



Wine Club Member Newsletter

March 2007

New Customers!

**Corks Wine Store
The Peasant and
The Pear
Danville, CA**

**Wine Styles #114
Wine Styles #166
New Russian Hill
Market**

**Falletti Foods
Good Life Grocery
San Francisco**

**Walnut Creek
Yacht Club**

**Quinn's
Lighthouse
Oakland, CA**

Latest Vintage Complete!

Hannah Nicole Vineyards is pleased to announce the completion of our current line up of wines. In each Vintage, we have been successful in expanding our product line to offer our customers a broader variety of wines. Our latest vintage includes the following wines for your enjoyment:

2004 Red Vintage

**2004 Le Mélange Rouge
2004 Cabernet Sauvignon
2004 Meritage
2004 Members Reserve
2004 Syrah Dessert Wine**

2006 White Vintage

**2006 Le Mélange Rosé
2006 Le Mélange Blanc
2006 Sauvignon Blanc
2006 Viognier**

We'll begin the release of these wines as we finish out our 2003 Red Vintage and our 2004 White Vintage. The Whites, along with our new Dry Rosé, should be available by mid May 2007. The 2004 Le Mélange Rouge (Red Table Wine) will also be released in May of 2007, while the balance of our 2004 Vintage will be available in later Spring or early Summer 2007, with the exception of the Syrah Dessert Wine which you'll see on the shelves in time for early Fall 2007.

Our 2005 Red Vintage will soon be bottled, featuring our current Vintage Wines along with a 2005 Syrah. Our 2006 Vintage Red Wines will include a Contra Costa County Zinfandel from our Local Grower and friend, Larry Strobel.

**A Publication of:
Hannah Nicole
Vineyards**

P.O. Box 309
6740 Balfour Road

Volume 1, Issue 19

April 15, 2007

**Join our Wine Club Today!
Hannahnicolevineyards.com**

Wineinfo@hannahnicolevineyards.com

Winery Update

We are now complete with the redesign of our Winery. We have adjusted the placement of the building to better accommodate outdoor events and to include the ability to have several different functions going on simultaneously. The exterior will now provide shade in the afternoon during the Summer and early Fall and providing a Western Exposure during the Spring and Winter Months. Our soils engineers have completed their work. Hopefully, within the next two weeks, the structural engineer will also be finished and we can submit our plans to the county for Building Plan Approval. If all goes well, our upcoming Wine Club Member Event on June 23, 2007 can double as a groundbreaking! Keep your fingers crossed :)

This Months Wine Selection

Our **2003 Cabernet Sauvignon** is deep in color and complex with intense flavors of plum, black cherry, licorice and anise. Heavy tannins combine with the new French Oak in this classic Cabernet Sauvignon. Produced from 85% Cabernet Sauvignon and 15% Merlot. Aged for 24 months in 40% New French Oak. Great with Lamb, Beef or Chocolate!

552 Cases Produced

Our **2004 Fume Blanc** is made using the French Style of Barrel Fermentation and Aging. This adds both oak and substantial tannins to the wine when compared to the other method of fermentation in Stainless Steel. This wine is clean and crisp, with a hint of citrus and vanilla. A Great Beginning for Surf & Turf.

720 Cases Produced

Wine Club Member Event

Don't miss our first event of 2007!

When: Saturday, June 23, 2007

Where: Hannah Nicole Vineyard Estate

Time: 2:00 p.m. - 5:00 p.m.

Latest Wine Vintage Release

Wine & Food Pairing

Summertime Treats

Live Music

Great Wine

Members - Complimentary¹

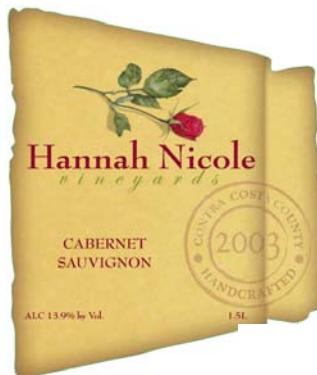
Non-Members - \$25.00 Per Person¹

Join the Wine Club today and its' complimentary!

RSVP: wineinfo@hannahnicolevineyards.com

¹ Includes Complimentary Tasting of our 2004 Red Vintage Wines & 2006 White/Rosé Vintage

Wine Pairing of the Month



Steak Sandwiches

Combine vinegar, soy sauce, Worcestershire and mustard seeds in a re-sealable plastic bag. Add the steaks and seal the bag. Refrigerate 30 - 120 minutes, turning occasionally.

Prepare the BBQ for medium high heat or preheat a grill pan. Drain the marinade. Cook about 6 minutes per side for medium rare. Let rest for 10 minutes (**while drinking a glass of Hannah Nicole Wine!**), then cut crosswise into thin slices.

1/4 cup Balsamic Vinegar 1/4C Soy Sauce

1/4 cup Worcestershire 1 Tbsp Yellow Mustard
Seeds, cracked

4 oz Gorgonzola Cheese - 3 (12-14 oz) Rib-eye
Crumbled Steaks

1/2 cup Sour Cream 1 Baguette (About 2 Feet)
split lengthwise
2 cups Lightly Packed
arugula

Meanwhile, stir the cheese and sour cream in a small bowl to form a thick spread. Season the mixture, to taste, with salt and pepper. Remove some of the bread from the center of the baguette halves. Spread the cheese mixture over the baguette halves. Arrange the arugula then the warm steak slices over the baguette bottom. Sprinkle the steak slices with salt and pepper. Cover with baguette top. Cut the sandwich crosswise into 6 equal pieces and Serve!