

GSM, Australia 2014

The “GSM” red blend is made from Grenache, Syrach and Mourvedre grapes and is truly a classic blend tracing its roots to the Cotes du Rhone region in southern France. Although there are upwards of nineteen different grape varieties in the Cotes du Rhone, Grenache, Syrah and Mourvedre hold the secret for this region’s wine. A certain synergy and elegance is created when these three varietals are blended together. Today, classic “Rhone Blends” are made from grapes grown all over the world, including Southern Australia, Paso Robles California, Columbia Valley Washington, and Priorat Spain.



Our GSM red blend has a wonderful nose of rich fruit aromas with just a hint of spice. On the palate notice complex layers of candied fruit, raspberry, a touch of cinnamon spice, and even bacon fat. This is a savory wine, but one can also notice the soft finish that lingers long after your first swallow. A number of different food pairings come to mind for this wine. Steaks, hearty stews, duck and even rich, tomato based pasta dishes would be an excellent match up. We hope you enjoy this wine as much as we will.

(Total Production: 10 cases)

Regular Price: \$19.99

Club Price: \$18

Gothic Red, California 2014

Quite often, people will ask us which makes for a better wine, a blend of different grapes, or a wine made from a single varietal? The truth is, there is not a right or wrong answer to that question. What makes a good wine is all up to the individual and their own preferences. The practice of blending wine is not a recent discovery by any means, but rather, has been in practice for centuries. Centuries ago, through trial and error, farmers would cultivate grapes that would grow successfully in their soils. They would plant several varietals, all in the same general area and they would harvest the fruit together all at the same time. The farmer would then crush, press and co-ferment the fruit together and the final wine would be called a “field blend”.



Our Gothic Red is just that, a light hearted field blend which is meant to be fun and easy drinking. It is a great selection to serve at informal gatherings...and just in time for Thanksgiving. This wine exhibits wonderful aromas of black cherry, coffee, chocolate and a hint of vanilla. It is lush and rich on the palate and has a clean finish. This wine is very food friendly.

As far as food pairings, one may start with a Gouda or even a Bleu cheese. This being a lighter style red wine it will pair well with the holiday turkey or even pork and beef roast as we get into the colder weather. Lighter tomato based pasta dishes or a pizza would be fun with this wine as well.

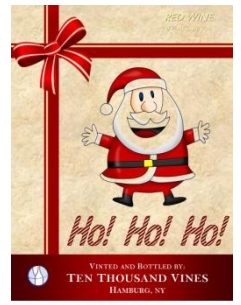
(Total Production: 11 cases)

Regular Price: \$15.99

Club Price: \$14

Ho! Ho! Ho!, California 2014

One of the many magical aspects of wine is that it can often transport one’s memory back to a specific place or time in life. When a person can connect with a certain wine, the wine maker knows they have been successful



with their craft. At the winery, we often tell people to slow down and take a moment to enjoy the wines. We plan our new releases to coincide with the changing seasons that we enjoy in Western New York. With the first taste of Ho! Ho! Ho!, memories will be stirred and visions of past holidays will come forth. Go ahead, and try to only have one glass! We have enjoyed a beautiful Fall, but we know that the holidays are just around the corner. This magical Merlot will bring smiles to many faces of friends and family members during gatherings throughout the holiday season.

This fun and seasonal wine is a light bodied Merlot with a number of spices. From your first smell of the wine to your first taste, childhood images of past holidays race through your head. There are warm and comforting aromas of cinnamon, orange peel, clove and nutmeg. The structure of the wine is light but shows depth from the mid-palate to the finish. Smell, sip, smile and enjoy this wine while it lasts.

Enjoy this spiced Merlot with all your holiday dishes during the holidays and most certainly by itself. At lunch, dinner or even a brunch, Ho! Ho! Ho! will be ready to go. Happy Holidays to all!

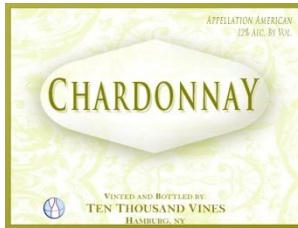
(Total Production: 10 cases)

Regular Price: \$16.99

Club Price: \$15

Chardonnay (Oaked), California 2013

Over time Chardonnay has become one of the most versatile grape varieties in the world of wine. Versatile in the sense that the wine



produced from the grape has a tremendous range of flavor profiles, from fruity to creamy. The Chardonnay grape is very sensitive to the environment in which it is grown. In cooler climates, the wine will possess an abundance of fruit flavors, most notably green apple or peaches. Warm climate Chardonnays will exhibit more honeydew or honey notes. Chardonnay is the most popular white wine grape in California and it is not exclusively used for just table wine. The grape is also used in sparkling wines including the best Champagne wines coming out of France. If you haven't watched the movie *Bottle-Shock*, it is well worth your time. It is a wonderfully entertaining film about a 1976 international wine competition in which a California Chardonnay becomes a gold medal winner and a significant player on the international wine stage.

We believe that our newly released California Chardonnay will be a medal winner as well. It has a very expressive bouquet upon the first sniff of the wine in the glass. Notes of citrus fruits, butterscotch, pineapple, pear and other stone fruits come through. Its structure is well balanced from the fruit on the front end to the acidity on the long and lush finish. As far as food pairings go, this wine will pair well with quite a variety of different dishes. Most any type of seafood or shell fish will be excellent with this Chardonnay, including fresh Maine lobster, Chesapeake Bay crabs and oysters. It would also pair with Thanksgiving turkey with

fresh savory sausage and walnut stuffing. Enjoy this wine throughout the holidays.

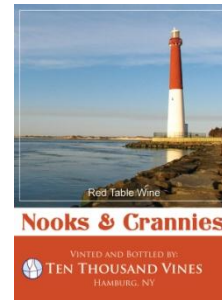
(Total Production: 16 cases)

Regular Price: \$18.99

Club Price: \$15

Nooks & Crannies, 2015

One of the many attributes of Ten Thousand Vines, is that we have a selection of very light hearted and enjoyable fruit flavored wines which are extremely popular. Our intention is to have a nice selection including seasonal selections so that you can always find something that fits your needs. We occasionally will tweak recipes based on feedback from loyal customers. This current bottling of our Nooks & Crannies is a little different than our last and we are very pleased with how it turned out. We gave it more body while retaining its fruity character.



This wine should be a staple for every family's Thanksgiving table. It is intended to be a fun, light and easy drinking. It offers a wonderful balance of refreshing fruit flavors, a hint of melon in the mid palate and crisp tartness from the cranberries in the finish of the wine. This year's Nooks and Crannies will pair well with the traditional turkey and all its trimmings, or roasted duck with a citrus glaze. We believe this wine will be a crowd pleaser not only during Thanksgiving, but throughout the entire holiday season. Enjoy! And please be safe if you are traveling.

(Total Production: 21 cases)

Regular Price: \$12.99

Club Price: \$12

Ten Thousand Vines Winery



November 2015

A gift membership to the Wine Explorer's Club is the perfect **holiday gift** for anyone interested in learning more about wines from around the world.

Prepaid memberships start at \$60 plus tax.