



## Wine Club Member Newsletter

### Upcoming Events!

**Contra Costa  
Wine Tasting  
PH Wine Merchants  
Pleasant Hill  
June 22**

**Gooseberry Fool  
Winemaker Dinner  
Brentwood  
July 28**

**Hot Nights, Cool Jazz  
DB Chamber of  
Commerce  
Discovery Bay  
August 4**

**Check out our  
website for more  
events in your area!**

### **A Publication of: Hannah Nicole Vineyards**

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

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## *New Happenings in the New Vintage!*

We are very excited this month as the vines begin their push upward and outward in anticipation of the new vintage! These are just some of the exciting things going on:

- ◆ We are busy replanting the front 9 acres to Grenache, Mourvedre and Petite Sirah. These delicious grapes will make for some interesting blends to look for in future vintages.
- ◆ We now have tastings Saturday afternoons at our Balfour Road Estate property following the Brentwood Farmers Market. Stop by and try some of the latest vintage releases with Toni and pick up some HNV wine for all your summer needs.
- ◆ We hope to see all of you at our Summer Wine Club event for our pending groundbreaking! The building of this winery will be the first step towards Contra Costa County regaining its rightful place as one of the premier wine growing regions in California! See you there!

## *HNV Goes Vertical!!!*

In celebration of all this excitement, we have chosen for this month's Wine Club selection the HNV 2003 Meritage and the HNV 2004 Meritage for a mini-vertical. This is a special treat as the 2004 HNV Meritage has not yet been released. It is a sneak preview just for our Wine Club members! When doing a tasting, there are many ways to organize wines. When we usually taste, we use different wines from the same vintage, which is called a horizontal. This shows how a particular vintage performs. When we taste the same wine but from different vintages, we call this a vertical. A vertical gives us an chance to see how a wine might evolve from vintage to vintage. Some things to think about while enjoying these wines this month: Does the wine taste different between vintages? Does the wine taste like it is aging well? Will it last for a few more years? Is one vintage more complex or interesting than another? These are just a few of the questions you can think about while you enjoy these great Meritages. We would encourage you to pick up a few more bottles of our delicious 2003 Meritage to cellar as we will be releasing the 2004 red vintage wines this fall. For a real treat, try the delicious tri-tip recipe included in this newsletter, open your 2003 and 2004 HNV Meritages and mix in a few friends for a really special evening! If you prefer to leave the cooking to others, come join us for a delicious tri-tip dinner provided by the Gooseberry Fool with some great music at the Discovery Bay Hot Nights & Cool Jazz festival August 4th in Discovery Bay. Contact [Wineinfo@HannahNicoleVineyards.com](mailto:Wineinfo@HannahNicoleVineyards.com) to request tickets. We hope to see you and join us in raising a glass of delicious Hannah Nicole Meritage! Cheers!

## This Months Wine Selection

Our 2003 Meritage is a classic Bordeaux Blend. In France, all of the varietals are grown in the same vineyard. Here, we grow and ferment them separately so we can determine the best blend for each vintage. This vintage includes Merlot, Cabernet Sauvignon and Cabernet Franc. Great with Lamb or Beef.

756 Cases Produced

Our 2004 Meritage blends the best characteristics of Cabernet Sauvignon, Merlot and Petite 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 of cocoa that lingers on in the finish.

860 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.

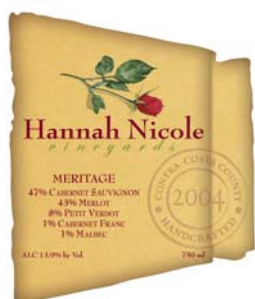
**Latest Wine Vintage Release**  
 Wine & Food Pairing From Rib-Eye's  
 Summertime Treats  
 Live Music - The Tom Rose Band  
 Great Wine

Members - Complimentary<sup>1</sup>  
 Non-Members - \$25.00 Per Person<sup>1</sup>  
Join the Wine Club today and its' complimentary!

RSVP: wineinfo@hannahnicolevineyards.com

<sup>1</sup> Includes Complimentary Tasting of our 2004 Vintage Reds & 2006 Vintage Whites & Rosé

## Wine Pairing of the Month



### For Meat:

2lbs Tri-tip beef

Sea Salt & Fresh Ground Pepper

### For Butter:

2 sticks butter, softened

2 large bunches chives, coarsely chopped

1/2 teaspoon salt

1 tsp Dijon mustard

1/2 teaspoon fresh lemon juice

### Tri-Tip with Chive Butter

Prepare the BBQ for medium high heat . Season meat with salt and pepper. Set aside.

Beat butter in bowl with wooden spoon. In food processor, puree chives and 1/2 teaspoon salt. Scrape down sides and puree until smooth. Add chive puree, mustard and lemon juice to butter. Stir until well mixed. Transfer butter mixture to small bowl and chill 20 min. in fridge while cooking meat.

Sear Tri-tip until it begins to brown. Lower heat to medium and finish cooking to desired doneness. Remove from grill and cover to let rest for 10 min. Cut meat across the grain into thin slices. Top with chive butter. Serve once butter melts. Enjoy with a bottle of **Hannah Nicole Meritage!**

### Serves 6

Chive butter also goes great with roast chicken!