



## “Are We There Yet?”

I'm often asked, “When will harvest begin?” When it's a week away, it's no problem to answer the question. However, in the spring, or even before veraison (the time when red grapes color and white grapes soften), it can only be an educated guess.

Which brings us to the topic in regard to the 2005 harvest. Last year we began harvest on August 15. As I write today in early August, the vines have not yet reached veraison, which means that with perfect conditions harvest is at least four weeks away for the early varieties. No grapes will be ready to harvest before Labor Day weekend.

As for an explanation of this later start, I offer the following: first, it's not really late, it's closer to normal than for the past 4 or 5 years, which have been early. In fact, last year was the earliest of my memory without looking into historical records. Secondly, the spring jumped out to a warm start in the third week of March, causing the vines to accelerate shoot growth. I thought we were getting ready to have

another early harvest. As for the rest of spring...what spring?! Cold weather and rain dominated April, May and the first half of June.

The effects of the spring weather on pollination and berry set have been more of a concern than the maturation timing. Sauvignon Blanc appears to be hardest hit of the varieties. Shatter (where individual berries do not pollinate and fall off the cluster) seems to be widespread throughout the variety, as does the “pumpkin and peas” look (where you have both large and small berries on the same cluster).

Never fear, every vintage has its challenges and this year is no exception. So, we'll take what Mother Nature graciously gives us, do what we do best (make wine), and then when the dust settles, another vintage will be in the books.

'Til next time – Cheers!

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 September

🍷 **2002 Cabernet Sauvignon, Lake County** - Black cherry and cassis carry into ripe, lush Cabernet Sauvignon character. Full-bodied and ripe tannin lay out a structured wine that finishes long and rich. Made 100% from Holdenried vineyards. Alcohol: 14.8%.

Retail: \$16. Aging potential: 5 years. Cases produced: 490.

🍷 **2004 Sauvignon Blanc, Lake County, Plunkett Creek** - Refreshing lemon, followed by hints of creamy vanilla and a touch of toasted oak. Firm acid structure for aging and brightness. Made 100% from Holdenried vineyards. Alcohol: 13.8%.

Retail: \$16. Aging potential: 18 months. Cases produced: 215.

🍷 **2003 Syrah, Lake County** - Dark, rich color is an indicator for an expansive and meaty start. Smoky oak at the core with lots of ripe blackberry, pepper and spice. Finishes round and fat with a good balance of tannin and acidity. Made 100% from Holdenried vineyards. Alcohol: 13.8%.

Retail: \$16. Aging potential: 5 years. Cases produced: 256.

Mark Burch, Winemaker

**The featured wines are available for purchase at a 30% discount, either by the bottle or by the case during the fall quarter.  
Wine Club Members: Please pick up your wines within the next 30 days.**

# Awards and Accolades

Wildhurst Vineyards entered 14 wines in the annual California State Fair Commercial Wine Competition, and received awards and recognition for 12. The 2002 Reserve Zinfandel received a Gold medal, one of only 270 Gold awards among the 2800 wines entered by more than 600 wineries participating. Wildhurst also received three Silver and eight Bronze awards.

Representing Wildhurst at the Grape & Gourmet event at Cal Expo in July, where award-winning wines were poured at the benefit for the Friends of the California State Fair Scholarship Fund, were Valerie Ramirez, Mark Burch, and Marilyn Ferrante (pictured).

The *California Grapevine* buying guide announced its 2005 Wine Competition Results, naming Wildhurst's 2004 Reserve Sauvignon Blanc. The annual report summarizes the top medal-winning wines from the first ten major wine competitions tracked by the publication.



Winemaker Mark Burch is featured as a "Wine Country Personality" in the July edition of the online newsletter, *WineBUZZ*, published by **WineCountry.com**. Mark's history in the wine business is recounted, noting his "wide range of styles" in winemaking, and his "eminently enjoyable" personality. Way to go, Mark!

The online newsletter also shines its spotlight on Lake County's newest appellation, High Valley.

## Autumn Case Sale!

3 days only!

October 7-9

Available only  
at the  
Tasting Room

3855 Main Street  
Kelseyville

Open Daily 10-5

707-279-4302

## Grilled Pork Tenderloin with Fresh Cherry Chutney

*This entrée was prepared by Chef Don Bocca for the winning bidders of the Lake County Wine Auction 2003 package, "An Evening in the Country" with winemaker Mark Burch.*

Prep: 40 minutes; Total: 50 minutes. 4 servings

3/4 cup cherry preserves  
3/4 tsp. ground allspice  
2/3 cup chopped onion  
1/4 tsp. cayenne pepper

3 Tbsp. balsamic vinegar  
1 Tbsp. vegetable oil  
2 cups fresh cherries, pitted  
1 1/4-pound pork tenderloin

To pit a cherry, place the flat side of a large knife on the cherry; press gently until it splits open, then pull out the pit. Prepare barbecue (medium heat). Mix preserves, vinegar, and allspice in medium bowl. Set aside 1/4 cup of preserves mixture for glaze; reserve remaining preserves mixture. Heat oil in large skillet over high heat. Add onion; sauté 1 minute. Add cherries, cayenne, and reserved preserves mixture. Boil chutney until thick, stirring often, about 8 minutes. Season with salt. Set chutney aside.

