

# McNAB RIDGE WINERY

For Fans & Friends

WINE CLUB NEWSLETTER

JUNE 2011



## SUMMER, SUMMER, SUMMER

Our rather cool Spring is edging towards warmer weather, with only some scattered days of showers as a lingering shout-out to stormy weather. The skies are currently rainy, but before we know it, we'll be basking under that clear blue Mendocino sky. Bud break is long past and the vines are greening up nicely. If we can just corral that European Grapevine Moth, we'll be in great shape for the summer growth. We hope you are all faring well after the storms and floods that soaked much of the country in April and May.

The Spring Passport was one of our finest – glorious weather in Hopland as we got out the grill and partied. Our crew (you guys are the best!) got in the party spirit as Sharon greeted our guests, Gary G. manned the BBQ for teriyaki chicken and pineapple, Laurie, Chris, Teresa and Patty G. poured, Julie thieved the barrel, and newcomer Sherri ably filled in everywhere. If you've never been to one of these weekends, quiet little Hopland becomes one big open-house party for two days – join us for the Fall Passport on October 22nd & 23rd.

The “Second Saturdays” every month have really taken off – more and more of the local tasting rooms are jumping in, so come on over on the second Saturday of every month for wine, food, and fun!

It's free, and we'd love to see you all.

Our shipment this time is red, red, red (and one more red). Not the red-headed stepchild, not “in the red”, not red-faced, but a selection of the very newest McNab Ridge offerings. We're happy to present the 2009 Mendocino Zinfandel – we've been rather light on Zins lately, and we've missed them. Celebrate with the 2009 Celebration Cuveé. It doesn't seem that long ago that the Great Blend-Off took place, but by counting on our fingers, we reckon it's just about time to taste the winner. This year the Great Blend-Off and Harvest Party will take place on October 1st, so mark your calendars now! You'll probably remember our last shipment – it contained the 2008 Cabernet and the 2008 Petite Sirah. Well, this shipment includes a sneak peek at both the 2009 Cabernet and the 2009 Petite. 2008 vintage was so small that we were worried about running short of these classic favourites. Rich, Charlie, and the crew stepped up and got the 2009 ready to roll in record time. The 2008's will be on our list for a little while yet, but now you, our Wine Club members, know what's going to be coming up in the future. As members, you'll be able to compare the two vintages and pick your favourite, and even order more of the 2009 before it's released. Summer's off to a great start – come visit us soon!

## MOM'S COLE SLAW



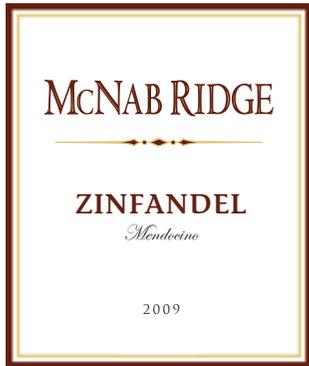
This is a recipe I have had since I was a kid.....my Mom made it and it remains one of my favorite things in life.....

### Mom's Cole Slaw

- 1 cup heavy cream
- ½ cup apple cider vinegar
- ½ cup sugar
- 1 cup mayo
- Seasoned salt to taste
- ½ tsp garlic powder
- Pepper to taste
- Crushed pineapple...to taste
- Shred one head of cabbage.
- Mix dressing ingredients and stir into cabbage.
- Let stand at least 6 hours in refrigerator before serving.

# WINE SELECTIONS

## 2009 ZINFANDEL



APPELLATION: Mendocino  
HARVEST DATE: Sept. 21 - Cononiah Vineyard  
Oct. 12 - Chase Vineyard  
VARIETAL: 85% Zinfandel  
15% Petite Sirah  
BARREL AGEING: 15 months - French & American Oak  
ALCOHOL: 14.9%  
pH: 3.68  
TOTAL ACID: .68 g/100ml  
BOTTLING DATE: May 25, 2011  
CASE PRODUCTION: 538 cases

### WINEMAKER NOTES

This Mendocino blend from two growers: 85% from Chase Vineyards in Redwood Valley and 15% from Cononiah Vineyards in the Ukiah Valley combine to create a richly colored Zinfandel that has distinct raspberry-cherry character.

