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Hannah Nicole *vineyards*

Monthly Newsletter

www.hannahnicolevineyards.com

Aliens Have Invaded the Vineyards

On a very late night on Sunday September 7, 2008 Aliens invaded the vineyards at Hannah Nicole. Okay you called our bluff, their weren't really Aliens in the Vineyards, just a few machines picking some of the fruit we sell off to other wineries. It was an amazing sight to see, all be it, 1 o'clock in the morning; two large tractors both pulling something, one a Bin and the other a Vibrating Harvester. They set their sights on the end of the row and plowed forward, ending with a large bin full of grapes. We took a ride atop the giant machine to see what it looked like on the inside. Wow! That was the best way to describe what we could see. The machine wraps its self around the Cordon (that's the main portion of the vine) and seems to continuously vibrate the vine until all the fruit falls to a belt, and is transferred over to the second tractor pulling the bin. It all happens so quick, it's actually quite amazing! We picked the Cab Franc, some Malbec, a little Merlot and then it was mid morning, time for bed! There is still plenty of fruit on our vines just waiting to be picked. A slow walk through the vineyards and you might hear a little yelling..... Me, Pick Me!



3rd Annual Grape Stomp

On Saturday September 13th we celebrated our 3rd annual Grape Stomp. Three years ago it started out with just under 200, and now we totaled nearly 350 friends, members, and guests. We had food catered by Grazie! Italian Cuisine and Martini Bar, which included Baked Rigatoni, Spinach and Cheese Raviolis, and of Course their wonderful Caesar Salad and Bread. Steve Marvel keep the party alive with his wonderful tunes, and great personality; and of course we can't forget the opportunity to drink our delicious wines with all of the attendees. This years event marked the planned second to last event at our residence with huge future plans of tantalizing events in the future at the winery. We hope all that attended this year had a great time, didn't drink too much and made a new friend or two. We love to hear your stories and will be redesigning our website shortly. We will have a section to post your comments for all to see, as well as some of your favorite picture memories to share. Don't forget about our Saturday and Sunday Tastings as well as the upcoming 1st ever Movie Night in The Vineyards, Saturday October 18th. Check out some pictures from the event on page three!



What's Cooking in Glenda's Kitchen

Congratulations to Claudia Gemberling, one of our wonderful Wine Club Members. She took second place at this years Cornfest.

Chicken Provencal

- 1 – 1 ½ lb. skinless, thinly sliced chicken breast or chicken breast tenders
- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 cloves garlic, finely chopped
- ¼ cup onion, finely chopped
- 6 mushrooms, finely chopped (optional)
- ½ cup white wine
- 2 ears corn (cooked)
- 4 to 5 tomatoes, chopped
- ½ cup chicken broth
- 2 tablespoons brown sugar
- ½ teaspoon dried thyme or 1 teaspoon fresh thyme*
- Salt and pepper to taste

Preparation Time: 20 minutes

Cook Time: 20 minutes

4 to 6 servings

Sprinkle salt and pepper on chicken. In a large, shallow saucepan, cook chicken on medium heat, approximately 6 minutes on each side or until lightly golden brown; set aside. Turn down to low heat and add olive oil, butter, garlic, and onion and cook until translucent. Add chopped mushroom and cook for a few minutes on low-medium heat. Add wine, increase to medium heat, and let cook for a few minutes. Add kernels of cooked corn, tomatoes, and brown sugar. Cook a few minutes and then add chicken broth. Add thyme, salt, and pepper to taste. Cook until sauce slightly thickens. Add chicken to sauce and cook for a few minutes. Then, serve on top of couscous or pasta. Serve with a light white wine such as Sauvignon Blanc or Pinot Grigio. Enjoy!

Claudia Gemberling, Brentwood

Prepared for Brentwood 2008 Corn Fest Cooking Contest

2nd Place Winner

* What is Provencal (proh-vuhn-sahl) sauce? It is a sauce that usually consists of olive oil, garlic, tomatoes, onions, and herbs de Provence, a classic French seasoning that is a combination of dried basil, thyme, marjoram, rosemary, lavender, and sage, which vary from house to house and village to village in South France.



Fusilli with Spinach and Asiago Cheese

- 1 pound fusilli pasta
- ¼ cup olive oil
- 1 garlic clove, minced
- 1 (9-ounce) bag fresh spinach, roughly chopped
- 8 ounces (1/2 pint) cherry tomatoes, halved
- 1 cup (about 3 1/2-ounces) grated Asiago
- 1/2 cup grated Parmesan
- 1 teaspoon salt
- 3/4 teaspoon freshly ground black pepper

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta reserving 1/2 cup of the cooking liquid.

Meanwhile, warm olive oil in a large, heavy skillet over medium-high heat. Add the garlic and cook until fragrant, about 2 minutes. Add the spinach and tomatoes and cook until the spinach wilts, about 2 more minutes. Add the cooked pasta and toss. Add the cheeses, salt, pepper, and the pasta cooking liquid and stir to combine.

Transfer the pasta to a serving plate and serve.



Pair with Hannah Nicole 2006 Viognier

Pair with Hannah Nicole 2006 Sauvignon Blanc

Pictures of The Grape Stomp



Just Some Extra Stuff



Attention All Members: We'd love to see The Grape Stomp and any other events you have been involved in from your point of view. If you have pictures contact jason@hannahnicolevineyards.com. We would like to update our website and newsletters with pictures from our friends of the vineyards. We look forward to sharing your pictures and memories with everyone.



