

# Hannah Nicole

*w i n e y a r d s*

Presents

## Music in the Vineyards

Featuring



Bring your lawn chairs and  
enjoy an evening of live music and  
Hannah Nicole Award Winning Wines!

June 27, 2009 4 - 8 PM

\$10.00 Per Person - HNV Club Members

\$15 Per Person - General Admission

Buy your tickets on-line at [www.hnvwines.com](http://www.hnvwines.com)



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Hannah Nicole Vineyards  
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# Hannah Nicole

## wineyards

*It's Up & Running!*

The new face of Hannah Nicole is here. At least, our new face on the Web. Thanks to one of our Wine Club Members, Matt Vanderzee, we have transformed our image in just over a month.

Our new site has many features that you'll find very helpful. These include:

- Music on the homepage
- Postings of Upcoming Events
- Current, Library & Upcoming Wines
- Recent News & Newsletters
- Plan Your Event
- Tasting Room Information
- Media Gallery
- Shop On-Line (Includes Wine Club Discounts for our Wine Club Members)
- Awards

Also, no more typing all of those long words.....  
It's simple now, just type in hnvwines.com.

We hope our new website allows easier navigation and easier access to our wines, where to get our wines, upcoming events and more. Send your friends to our site so they can check it out and see why all of you want to be members of our Wine Club!

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## Monthly Newsletter

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

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## Wine & Chocolate

Join us for an evening of fun, music, laughter and chocolate! For the 3rd consecutive year, we are the complimentary host for the Special Kids Foundation.

Special Kids Foundation is an organization whose mission is to support the growing number of families in our area who are challenged by having special needs children. Come and support this worthwhile organization and enjoy a great time.

*Saturday, May 30, 2009, 5 - 8 PM*  
*Hannah Nicole Vineyards Estate*  
*\$40 Per Person - At the Door*

## 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 - 8pm .....MAMALUKE!

"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!"

Tickets available on our website!  
\$10 Admission - Wine Club Members  
\$15 Admission - All Others

*Neil & Glenda Cohn*  
*Proprietors*

# Southwestern Pizza



## Preparation

Serves 2 - 4

Sprinkle an oiled 14-inch black steel pizza pan or black steel baking sheet with the cornmeal. Roll out the dough on a lightly floured surface into a 14-inch round, fit it into the pan, and brush it with 1 tablespoon of the oil. In a small bowl whisk together the tomato sauce, cumin, and jalapeno pepper and spread the mixture evenly on the dough. Sprinkle the Monterey Jack over the mixture and arrange the onion and the bell pepper rings on the pizza. Sprinkle garlic and olives on the pizza, season the pizza with salt and black pepper, and drizzle it with the remaining 1 tablespoon oil. Bake the pizza on the bottom shelf of a preheated 500 degree F electric oven or on the floor of a preheated 500 degree F gas oven for 10 to 15 minutes, or until the crust is golden brown. Transfer the pizza with spatulas to a cutting board, sprinkle it with the coriander, and cut it into wedges, preferably with pizza wheel.

Recipe courtesy of Gourmet Magazine

## Ingredients

Yellow cornmeal for sprinkling the pan  
1 recipe pizza dough  
2 tablespoons olive oil  
1/2 cup tomato pizza sauce (recipe precedes)  
3/4 teaspoon ground cumin  
1 tablespoon minced seeded pickled jalapeno (wear rubber gloves)  
1 cup finely diced Monterey Jack (about 1/4 pound)  
1/2 cup thinly sliced red onion  
1 small red bell pepper, cut crosswise into thin rings  
1 small yellow bell pepper, cut crosswise into thin rings  
1 tablespoon minced garlic  
1/3 cup pitted black olives, sliced crosswise  
3 tablespoons chopped fresh coriander, or to taste

## Cobb Salad

Recipe courtesy Ellie Krieger

### The Dressing

3 tablespoons olive oil  
2 tablespoons red wine vinegar  
1 tablespoon lemon juice  
1 teaspoon Dijon Mustard  
1 teaspoon Worcestershire sauce  
1 small clove garlic, minced  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper

### The Salad

Cooking spray  
1/4 pound sliced Black Forest or other smoked ham  
2 hard-boiled eggs  
6 cups romaine lettuce (about 6 ounces) coarsely chopped  
2 cups watercress, thick stems removed  
2 medium tomatoes, seeded and diced (about 2 cups)  
1/2 avocado, diced (about 3/4 cup)  
1 cup cooked diced chicken breast 1 (6-ounce) breast  
1/2 cup crumbled Roquefort or Blue cheese (about 2 ounces)

## Directions

In a small bowl, whisk together all of the dressing ingredients and set aside.

Slice the ham into 1/2-inch strips. Spray a nonstick skillet with cooking spray and preheat over a medium-high heat. Add the ham to the skillet and cook over stirring frequently, until the ham is warmed through and crisped, 3 to 5 minutes. Remove from the heat and set aside.

Remove and discard the yolk from 1 of the hard boiled eggs. Chop the remaining egg white and whole egg and set aside.

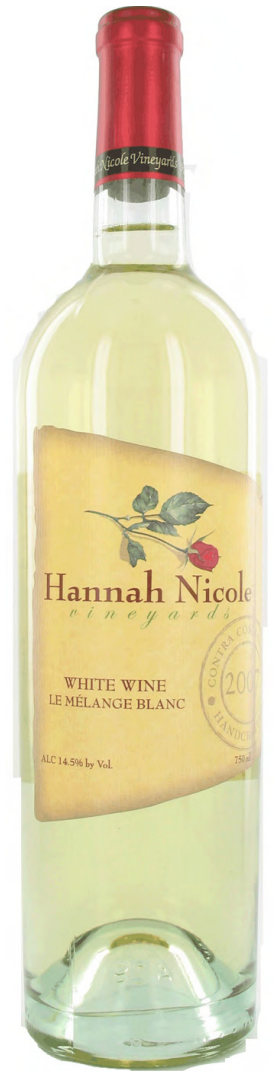
In a large bowl toss the romaine and watercress with 2/3 of the dressing. Put the dressed greens onto a large serving dish. Place the tomatoes on top forming a row down the middle. In strips on either side of the tomatoes place the avocado, chicken, cheese, diced egg, and the crisped ham on top of the greens. Drizzle with the remaining dressing and serve.



# Wines of the Month



**Reserve Club**  
Our Monthly 2 Bottle Club  
Includes our  
Bronze Medal Winners  
2005 Syrah  
2007 Le Melange Blanc



**Reserve Club**  
**Reds Only**  
**Vineyard Club**  
**Vintage Club**

If you are a Member of our  
Reds Only Club, or you are a  
member of any of our quar-  
terly clubs, we have included  
our Bronze Medal Winning  
2006 Zinfandel



**Vintage Club**  
If you are a Member of our  
Vintage Club, we have  
included our Bronze Medal  
Winning  
2005 Cabernet Sauvignon

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