



Volume III, Issue IX September 15, 2009

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Hannah Nicole

wineyards

Monthly Newsletter

www.hnvwines.com

The Future is Here!

I'm sure many of you remember way, way, way, way back in the beginning of the Spring 2009 when you all came to Hannah Nicole Vineyards for our 3rd Annual Barrel Tasting. It was a great time for all. Our Wine Club Member friends and their guests treated themselves to seven different wines in the Barrel.

It was your first glimpse at our 2008 Chardonnay. We can hardly keep this in stock in the winery, it is so popular. It was the introduction of our sixth consecutive year of our flagship Meritage Blend, our Cabernet Sauvignon and our ever popular Le Melange Rouge Red Wine. And, for those willing to try something you had never heard of, it was the introduction of our 2006 Petit Verdot.

Many of you are probably still wondering what that wine was you purchased, Petit Verdot? Well, here's a little history on this Bordeaux Varietal.....

"The Petit Verdot grape variety is one of the six approved grapes for making red wines in the Bordeaux region of France. It is usually used as you would use a spice in cooking because a little bit goes a long way. Petit Verdot will often be blended as 1% to 3% of the total wine in order to take advantage of some of its most dominant characteristics. Petit Verdot has very deep purple color and a strong tannin structure. It is usually used to impart these features to the wine into which it is blended. Because Petit Verdot tends to ripen late in the season and is often lost to rains during harvest, it is following another variety, Carmenere, into near extinction in the Bordeaux region.

Plantings of Petit Verdot are on the rise in California because the weather there allows for consistent ripening of the grapes. Many of the more prestigious and quality oriented producers in California are including small amounts in their blends. There are a few California wineries that have gone against the historical trend and bottled wines with Petit Verdot as the primary grape variety."

You all probably have the dates marked on your calendar (November 15th) when your futures will be ready for pick-up, (yes John Foster, I'm talking to you!).

Why are we telling you this in September? You guessed it, THE FUTURE IS HERE! We promised all of our wine club friends that you would be able to pick up your futures by November 15th. Well, we did a blind tasting of all of our new wines to compare them with our current vintage wines. Why? Well, we don't want to release the wine before its ready. Time is a wine's friend. Once bottled, wine needs time to settle in and get use to their new digs (you know, the bottle).

The results of our blind tasting are obvious.....the wine is ready to be released. Glenda, Linda and Toni are busy planning a release party, even as the ink dries on this months newsletter. But, you don't have to wait until the release party to pick up your futures. You can start picking them up on the weekend after October 1st. We wanted you to get a head start on the Holidays and since the wine tastes so yummy, we thought this was the perfect solution.

And, to give you a sneak preview, this months wine club is a two year vertical of our popular Meritage. All of our Wine Club Members will receive a 2005 and a 2006 Meritage. 2006 brings back the lost wine of 2005, Malbec. We couldn't find any Malbec for our Meritage in 2005 so we had to live without it for a year. It won't happen again, because we planted some of our own Malbec and now have an abundant supply right in our own backyard!

What is a Meritage and where did the word come from? Is it French? Meritage is pronounced Meh-rih-TIJ, rhyming with Heritage. This is a made-up word, registered as a US trademark, that wineries must pay to use on their wines.

Back in 1989, wineries were all choosing names for their various blended wines, and it was getting hard to keep track of them all. An association was formed to try to define a "Bordeaux Blend" of grapes that was done on non-French soil. They had over 6,000 people submit choices for the name of this blend, and "Meritage" won. This is a combination of the words "Merit" and "Heritage", and shouldn't be pronounced as if it were French!

So, you'll all be receiving a two year vertical of our Meritage. That is the same wine from two consecutive vintages. It's nice to sit down with a group of friends and compare the wines. That's exactly what we did. It's really fun if you do it blind. Now, now, now, I don't mean putting on a blindfold, Anthony. You never know what Monica will do! Enjoy!

*Neil & Glenda Cohn, Co-Founders
Hannah Nicole Vineyards, Inc.*



Steak Diane

Recipe Courtesy of Emeril Lagasse

Serve with Hannah Nicole 2005 & 2006 Meritage

Serves 2

Season the beef medallions on both sides with the salt and pepper.

