



## 2008 Mourvèdre - Santa Ynez Valley

Maybe it's just the power of seasonal suggestion, but our 2008 Mourvèdre seems built for autumn enjoyment. Rich, hearty and earthy, it provides the perfect complement and counterpoint to the chillier ambiance of fall. As with preceding vintages, the 2008 Mourvèdre comes from Vogelzang Vineyard in the warmer Happy Canyon area of the Santa Ynez Valley, where the varietal's distinctive nuances really shine through the fruit.

### Tasting Notes

The 2008 Mourvèdre begins with a brooding bouquet of plum, black cherry, wild strawberry and earthy spice. Thick, juicy black fruit flavors unfold with hints of raspberry, cedar and clove. Luscious acidity lingers

on a soft yet structured finish.

### Winemaking

Unusually low yields in 2008 produced intensely concentrated Mourvèdre fruit. The must was cold soaked to enhance the extraction of color while creating smooth tannin integration. After fermentation and gentle basket pressing, the wine was aged for 18 months in French oak barrels.

### Food Pairing

The 2008 Mourvèdre is a magnificent match for warming fall and winter fare, including beef casserole, steak and mushroom pot pie, and pork chops with winter squash.



## Calypso's Chop

Dear Friends:

As I write, it's "déjà vu all over again," as a rainy cold front is predicted to arrive over the next few days—and right in the middle of our harvest season.

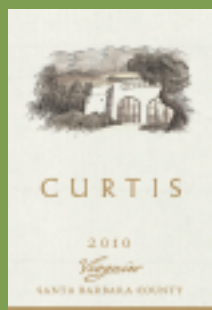
You may recall that we encountered similarly disruptive weather last fall, too. I'd like to think that a "normal" harvest season doesn't include rainstorms, but it's getting harder to believe it.

Still, I've been making wine long enough to know that this is no time to panic. We have diligently opened up our vine canopies to maximize airflow and sun exposure when the skies clear. And it's not looking like a late harvest, so we should be able to get the grapes in before Mother Nature has a chance to throw us too many curveballs.

Right now, the fruit is looking great. Yields are down this year due to the frost event in April, so the fruit that remains is intensely concentrated. Also, while the summer began on a moderate note, we enjoyed some nice warm weather at just the right time, which put the grapes on an ideal ripening path.

Also, I wanted to let you know that we are enhancing our guest facilities at West Ranch and teeing up a spring wine club event that should be a lot of fun. I look forward to sharing our wines with you in 2012. In the meantime, all of us at Curtis Winery are wishing you a magnificent holiday season.

*Chuck Carlson*



## 2010 Viognier - Santa Barbara County

The 2010 Viognier comes exclusively from our estate vineyard. Here, amid growing conditions defined by balanced sun exposure, cool marine breezes and shallow rocky soils, we are able to grow Viognier fruit that fits our vision for the varietal—floral but not sweet in the nose, flavorful but not cloying on the palate, and ultimately crisp and balanced on the finish.

### Tasting Notes

The 2010 Viognier offers bright stone fruit aromas with notes of lime, mineral and orange blossom. Lush flavors of peach, pear and tangerine show a hint of creaminess in the middle. The finish is crisp and steely, concluding with a refreshing kiss of citrus.

### Winemaking

The 2010 Viognier was cold fermented in stainless steel for the preservation of pure aromas and natural fruit character. Nearly half of the wine was then transferred to a French oak tank, where it was aged on the lees to gain enhanced mouthfeel. The remainder was aged in stainless steel for added textural crispness.

### Food Pairing

The 2010 Viognier is a perfect match for holiday turkey and the traditional fixings. Other favorable pairings include apricot chicken and oven-roasted Dungeness crab.

## NEWS FROM THE RHÔNE ZONE

### Holiday Shopping Made Easy

Who doesn't love the gift of wine? Exactly. So why stand in line at the mall when you can conveniently play Santa Claus with the help of Curtis Winery? Here are a few ways we've got you covered this holiday season:

#### **\$1 Shipping per Bottle**

Okay, we're going to make this really easy on you by offering an exclusive limited-time offer of \$1 shipping per bottle. So, in other words, you can send three bottles of your favorite Curtis wine for a total shipping cost of three bucks. Plus, you still enjoy your regular club savings on the wine purchase. This offer is limited to two shipments per wine club member, and to U.S. shipments only, from now through December 15. To order, contact Crew Captain Elizabeth Dadosky at 805.686.8999 ext.103 or [Elizabeth@curtiswinery.com](mailto:Elizabeth@curtiswinery.com).

