



Volume III, Issue X October 15, 2009

Hannah Nicole Vineyards  
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# Hannah Nicole

## wineyards

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*Monthly Newsletter*

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

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### *Another Season Ends*

Crush is almost over. We've harvested most of our grapes, but still have a few hanging on the vines waiting to ripen. It has been a cool season and this prolongs the ripening process well into October for many of our grape varieties. When it is all said and done, we'll produce 16 wines from our 2009 Vintage. We think that our wine club members will find that there is something for everyone.

A big bold Cabernet for the lovers of a full bodied tannic styled wine...A sweet White Bordeaux for those lovers of the now famous White Zinfandel... A rich medium bodied Merlot and something new, A blend of Rhone Wines. What's that? A Rhone Blend? Our blend will consist of Petite Sirah, Mourvedre, Grenache and Syrah. Oh yeah, you'll also see all of these blends as single varietal wines. Our wine club members will be the sole recipient of these, as they will for the most part, only be available in the tasting room.

So, what's next? The winery will be open any day now. We know it is almost anti-climatic, as we've been waiting for so long since construction is complete. So, when all else fails, it's **Time for a Party!**

### *Oh Yes It's Ladies Night.... Oh What A Night...*

Beginning in October we'll have Ladies Night! October 29th will be our first night for ladies only. You'll be our special guest from 6:30 - 9:00 p.m. We'll have a wide selection of wines available for a special \$5.00 per glass! Wow! That is an unheard of price for a glass of wine! We'll continue Ladies Night with special nights in November, December and January. Please check out our website for upcoming dates

### *On the Horizon...*

Glenda and her hospitality team are busy planning a release party for our 2006 Vintage Red Wines. It'll be in November and it will be a great time for all. Keep your Saturday's open, and we promise it will be at the new winery! No guided tours this time, you'll get to see everything in full swing!

We're also planning a New Years Eve Extravaganza! The plans aren't final, but we hope to bring you an evening that you won't forget to kick off 2010! We'll be bringing back one of the areas best bands, Mamaluke!. We'll try and have a more docile dinner, with some fine Piano Music, and then Rock the Night Away into the New Year.

### *In search of a new restaurant?*

Hannah Nicole is branching out to many new restaurants around the Bay Area. Here are a few suggestions if you'd like to go to dinner and enjoy a glass of our fine wines:

**Shirasoni Japanese Steakhouse**  
6367 Lone Tree Way, Ste B - Brentwood, CA  
(925) 240-7808

This is a fun evening for the whole family. Fantastic food prepared in the style of Teppanyaki Japanese Style Cooking. Everything happens right in front of your eyes. The adults will love the food and the kids will love the entertainment! Try a bottle of our 2005 Meritage or our 2005 Cabernet Sauvignon as an accompaniment to your New York Steak!

**Vic Stewart's Steakhouse**  
2270 Balfour Road - Brentwood, CA  
(925) 240-2828

This is a classic steakhouse right here in Brentwood! If you're a steak lover, this is the place to go. If great steaks are not enough, stop by and visit during their happy hour and enjoy a glass of Hannah Nicole Cabernet Sauvignon for \$4.00!

*Cheers!*  
*Neil & Glenda Cohn*



# Petite Filet

*with Gorgonzola & Porcini Mushroom Sauce*

## Serve with Hannah Nicole 2006 Petit Verdot

Serves 1 (Just double for 2)

Preheat the oven to 350 degrees F. Sprinkle both sides of the beef with salt and pepper. Heat the olive oil in an oven-safe medium skillet over high heat. When the oil is hot, carefully place the filet in the pan. Cook until browned on both sides, about 3 to 4 minutes a side. Transfer the steak to the oven and bake until a meat thermometer reads 130 degrees F. for medium-rare, about 5 to 6 minutes. Remove the beef from the oven and let rest for 5 minutes.

For the sauce:

Heat the olive oil in a medium skillet over medium heat. Add the mushrooms and the shallots and cook until golden brown and tender, about 5 minutes. Add the thyme, white wine, salt, and pepper and continue to cook until all of the liquid has evaporated, about 5 more minutes.

