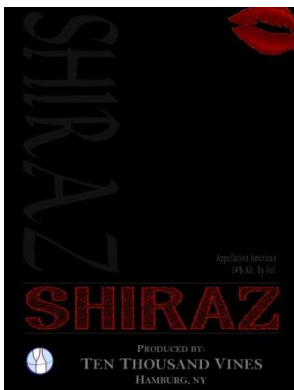


## California Shiraz 2014

Prepare to be seduced!  
This bombshell has it  
all...beautiful, bright,  
and oh those long legs!

Take a moment to  
admire this beauty in  
the glass. Its bold  
deep color with a touch  
of violet out to the edge hints at a youthful  
character. Give it a swirl and see the "legs" cling  
to the glass, suggesting a wine with lovely body.



Now give it a more rigorous swirl and smell the  
wine. Notice the usual cast of characters...fresh  
red cherries, and berries, a touch of spice... Wait!  
Is that rose petal? Yes, a delicate perfume of  
rose petal! What says romance better than a  
bouquet of fresh cut roses?

Perhaps now is a good opportunity to talk about  
aroma and bouquet smells in wine. At Ten  
Thousand Vines, you will never be corrected if you  
use these two terms interchangeably. That being  
said, the wine world differentiates between them.

Aroma is a term used to describe smells that are  
attributable to the grape varieties and the primary  
fermentation process (including various fruit and  
floral descriptors), while the term bouquet refers to  
smells that are a result of the aging and cellaring  
process, but not directly from the fresh grapes  
(such as vanilla, toast, cedar, coffee or smoke).

As an example, the smell of orchard fresh  
cherries is a common smell associated with the  
Shiraz grape varietal and therefore is considered  
part of its aroma. The cinnamon and rose petal  
smells are a result of the post-fermentation aging  
(in this case briefly in Hungarian oak) and  
therefore are technically bouquet.

But let us get back to the Shiraz. Where were we  
in our 5 S's? **See**, **Swirl**, **Smell**... Now its time to  
**Sip** and **Savor**! Take a sip and immediately notice  
the taste of fruit supporting and expanding upon

what the nose suggested. This latest release  
strikes a near perfect balance of intense fruit and  
soft spice that Shiraz wines are known for. Allow  
the wine to lie on the tongue a bit longer and  
notice the fruit to give way to very structured  
tannins and eventually a dry clean finish.

Shiraz wines are great choices to accompany BBQ  
and this one is no different. My wife has a great  
recipe for Mustard Dry Rubbed Pork Tenderloin  
that would be a match made in heaven for this  
voluptuous Shiraz.

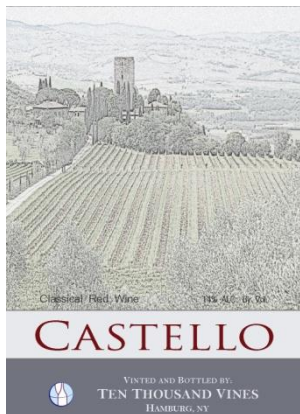
(Total Production: 10 cases)

Regular Price: \$16.99

**Club Price: \$15**

## Castello 2014 Tuscany, Italy

We are very excited  
about the release of  
this classical red wine  
in which the juice came  
from the Tuscany  
region within Italy. One  
of the many beautiful  
attributes of Italy is the  
fact that the country  
produces a wide variety of absolutely delicious  
wines. We are calling this Tuscan wine Castello,  
which is Italian for castle. The Tuscan landscape  
is often marked with a castello on the hill top. My  
wife Liz took the photo of the Castello di Argiano  
used on this label while we were in Montalcino,  
Tuscany last year.



Castello is made by blending Sangiovese with  
Barbara as well as some lesser known Italian  
varietals. The result is a medium bodied wine  
which is very approachable and food friendly. In  
the 1970's, blending wines from non-traditional  
Tuscan varietals became very popular but did not

follow the strict guidelines of the Italian wine  
regulation system. Because these wines did not  
comply with the DOC/DOCG system, they were  
not allowed to be called Chianti or Brunello or  
any other recognizable name. Eventually, these  
often superior wines were called "Super Tuscans"  
because they were considered by many to be  
above the law. Some of these "cult" wines  
eventually were accepted into the DOC/DOCG  
(most notably Sassicaia), but most continue to be  
sold with a less stringent IGT designation instead  
of the DOC or DOCG quality certification.

The nose of this particular red wine is almost  
reminiscent of walking through a small Italian  
village market. There are hints of sour cherries,  
dried oregano, sage and even a little balsamic  
vinegar. On the palate you will notice this wine is  
dry and has a bit of acidity, which leads it to be a  
great food wine. Castello will pair well with most  
any tomato based dish. Traditional Tuscan white  
bean and mushroom dishes would be smart  
pairings as well. In the name of research, we  
enjoyed this wine with a small piece of triple  
chocolate cheese cake while writing our  
descriptions. Salute!