#### **Custom Gift Packs**

Our tasting room is loaded with gift items as well as wine, and we would be happy to help you assemble the perfect box of treats for the wine lover in your life. You can order our logo gear right from our web site, but if you're looking for something more customized (such as a set of our logo wine glasses, personally engraved bottles, food and wine books, etc.), just



contact Crew Captain Elizabeth Dadosky for ideas and assistance (see contact info above).

#### **Gift Memberships**

This holiday season, consider recruiting your friends and family to become fellow Cellar Crew members, or enlisting them in our affiliated Jarhead Red wine club. Talk about the gift that will keep on giving! You can sign them up online at [CurtisWinery.com](http://CurtisWinery.com) and [JarheadRed.com](http://JarheadRed.com).

#### **Here Comes the Cellar Crew 2012**

As we head into the holiday season, it's a time to reflect as well as to look forward. In reflection, we would just like to say how much we appreciate your support and loyal-

ty as a Cellar Crew member! Looking forward, we want you to know that we have several exciting wines and events in the works for 2012, including a spring wine club bash at our West Ranch property (stay tuned for details!). Upcoming featured wines include the yummy 2008 Heritage Cuvée, rapturous 2010 Roussanne and charming 2008 Cabernet Syrah. We look forward to uncorking our wines with you in the New Year.

#### **Like Our New Look?**

The 2010 Viognier included in this shipment may be your first up-close look at the new label for our estate varietal wines. What do you think of it? Connect with us on Facebook at [Facebook.com/CurtisWinery](https://www.facebook.com/CurtisWinery) to share your thoughts!



## CREW CELLARS

*In this new feature, we turn the spotlight on the personal cellars of Cellar Crew members. Would you like to nominate your own? If so, email [elizabeth@curtiswinery.com](mailto:elizabeth@curtiswinery.com).*

Doug Barry of San Marino, California is a loyal Cellar Crew member who incorporated a wine cellar into the design plans when building his house in 2000. "Our cellar may not be huge, but it is a popular spot to pick a delicious accompaniment for an intimate dinner for two or a party of friends," Doug says. He and his wife Sherilyn also enjoy preparing meals as well as pulling corks. "She likes to cook and is very good at it, while I am the outdoor grill guy when the menu calls for infused smoke flavor—which is often," he says. Doug and Sherilyn recently enjoyed a 1977 vintage wine, "but it is unusual to find vintages that old in this cellar." Which means that the bottle of 2007 Curtis Rock Hollow Vineyard Syrah he is holding in the accompanying photo may not be long for this world!

## CREW FOOD

### Hot Spiced Holiday Wine

"Kate Firestone always makes mulled wine in the tasting room for us to give away to customers in December. But in case you can't visit us this holiday season, following is a recipe for making your own hot spiced wine at home, courtesy of [AllRecipes.com](http://AllRecipes.com)."

*-Cellar Crew Captain Elizabeth Dadosky*

#### **Ingredients**

- 2 oranges
- 2 (750 milliliter) bottles red wine
- 1 (750 milliliter) bottle white wine
- 1 (3 inch) piece of fresh ginger, peeled and thinly sliced
- 3 cinnamon sticks
- 1/2 teaspoon ground cloves
- 1/3 cup brown sugar, or to taste
- 1/4 cup brandy (optional)

#### **Method**

Use a sharp knife or a vegetable peeler to remove the zest from the oranges in strips, being careful to remove only the orange part, leaving the pith behind. Then, juice the oranges into a large, heavy-bottomed pot.

Pour the red wine and white wine into the pot with the orange juice. Place the strips of orange zest, ginger, cinnamon sticks, cloves and brown sugar into the pot with the wine mixture; stir to dissolve the sugar.

Cover and heat over medium-high until heated through, but not boiling, reduce the heat to medium-low and heat for an hour or longer to bring all of the flavors together. Adjust the sweetness by adding more brown sugar, as necessary. Strain and serve hot with a splash of brandy, if desired.

You can keep this wine over low heat (or in a slow cooker) for quite a while. As the wine heats, some of the alcohol in the wine will evaporate out. Happy holidays!