



## Wine Club Member Newsletter

### Wish you could share your love of HNV Wines with your friends?

From now through December 31st, get a friend to become a Wine Club member and earn a credit to your membership for one month's wine shipment...

**FREE!**

*(New members must remain in club for 6 months in order to earn credit)*

Think of all the fun you'll have at our next Wine Club event!

**Thank you for your continued support!**

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**Join our Wine Club Today!  
[Hannahnicolevineyards.com](http://Hannahnicolevineyards.com)**

[Wineinfo@hannahnicolevineyards.com](mailto:Wineinfo@hannahnicolevineyards.com)

### Great Times Among the Vines!

As of this writing, the thermometer is hitting 110 degrees, the humidity is like a wet blanket (so much for that "dry heat" we always talk about), and the sky looks like a science-fiction background from California wildfires. Even with all that, it is sunny optimism and fun here at the Ranch!

Neil and Glenda celebrated with friends and family with the first ever wedding at Hannah Nicole, the marriage of their son Jason and their new daughter-in-law Jessica. It was a beautiful evening among the vineyards and a good omen of weddings to come. Speaking of which...

The winery continues to move towards completion. Each new day brings us a bit closer to our dream and the location for all our special occasions and future winery events. Speaking of which...

On July 4th weekend we celebrated our second annual Jazz in the Vineyards. With over 170+ attendees, the day was perfect. Sunny, light breeze and cool jazz set the scene with a delicious lunch and terrific wine (Of Course!). For those who missed out, don't fret. You'll have another chance to join us when the Discovery Bay Jazz in the Park event rolls in on August 16th here at the Ranch. (See page 2 for details and ticket info.) There is always another great event just around the corner. Speaking of which...

September 13th is our annual Grape Stomp! Make plans now to be here for this afternoon of fun. From crushing grapes, to tasting wine to celebrating the new harvest, it is always a good time had by all. So mark your calendars and visit us soon. We are always pouring each Saturday & Sunday or are available by appointment for groups of 10 or more during the week. We look forward to seeing you soon!

**Slainte'!**

### Congratulations to One of Our Own!

**Greg Spivak**, VP of Corporate Sales & Marketing for HNV has been nominated for **Business Person of the Year** in Discovery Bay! This is a great honor for Greg and HNV. Many of you know Greg as the emcee of our vineyard events and our presenter at wine dinners. Join us in congratulating Greg on his great accomplishment. We encourage you

to cast a ballot for Greg by going to:

**[www.discoverybaychamber.com](http://www.discoverybaychamber.com)**

You do not have to be a Discovery Bay resident to vote.

**Good Luck to you Greg!**

## This Months Wine Selection

Our **2007 Late Harvest Viognier** abounds with peach and apricot joined by guava, pineapple and honeycomb. This golden elixir is perfect as an aperitif with blue cheeses and roasted almonds. Or finish your meal with Lavender Crème Brulee or fresh peach cobbler and a glass of this delicious nectar. Grown in one of the best sites for Viognier in California! Enjoy!

**820 Cases Produced**

Our **2005 Syrah** explodes with fresh black pepper on the nose, and a mid palate that finishes with hints of white pepper and dried fig that continues long after the last glass is gone. This chewy rich style evokes the wines of the Southern Rhone of France, food friendly and great on its own!

**728 Cases Produced**

**2004 Syrah Dessert Wine** is the alternate wine for the "All Reds" club members

## Jazz and Wine in the Vineyards!

Join us when Discovery Bay Chamber of Commerce hosts their

### 4th Annual Wine & Jazz in the Park

August 16th, 2008

4:30-8:30pm

at Hannah Nicole Winery

Tickets are \$35 in advance, \$45 at the door

**Includes Tri-tip dinner, Souvenir glass, 2 tokens for wine, beer, soda or water and a terrific Jazz Concert among the Vines.**

**Bring a lawn chair or blanket for lounging on the lawn!**

Tickets are available online at:

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

### INGREDIENTS

6 TBSP Late Harvest Viognier

6 TBSP sugar

3 TBSP fresh lemon juice

1 TBSP brandy

1 tsp (packed) grated lemon peel

Generous pinch of ground nutmeg

1 cup chilled heavy whipping cream

1 pint farm fresh mixed berries

## Wine Pairing of the Month

### Late Harvest Viognier Syllabub

*A milk pudding that dates back to the Middle Ages, syllabub was first prepared by milking the cow straight into a bowl containing "Sille," a wine that used to be made in Sillery, in France's Champagne region. "Bub" was medieval slang for a bubbly drink. There are a number of syllabub recipes in eighteenth- and nineteenth-century Irish cookbooks. This modern version calls for a sweet dessert wine and whipping cream.*

Stir wine, sugar, lemon juice, brandy, lemon peel and nutmeg in medium bowl. Let mixture stand at room temperature to allow flavors to blend, stirring occasionally, about 2 hours. (Can be made 1 day ahead. Cover and refrigerate.)

Beat cream in large bowl until very stiff peaks form. Gently fold in wine mixture, 2 tablespoons at a time. Spoon syllabub into 4 wineglasses. (Can be made 1 day ahead. Cover; and chilled.)

Garnish with fresh berries. Serves 4