



Wildhurst Wines Win Top Awards at California State Fair

Wines produced by Wildhurst Vineyards of Kelseyville received top honors in the 2008 California State Fair commercial wine competition. Awards were announced earlier this summer during the annual Grape & Gourmet gala scholarship benefit at Cal Expo in Sacramento. The winning wines will be showcased at the State Fair, Aug. 15-Sept. 1.

The Wildhurst **2007 Reserve Sauvignon Blanc** received a Gold Medal and was named "Best of California" and "Best of Class North Coast Appellation." Their **2006 Reserve Chardonnay** was awarded 98 points, a Double Gold medal, and recognized as "Best of Class North Coast Appellation."

The professional judges for the competition sipped their way through over 2900 wines submitted by commercial wineries from throughout California. The California State Fair competition is the oldest and most prestigious wine competition in North America.



Other awards garnered by Wildhurst include Silver medals for the **2006 Reserve Zinfandel** and the **2006 Plunkett Creek Series Chardonnay**.

Myron Holdenried, winegrape grower and owner of Wildhurst Vineyards, notes that his winery has received numerous awards in major wine competitions every year under the leadership of winemaker Mark Burch. Holdenried expresses his delight in Burch's

winemaking skills, saying, "Mark has done it again!" by claiming significant awards at this year's State Fair.

Winemaker Burch describes the winning 2006 Chardonnay as "nice and ripe in fruit, with pear, green apple and a touch of citrus. Oak aging provides a complex layering of toast and vanilla, while the crisp acidity balances a soft, lingering finish."

The 2007 Sauvignon Blanc is characterized by Burch as being "very typical of Wildhurst-style Sauvignon Blanc: crisp, fresh, clean with tropical notes across the middle, carrying the wine to a rich but steely finish."

The Wildhurst Vineyards tasting room is located at 3855 Main Street, Kelseyville, and is open 10-5 daily. Wines may be purchased online at www.wildhurst.com. Call 707 279-4302 for more information.

🍷 Featured Wines for September 🍷

🍷 **2006 Reserve Cabernet Sauvignon, Lake County** - Immediately rich with toasty vanilla, blackberry and chocolate with a shy herbal side as well. It weaves its way through a long mineral finish with lots of depth and concentration. Composed of 92% Cabernet Sauvignon and 8% Syrah harvested from the Holdenried Ranch. Fermented 100% in stainless; 100% barrel-aged for 16 months in 100% American oak; 14.2% alcohol.
Retail: \$16 Aging potential: 7 years Cases produced: 5,270

🍷 **2006 Reserve Petite Sirah, Lake County** - Big and oozing with coffee and fudge. Good acidity and lots of tannin make it clear that it's going to be around for some time. Mid-palate shows some pepper and then finishes with tart cherry and espresso. Composed of 100% Petite Sirah from an undisclosed vineyard in the Red Hills AVA. Fermented 100% in stainless with 100% malolactic; 100% barrel-aged for 16 months in 100% new American oak; 14.2% alcohol.
Retail: \$29 Aging potential: 10 years Cases produced: 215

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

Special Event for Wine Club Members

**September 28, 2008
ANNUAL HARVEST PARTY**

Mexican fiesta theme, 2-6 p.m.,
under the oaks on the
Holdenried Ranch.
Dessert competition.

**Call the Tasting Room for
details and reservations,
707-279-4302.**

It Takes A Team

As I write, harvest is approaching and I am filled with the anticipation and excitement of another opportunity to possibly create the wine that you just can't live without. Maybe, just maybe, it will happen this time, you think to yourself, and suddenly you snap back to reality and know you will be happy with solid, healthy wines that have brought you happiness and health for many years. However, I will admit to being a very competitive person and will sheepishly divulge that I will always try to make a wine better than anyone else that will become world famous. It's my passion.

We recently had great success at the California State Fair with the **2007 Sauvignon Blanc** winning the Best in the State and the **2006 Chardonnay** being awarded 98 points, Double Gold, and Best of Class. I love winning big awards at the State Fair! It reminds me of showing animals in 4-H and FFA in my youth. But more importantly it brings me to the heart of this month's subject.

In order to have the wonderful success that we experience at Wildhurst Vineyards with our wines, it takes a lot of work and commitment. I would like to recognize all of the team players that help make us successful. I thank the many growers for understanding that I have vision for their vineyard and where their grapes fit into the various programs at Wildhurst. Yes, I know I can be demanding. Just think of it like I do: Your grapes make us successful, and our wines make your vineyards successful.