Meanwhile, put the Gorgonzola, mayonnaise, and mustard in a food processor and combine until smooth. Transfer the Gorgonzola mixture to the skillet with mushrooms and shallots.

Gently stir the cheese mixture into the mushroom mixture. Slice the beef and serve topped with a dollop of the cheese sauce. Reserve leftover sauce for another use.

## Ingredients

### Filet:

1 (4 to 6-ounce) petite filet of beef  
Pinch salt  
Pinch freshly ground black pepper  
3 tablespoons olive oil

### Gorgonzola and Porcini Mushroom Sauce:

3 tablespoons olive oil  
1/4-pound (about 1 cup) dried porcini mushrooms, soaked and strained  
1 shallot, sliced (about 2 tablespoons)  
1 teaspoon chopped fresh thyme leaves  
1/4 cup dry white wine  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
3 ounces (about 3 tablespoons) Gorgonzola  
1/2 cup mayonnaise  
1 teaspoon Dijon mustard



## Roasted Butternut Squash Soup

Serve with Hannah Nicole 2007 Viognier

## Directions

Preheat oven to 375°F.

Spray 13x9x2-inch glass baking dish with vegetable oil spray. Place squash cut side down in prepared dish. Pierce each squash half several times with toothpick or skewer. Bake until squash is tender, about 45 minutes.

Using large spoon, scrape squash into processor; discard peel. Add 1 1/2 cups broth and nutmeg and puree until smooth. Transfer puree to heavy large saucepan. Mix in milk and enough broth to thin to desired consistency. Stir soup over medium heat until heated through. Season to taste with salt and pepper. Ladle soup into bowls. Top with dollop of sour cream and chives, if desired.

## Ingredients

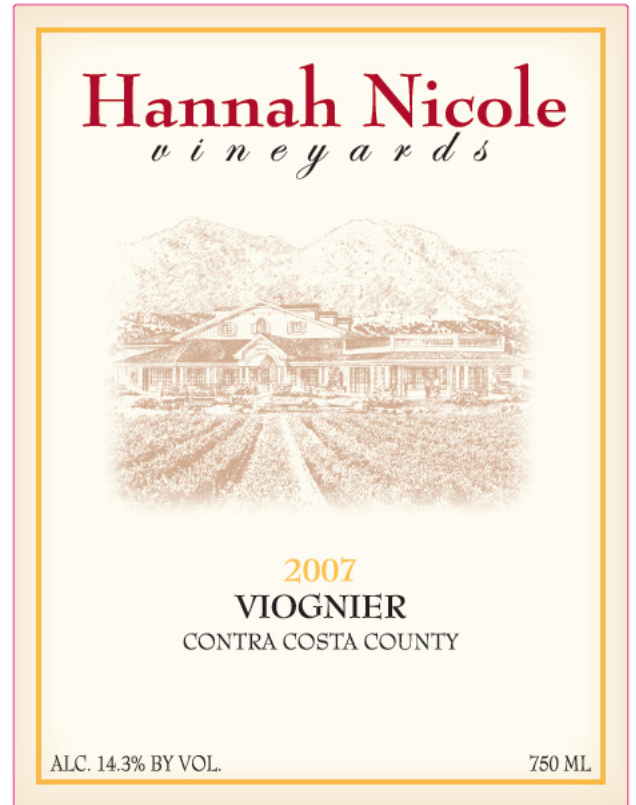
Nonstick vegetable oil spray  
1 2-pound butternut squash, halved lengthwise, seeded  
2 cups (about) canned low-salt chicken broth  
Pinch of grated nutmeg  
1 cup nonfat milk  
Nonfat sour cream (optional)  
Chopped fresh chives or green onions (optional)

