

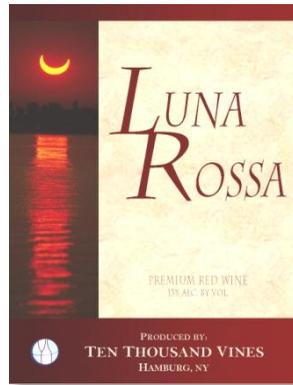
Ten Thousand Vines Winery



June 2016

Luna Rossa California Merlot/Sangiovese, 2014

When Sangiovese is blended with a little Merlot, it is called a Chianti blend. When Merlot is blended with a little Sangiovese, it is called a Super Tuscan blend. Our Luna Rossa is a 50/50 mix of these same grapes. You will call it incredible!



The color is deep ruby red and suggests a wine with intensity and concentration. Give the wine a swirl in the glass and you see the legs of a movie star. The nose is loaded with red berries and a hint of vanilla custard.

Sometimes, we can have wine in our glass that has all the promise to this point. A wine can raise the bar so high that when you take a taste, it cannot meet the built up

anticipation. Luna Rossa is not such a wine.

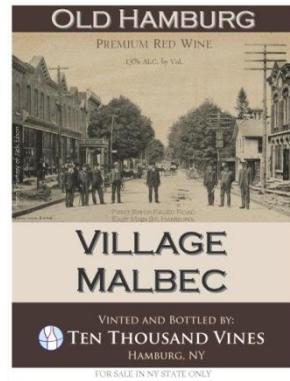
The first sip of this wine coats your entire mouth. Ripe, powerful fruit dominates the start, highlighted by tart cranberries. Its full body is firm, yet velvety smooth. This wine lingers gracefully on the palette. The ripe red fruit give way to darker cassis tones. Wait even longer and some spice box and cinnamon arrive with just a touch of oaky notes in the finish.

This is a great food wine. Its prominent stature is perfect to escort bold meet dishes such as a flat iron steak, prepared with a light rub of garlic and peppercorn, grilled medium rare and served with a few crumbles of gorgonzola cheese. Buon Appetito!

(Total Production: 10 cases)
Regular Price: \$19.99 **Club Price: \$18**

Village Malbec Chile, 2014

The Malbec varietal was first grown in the Bordeaux region of France, where it has historically been blended with Cabernet Sauvignon, Merlot, and other red grapes. Over 150 years ago, growers in Argentina were searching for a



grape vine that would thrive in their vineyards. Eventually, viticulturists recommended they plant French Malbec. As it turned out, the Malbec grape is far better suited for the climate and soil in South America than it ever was in France! It has indeed thrived and has not fallen victim to disease as the Malbec vines have elsewhere. In South America, as in most New World regions, wines are generally produced from single varietals. The Malbecs from Argentina and Chile have opened many people's eyes and helped the world to truly recognize the power of the Malbec grape in its own right. Malbec wines strike the perfect balance, providing more spice and acidity than a typical Merlot, without the harshness of Cabernet Sauvignon's green tannins.

This release marks our sixth consecutive vintage of Chilean Malbec. Each batch has developed its own unique persona, yet has continued to exhibit the qualities that make it so enjoyable. Its nose is dominated by a combination of black cherry that we expect from Malbecs, combined with a remarkable campfire smokiness that comes from our custom built 25 gallon barrels. Its flavor is robust and explosive, yet not overbearing. Its tannins offer structure and depth to support the full flavors while they transition into a slightly spicy, dry finish. This year's vintage is perhaps the most balanced yet. The full flavors, the deep colors, the rich tannins; all in proportion, contribute to achieve a more elegant and graceful wine.

Much of the appeal of Malbec wines stems from the fact that they are equally well suited for drinking paired with food as they are for drinking by themselves. This wine is easy drinking and is a great selection to enjoy in the evening with friends. When served with a meal, however, this wine stands up to a rich foods and red meats. Perhaps try it with a bacon wrapped filet.

(Total Production: 20 cases)
Regular Price: \$17.99 **Club Price: \$15**

Fantasy on Three Flowers California Sangiovese Rosé, 2015

Stop and Smell the Rosé! Just in time for the summer, we are releasing our first ever dry Rosé. While travelling in Tuscany last year, my wife and I were tasting wines at Argiano in Montalcino. (a

beautiful winery which was also the subject of the photo on last release's Castello label) To begin the tasting, our host offered us a Rosé wine to cleanse our palette. On an unseasonable hot day in May, we fell in love with the wine. It was made from the same Sangiovese red grapes that make Brunnello and Rosso di Montalcino. Our host told us that at harvest time they lightly press the grapes and separate the free run from the rest of the must. The free run has



minimal time in contact with the skins and therefore is very pale in color. By doing so, the rest of the batch is that much more concentrated in color and flavor.

