



Wine Club Member Newsletter

Upcoming Events

Check out our updated website for more information at :

HannahNicoleVineyards.com

Jazz Festival

July 5th, 1-5pm

@ HNV Winery

Discovery Bay Hot Days Cool Nights

Jazz Festival

August 16th, 4:30-8:30

@ HNV Winery

Grape Stomp

September 13th, 1-5pm

@ HNV Winery

Tasting in the Vineyard

Every Sat & Sun

1-5pm

@ HNV Winery

A Publication of: Hannah Nicole Vineyards

P.O. Box 309

6740 Balfour Road

Volume 1, Issue 33

June 15, 2008

Join our Wine Club Today!
Hannahnicolevineyards.com

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Notes from the Vineyard

Summer is finally here, at least for this week, in Far East County. The hot weather, followed by cool weather, followed by wind storms has seemed to die down and we are in to our usual 90 degree days and cooling nights pattern. Finally! The vines sure appreciate it and so do we.

Construction continues on the new winery/ tasting room and those of you who have recently visited the Ranch have witnessed our progress. We get more excited with each passing day. It's nice when your dreams come to fruition, even if it takes a while. We will be ready for this year's harvest in the new digs and it is sure to be a spectacular one!

Our visitors continue to grow in number as our Wine Club friends bring visitors from all over out to see what we can do here in Contra Costa. We hope it will encourage them to visit you a bit more often knowing you don't have to pack them in the car when they are here and cart them off 2 hours to Sonoma or Napa. We are just down the road, or over the hill. Either way we are never far from whatever part of the county you're in!

Look for us this summer at a Wine Festival near you. We continue to add dates to our calendar (check our website for the most updated information) and we always enjoy seeing you in your own town. Or visit us in our own backyard this summer as we have a festival each month in July, August and September.

So where ever you find yourself this summer, we hope you are enjoying life with good friends, great food and terrific wines from Hannah Nicole. We look forward to seeing you sometime this summer and to share a glass of wine together!

Slainte'!

Need a place to host 20 to 50 of your closest friends?

Graduations, weddings and family reunions bring groups of guests to your home throughout the summer. Let us take them off your hands for a few hours. We can provide private tours and tastings for your group by appointment. Available Tuesday -Saturday at our Ranch property. Contact us to arrange your outing today!

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This Months Wine Selection

Our **2006 Sauvignon Blanc** leaps from the glass with notes of fresh Meyer Lemon and key lime. The addition of Viognier rounds out the mouth with gentle fruit and a full body. Fermented in 100% stainless steel, this golden, straw-colored wine fills the mouth with soft acids and finishes as crisp as a fall day. Enjoy!

740 Cases Produced

Our **2004 Cabernet Sauvignon** is deep in color with intense plum, black cherry, licorice and anise on the nose and palate. Lush tannins finish strong to produce a Cabernet showing classic Brentwood terrior notable for a hint of cocoa that lingers on.

800 Cases Produced

2005 Le Mélange Rouge is the alternate wine for the **%All Reds+club members.**

Kids Are Out of School, Now What?

Pack up the kids in the car and come for a day of fun in East Contra Costa County! Feeling adventurous? Stop by one of the great U-Pick fruit places for the freshest produce around! A little less adventure, take them to one of the great farm stands now open throughout the area and where the fruit has been picked for you. Check out www.Harvest4you.com for information.

Grab a nice lunch at one of the delicious restaurants in town. Or pack a picnic and come join us for a glass of wine in the shade of the Tasting Tent in the heart of our vineyards. Makes for a pretty fun day. The kids will sleep the whole way home!

Hope to see you soon!

Wine Pairing of the Month

Grilled Sweet Peaches with Goat Cheese & Balsamic Vinegar

INGREDIENTS

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

Olive Oil, for brushing

Sea Salt & Fresh Ground Pepper

6 ounces crumbled goat cheese

Balsamic Vinegar

We recently received a request for this recipe that was first featured in July 2007. It's a simple classic and perfect for summer BBQ!

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.

Brush 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.

Brush 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 bottle of **Hannah Nicole Sauvignon Blanc!**