Sprinkle pork with salt and pepper; brush with some glaze. Cook over hottest part of grill until brown. Move to coolest part and grill until thermometer inserted into thickest part of pork registers 145°F, turning often and brushing with glaze, about 25 minutes total. Transfer pork to platter. Let rest 10 minutes. Re-warm reserved chutney; serve with pork.

Pair with Wildhurst Vineyards 2003 Syrah and enjoy.

# Photography Exhibit Featured

In her "former life" (i.e., before moving to Lake County), Kelseyville resident Carolyn Marchetti (pictured) was an art consultant to the corporate world and taught art and a workshop series called "Alternative Markets for Artists." She became intrigued with photography upon receipt of an inexpensive digital camera. Several years and several cameras later, Carolyn is now specializing in improvisational digital photography, taking personal photos, as well as landscapes and special events.



Photos from a recent three-week sojourn in Europe will be on display in the Wildhurst Tasting Room through September.

Richard Hernaez, Kelseyville resident and Wine Club member, displayed his watercolor art in the Tasting Room during July.

Other talented local artists will be exhibited in the Tasting Room in the coming months, along with seasonal and gift merchandise and logo wear available for purchase.

Tasting Room staff members are

working on details for the annual Harvest Party – and remind Wine Club members of the opportunity to participate in the annual dessert competition. Categories for the competition include Most Original (best use of local products), Betty Crocker (best dessert by a woman), Bobby Crocker (best dessert by a man), and Best of Show.

# Wildhurst Supports Community

Over 600 participants enjoyed the two-day "marathon" Lake County Wine Adventure which provided the opportunity to visit ten Lake County wineries, tasting rooms and vineyards on July 30-31. A joint venture between

these wine businesses and Lake County Wine Tours to promote "the Undiscovered Wine Country" of Lake County, the event will become an annual affair in late July.

Shuttle transportation provided by Lake County Wine Tours enhanced the enjoyment of food, wine, music, barrel tastings, and winery tours. Several local businesses provided generous sponsor support.

At the Wildhurst Tasting Room, delectables were provided by Kelseyville businesses, including the Saw Shop Gallery Bistro and executive chef David Allen Sherman (pictured) on both days, and by Marcie Cadora of Marcie's Brick Grill and Russ and Jaime Shuppert, new owners of Studebakers Coffee House & Deli.

Other summer activities included participation in the Family Winemakers of California tasting at the Fort Mason Center in San Francisco, and providing wines for the dinner served in conjunction with the Murder Mystery Dinner Theatre at Konocti Hills Riviera Restaurant.



WILDHURST  
*Vineyards*

## Gift Certificate

Purchase a one year gift membership in the Wine Club.

*For the gift that keeps on giving all year.*

Available now!

Contact the Tasting Room for details.

(707) 279-4302  
3855 Main Street  
Kelseyville

\$149.95  
in California  
\$169.95 for  
non-California  
addresses

The current Wine Club selections will be sent to the recipient with the announcement of your gift.



WILDHURST

*Vineyards*

P.O. Box 1310 • 3855 Main Street  
Kelseyville, California 95451

ADDRESS SERVICE REQUESTED

*Quickly, bring me a beaker of wine, so that I may wet my mind  
and say something clever.*

Aristophanes

## Special Events Calendar 2005

### September 23

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

### September 24

13th annual **Kelseyville Pear Festival** on Main Street, 9 a.m. to 4 p.m., parade at 9:30 a.m., featuring a pear pavilion with activities, displays and demonstrations; arts and crafts; food, music, children's activities, mule-drawn wagon rides, and antique tractor exhibit. Call 707-279-9022 for information.



### September 25

**Wildhurst Vineyards Harvest Party**. Wine Club members and guests celebrate another successful harvest and crush, barbecue and fun under the oaks on the Holdenried Ranch, 2-6 p.m. Dessert competition. Call 707-279-4302 for information and reservations.

### October 7-9

**Wildhurst Case Sale**. Visit the Tasting Room for fall wine bargains. Call 707-279-4302 for information.

### October 15

**Lake County Wine Auction**. Sixth annual fundraising event presented by the Lake County Wine Alliance, 5-11 p.m. Buckingham Golf & Country Club. Food, wine, music, live and silent auctions. Rep. Mike Thompson, master of ceremonies, and Jim Fetzer, special guest. Jed Steele and Howard Chase, auctioneers. Tickets, \$100.  
Call 1-866-279-WINE for information and reservations.

### November

**Annual Fall Winemaker Dinner**. Wine Club members and guests are invited; call the Tasting Room, 707-279-4302, for information and reservations. New wines, lots of fun.

### 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 holiday season.