

Vic Stewarts
And
Hannah Nicole
wineyards

Present



A Winemaker Dinner!
April 23, 2009 - 6pm - 10pm

\$80.00 Per Person - 5 Course Meal

Make Your Reservation Today! Vic Stewarts - (925) 240-1765
2270 Balfour Road Brentwood, CA 94513



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Hannah Nicole Vineyards
6700 Balfour Road
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Hannah Nicole

wineyards

Monthly Newsletter

www.hannahnicolevineyards.com

Spring Barrel Tasting

A look Back

Wow! What a party! It's just hard to come up with better adjectives to describe our 4th Annual Barrel Tasting here at Hannah Nicole Vineyards.

Our Wine Ambassadors, Toni, Kishla, Janine & Jenna contacted every one of our wine club members. Why? To let you know about the Barrel Tasting Event and to offer you the opportunity to buy futures at a SUPER DISCOUNTED PRICE! How did it work out? If you were there, you know it was a standing room only crowd of over 500 People! Wine was flowing from the barrels like there was a break in the delta levee's. The bar was packed all day with you, our faithful members, enjoying glass after glass of Hannah Nicole's award winning wines.

And most importantly, everyone enjoyed a warm spring day, listening to the sounds of The Citations while whiling away the hours on their blankets, lawn chairs and whatever else you brought to make your self comfortable.

Come summer time, those of you who purchased futures of Chardonnay will be receiving our first ever vintage of this very popular varietal. July just can't get here soon enough!

If you purchased futures of any of our Red Wines, you will have to wait a little longer, as these won't be released until just before Thanksgiving. Don't despair, we'll make sure you have plenty of our current vintage wines to hold you at bay until our next vintage is released!

We hope you enjoyed the party as much as we did. Read on, as our next event is just around the corner.

Music in the Vineyards!

This is an event that you don't want to miss! One of the best local bands in the area will be here on June 27th, 2009 from 4 - 8pmMAMALUKE!

"MamaLuke! is the Bay Area's premier classic rock band. We cover the best classic rock from the 60's to the present. The members of MamaLuke! are experienced musicians and pride themselves on delivering a professional product. At the same time, this is a ROCK 'N' ROLL BAND, so our shows are always high energy and fun for all. We can get any crowd on its feet and dancing from the first downbeat to the last!"

\$10 Admission - Wine Club Members
\$15 Admission - All Others

Please join us for a wonderful day!

Neil & Glenda Cohn
Proprietors

Portobello Mushroom Lasagna - Serves 6

Preparation

Preheat the oven to 375 degrees F.

Bring a large pot of water to a boil with 1 tablespoon salt and a splash of oil. Add the lasagna noodles and cook for 10 minutes, stirring occasionally. Drain and set aside.

For the white sauce, bring the milk to a simmer in a saucepan. Set aside. Melt 8 tablespoons (1 stick) of the butter in a large saucepan. Add the flour and cook for 1 minute over low heat, stirring constantly with a wooden spoon. Pour the hot milk into the butter-flour mixture all at once. Add 1 tablespoon salt, the pepper, and nutmeg, and cook over medium-low heat, stirring first with the wooden spoon and then with a whisk, for 3 to 5 minutes, until thick. Set aside off the heat.

Separate the mushroom stems from the caps and discard the stems. Slice the caps 1/4-inch thick. Heat 2 tablespoons of oil and 2 tablespoons of the butter in a large (12-inch) saute pan. When the butter melts, add half the mushrooms, sprinkle with salt, and cook over medium heat for about 5 minutes, until the mushrooms are tender and they release some of their juices. If they become too dry, add a little more oil. Toss occasionally to make sure the mushrooms cook evenly. Repeat with the remaining mushrooms and set all the mushrooms aside.

To assemble the lasagna, spread some of the sauce in the bottom of an 8 by 12 by 2-inch baking dish. Arrange a layer of noodles on top, then more sauce, then 1/3 of the mushrooms, and 1/4 cup grated Parmesan. Repeat 2 more times, layering noodles, sauce, mushrooms, and Parmesan. Top with a final layer of noodles and sauce, and sprinkle with the remaining Parmesan.

Bake the lasagna for 45 minutes, or until the top is browned the sauce is bubbly and hot. Allow to sit at room temperature for 15 minutes and serve hot.



Ingredients

Kosher salt

Good olive oil

3/4 pound dried lasagna noodles

4 cups whole milk

12 tablespoons (11/2 sticks) unsalted butter, divided

1/2 cup all-purpose flour

1 teaspoon freshly ground black pepper

1 teaspoon ground nutmeg

1 1/2 pounds portobello mushrooms

1 cup freshly ground Parmesan

Peach Cobbler

Recipe courtesy Paula Dean

Filling:

10 ripe peaches

3 tablespoons almond liqueur

1 teaspoon nutmeg

2 cups brown sugar

1/2 cup granulated sugar

3 tablespoons corn starch

Biscuit Dough:

2 cups flour

1/4 cup granulated sugar, plus 1

1/2 tablespoons for the top

1/2 teaspoon salt

2 teaspoons baking powder

1 stick butter, cubed and chilled

3/4 cup buttermilk

1 egg white, for washing

Directions

Preheat the oven to 375 degrees F.

In a large bowl, combine the peaches, liqueur, nutmeg, brown sugar, granulated sugar and corn starch. Mix together. Pour mixture into a 13-inch-by-9-inch casserole dish

Combine the flour, sugar, salt, and baking powder in a large bowl and mix. Cut in the butter with a fork until the dough resembles sand. Slowly add the buttermilk until the dough comes together. You may not need all of the buttermilk.

Place the dough on a floured surface and knead it into a 13-inch-by-9-inch rectangle about 1/2-inch thick and place over the peach filling. Use egg white as a wash, brushing on top of dough. Sprinkle the 1 1/2-tablespoons of sugar on top. Cook the cobbler until the top is golden brown, about 40 minutes.



Wines of the Month



Reserve Club

Our Monthly 2 Bottle Club

Includes our

Silver Medal

2005 Meritage and our

Gold Medal

2007 Viognier



Reserve Club - Reds Only

*If you are a Member of our Reds Only Club,
we have included our Gold Medal Winning
2005 Merlot*



Tasting Notes for all wines available at:

http://www.hannahnicolevineyards.com/main_our_wines.php