When I returned to the winery, I decided to make such a Sangiovese Rosé. I ordered fresh Sangiovese grapes (at the time, the best I could find were grown in the heat of the Central Valley of California). In order to precisely control the color extraction, we gently pressed the grapes and immediately separated the skins from the juice. We proceeded to make this Rosé from that pale juice, while using the skins in a Montepulciano that will be released sometime next year.

Dry Rosés are very refreshing and can be the perfect wine summertime meals. This wine is round in mouthfeel, with just enough acidity to retain its fresh character. Serve it chilled, perhaps with steamed mussels. It also would compliment a rosemary roasted chicken or recipes using herb de Provence.

Our current featured artist at the winery, Steve Mayo, painted Fantasy on Three Flowers, which we reproduced for the label on this wine. His award winning paintings will be on display at the winery until July 9. A portion of all sales of Fantasy on Three Flowers is donated to the Centennial Arts Center in Hamburg to support the arts in our community.

(Total Production: 8 cases)

Regular Price: \$16.99

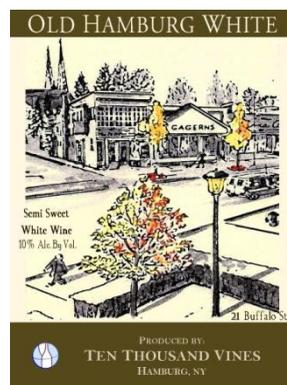
Club Price: \$15

Old Hamburg White Calif. Riesling/Muller Thurgau, 2015

Catastrophe struck the wine world in the decade of the 70's. I'm not talking about a rainy season or a late frost. I'm talking about the baby boomers. The boomers began drinking wine in the 70's and the world's producers tried to keep up. The great traditions of Chianti gave way to over produced, poor quality wine that was best known for its bottle's ability to hold a candle. But the baby boomers drank white wine too. First "Chenin Blanc" and later "Liebfraumilch" fell prey to over production and poor quality standards.

I am pretty sure that my very first sip of wine was a late 70's Liebfraumilch. My young palette was not discouraged. I came back for more...

Liebfraumilch is named after the dedicated monks who were the caretakers of the Liebfrauenstift church near the town of Worms on the Rhine river. As legend has it, the monks made wine and served it to visitors in return for donations. Visitors travelled great distances for the opportunity to make their donation in exchange for this



unique wine. This Riesling blend was named after those charitable monks: Liebfrauminch. Fast forward a couple centuries to the 1970's and the name had evolved into Liebfraumilch and it was a general term referring to pretty much any semi-sweet white wine from Rhine river valley. (If it was from the Moselle Valley, it was called Zeller Schwartze Katz—a story for another day)

Perhaps Liebfraumilch was overproduced, but the original formula had survived the test of time. The Riesling grape provides the acidity, while the Muller Thurgau and Sylvaner varietals keep it light and fragrant. Our Old Hamburg White is a blend in the tradition of the Liebfrauenstift monks. Although the grapes were grown in California, the tradition dates back to medieval Germany. Light, refreshing, and off-dry, Old Hamburg White is a perfect wine for summertime backyard parties. It is best enjoyed by itself, but also pairs nicely with light salads, goat cheese, or seafood in puff pastry.

(Total Production: 11 cases)

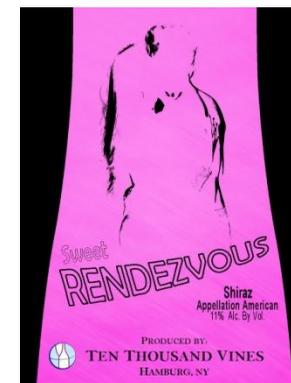
Regular Price: \$14.99

Club Price: \$14

Rendezvous California Shiraz, 2015

In a world that is often over scheduled and hectic, we welcome moments that are casual and unscripted. When it's time to let your hair down--whether relaxing at home for movie night, or getting together with

some old friends--you can be sure that Rendezvous Shiraz will be the perfect match. We broke a few rules when we made this Shiraz. No, Shiraz does not have to be as dry as the Mojave desert. No, Shiraz does not have to be so strong it tastes like cough syrup. And finally, no, Shiraz does not have to be aged for years in oak casks.



Our Rendezvous Shiraz is all about the fruit. As soon as you open the bottle, you will smell the raspberry and cherry aromas. The taste of bright red fruit leads when you take your first sip. But wait a second...something marvelous is about to happen. As the wine remains on your palette, it doesn't have so much alcohol that it fades into a medicine-like after taste. It doesn't have any relics of barrels past to fade into smoke, or tobacco, or leather. The fresh fruit flavors remain fresh while the soft mouthfeel remains soft. There is no smoke and mirrors here...Just great wine waiting to meet up with great friends.

(Total Production: 10 cases)

Regular Price: \$14.99

Club Price: \$14