



## Wine Club Member Newsletter

### Members Reserve Update

If you ordered a case of the 2004 Members Reserve, it is now available for delivery!

If you'd like to purchase a case, contact us right away as there is a limited supply.

**\$300 Case for Wine Club Members!**

### A few New Customers!

Faz Restaurant - Danville  
P. F. Changs &  
Yan's China Bistro  
Walnut Creek  
Oriental House  
Discovery Bay

### A Publication of: Hannah Nicole Vineyards

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6740 Balfour Road  
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**Join our Wine Club Today!**  
**[Hannahnicolevineyards.com](http://Hannahnicolevineyards.com)**

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## We're Approved!

We're Approved! Hannah Nicole Vineyards is thrilled to let you know that the Contra Costa Community Development Department has issued a Use Permit allowing us to construct a Winery, Tasting Room and Event Center at our Balfour Road Property.

While it seemed much longer, we zoomed through the approval process in only 5 months. Our Public Hearing was merely a formality, as the entire project went through without any opposition.

Our application allows us to do the following:

- ◆ Construct a 15,000 square foot Winery, Tasting Room and Event Center
- ◆ Produce up to 10,000 cases of wine annually
- ◆ Hold up to 20 Private/Public Events with up to 250 in attendance. These events would include Weddings and other similar events;
- ◆ Hold up to 25 Private Events with up to 60 attendees. These events would include Private Wine Maker Dinners, Corporate Events, Cooking Demonstrations and the like;
- ◆ Our planned normal operating hours are proposed to be Wednesday - Sunday from approximately Noon to 5:30 p.m.

We are finalizing our building plans and will soon move into the construction phase. While it might be a stretch, we hope to produce wine here in 2007.

We'd like to take this opportunity to thank all of you for your supportive comments throughout this process. We look forward to seeing you at many of our monthly events!

## Bottling Update

We are keeping a tight schedule to Bottle our upcoming vintages. It is important, especially with Red Wines, to give the wines adequate time to Bottle Age. While Red Wines need anywhere from 12 - 36 months of barrel aging, bottle aging is equally important and requires anywhere from 6 - 12 months for most high quality Red Wines. Our 2004 Vintage has now been in the bottle for 3 months and we are looking at a release date of late Spring.

Our 2006 White Wines and Rose' Wine are just being bottled. These require a much shorter period of time and should be ready to drink by mid May, 2007. Look for these wines to leave you thirsting for more!

## This Months Wine Selection

Our **2003 Syrah** is a Rhone Blend of 85% Syrah and 15% Grenache. Aged for 22 months in French Oak and bottled in January 2006. This wine exhibits Mother Earth at her finest, flavorful, rich and full of body. Our 2003 Syrah is lush and abounding with flavor, with hints of smoke, cherry and fig. Like no Syrah you've ever experienced.

**332 Cases Produced**

Our **2004 Fume Blanc** is made using the French Style of Barrel Fermentation and Aging. This adds both oak and substantial tannins to the wine when compared to the other method of fermentation in Stainless Steel. This wine is clean and crisp, with a hint of citrus and vanilla. A Great Beginning for Surf & Turf.

**720 Cases Produced**

## Upcoming Events

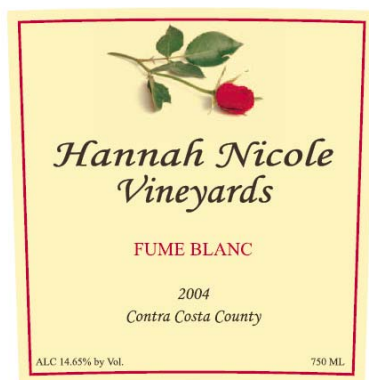
We are busy planning for our first 2007 Wine Club Member Event. While a firm date isn't set, you can bet that we'll have an event sometime in the month of June. We'll let you know as soon as we firm up the date.

Our 2006 Harvest Celebration was a tremendous success. This will become an annual event where our Wine Club Members and Local Residents can participate in the celebration of our annual harvest. Look for this event to happen in early September 2007.

Do you have a favorite charity? Let us know, we strive to support local groups and charities, just give us a call and let us know and we'll arrange to participate in some fashion.

Look forward to seeing you at our 2007 Events!

## Wine Pairing of the Month



### Salmon with Lemon, Capers and Rosemary

Brush top and bottom of salmon fillets with olive oil and season with salt, pepper and rosemary. Place each piece of seasoned salmon on a piece of foil large enough to fold over and seal. Top each piece of salmon with 2 lemon slices, 1 tbsp of lemon juice, 2 tbsp. of Hannah Nicole Vineyards 2004 Viognier and 1 tsp. of capers. Wrap up tightly in foil.

Grill in a pan over medium heat or on the BBQ. Each 1" thick fillet should be cooked for about 10 minutes.

**Serves 4**

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|--------------------------------------|---|
| 4 ((6 oz) Salmon Fillets             | 1/4 Cup Extra Virgin Olive Oil              |
| 1/2 Teaspoon Salt                    | 1/2 Teaspoon Freshly Ground Pepper          |
| 1 Tbsp. minced fresh rosemary leaves | 8 lemon slices & 1/4 Cup Lemon Juice        |
| 4 teaspoons capers                   | 1/2 Cup Hannah Nicole Vineyards Fume' Blanc |