



Wine Club Member Newsletter

Looking for a great place to eat and drink good wine?

Go to our website, and click on the link to find a restaurant in your area that carries Hannah Nicole Wines.

Drop us a line and let us know where you like to eat and ask the manager to please support local wine in their establishment!

Enjoy!

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Join our Wine Club Today!
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Syrah, Shiraz, Sirah?

We wanted to treat our beloved wine club members with something special this month, our **2004 Syrah Dessert Wine**. This beauty has continued to develop in barrel since the 2004 vintage. We selected this special lot of Syrah fruit and set it aside to produce this delicious Port -style wine as a compliment to our ever increasing portfolio. Especially with dessert!

A question we often get is what is the difference between Syrah, Shiraz and (Petit) Sirah? Part of the answer is about style, the other part about variety. To start, both Syrah and Shiraz are the same grape, tracing their origins back thousands of years to Persia, and a small town called...of course, Shiraz.

Sometime during the last two centuries, the grape made its way to France, where it was translated to Syrah. There it grew happily for over 100 years, mostly in the warmer regions of the Rhone Valley. These wines are often rich and gamey, with lots of spice, usually black and white pepper being most pronounced.

Here enters the Australian wine industry. After planting many grapes to see what worked best, the Aussies noticed the Syrah grape did exceptionally well in its hot climate. But the wines were less gamey and rustic like their French forbearers, but rather they were filled with lots of jammy berry flavors; blackberry, raspberry and blueberry are most prominent. So they reverted to the original spelling, Shiraz to emphasize the difference in styles.

Where as Syrah and Shiraz are the same grape making different styles, Petit Sirah, is a different grape altogether with no relation other than in name to Syrah. It produces very dark purple and juicy, jammy wines that can age for many years. Often it is blended with other reds to add color, flavor and depth to make the wines more rounded and age-worthy. Either variety of grape can produce wines that pair wonderfully with roasted meats, game and stews. When made into a dessert wine, as we have done here, it pairs well with chocolate desserts with mild sweetness. Try our Recipe of the Month for a great match that really allows our wine to shine! Or for a simple treat, drizzle it over vanilla ice cream with a sprinkle of brown sugar! Enjoy!

Slainte'!

This Months Wine Selection

Our **2004 Syrah Dessert Wine** is autumn in a bottle. The balance of ripe Syrah fruit and neutral spirits makes for a luscious elixir that coats the throat with notes of brown sugar, allspice and star anise. This sipping wine is best served at cellar+ temperature . 55 degrees. Pour with your favorite dessert or enjoy simply while watching the first leaves of fall tumble from the tree. Enjoy!

567 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

Hannah Nicole Upcoming Events

Grab your calendars and mark down our upcoming Wine Club events. These events are complimentary to Wine Club members and friends are welcome for \$35. Get them to join the Club and admission is free! Hope to see you at one of our great events soon!

Barrel Tasting

April 19th, 2008 at the Winery

Jazz in the Vineyards

July 5th, 2008 at the Winery

3rd Annual Harvest Festival

“The Grape Stomp”

September 13, 2008 at the Winery

INGREDIENTS

2 cups whipping cream

6 tablespoons Irish cream
liqueur

1/4 cup sugar

1/2 teaspoon vanilla extract

2 teaspoons cornstarch

2 teaspoons water

12 oz. French bread cut into
3/4-inch cubes with crust

6 oz. semisweet chocolate
chips

6 oz. white chocolate chips

4 large eggs

1/2 cup plus 4 tablespoons
sugar

2 teaspoons vanilla extract

2 cups whipping cream

1/2 cup whole milk

Wine Pairing of the Month

WHITE & SWEET CHOCOLATE BREAD PUDDING WITH IRISH CREAM SAUCE

For sauce:

Bring cream, liqueur, sugar, and vanilla to boil in heavy medium saucepan over medium-high heat, stirring frequently. Mix cornstarch and 2 teaspoons water in small bowl to blend; whisk into cream mixture. Boil until sauce thickens, stirring constantly, about 3 minutes. Cool, then cover and refrigerate until cold, about 2 hours. (Can be made 3 days ahead. Keep refrigerated.)

For bread pudding:

Combine bread, chocolate, and white chocolate in large bowl; toss to blend. Using electric mixer, beat eggs, 1/2 cup plus 2 tablespoons sugar, and vanilla in another large bowl to blend. Gradually beat in 1 1/2 cups cream and milk. Add cream mixture to bread mixture; stir to combine. Let stand 30 minutes.

Preheat oven to 350°F. Spray 13x9x2-inch glass baking dish with nonstick spray. Transfer bread mixture to prepared dish, spreading evenly. Drizzle with remaining 1/2 cup cream. Sprinkle with remaining 2 tablespoons sugar. Bake pudding until edges are golden and custard is set in center, about 1 hour. Cool pudding slightly.

Drizzle bread pudding with sauce and serve warm.

Enjoy with a great bottle of **HNV Syrah Dessert Wine!**