Melt the butter in a large skillet over medium-high heat. Add the meat and cook for 45 seconds on the first side. Turn and cook for 30 seconds on the second side. Add the shallots and garlic to the side of the pan and cook, stirring, for 20 seconds. Add the mushrooms and cook, stirring, until soft, 2 minutes. Place the meat on a plate and cover to keep warm.

Tilt the pan towards you and add the brandy. Tip the pan away from yourself and ignite the brandy with a match. (Alternatively, remove the pan from the heat to ignite, and then return to the heat.) When the flame has burned out, add the mustard and cream, mix thoroughly and cook, stirring, for 1 minute. Add the veal stock and simmer for 1 minute. Add the Worcestershire and hot sauce and stir to combine. Return the meat and any accumulated juices to the pan and turn the meat to coat with the sauce. Remove from the heat and stir in the green onions and parsley. Divide the medallions and sauce between 2 large plates and serve immediately.

Ingredients

4 (3-ounce) filet mignon medallions
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon unsalted butter
4 teaspoons minced shallots
1 teaspoon minced garlic
1 cup sliced white mushroom caps
1/4 cup Cognac or brandy
2 teaspoons Dijon mustard
1/4 cup heavy cream
1/4 cup reduced veal stock, recipe follows
2 teaspoons Worcestershire sauce
2 drops hot red pepper sauce
1 tablespoon finely chopped green onions
1 teaspoon minced parsley leaves

Ingredients

4 pounds veal bones with some meat attached, sawed into 2-inch pieces (have the butcher do this)
2 tablespoons olive oil
2 cups coarsely chopped yellow onions
1 cup coarsely chopped carrots
1 cup coarsely chopped celery
5 garlic cloves, peeled and smashed
1/4 cup tomato paste
6 quarts water
4 bay leaves
1 teaspoon dried thyme
1 teaspoon whole black peppercorns
1 teaspoon salt
2 cups dry red wine

Reduced Veal Stock

Yield 6 Cups - For Use with Steak Diane

Directions

Note: Veal Stock should be prepared the day before

Preheat the oven to 375 degrees F.

Place the bones in a large roasting pan and toss with the oil. Roast, turning occasionally, until golden brown, about 1 hour.

Remove from the oven and spread the onions, carrots, celery, and garlic over the bones. Smear the tomato paste over the vegetables and return the pan to the oven. Roast for another 45 minutes. Remove from the oven and pour off the fat from the pan.

Transfer the bones and vegetables to a large stockpot. Do not discard the juices in the roasting pan. Add the water, bay leaves, thyme, salt, and peppercorns to the stockpot and bring to a boil.

Meanwhile, place the roasting pan over two burners on medium-high heat. Add the wine and stir with a heavy wooden spoon to deglaze and dislodge any browned bits clinging to the bottom of the pan. Add the contents to the stockpot. When the liquid returns to a boil, reduce the heat to low and simmer, uncovered, for 8 hours, skimming occasionally to remove any foam that rises to the surface.

Ladle through a fine-mesh strainer into a large clean pot. Bring to a boil, reduce to a gentle boil, and cook, uncovered, until reduced to 6 cups in volume, about 1 hour. Let cool, then cover and refrigerate overnight. Remove any congealed fat from the surface of the stock. The stock can be stored, covered, in the refrigerator for up to 3 days, or frozen in airtight containers for up to 2 months.