Serves 4

# *Wines of the Month*

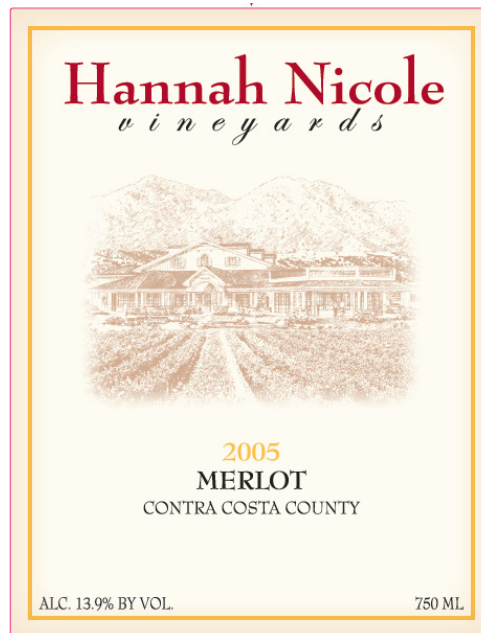
## **Reserve Club**

*Our Monthly 2 Bottle Club Includes our  
2006 Petit Verdot Reserve & our 2007 Viognier*



## **Reserve Club**

*“Reds Only”  
Includes our  
Award Winning  
2005 Merlot*



*Tasting Notes for all wines available at <http://www.hnvwines.com/winelist.html>*

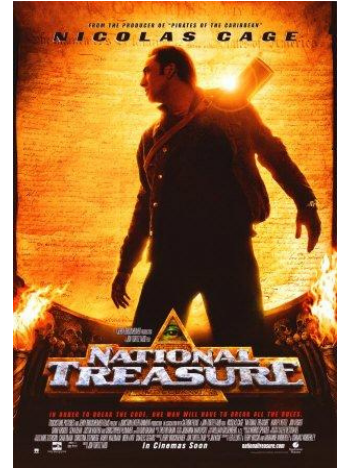
*Awards Received in 2009 SF Chronicle Wine Competition & 2009 LA County Wine Competition*

# Movies in the Vineyards

## NATIONAL TREASURE

October 10, 2009 - Gates Open 6 pm

It's the thrilling, edge-of-your-seat adventure starring Academy Award winner Nicolas Cage as Benjamin Franklin Gates. Ever since he was a boy, Gates has been obsessed with finding the legendary Knights Templar Treasure, the greatest fortune known to man. As Gates tries to find and decipher ancient riddles that will lead him to it, he's dogged by a ruthless enemy who wants the riches for himself. Now in a race against time, Gates must steal one of America's most sacred and guarded documents - the Declaration of Independence - or let it, and a key clue to the mystery, fall into dangerous hands!



## THE PROPOSAL

October 17, 2009 - Gates Open 6 pm

Sandra Bullock, stars in the romantic comedy The Proposal, as a Canadian immigrant who creates a demanding and difficult work environment for her subordinates at the office. When the news arrives that she's about to be deported to the Great White North, she rushes into a marriage of convenience with her young assistant (played by Ryan Reynolds) to prevent such a catastrophe from occurring.



## PIRATES OF THE CARIBBEAN

THE CURSE OF THE BLACK PEARL - Johnny Depp

October 24, 2009 - Gates Open 6 pm

The roguish yet charming Captain Jack Sparrow's idyllic pirate life capsizes after his nemesis, the wily Captain Barbossa, steals his ship the Black Pearl, and later attacks the town of Port Royal, kidnapping the governor's beautiful daughter Elizabeth. In a gallant attempt to rescue her and recapture the Black Pearl, Elizabeth's childhood friend Will Turner joins forces with Jack. What Will doesn't know is that a cursed treasure has doomed Barbossa and his crew to live forever as the undead.



The movie is FREE! The Wine bar opens at 6:00pm

Showtime: approximately 7:30 - 9:30 pm (weather permitting)

Concessions include water, soda, candy and popcorn

Regular event pricing for wine by the glass and by the bottle

Bring your lawn chair, blanket and a jacket and cozy up in front of the big screen!

\*\*Please no outside food, beverage or ice chests

\*\*Wine Club can not be delivered during movie night