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Hannah Nicole Vineyards
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Hannah Nicole

wineyards

Monthly Newsletter

www.hnvwines.com

The Last Time at the House...

Our August 2009 Wine Club marks the end of tastings at our "Poolside Tasting Room", aka our backyard. Over the past two plus years we have had hundreds, if not thousands of local Brentwood Residents, their friends from near and far, and others from through-out the San Francisco Bay Area stop by to enjoy a taste of something new.

Our Family has grown use to the weekends where people come and visit. Friends of friends bring their children, who play with our children. We're sure that many of you have seen the kids running in the backyard, swimming in the pool and playing with our friendly winery dog, Riley. You have all become our extended family and while we will enjoy the quiet afternoons alone in our backyard, we'll miss the casual conversation that you have allowed us to enjoy with you, our new friends.

Thank you all for helping make Hannah Nicole Vineyards a reality, rather than just a dream.

Best Regards,

Neil & Glenda Cohn

The Winery.....

If you haven't been by in the last few weeks, then you've missed alot! I'll work backwards, since my age causes me to sometimes forget what I said five minutes ago.....oh yeah, I'm only fifty something so I can't use that excuse!

Over the weekend the granite company came by and finished the last of the counter-tops in the tasting room. What a great name for a company, "Take it for Granite". I'll bet every granite installer in the country wanted to use that one!

The landscapers are working hard on completing the grounds. Let's start with the East side of the property. We've included a large performing arts stage, in addition to a smaller stage for relaxing over another glass of our fine wine.

There's a large patio area for just sitting around and whiling away the hours while you watch an exciting game of Bocce Ball, enjoy music from a local band or just have a pleasant conversation with a close friend, of course while enjoying yet another glass of our fine wine.

Lodi Irrigation is finalizing Lake Hannah Nicole. They have just constructed the sump (this is where the pumps draw water in) and have laid out all of the discharge pipes. You'll be able to enjoy the sounds of moving water while drinking another glass of Hannah Nicole!

The West Side is a story in the making. We have built a stage in a setting perfect for your wedding, or your son's and daughter's special day. With Mt. Diablo looming in the background, this will be the perfect spot to begin your life together as husband and wife, or to renew your vows with the person you love most in this world, or to watch your children begin their life together with the one they love the most. This stage is partially covered with a wooden gazebo type structure. I can already picture the wedding party standing on the steps below the raised floor, the guests sitting in comfortable wooden chairs on the lawn, with Mom and Dad shedding a tear as their son's & daughter's recite their vows.

We've penned an agreement with the Sports Bar & Steak House from Discovery Bay. These folks are one of the best caterers in the area. Their fine Staff, under the direction of their General Manager Jim Shoemaker, will bring us food for every type of event you can imagine. Our catering Kitchen is designed to prepare food for catered events. We'll have no problem keeping things cool with our 200 cubic foot walk in refrigerator or keeping things warm with warming ovens, heating vegetables in our vegetable steamer and more.

If you haven't received the invitation yet, don't miss our "Soft Opening". This is a special event for Wine Club Members Only. Each Member is entitled to two admissions to this sneak preview of our new facility. Entertainment and food will be provided to all guests, with sample pours of paired wines. Then you give our Tasting Room Staff, under the direction of our new Tasting Room Manager, Toni Starick, a chance to work their magic.

Cheers to making dreams come true!

Neil & Glenda Cohn, Proprietors



Crab Cakes

Recipe Courtesy of The Barefoot Contessa

Serve with Hannah Nicole 2008 Chardonnay

Preparation

Serves 6 - 8 (26 Mini Crab Cakes)

Place the 2 tablespoons butter, 2 tablespoons oil, onion, celery, red and yellow bell peppers, parsley, capers, hot pepper sauce, Worcestershire sauce, crab boil seasoning, salt, and pepper in a large saute pan over medium-low heat and cook until the vegetables are soft, approximately 15 to 20 minutes. Cool to room temperature. In a large bowl, break the lump crabmeat into small pieces and toss with the bread crumbs, mayonnaise, mustard, and eggs. Add the cooked mixture and mix well. Cover and chill in the refrigerator for 30 minutes. Shape into bite-sized crab cakes.

Heat the butter and olive oil for frying over medium heat in a large saute pan. Add the crab cakes and fry for 4 to 5 minutes on each side, until browned. Drain on paper towels; keep them warm in a 250 degree oven and serve hot.

Ingredients

2 tablespoons unsalted butter
2 tablespoons olive oil
3/4 cup small diced red onion (1 small onion)
1 1/2 cups small diced celery (4 stalks)
1/2 cup small diced red bell pepper (1 small pepper)
1/2 cup small diced yellow bell pepper (1 small pepper)
1/4 cup minced fresh flat-leaf parsley
1 tablespoon capers, drained
1/4 teaspoon hot pepper sauce (recommended: Tabasco)
1/2 teaspoon Worcestershire sauce
1 1/2 teaspoons crab boil seasoning (recommended: Old Bay)
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 pound lump crabmeat, drained and picked to remove shells
1/2 cup plain dry bread crumbs
1/2 cup good mayonnaise
2 teaspoons Dijon mustard
2 extra-large eggs, lightly beaten for frying
4 tablespoons unsalted butter
1/4 cup olive oil



