

wine country events

MARCH 23 - 24
Barrel Tasting Weekend
Livermore Valley Winegrowers
Association
Livermore, CA
lvwine.org

APRIL 6
Lobster Feed
Viansa Winery & Marketplace
Sonoma, CA
viansa.com

APRIL 13
2013 Taste of Olivet
Olivet Road Wineries
Sonoma, CA
tasteofolivet2013.eventbrite.com

APRIL 13
6th Annual Blossom Days Festival
Apple Farm's Wine Country Inn
San Luis Obispo, CA
applefarm.com

APRIL 13
BASH Public Food & Wine Tasting
Appellation St. Helena
Napa, CA
appellationsthelena.com

APRIL 13 - 14
El Dorado Wine Tour of Fame
Madrona Vineyards
Camino, CA
madronavineyards.com

APRIL 19 - 20
California Wine Festival -
Orange County
Dana Point, CA
californiawinefestival.com

APRIL 19 - 22
Santa Barbara County
Vintners' Festival Weekend
Solvang, CA
sbcountywines.com

APRIL 21 - 22
April in Carneros
Sonoma, CA
carneroswineries.org

what wine club members are saying

"Every month we look forward to our shipment of wine. This past month was no exception. When we saw the wine paired with Cheesesteak Sliders it reminded us of when we lived in Philly. The 2010 Van Ruiten Cabernet/Shiraz was a perfect wine that caught all our guests by surprise with the strong body and excellent flavor. Thank you for sharing this wine with us! We will be ordering a case soon to share with our friends!" - Kevin F.

"Last Friday, I was enjoying my monthly gift sent from the wine country. A gift that I truly looked forward to each month. Anyway, as I was sipping my wine of choice enjoying my amazing pasta dish, I realized that one of MY SIMPLE PLEASURES OF LIFE is gone!! It's like realizing that you broke up with the girl of your dreams!! Could you please reinstatement my membership." - T. Zupko

Send us your wine comments about any wine you've tried from the wine club. Every wine club member whose comments are featured will receive a bonus bottle of wine and may be entered to win other prizes. wine@touringandtasting.com or 800.850.4370

"Good company, good wine, and good welcome can make good people."

— William Shakespeare, *Henry VIII*

cork and fork:

Fun facts and tips about wine and food
(ecosalon.com & foodnetwork.com)

 Spoiled white wine is on its way to being vinegar, so naturally it works like a charm on dirty glass. Add a few tablespoons to a spray bottle of water, apply to windows and mirrors and wipe with a newspaper. (ecosalon.com)

 Wine can be used as a natural fruit and vegetable cleaner. The alcohol in the wine dissolves impurities on the surface, and according to a 2005 study by Mark Daeschel of Oregon State University, components in wine kill several types of foodborne pathogens like salmonella and E. coli. (ecosalon.com)

 For best results when you're baking, leave butter and eggs at room temperature overnight. — *Ina Garten, Barefoot Contessa: Back to Basics*

 Homemade vinaigrettes have fewer ingredients and taste better than bottled ones. No need to whisk them: Just put all the ingredients in a sealed container and shake. — *Bill Telepan, Telepan, New York City*

Touring & Tasting

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AMERICA'S FINEST WINE CLUB

March 2013

TELL A FRIEND...

Tell a friend about the joys and many benefits of your wine club and when they join before April 15, 2013, **you will BOTH receive a FREE 91-point wine!**

...AND GET A FREE 91-POINT WINE!

2008 UTOPIA PINOT NOIR | WILLAMETTE VALLEY, OR

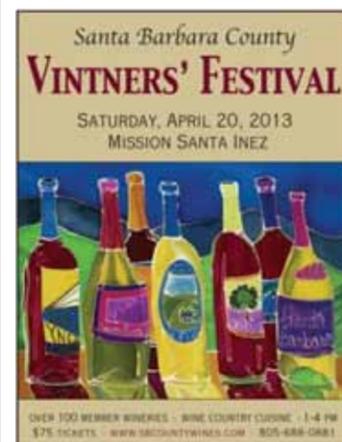
91 points, *Wine Enthusiast* – "Smoky and supple, aromatic and fine, this elegant and appealing Pinot Noir from a new Ribbon Ridge producer simply seduces. Plum, berry and cherry fruit glides smoothly into soft, polished tannins, with just the right dollop of milk chocolate in the finish." - Paul Gregutt, *Wine Enthusiast* (Suggested Retail: \$48/bottle)

Have your friend contact us to join today! If they sign up online, have them leave us a note in the Order Notes section and tell us who referred them.