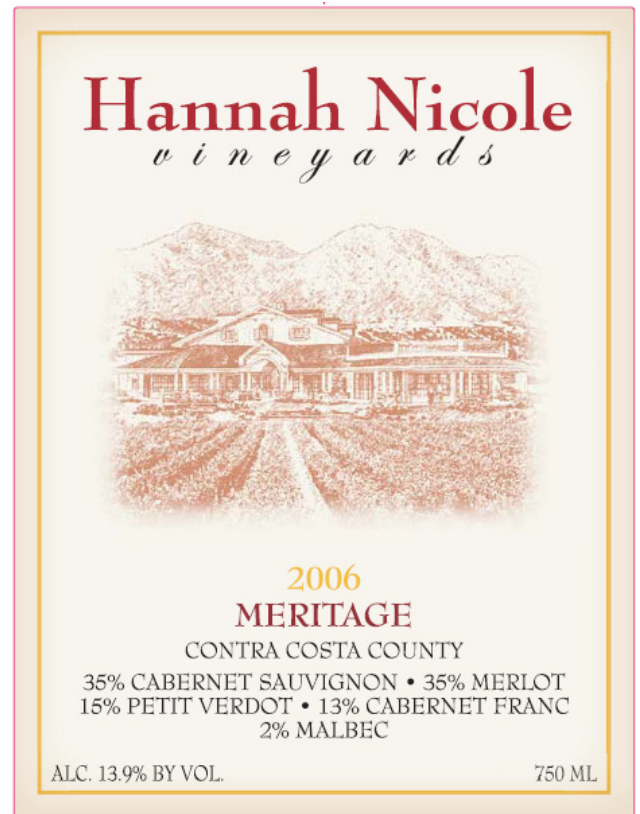
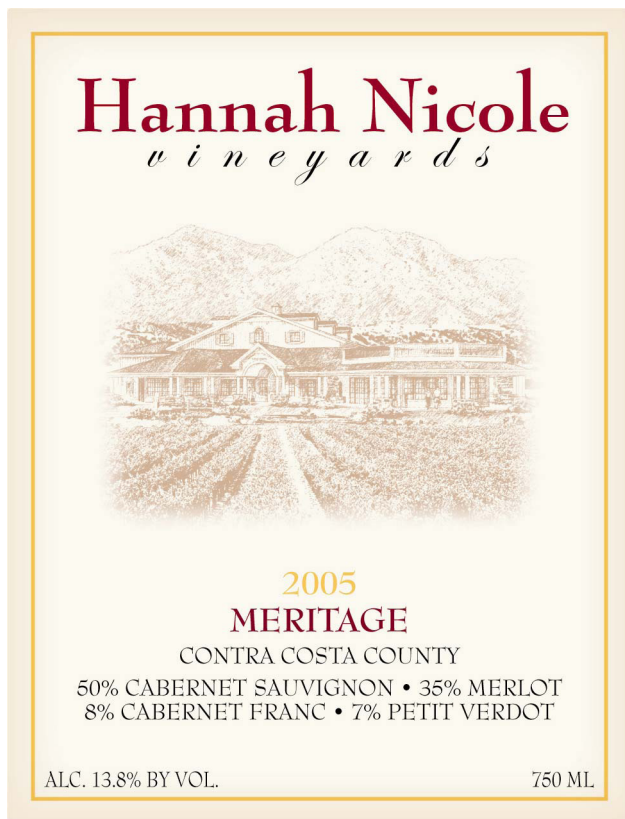
Wines of the Month

Reserve Club

*Our Monthly 2 Bottle Club
Includes a two year vertical*

2005 Meritage

2006 Meritage



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

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Accolades

2009 San Francisco Chronicle Wine Competition

Gold Medal

2007 Viognier

2005 Merlot

Silver Medal

2005 Meritage

2005 Le Mélange Rouge

Bronze Medal

2007 Sauvignon Blanc - 2007 Le Mélange Blanc - 2006 Zinfandel
2005 Cabernet Sauvignon - 2007 Late Harvest Viognier - 2005 Syrah

2009 Los Angeles International Wine & Spirits Competition

Silver Medal

2007 Viognier - 2007 Le Mélange Rose

2007 Late Harvest Viognier

Bronze Medal

2005 Meritage

2005 Cabernet Sauvignon

2005 Merlot

2007 Sauvignon Blanc

2009 State Fair Commercial Wine Competition

Silver Medal

2007 Viognier

2007 Late Harvest Viognier - Best of Class - Greater Bay Appellation

Bronze Medal

2005 Meritage - 2006 Zinfandel - 2007 Sauvignon Blanc

2009 Orange County Wine Competition

Silver Medal

2006 Zinfandel

