



Wine Club Member Newsletter

Upcoming Events

Check out our updated website for more information at :

HannahNicoleVineyards.com

Barrel Tasting

April 19th 1-5pm
@ HNV Winery

Jazz Festival

July 5th, 1-5pm
@ HNV Winery

Grape Stomp

September 13th, 1-5pm
@ HNV Winery

Tasting in the Vineyard

Every Saturday
1-4pm
@ HNV Winery

A Publication of: Hannah Nicole Vineyards

P.O. Box 309
6740 Balfour Road

Volume 1, Issue 31

April 15, 2008

Join our Wine Club Today!
Hannahnicolevineyards.com

Wineinfo@hannahnicolevineyards.com

This News Just In...!

April 9th, 2008 at 5:23 pm:

Contra Costa County Building Department has approved the building permit to allow the building of a winery by Neil and Glenda Cohn, proprietors of Hannah Nicole Vineyards! This is the last regulation now cleared to allow the beginning of construction of Contra Costa's first winery since the repeal of the ordinance prohibiting manufacturing in the county's agricultural core over 50 years ago!

Today is not only a great day for the folks at Hannah Nicole Vineyards and the next stage in the realization of their dream to own a winery. This is also a great day for the people of Contra Costa County, for this is what will be the first of many wineries, helping to transform Far East County into a wine and food destination for visitors from all over to come and experience for themselves!

Now you will be able to enjoy a day among the farm stands and fields offering the best produce, arguably in the country, stop by downtown Brentwood for a casual lunch and while away the afternoon with a glass of wine in the vineyards of Hannah Nicole. To use a much over used cliché one more time, "It doesn't get much better than this!" We hope to see you soon!

Slainte'!

Get Started Early!

To get you started on our celebration of winery building, we invite you to join us at one of our great events and tastings. So come see the construction already underway (we move fast don't we?), and taste some new wines at our **1st Annual HNV Barrel Tasting, April 19th in the Vineyards at Balfour Road!** Complimentary admission and tasting for all Wine Club Members, guests are \$35. Space is limited so go to the website now to purchase tickets.

Can't make it to our Barrel Tasting event? Catch us every Saturday and Sunday at the Vineyards for a more casual tasting from 1-5pm.

This Months Wine Selection

Our **2006 Le Mélange Blanc**, The White Blend, is an artistic blend of Sauvignon Blanc and Viognier aged and fermented in both stainless steel and oak. Citrus, vanilla and a bouquet of fruit leap from the glass in this perfectly balanced white wine. Best served lightly chilled, this wine will make you reach for another glass!

720 Cases Produced

Our **2004 Meritage** blends the best characteristics of Cabernet Sauvignon, Merlot and Petit Verdot, with a touch of Cabernet Franc and Malbec, to produce a rich and savory wine that fills the mouth with distinct black cherry, mint and plum followed by the classic Brentwood terroir note of cocoa that lingers on in the finish.

862 Cases Produced

2004 Cabernet Sauvignon is the alternate wine for the "All Reds" club members

We want to hear from you!

We are interested in hearing about your experiences with our wines. Send us a story that includes Hannah Nicole.

Take some pictures with your friends and family enjoying Hannah Nicole wines and we will post them and your stories in our upcoming Wine Club section of our website.

Send all correspondence to:

info@HannahNicoleVineyards.com

Have a great recipe you think goes with one of our wines? Send it to us and we will try it out. We may even include it in a future newsletter. And we will send you a bottle of wine if we do!

So send us your photos, your recipes and stories!

We look forward to hearing from you soon!

Wine Pairing of the Month

INGREDIENTS

1 lb mixed mushrooms (button, shi-take & oyster mushrooms), cleaned, trimmed and sliced 1/4 inch thick

4 garlic cloves, minced

1/4 cup chives

1/3 cup fresh parsley

2 teaspoons sugar

Juice of 1 lemon

1 teaspoon Dijon mustard

1/3 cup olive oil

1 lb fresh arugula

6oz shaved Parmesan cheese

Grilled Mushroom Salad

1. Preheat grill to medium-high heat (375 degrees).
2. Place mushrooms into large Zip-lock bag.
3. In a food processor or blender, combine garlic, chives, parsley, and sugar. Process until smooth. Add lemon juice and mustard and process again. With processor running, slowly add olive oil in thin stream until mixture is thick and creamy.
4. Season with salt and pepper. Reserve 2 Tablespoons of marinade, pouring the rest into bag of mushrooms. Leave at room temperature for 10 minutes.
5. Drain mushrooms and place on grill in grill pan and cook for 15-20 minutes until mushrooms soften and brown, stirring frequently.
6. Toss arugula with remaining 2 Tablespoons marinade. Top with mushrooms and shaved Parmesan.

Note: Mushrooms can also be grilled under oven broiler. Keep stirring frequently to avoid over cooking.

Enjoy with a bottle of HNV Le Mélange Blanc!