On the vineyard level the most important of my thanks is directed to **Myron and Brent Holdenried**. With the exception of Sauvignon Blanc, 99% of the grapes for our wines are estate-grown fruit. Working here on the ranch, I see first-hand the dedication and hard work that the Holdenried Ranches commit to the vineyards; consequently, it shines through in the wines. Thank you, Myron, Brent and the entire Holdenried family. It takes a team!

I know that in the cellar I can be beyond demanding. A mistake can

be made so easily and quickly with irreversible, devastating results. It's the worst feeling. Thanks to all of you who work with me to help achieve the level of winemaking that is at minimum very competitive. Special thanks in advance to **Banyon Kirkendall** for his upcoming contributions to the 2008 vintage.

I don't need to give you any insight into the contributions that the Tasting Room and its staff bring to our program. You get to experience that first hand. **Valerie Ramirez** has a well-trained and cohesive staff that is doing a great job. They are excited to help you achieve your needs.

Due to space limitations, I apologize for not mentioning everyone who is contributing on many different levels that aren't as visible. For all the behind-the-scenes people, and you know who you are, you are important to us, and we appreciate you very much.

I extend a special thank you to **Pamela Irwin**. After seven years at Wildhurst, Pam has taken on a new position, working in Healdsburg for Ascentia Wine Estates.

The entire Wildhurst operation is going to miss her very, very much.

She has been the most awesome co-worker I have ever had the pleasure of working with. She has not only taken Wildhurst to a high level of administrative excellence, but has helped me to achieve a level of personal and professional success for which I am very grateful. Pam, we salute you and wish you the best.

Finally, I thank all our supporters. If you're reading this article, we thank you! Over the years you have been the reason we get to do what we love. The support you show by attending our events and sharing our wine is something we do not take for granted. We will always strive to deliver good service and quality wines – and to make it fun, exciting, and pleasurable.

Cheers and all the best,

Mark Burch
Wildhurst Vineyards Winemaker

Featured Employee



Meredith Goering is the new Wine Club manager for Wildhurst Vineyards, joining the Tasting Room team in March. Born and raised in Sacramento, Meredith and her husband, Ryan, moved to Lake County earlier this year and now live in the Kelseyville area. Their personal interests include travel, golf, and being on Clear Lake in their fishing boat.

After graduating from Sacramento State University with a degree in Communications/Public Relations, Meredith was employed by an industrial controls engineering firm whose clients included several wineries. When they visited Lake County after Ryan's promotion to Supervising Ranger at Clear Lake State Park, the couple started exploring the area, noting the number of wineries. Meredith thought it would be fun to work in a tasting room and learn more about the wine industry, hence the application to Wildhurst.

Meredith has found local residents to be friendly and helpful, saying, "people who live here love Lake County," and share their enthusiasm for being involved in community activities. She is excited about the quality of wines being produced by Lake County wineries, noting they match the fine quality of life experienced by residents.

Stop by the Tasting Room and welcome Meredith to Wildhurst and to Lake County.

Ramblings

Here we are, ready for another harvest.

The wine grapes at this moment are deciding when they will be picked and what the quality will be. Have you ever seen such a smoky summer? I am sure it has delayed the grapes.

How about the weird economy? First, fuel prices were headed for the roof and now they have backed off about 15%. Don't get complacent; fuel supply and pricing are so volatile.

Speaking of fuel, high diesel prices are hard on the farmer. We need the tractors to maintain the vineyards and irrigate the vines. Many pump motors are diesel or propane-powered. These needs are fixed as we have to irrigate and keep the vines free of competitive weeds and insects. Growers facing harvest are going to need diesel for machine harvesting (run by diesel-

powered engines) and hauling grapes to the wineries (many of which are not in Lake County).

Long-term and "big picture," we need to reduce our dependence on petroleum. We at Wildhurst are looking at every alternative from minimizing tractor trips through the vineyard by mowing instead of discing, going totally to drip irrigation to minimize pumping and saving water, to exploring the use of solar panels placed on the winery roof to generate electricity.