Spaghetti & Meatballs

Serve With Hannah Nicole 2006 Zinfandel

Recipe courtesy Robin Miller

4 Servings - 20 Minutes Cook Time

Ingredients

1 tablespoon olive oil
1 pound spaghetti
1 pound extra-lean ground beef
1 teaspoon salt-free garlic and herb seasoning
Salt and pepper
2 (28-ounce) cans diced tomatoes
6-ounce can tomato paste
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper flakes
1/4 cup torn fresh basil leaves
1/4 cup grated Parmesan

Directions

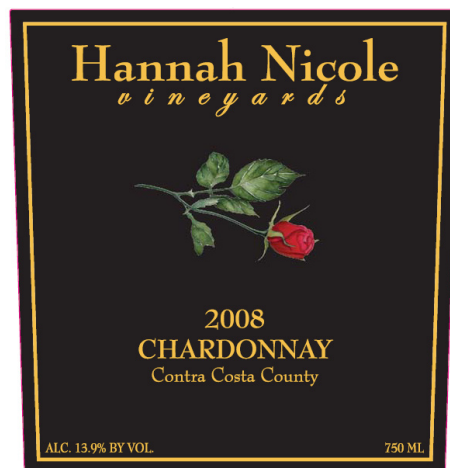
Heat oil in a large stock pot or Dutch oven over medium heat.

Cook spaghetti according to package directions. In a large bowl, combine beef and garlic and herb seasoning, 1 teaspoon each salt and pepper. Mix well and shape mixture into meatballs (about 16 meatballs). Add meatballs and cook 5 minutes, until golden brown on all sides. Add tomatoes, tomato paste, oregano, and red pepper flakes and bring to a simmer. Simmer 10 minutes, until meatballs are cooked through. Reserve 1 1/2 cups sauce for another meal. Remove from heat and stir in basil. Serve sauce over spaghetti. Top with Parmesan just before serving.

Wines of the Month

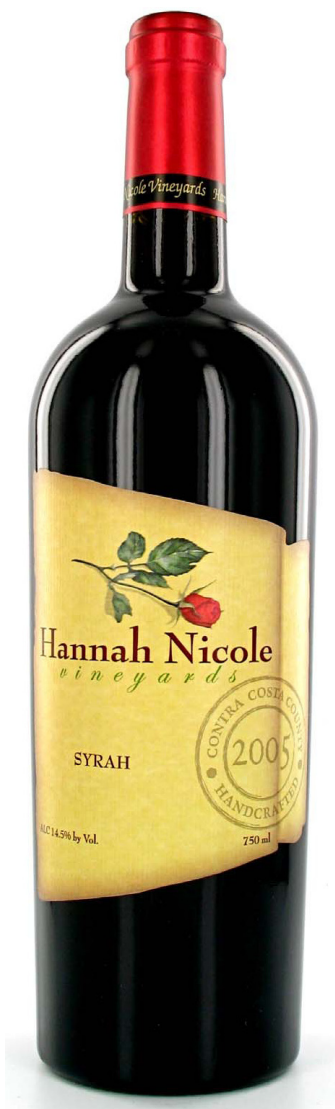


Reserve Club
*Our Monthly 2 Bottle Club
Includes two of our
Award Winning Wines
2006 Zinfandel
2008 Chardonnay*



Reserve Club Reds Only

*If you are a Member of our
Reds Only Club, You'll receive
our Award Winning
2005 Syrah*



Tasting Notes for all wines available at <http://www.hnvwines.com/winelist.html>

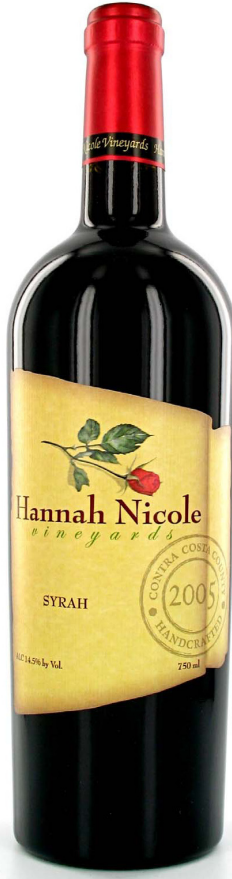
Awards Received in 2009 SF Chronicle Wine Competition & 2009 LA County Wine Competition

Vineyard Club

Our Quarterly 3 Bottle Club Includes

2006 Zinfandel, 2005 Syrah

2008 Chardonnay



Vintage Club

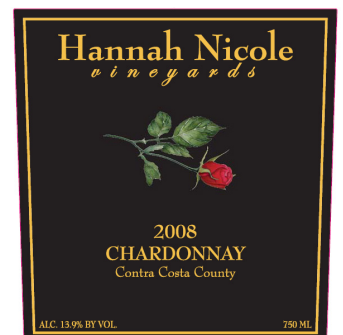
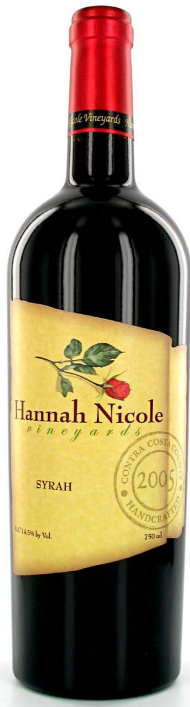
Our Quarterly 4 Bottle Club Includes

2006 Zinfandel

2005 Syrah

2005 Meritage

2008 Chardonnay



Tasting Notes for all wines available at <http://www.hnvwines.com/winelist.html>

Our Vineyard Club Reds Only includes our 2005 Meritage

Our Vintage Club Reds Only includes our 2005 Merlot