Extended barrel aging of 15 months in french oak adds complexity and subtle toasty oak nuances.

Rich, with an almost juicy mouth feel, this wine is well rounded and exudes berry flavors infused with pepper and spice.

**2009 McNab Ridge Zinfandel** is a great example of how, through minimal processing, the essence of the quality fruit our dedicated growers deliver can be preserved.

## BULGOGI



Many thanks to Wine Club member Charlie Schillinsky for sharing more of his great family recipes with us. This is a GREAT party dish...easy to make, fix, and clean up is throwing away the marinade bag:

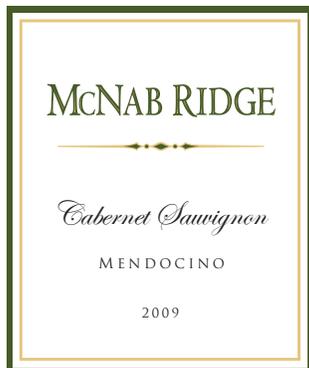
5 lbs Tri Tip, sliced 1/4" thick, cross grain

### Marinade

- 3/4 cup soy sauce
- 1/2 cup sesame oil (do NOT substitute other oils)
- 1/3 cup sugar
- 1 heaping Tbsp minced garlic
- 1 Tbsp sesame seeds
- 1 bunch green onions, chopped
- Pepper to taste

- Combine all ingredients for marinade and mix well.
- Place meat in a 2 gallon zip lock bag. Pour in marinade. Use your hand to mix together, making sure all the meat is well coated.
- Place in refrigerator at least all day, overnight is better. Occasionally mash meat to move marinade around.
- Cook over HOT coals on the BBQ. Gas grills are not as good but can be used if a charcoal grill is not available.
- Serve with rice, fruit salad and plenty of cheap beer. (We think Fred's Red or Zinzilla would be tasty, too)

## 2009 CABERNET SAUVIGNON



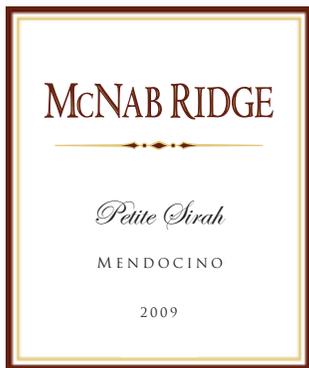
APPELLATION: Mendocino  
HARVEST DATE: October 22, 2009  
VARIETAL: 99.25% Cabernet Sauvignon  
BARREL AGEING: 13 months - French & American Oak  
ALCOHOL: 13.9%  
pH: 3.68  
TOTAL ACID: .62 g/100ml  
BOTTLING DATE: May 24, 2011  
CASE PRODUCTION: 688 cases

### WINEMAKER NOTES

Inviting scents of black cherries, tobacco and a creamy vanilla with a mouth full of rich fruit and elegant, integrated oak. Good weight at entry followed by a solid center and smooth finish. Tannins are moderate which suggests the wine will cellar well for several years.

**2009 McNab Ridge Cabernet Sauvignon** goes well with beef, lamb and goose. Pair it with cheddar cheese or dark chocolate. The wine tends to pair well with stronger meats - game, beef, lamb, and spicy sauces.

## 2009 PETITE SIRAH



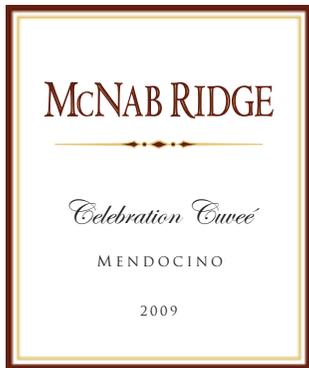
Appellation: Mendocino  
Harvest Date: October 2, 2009  
Varietal: 87% Petite Sirah  
13% Syrah  
Barrel Ageing: 17 months French Oak & American Oak  
Alcohol: 15.0%  
pH: 3.61  
Total Acid: .63 g/100ml  
Bottled: May 26, 2011  
Case Production: 465 cases

### WINEMAKER NOTES

The heartiest of the red wines we produce, Petite Sirah has long been a family favourite. Its intense color and dense body are complemented by layers of berries, spice, violets, black pepper and vanilla.