An Engagement at The Grape Stomp

Congratulations to Anthony and Monica, our first official engagement at the Vineyards. We wish you two the best and remember the Winery will be Open for Weddings in 2009. Wink Wink!!



Upcoming Events, and Regular Tasting Info

Tasting in the Vineyards
 Every Saturday and Sunday
 1:00-5:00 PM, \$5 Tasting Fee
 Come Enjoy Great Wines and Meet New Friends!

6700-40 Balfour Road
 Brentwood, CA
 (925) 513-0769
hannahnicolevineyards.com

Movie Night in The Vineyards

Saturday October 13, 2008
 Doors open at 6:00 pm, Show Starts at Twilight

Wine, Soft Drinks, Water, and Seaches Available for Purchase
 Free Admission to the show, with the purchase of a drink and couch ticket.
 \$20.00 for Adults, \$10 Children (under 14)
 See our Website for more Details.

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I Can See Clearly Now... (We Have Windows!)

Driving down Balfour Rd, you gaze out of your right side windows (if you are headed towards Discovery Bay, and out of your left side windows if headed towards Brentwood) you see a massive structure coming to life. Windows have been put on, the doors are on the way, and siding will be added shortly. A soft sigh and you realize that in just a short time you will be able to go tasting in that fabulous structure, the structure we like to call, The Winery at Hannah Nicole Vineyards.

The season is coming to an end, we can see the winery coming to fruition and our dreams are filled with the plans for events, tastings, weddings, anniversaries, and more. Each day we get closer to the completion of the facility. We are currently getting prepared for the winter season and to do so we must weather proof the building. The windows are going in, doors will be arriving soon, and a roof will top the project before it rains.

Walking through the building you try and imagine what it will look like, where the pictures will go, what color will the walls be in the tasting room, should we use red or black seat cushions for the seating in the banquet room? All sorts of questions come up and soon we will have the answers.

We look forward to next season when events will take place at the newly built winery. Stay tuned for more information and remember even though its going to get cold, we still have tastings and a few smaller events planned for the coming season.

Cheers to All,

Hannah Nicole Vineyards



2004 Meritage
Tasting Notes

Wines of the Month

Flavor Profile:	Our 2004 Meritage blends the best characteristics of Cabernet Sauvignon, Merlot and Petit 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 note of cocoa that lingers on in the finish;
Varietal:	Cabernet Sauvignon - Quail Trail Vineyard Merlot - Balfour Road Vineyard Cabernet Franc - Lake County, CA Petit Verdot - Lake County, CA Malbec - Lake County, CA
Picking Date:	September - October 2004
Brix (Sugar):	24.5% - 25.5%
Appellation:	Contra Costa County - California
Fermentation:	Our 2004 Cabernet Sauvignon was crushed and destemmed and then placed into 10 Ton Rotating Fermentation Tanks. The wine underwent both primary and malolactic fermentation in these tanks. The Merlot was crushed and destemmed and placed into 3,000 gallon pump over tanks and went through a similar process. After pressing, the wine was moved to stainless steel tanks to remove sediment and then transferred to French & American Oak between November 2004 & February 2005. The additional blends were purchased from a Sonoma Valley Winery.
Barrel Aging:	Barrel Aging occurred between November 2004 and January 2007 in primarily French & American Oak, of which 40% was New Oak.
Blends:	The Wine was a blend of 47% Cabernet Sauvignon, 43% Merlot, 8% Petit Verdot, 1% Cabernet Franc & 1% Malbec
Bottling:	The wine was bottled on January 17th and 19th, 2007
Alcohol:	14.3%
Cases Produced:	862 Cases in 750ml bottles & 25 Cases in 1.5L

2006 Le Mélange Blanc
Tasting Notes

Flavor Profile:	Our 2006 Le Mélange Blanc, The White Blend, is an artistic blend of Viognier and Sauvignon Blanc aged and fermented in both stainless steel and oak. Citrus, vanilla and a bouquet of fruit leap from the glass in this perfectly balanced white wine. Best served lightly chilled, this wine will make you reach for another glass!
Varietal:	Sauvignon Blanc, Balfour Road Vineyard Viognier, Balfour Road Vineyard Brentwood, CA
Picking Date:	August 30, 2006 - September 5, 2006
Brix (Sugar):	22% - Sauvignon Blanc 25.5% - Viognier
Appellation:	Contra Costa County - California
Fermentation:	Our 2006 Le Mélange Blanc is 100% Barrel Fermented and Barrel Aged. The Wine was inoculated on September 4, 2006 and placed into barrels for Barrel Fermentation & Aging. The wine fermented dry and aged for seven months. It was then removed from Barrel and placed into Stainless Steel for Heat and Cold Stabilization.
Barrels:	25% New French Oak 75% Used French Oak one and two year old barrels
Blends:	The final blend utilized 76.5% barrel fermented Sauvignon Blanc and 23.5% barrel fermented Viognier.
Bottling:	250 Cases were bottled on May 11, 2007. The balance was bottled on June 8, 2007
Alcohol:	13.9%
Cases Produced:	700 in 750ml bottles