Lake County wines continue to garner awards in national competitions. At the recent California State Fair Grape & Gourmet event, there were several Lake County wineries pouring their Gold Medal wines. At long last, Lake County is being recognized by the wine and food media as a special place to grow grapes and make wine. I am

sure many of our Wine Club members know that there are new tasting rooms in the Kelseyville area. Be sure to visit them, but come back to Wildhurst!

The wine industry will continue to grow in Lake County. The Lake County Marketing and Economic Development Program headed by Debra Sommerfield gives generous support to the wine industry by hosting the travel media and promoting events such as the Wine Adventure.

Enjoy your wines of the fall quarter. The Petite Sirah is dynamite and may be aged for up to five years – if you can wait! The 2006 Cabernet Sauvignon was harvested from our vineyards on the Kelseyville Bench. This area south and west of Kelseyville produces excellent red wines. Enjoy!

Myron Holdenried



Wine remains a simple thing, a marriage of pleasure.

Andre Tchelistcheff, American Winemaker (Beaulieu Vineyards, 1938-68)



News from the Tasting Room

It's hard to believe that summer is coming to an end and yet we're busier than ever in the Tasting Room. Whoever said, "there's nothing to do in Lake County," hasn't been to Kelseyville lately. Main Street has been the host to a number of events, including three "Kicking in the Country" street dances. Families from all around the area came out to enjoy the music and dance among the hay bales.

What an opportunity Wine Club members had at our first **Winemakers BBQ and Release Party**. Chefs Mark and Banyon displayed a hidden talent at the grill that surpassed any of our expectations, finishing the evening with a winery tour.

The sixth annual **Home Winemakers Festival** in June was a huge success with the largest crowd ever, raising almost \$10,000 for Clear Lake Performing Arts' support of the Lake County Symphony. And who could forget the fourth annual **Lake County**



Chefs Mark and Banyon

Wine Adventure with 22 venues, four of them here on Main Street, Kelseyville.

Needless to say, you should keep our calendar close by, because the days ahead are filled with even more activity, from Winemaker dinners to our annual **Harvest Party** with a Mexican Fiesta theme and more. Better yet, stop by the Tasting Room and we'll bring you up to date on the latest happenings while you sip and shop our delightful giftwares and explore Wildhurst wines.

Cheers!

Valerie Ramirez
Tasting Room Manager



www.wildhurst.com

1-800-595-WINE

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Kelseyville, California 95451

ADDRESS SERVICE REQUESTED

Special Events - Wildhurst Supports Community

September 19 – Wildhurst Winemaker Dinner, at WaterColor Restaurant, Soda Bay, in conjunction with the Lake County Wine Auction. \$75 per person, in addition to a Wine Auction ticket; reservations and information, Lake County Wine Alliance, 866-279-WINE.



September 20 – 9th Annual Lake County Wine Auction, Buckingham Golf & Country Club, Kelseyville, 5 p.m. Gala charity benefit presented by the Lake County Wine Alliance, \$100 per person. Live and silent auctions, wine and food, live music; black tie encouraged. For tickets and information, 866-279-WINE; www.winealliance.org.

September 27 – 16th 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, fine art and quilt shows, antique tractor exhibit, arts and crafts, and pear packing events. Sponsored by the Kelseyville Business Association, 707-279-9022; www.kelseyvillepearfestival.com.



October 2 – Meet the Winemaker Series, Blue Wing Saloon, 9520 Main Street, Upper Lake, 5-9 p.m. The first Thursday of each month the restaurant hosts the owner and/or winemaker of a Lake County winery whose vintages are featured on their wine list. Free wine tasting available to restaurant patrons and dinner specials are carefully paired with the featured wines. Meet the stars of Wildhurst Vineyards. Call 707-275-2233

October 4 – A Wild Affair in Your Park, Clear Lake State Park, Kelseyville, 3:30-7 p.m. Wine tasting, food pairing, music, and scientific demonstrations; fundraising event for the outdoor Education Pavilion project. Contact Madelene Lyon, 707-279-4395.

November 7 – "Girls Just Wanna Have Wine." Girlfriends night out, 5-8 p.m. \$5 at the door, Wildhurst Vineyards Tasting Room. Contest for "Best Tacky Christmas Sweater While Drinking Wine." Details at 707-279-4302.

December 5 – Christmas in the Country, open house and light parade. Downtown Kelseyville and businesses are alive with the sights and sounds of the holiday season. Sponsored by the Kelseyville Business Association; www.visitkelseyville.com.

www.wildhurst.com • 1-800-595-WINE