Wine Club Member Newsletter

Wine Tasting at Hannah Nicole !!

From Downtown Brentwood. take the short drive to our Balfour Vineyards, site of our future new winery. Taste some wines among the vines! Bring a lunch and make it a picnic!

You can learn all about our new winery and tasting room and even pick up a few bottles of wine for the upcoming week! We hope to see you there!

6740 Balfour Road
1- 3pm Saturdays
Until mid-October

A Publication of:
Hannah Nicole Vineyards
P.O. Box 309
6740 Balfour Road

Volume 1, Issue 22

July15, 2007

Join our Wine Club Today!
Hannahnicolevineyards.com

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There's No Place Like Rhone!

Most of us have heard the names of the great French regions of Bordeaux and Burgundy, home to some of the greatest wines in the world. Unfortunately, most of us will never taste many of these wines due to low production and high prices. Imagine you were to travel east of Bordeaux and south of Burgundy and you would find one of the greatest, if not lesser known, regions of France with some of the greatest wines you may never have heard of, from the Rhone Valley.

Long hot summers (sound familiar?) are what produce full-bodied wines of deep character that are a terrific accompaniment to any meal! Here, Viognier has found it's true calling in Condrieu, producing grapes filled with abundant aromas of honey suckle and stone fruits. And when it comes to the reds, it is Syrah that is king! Wines of distinction, often blending different varieties and components, produce wines that are built to age and yet deliver in their youth. It is these qualities we work to capture here at Hannah Nicole Vineyards.

We replanted our front nine acres this Spring to include some new Rhone varieties like Grenache, Mourvedre & Petit Sirah, allowing us to produce future wines reminiscent of Chateauneuf-du-Pape, Cote Rotie and Hermitage, a few of the great Rhone regions. We look forward to releasing a Rhone blend in the future to join our much loved Meritage, a Bordeaux blend. We will continue to build on our success with Viognier, growing it in the area many expects suggest may be the best location in California for this grape! Our Syrah continues to develop and grow with continued bottle age. Just four years from vintage and this wine is really coming into it's own.

We offer our **2006 Viognier** and 2003 Syrah as this months wine selections. Surprise your devoted Chardonnay friends with this delicious white wine. Grill some hearty fare on the BBQ to go with this sumptuous Syrah. And as always, raise a toast, **"To Great Friends, Delicious Food, and Terrific Hannah Nicole Wine!" Slainte'!**

Friends, Wine and Fun!

Grab a few friends and join us for one of our great Food & Wine Pairing dinners, our complimentary wine pourings or if you are near Discovery Bay on August 4th, come by the Summer Nights—Cool Jazz event at the DB Athletic Club from 6-9pm. $25 Ticket includes dinner, wine and jazz music!

For info to this and all other HNV events, go to our website located at HannahNicoleVineyards.com and click on the wine glass at the bottom for upcoming events. If you would like tickets to any of the events listed in the newsletter, email us at wineinfo@HannahNicoleVineyards.com and we will take care of you. We look forward to seeing you at one of our events and tastings soon!

This Months Wine Selection

The **2006 Viognier** jumps from the glass with hints of peach, apricot, honey suckle and pear. This is an orchard in a glass! The addition of 10% Sauvignon Blanc gives this delectable wine just a touch of acid, creating a terrifically balanced blend that is perfect with grilled salmon, seafood and vegetables. Try with our grilled peach recipe at your next outing!

720 Cases Produced

The **2003 Syrah** continues to evolve and surprise. We noticed a big change in this wine in March when it really began to open with notes of black pepper, dark chocolate and a lasting finish make this a perfect wine for BBQ meats. Enjoy while it lasts as we are down to the last few cases. This wine will continue to surprise as it develops into the future! Order some today for yourself and your cellar!

332 Cases Produced

2003 Cabernet Sauvignon is the alternate wine for the "All Reds" club members

HNV Food & Wine Pairing Dinners!

Join us for one of our great dinners this summer at:

Steakhouse & Sports Bar

July 25th

2477 Discovery Bay Blvd, Discovery Bay

925.513.4406

Gooseberry Fool

July 28th

622 First Street, Brentwood

925.240.6830

Niel Ruggiero's Italian Dinner in the Vineyards

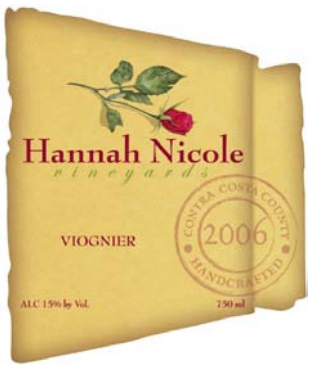
August 11th

Hannah Nicole Vineyards,

6740 Balfour Road, Brentwood

925.513.0769

Wine Pairing of the Month



INGREDIENTS

3 large ripe peaches (not too soft), halved & pit removed

Olive Oil

Sea Salt & Fresh Ground Pepper

6 ounces crumbled goat cheese

Balsamic Vinegar

Grilled Sweet Peaches with Goat Cheese and Balsamic Vinegar

Prepare the BBQ for medium heat. Using a teaspoon, remove some of pit area on each half peach, forming a small "cup" for the goat cheese.

Coat peaches on cut side with olive oil. Place cut side down on hot grill for 5 min. Using spatula, lift and turn peaches a 1/4 turn and place back on grill, cut side down. Grill 5-7 min face down.

Coat skin side of peaches with olive oil and turn face side up. Divide goat cheese evenly amongst peaches. Close lid of grill. Grill approximately 10 minutes until peaches are soft but not falling apart.

Remove from grill and drizzle with balsamic vinegar. Serve while warm. Recipe makes 6 side dishes.

Makes a great side dish for chicken and other seafood. Try with figs, pears or plums for a delicious alternative!

Enjoy with a great bottle of **Hannah Nicole Viognier!**