



Volume IV, Issue VIII October 15, 2010

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# Hannah Nicole

## *vineyards*

### *The End of the Season*

Our 5th Annual Grape Stomp was another successful event and another reason to celebrate! Our guests enjoyed Great Food, Great Wine and Great Music throughout the day.

Our 2010 Season was our first full year from start to finish here at the new facility. We were able to successfully implement a harvest and crush plan from start to finish. Early in the season we determined which varieties would become our grapes and which ones we would sell to others. We determined a pruning, thinning and picking strategy early on in the season. Then, when we got close to harvest, we implemented the strategy to perfection. Our best harvest ever!

We all know that to make great wine, it starts in the vineyard, with great grapes. We succeeded with every varietal this year. We really didn't have a single miscue the entire season. We'd almost like to give ourselves a standing ovation, but we'll wait until the grapes become wine and are in the bottle before we really start to celebrate.

Many of our wine club members came out and observed picking, crushing and even bottling, which we did right here at the winery for the first time ever in Brentwood, CA! All of our new wines, our 2009 White Vintage and our 2007 Red Vintage, say all that needs to be said on the bottle,

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## *Wine Club*

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[www.hnvwines.com](http://www.hnvwines.com)

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**“Produced and bottled in Brentwood, CA”.**

We are well on our way to reinventing the Contra Costa County Wine Region. It took over 30 years for Napa to get this way. We're only about 10 years into it now. Soon, we'll have other local friends doing what we're doing.

And, we intend to help them. Young Vintners who are interested in starting their own winery won't have to go to a custom crush facility in Madera like we did. We'll do our best to help them right here in Brentwood. We can produce wine for others so that they can open their own tasting rooms, just like we did!

### *October 2010 Wine Club*

Our October Wine Club is for Reserve Club Members Only. Here's the line up!

#### *Standard Club*

NV Mt. Diablo Syrah Reserve  
2009 Viognier

#### *Reds Only*

NV Mt. Diablo Syrah Reserve  
2007 Merlot

#### *Whites Only*

2009 Viognier - 2009 Le Melange Blanc  
2009 Le Melange Rose

Cheers! Neil & Glenda Cohn, Vintners



# Pan Roasted Duck

Serve with HNV Mt. Diablo Syrah Reserve

Serves 4

## Ingredients

For Grits

- 2 cups water
- 1 cup heavy whipping cream
- 3 tablespoons unsalted butter
- 1 clove garlic, smashed
- 1 teaspoon Tabasco Sauce
- 2 ears sweet corn, kernels removed
- 1 1/2 cups stone-ground, white corn grits

For Grits - In a medium sauce pot combine water, cream, butter, garlic, Tabasco and corn. Bring to a boil and slowly pour in grits while stirring with a wooden spoon. Reduce heat to low and cook for 30 minutes, stirring occasionally. Season to taste with salt and pepper. Keep warm until ready to serve.

## Ingredients

For Sauce

- 1 shallot, minced
- 1/4 cup red wine vinegar
- 1/4 cup sugar
- 1 cup fresh blackberries
- 2 cups chicken stock

## Ingredients

For Duck

- 4 (10-ounce) Muscovy duck breasts
- Kosher salt
- Freshly ground black pepper
- 1 1/2 teaspoons green peppercorns in brine
- 1/2 cup brandy

In sauce pot add shallot, vinegar, sugar, blackberries and chicken stock. Bring to a boil, reduce heat and cook over medium-low heat for 10 minutes. Let cool slightly, purée in blender and strain through fine-mesh strainer. Set aside until duck is ready. Score fat on duck breasts in a cross-hatch pattern without cutting into the flesh. Season both sides with salt and pepper. Place duck breasts fat side down in a 12-inch skillet over medium heat. Cook for 7-8 minutes. Using tongs, turn breasts over and cook for 4 minutes on other side until medium-rare, or desired doneness. Remove from pan and keep warm while sauce is finished.



## Grilled Asparagus and Roasted Mushroom Salad with Toasted Pecans, Blue Cheese and Red Chile Mustard Vinaigrette

## Ingredients

- 1 pound asparagus, grilled
- 1 pound assorted mushrooms (portobello, cremini, shiitake) coarsely chopped
- 3 tablespoons olive oil
- 1 tablespoon chopped fresh thyme
- Salt and pepper
- 1/4 cup toasted pecans
- 8 ounces American blue cheese

Heat olive oil in a large saute pan over high heat. Add mushrooms and cook until golden brown. Add thyme and season with salt and pepper. Toss asparagus with a few tablespoons of the vinaigrette and season with salt and pepper. Arrange 1/4 of the mushrooms in the center of each plate. Arrange asparagus around the mushrooms. Sprinkle pecans and blue cheese around the edge of the plate. Drizzle with more of the dressing.

Red Chile Mustard Vinaigrette:

- 2 tablespoons Dijon mustard
- 1 tablespoon ancho chile powder
- Salt
- 1/4 cup red wine vinegar
- 1/2 cup olive oil

Whisk together mustard, ancho powder, salt and vinegar, slowly whisk in oil until emulsified. Season with more salt, to taste.