A huge wine from beginning to end, McNab Petite Sirah is full-flavored with moderate tannins and has a lingering finish. The 2009 vintage is deep purple; drink it now or age for a more mellow flavor. Its tannin content makes aging worthwhile. The wine tends to pair well with stronger meats - game, beef, lamb and spicy sauces.

## 2009 CELEBRATION CUVEÉ



APPELLATION: Mendocino  
HARVEST DATE: September 21, 2009  
October 2, 2009  
October 21, 2009  
VARIETAL: 83% Zinfandel  
8.5% Petite Sirah  
8.5% Syrah  
BARREL AGING: 15 months French Oak  
ALCOHOL: 14.9%  
pH: 3.66  
TOTAL ACID: .66 g/100ml  
BOTTLING DATE: May 25, 2011  
CASE PRODUCTION: 65 cases

### WINEMAKER NOTES

The 2009 McNab Ridge Celebration Cuvee was created by our Wine Club Members Mark & Adriane Pardini and Gary & Patricia Mirata.

This team prevailed in our Taster's Guild Wine Club Competition. This wine release celebrates their accomplishment and is a special salute to all our Wine Club Members.

## I WORK HERE.

MCNAB RIDGE FEATURED EMPLOYEE

*Julie Lyly*

Those of you who have attended any of our Passports or Second Saturdays in the last couple of years will have noticed that we have an excellent support staff for these occasions. Now that you're acquainted with our regular team, we'd like to start introducing you to some of the folks who help us out when the crowds start to form. First up is Julie – you'll frequently find her behind the barrel, showing off Rich's latest creations. Always in the spirit, she's dressed as Carmen Miranda for Passport, sported glow-green jewelry for St. Patrick's Day, and been "pretty in pink" with a cheerful wig. You already know she's a great ambassador for McNab Ridge, with a gorgeous smile and an upbeat, welcoming attitude. What else can we tell you?



Julie was born and raised in Ukiah, and considers it "a great place to raise a family". She and her husband Allan ("He's wonderful!") have four kids – ages 19, 16, 9 and 7. Julie has had a full-time job with Mendocino County for twenty years. She also works part-time at El Azteca Mexican Restaurant, where she goes all out for her customers. Sometimes she goes straight from a McNab Second Saturday to a shift at the restaurant – do you think those big sneakers she wears might have super powers? Frankly, we were afraid to ask her if she had any hobbies. With all that she does, if she had extra time for hobbies it would be just too depressing for us mere mortals.

Julie manages a family, juggles three jobs, has a great sense of humor and a personality that customers love. Once you spend any time talking with her, you realize that she really cares about others. She's willing and able for all of our tasks, including the "behind the scenes" trash take out, not just the glamorous world of barrel tasting. Julie's a sweetheart through and through.

Any parting words from our own Wonder Woman? "You guys really need to get me a glass wine thief for the barrel tasting! That plastic one looks like a turkey baster – it's embarrassing." We'll work on that – just for you, Jules!

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## Let's Eat!

*with Denise & Patty*

As the season warms, our thoughts turn to the great outdoors. Whether it's just dinner on the deck, a picnic in the park, or a full-blown family cookout, summer food seems to taste better out in the open. We've been poring over our recipes, getting prepared for the summer "Concerts in the Park" here in Ukiah. After all, we do have a reputation to maintain! And don't forget Memorial Day, Fourth of July, and Labor Day – let's have a good time with wine and food! How about these ideas to get launched?

