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# Hannah Nicole

## *wineyards*

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*Special Edition*

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[www.hnvwines.com](http://www.hnvwines.com)

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*Introducing.....*

A sneak preview.....presenting our.....

*2009 Chardonnay*

*Sonoma County - Russian River Valley*

Our 2009 Chardonnay Burgundian in style with a California flair. Rich tropical fruit aromas and flavors with a rich buttery toasted vanilla texture will lead you to a clean, crisp smoky finish!

Try this with an old time favorite, Crab Cakes! Just in case you lost your recipe, here's one you can try from Glenda's Kitchen (See Reverse Side)

*Paella on the Patio*

We'll be having a special day in the vineyards to celebrate our first White Wine Vintage since moving into the new facility. You'll enjoy a special day featuring:

Paella on the Patio

Our Complete 2009 White Wine Vintage

The date and details are being finalized for mid to late July. Check out our website for more information or look for information by e-mail!

*2009 White Wine Futures*

If you were lucky enough to purchase 2009 White Wine Futures at our 2010 Barrel Tasting Event, your day of waiting is almost up! The wines have all been bottled and we'll be doing some last minute labeling on the reserve's in mid-July.

As promised, your White Wine Futures will be available for pick-up on July 31, 2010. In the meantime, most of these wines will be available in the tasting room for tasting and purchase.

We look forward to your enjoyment of our 2009 White Wine Vintage. We know you will love these wines as much as we do. In case you've forgotten, here's a list of our 2009 Vintage White Wines:

2009 Le Mélange Rosé  
2009 Le Mélange Blanc  
2009 Sauvignon Blanc  
2009 Viognier  
2009 Chardonnay  
2009 Sauvignon Blanc Reserve  
2009 Viognier Reserve

*Cheers!*

*Neil & Glenda Cohn*



# Crab Cakes

**Serve with HNV 2009 Chardonnay**

Serves 6 - 8

## Ingredients

2 tablespoons unsalted butter  
2 tablespoons olive oil  
3/4 cup small diced red onions (1 small onion)  
1 1/2 cups small diced celery (4 stalks)  
1/2 cup small diced red bell peppers (1 small pepper)  
1/2 cup small diced yellow bell peppers (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 fresh ground black pepper  
1/2 lb lump crabmeat, drained and picked to remove shells  
1/2 cup plain breadcrumbs  
1/2 cup mayonnaise  
2 teaspoons Dijon mustard  
2 extra-large eggs, lightly beaten for frying  
4 tablespoons unsalted butter  
1/4 cup olive oil

1. 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.
2. Cool to room temperature.
3. In a large bowl, break the lump crabmeat into small pieces and toss with the bread crumbs, mayonnaise, mustard, and eggs.
4. Add the cooked mixture and mix well.
5. Cover and chill in the refrigerator for 30 minutes.
6. Shape into crab cakes.
7. Heat the butter and olive oil for frying over medium heat in a large saute pan.
8. Add the crab cakes and fry for 4 to 5 minutes on each side, until browned.
9. Drain on paper towels; keep them warm in a 250 degree oven and serve hot.