annual Home Wine Makers Festival

Main Street, Kelseyville, 1-5 p.m. Taste efforts of amateur winemakers and home brewers. Presented by Clear Lake Performing Arts and Kelseyville Business Association as a benefit for music activities. Details at 707-277-8172; www.clearlakeperformingarts.org.



July 3

First Friday Fling

Wildhurst wines will be poured for the Lake County Arts Council artists' opening, Main Street Gallery, 325 N. Main Street, Lakeport, 5:30-7 p.m. Join us before the Concert in the Park. Info at 707-263-6658; www.lakecountyartscouncil.com.

July 14

Winemaker Dinner at the Saw Shop Gallery Bistro

3825 Main Street, Kelseyville, 6 p.m. \$60 per person, includes reception and dinner wines. Chef Jeremy Zabel prepares a special menu to pair with Wildhurst wines. Reservations, 707-278-0129.



July 25-26

6th Annual Lake County Wine Adventure, Countywide

10 a.m.-5 p.m. both days, \$30 per person. Music and light appetizers at Wildhurst Vineyards Tasting Room; call for details, 707-279-4302. Presented by the Lake County Wineries Association, www.lakecountywineries.org.

August 22

Taste of Lakeport

Main Street, Lakeport, 5-10 p.m. \$25 pre-sale, \$30 at event. Wildhurst wines will be poured at a Main Street location. Presented by the Lakeport Main Street Association; call for details, 707-263-5752 or 707-263-8843.

September 3-5

Lake County Fair

Lakeport. Kelseyville Business Association will pour wines from Kelseyville wineries. Call for more information, 707-279-4302.

Saturday, September 12

Annual Wine Club Harvest Party

Caribbean theme with steel band entertainment; 2-6 p.m., \$45 per person; under the oaks on the Holdenried Ranch. Call for reservations, 707-279-4302.

September 19

10th Annual Lake County Wine Auction

National Guard Armory, Lakeport, 5 p.m. Gala charity benefit presented by the Lake County Wine Alliance, \$100 per person, 21 years and older. Live and silent auctions, gourmet food and fine wines; black tie encouraged. For tickets and information, 866-279-WINE; www.winealliance.org.

September 25

An Evening with Cowboy Singer Dave Stamey

Wildhurst Vineyards Courtyard, 3855 Main Street, Kelseyville, 6:30 p.m. Kickoff for the Kelseyville Pear Festival. \$25 per person includes a glass of Wildhurst wine and light appetizers, benefit for Kelseyville FFA projects. Presented by Wildhurst Vineyards; call for information, 707-279-4302.

September 26

17th Annual Kelseyville Pear Festival

Downtown Kelseyville, 9 a.m.-4 p.m., parade at 9:30 a.m. Annual celebration of the community's agricultural heritage, featuring music, food, Pear Pavilion with historical photos and exhibits, fine art and quilt shows, antique tractor and engines exhibit, arts and crafts, and children's activities. Sponsored by the Kelseyville Business Association, 707-279-9022; www.kelseyvillepearfestival.com.



Featured Employee



Sandy Schaaf is an ex-urbanite who moved to Lake County to enjoy the "country life" and who feels adopted by her community. Her work as a sales associate in the Tasting Room

provides the opportunity for Sandy to meet residents and visitors and share her growing knowledge of wine.

A Wildhurst employee for over a year, Sandy says that "wine sneaked into my life" while she was working for Orville Magoon at then-Guenoc Winery. She had left behind the corporate world in her hometown of San Jose to pursue opportunities in wine country. Lake County appealed to Sandy because she had spent time here while growing up, learning to water ski on Clear Lake and fishing and boating with her family, pleasures she enjoys to this day. After her stint at Guenoc, Sandy commuted

to the Napa Valley and consulted for a wine storage company, and later worked as an escrow coordinator for a local real estate firm.

Sandy compares her current employment to her experience with large corporate businesses in Silicon Valley, noting that, "at Wildhurst, Myron and Marilyn invite us to make suggestions, the employees are involved in all the events and activities, and we're made to feel that what we are doing matters."

Sandy is planning her wedding to Brian van Lingen, a Realtor in Lake County, for June, 2010.

Pairing Foods with Wildhurst Wines

Wouldn't it be helpful to know which wine and food pairings work best? Always keep in mind that wine and food pairing is an individual choice. Everyone has a different sense of taste. Each person should decide what combinations of food and wine taste good. Here are a few suggestions for this quarter's new releases.

When choosing the right food to go with our **2008 Reserve Chardonnay**, think about fish, salmon in particular, and scallops, shrimp and lobster. Consider foods with cream sauces and butter with enough acidity to balance out the wine. Dishes with a little smokiness to them and cheeses with a touch of extra fat like Chevre goat cheese, Comte, Gruyere, Brie, Havarti or aged Gouda, will complement our Chardonnay perfectly.