- Appetizers are great for getting parties started, or sometimes just as a light summer meal. Chop green olives and blanched roasted almonds in the processor with fresh tarragon, lemon juice and olive oil for an unusual spread. Put a knife-ful on chewy focaccia and pour some Chardonnay – your taste buds will thank you.
- Marinate chunks of lamb in plain yogurt spiced with garlic, hot paprika, cumin, and allspice. Season the meat with salt and pepper, then skewer it with cut up summer squash and grill. This dish would be great with a McNab Pinotage.
- Try an orange-lime-chipotle marinade on your flank steak. Remove the seeds from a canned chipotle and chop it up. Stir it into the juice of a fresh orange and a fresh lime. Add some zest from the orange, and, if you like it spicy, some more of the adobo sauce from the can of chiles. Slather on the meat and let it rest for a couple of hours, then grill to taste. Serve with a creamy macaroni salad, some summer veggies, and a McNab Ridge Merlot.
- We all love desserts. It's great to eat healthy, but sometimes you just want something gooey. Here's a pie we made up that will really satisfy any sweet tooth. Bake or buy a crust (no baking in hot weather!). Put a layer of Nutella chocolate hazelnut spread on the bottom of the crust. Add a layer of sliced bananas. Fill the rest of the crust with vanilla pudding mixed with shredded coconut. Sprinkle the top with toasted coconut and chopped roasted hazelnuts. Yum! If you add whipped cream to this, you've surpassed us!

Wine Club member and gourmet cook Charlie Schillinsky has contributed more of his tasty recipes, so don't forget to look for them!

That's all we have time for now, but if you have any questions about wine and food pairing, or if you have a special recipe or tip you'd like to share, please call or email us. Your recipe may just wind up starring in a future "Let's Eat!"

Cheers! ~ Denise & Patty

# WINE CLUB UPDATE

Our seventh annual Winemaker Dinner was held April 2nd – the years are sure flying by. (Remember the Bison Wellington from the first dinner?) It was a superb occasion, thanks to all our Fans & Friends who attended. In a change of venue, we gathered at the North State Café in Ukiah. They blocked off the majority of the restaurant for us, and owners Chris & Carol and staff did a wonderful job with all the food and service. Denise and Chef Carol put together a varied and delicious menu. If you didn't attend, the following descriptions will surely cause mouth-watering envy as you read about the food and wine.



The meet-and-greet featured the new 2010 Sauvignon Blanc and the 2007 Merlot with Pesto & Asiago Stuffed Mushrooms. Club members both vintage and new mingled for a while, then took their seats for the salad course of Butter Lettuce with Black Pepper Maple Roasted Pears & Gorgonzola. The pears were just simply out of this world – sweet and spicy and melt-in-your-mouth tender. They and the creamy cheese were complemented so well by our 2009 Chardonnay. These dinners are really revelations when it comes to wine and food pairings. Next we dined on Spicy Bayou Prawns with bread for dipping.

The 2010 French Colombard, the sweet and tender prawns, and the chef's secret Cajun sauce were just right together. This course was another crowd favorite. The "small plate" was Penne with Grilled Chicken, Apple Sausage, Mushrooms, and Bell Peppers in a Spicy Cream Sauce. The medley of tastes was enhanced by the

2009 Pinotage – a wine for many flavors. The entrée was tender and juicy Osso Bucco with Lemon, Garlic, and Tomato, served with the 2008 Cabernet Sauvignon. Perfectly cooked polenta was a great foil for the succulent meat and intriguing wine. For dessert a rich, beautiful Flourless Chocolate Cake paired up with the surprise of the evening, McNab's new Portugese-style Port. Rich drew off some early samples just so we could have a sneak peek. Yum! Watch for this one soon. The crowd of Wine Club members and friends was lively and happy. Here's a sampling of what we heard when we asked for opinions on the evening – from a long-time member: "This is my favorite of all the Winemaker Dinners!", from a newcomer: "I thought it was going to be stuffy, or like a seminar, but this is so much fun. I'm so glad I came!" Also heard "Great food!", "Oh, man, this is good!", and "What a wonderful evening!" Let's plan on getting together again next year, everybody!

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### TASTING ROOM

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QUESTIONS - COMMENTS  
IDEAS - OR JUST WANT  
TO SAY "HI"?

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**WE Love TO  
HEAR FROM YOU**

Questions - Comments  
**FOR JOHN OR RICH?**  
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