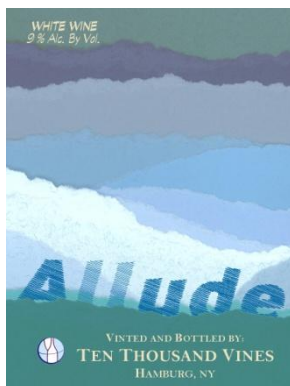
(Total Production: 28 cases)

Regular Price: \$18.99

**Club Price: \$16**

## Allude, Riesling 2014 Moselle River Valley, Germany

Allude is a German, Mosel Riesling which is absolutely delicious. Upon tasting this wine for the first time one may imagine the warm sunny days of summer in western New York,



either on their sail boat or sitting pool side. This will be the perfect aperitif after a hot summer day. The Moselle River Valley, or just "Mosel" for short, is the most famous of Germany's thirteen official wine regions, and is also the largest in terms of annual production of wine. The Romans first planted grapes in this region, perhaps in the second century, on the extremely steep slopes. The slope of many vineyards is so steep that modern mechanized equipment cannot operate there. Every aspect, from pruning to harvesting, has to be done by hand and carried down the slope. The labor intensive nature of the wines produced here make them often expensive. Although the region produces world class Rieslings, its overall production is falling due to the cost prohibitive nature of its wines.

On the nose of this wine, one can smell apple and pear along with some floral notes. On the palate, Allude exhibits lush fruit favors and has just enough acidity to balance its sweetness with 8% residual sugar. As far as food pairings go, this wine is perfect with any type of spicy Asian cuisine. Even though this wine is on the sweeter side, we do not recommend this wine to be paired with chocolates. Rieslings, as a general rule, do not go well with chocolate. Most of all, we think you will most enjoy this wine while catching a summer sunset over the lake. Enjoy!

(Total Production: 30 cases)  
Regular Price: \$16.99

**Club Price: \$15**

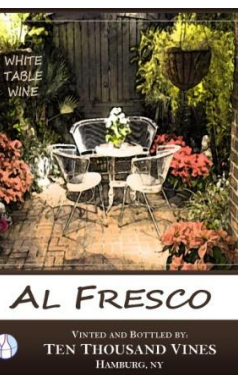
## Al Fresco 2013 Blend of Chenin Blanc, Chardonnay, and Moscato from Lake County California

If you enjoyed our Mosaic (Viognier, Chenin Blanc, and Roussanne) you are going to love going Al Fresco! Many of us Americans are just now realizing what many Europeans have known for centuries...blending of several different varieties of grapes can create very interesting and distinct wines and can be an example of the total being greater than the sum of its parts. Our AL Fresco is a blend of three classic grapes, each contributing unique attributes.

This medium bodied dry white wine has a lovely straw gold color. Its nose offers loads of tropical fruit. It is the first sip, however, where this wine truly shines! You will immediately recognize green apple and pineapple compliments of the Chardonnay grape. Allow the wine to linger, however, and notice the crisp fruit yield to a softer, rounder flavors of melon and honey. We can thank the Chenin Blanc for these flavors, as well as for the backbone acidity. Just like we don't want to rush a lovely summer dinner under the stars, we don't want to rush Al Fresco. It continues to evolve into a round and grapey finish that only Moscato can give. Although dry, it still exhibits a gentle nature that allows its complexity to be approachable.

We often recommend semi sweet or sweeter wines to accompany Asian and Indian foods. This wine is an exception to the rule. Often crisp acidity in a dry white wine can amplify the heat of the spices, rather than compliment them. The full flavor and soft nature of Al Fresco allows it to compliment mild curries and medium spicy foods. It also would be at home beside a roast turkey or full flavored triple cream aged Brie.

(Total Production: 21 cases)  
Regular Price: \$16.99



## Ten Thousand Vines Winery



February 2016

## Fields of Straw California Riesling Wine with Strawberry Concentrate

For those members who love our fruity wines, we feature our white strawberry. This wine has been a favorite for several years now and the new batch will not disappoint. Fresh strawberry aromas and flavors allow you to close your eyes and escape to a sunny Spring day in the strawberry patch. The taste of fresh berries is sweetened with a hint of honey as well.

This wine is great served all by itself. It takes on a whole different dimension, however, when enjoyed with salads or other light fare that include basil and honey.

(Total Production: 10 cases)  
Regular Price: \$12.99

**Club Price: \$11**