Girls Just Wanna Have Wine



Winners of the "best eyewear while drinking wine" competition at the April 3 event were, left to right, Ari Lopez, "best wine theme," Vicky Maley, "most creative," and Susan Krones, "best wackywear."

Our **2006 Reserve Merlot** is medium-bodied. It will pair best with medium-weight foods like veal, sausage, beef stews and

dishes with mushrooms and berries. Pasta dishes and pizza pair well. For cheeses, try Parmesan, Gouda, cheddar and smoked Provolone.

In pairing our **2006 Reserve Syrah**, you'll want to keep in mind "hearty foods," such as grilled meats of all kinds, stews with rosemary, thyme and other strong savory herbs, and dishes with lots of black pepper. Camembert and Parmesan cheeses like Pecorino Toscano or aged Gouda work well.

Remember, these are only guidelines. You'll figure out what you like most and what food goes well with what wine. Trust your own judgment – and remember to include your favorite bottle of Wildhurst wine.

Valerie Ramirez
Tasting Room Manager

News from the Tasting Room

Do you know that the cork is the perfect example of sustainable packaging? From its beginning as a wine cork through its reuse as a recycled cork product, the cork is biodegradable and 100 percent natural. It's unfortunate that the majority of wine corks end up in landfills, instead of being reused.

Wildhurst has chosen to become ReCORK America's only drop-off location in Lake County for all your used **wine corks**. Bring them by the Tasting Room and we'll deliver them to the Napa recycling location. For more information on how you can help, or to find a recycling location near you, visit the web at www.recorkamerica.com.

As an added incentive, bring your used corks to the Tasting Room during the Home Wine Makers Festival on June 27, and you'll be entered into a drawing for a beautiful Wildhurst gift basket.

Here at Wildhurst, all of us realize how important it is to be mindful of how we are spending our dollars. We're looking at ways to cut back on expenses

without sacrificing quality customer service. We've switched to energy efficient lighting and are recycling or reusing everything possible. We'd like to encourage you to bring in reusable bags or wine carriers for your purchases, or simply return the ones you receive from us. The simplest efforts make the biggest difference.

If you haven't noticed, we're working to keep our wines affordable in today's economy. We're creating savings with



"What contemptible scoundrel stole the cork from my lunch?"

-W.C. Fields



special discounts or case sales, and we are not increasing shipping costs for our wine club members.

The **summer giftware** is absolutely fabulous this season. We have all our bases covered for your indoor

and outdoor entertaining needs with everything from fresh table linens, acrylic stemware, and brightly-colored candles to patio lanterns. The traditional red, white and blue for your Independence Day celebrations are well represented.

In keeping up with **computer technology** and social media, we'll soon be setting up either a Facebook or Twitter account, maybe both. We'll be giving you a chance to provide us with feedback on our wines, staff, events, or just about anything newsworthy. We'll keep you posted – so keep us informed with your current email address.

Speaking of **events**, be sure to review our calendar. Boy, are we going to be busy! We hope to see you soon - in the Tasting Room or at a special event. Until then,

Cheers!

Valerie Ramirez
Tasting Room Manager



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Travels with Wildhurst Wines

Myron and I drove south to Scottsdale, Arizona, in March for our annual trip to see a few baseball spring training games. We decided to take the time to revisit the Grand Canyon. Following Route 66 from Barstow to Williams, AZ, we left the famous road and headed north to the rim of the canyon. By the time we arrived at our quaint cabin, the Bright Angel, we were plumb tired. We grabbed a bottle of our favorite Wildhurst Sauvignon Blanc, two glasses from the room, and took off down



the trail. We sat on the ledge enjoying our wine and the incredible sunset over the canyon. A nice man took this picture of us.

Where have you been lately with wine from Wildhurst Vineyards? If you have traveled some place fun and want to share your story and photo, please do. Submit it and details of your trip to us via email, info@wildhurst.com.

We'd love to hear from you!

Marilyn
Holdenried

An Evening with a Cowboy Singer

Wildhurst Vineyards is pleased to sponsor a new activity to kick off the Kelseyville Pear Festival on Friday, September 25 (see calendar of events). Dave Stamey has been a cowboy, a mule packer, a dude wrangler, and now is one of the most popular Western entertainers working today.

Stamey says that his "experiences all came out of the world in which I was raised – the ranching world. It just happens to be a way of life I know very well, and it's what I'm comfortable writing about. It keeps me anchored. There are thousands of things in everybody's day that can be turned into songs, and the secret is, if you do it in a truthful way, everybody gets it."

He has delighted audiences in fourteen states, and finds that he prefers this to being stomped by angry horses. Join us in the Wildhurst Vineyards Courtyard for an evening of song.