800.850.4370 x100 | wine@touringandtasting.com | touringandtasting.com



2013 Santa Barbara County Vintners' Festival



The annual Santa Barbara County Vintners' Festival Weekend attracts wine lovers from near and far for an opportunity to meet member vintners, taste their wines, and enjoy great food and music over a long spring weekend.

The highlight of the weekend is the wine tasting festival itself, taking place on Saturday, April 20, 2013 in Santa Ynez. Every one of the 100+ member wineries gather to present their wines, often poured by the winemakers themselves. The wine tasting festival also presents some of the best local food from restaurants, catering companies, and gourmet food creators.

MORE INFO/TICKETS: www.sbcountywines.com/events/festival.html

dutcher crossing

sonoma, ca

wine paired recipe

Open-Face Lamb Burgers with Mint Yogurt Sauce

INGREDIENTS

1 C plain yogurt
1 C loosely packed whole fresh mint leaves plus 2 Tbsp minced
1 tsp fresh lemon juice
1 garlic clove, halved lengthwise
1 1/2 lb ground lamb (not lean)
1/3 C minced fresh parsley
1/4 C minced onion
3/4 tsp salt
1/2 tsp black pepper
1/8 tsp ground allspice
4 (1/2" thick) slices country-style bread
2 Tbsp plus 1 tsp extra-virgin olive oil
2 oz mesclun (3 C)

PREPARATION

Prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill, then light charcoal. Charcoal fire is medium-hot when you can hold your hand 5 inches above rack for 3 to 4 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to moderately high. While grill heats, whisk together yogurt, minced mint, lemon juice, and salt to taste. Mince 1 half of garlic clove and whisk into yogurt sauce. Mix lamb, parsley, onion, salt, pepper, and allspice with your hands in a bowl until just combined (do not overwork mixture or patties will be tough). Form into 4 (4 1/2-inch) patties (1/2 inch thick). Brush both sides of bread slices with 2 tablespoons oil (total for all slices) and grill, covered only if using a gas grill, turning over once, until golden, 1 to 2 minutes total. Rub 1 side of each toast with cut side of remaining garlic and season with salt. Grill patties on lightly oiled grill rack, covered only if using a gas grill, turning over once, until browned but still slightly pink in center, 5 to 7 minutes total. Toss together mesclun, whole mint leaves, remaining teaspoon oil, and salt and pepper to taste. Divide lamb among toasts on plates, then spoon sauce over and top with greens.

Recipe from *Gourmet*, July 2003, on epicurious.com



Dutcher Crossing is dedicated to small-lot, select vineyard winemaking

The high wheel bicycle is a fitting symbol for Dutcher Crossing Winery, not because its proprietor Debra Mathy is an avid cyclist, but because to ride it, one must possess imagination, determination, and a good deal of skill.

For many years, Debra had dreamed of owning a winery. With the guidance of her father, a successful Wisconsin businessman, she spent years searching the world for the right one. He helped her narrow her search to St. Helena and Healdsburg, but then he passed away. Just a few months later, in early 2007, Debra had the opportunity to buy Dutcher Crossing Winery. Needless to say, the experience was bittersweet. She decided that her vintage high wheel bicycle, the last Christmas gift her father gave her, would serve as an icon for Dutcher Crossing Winery.

For additional info on this winery visit touringandtasting.com

2009 Dutcher Crossing Cabernet Sauvignon Sonoma, CA



Retail: \$29

Best Before: 2018

Accolades: Gold - 2012 San Francisco International Wine Competition

Deep with color hues of dense purple and black, the 2009 Proprietor's Reserve Cabernet Sauvignon is showy and sophisticated. In the nose are voluptuous aromas of dark black cherry framed with cedar, vanilla and hints of smoky anise. On the palate are enjoyable mouth filling flavors of black fruits, framed with balanced sweet oak and a wonderfully long and pleasant finish.



Zaca Mesa Winery's Cushman Vineyard at sunset

It has been 40 years since Zaca Mesa Winery & Vineyards first broke ground in the northern reaches of Santa Barbara County's Santa Ynez Valley. From its earliest days, the Zaca Mesa Winery has cultivated superior quality grapes from its well-drained Santa Ynez Valley soils.

After two decades of experimentation with planting numerous varieties—including the Santa Barbara County's first Syrah in 1978—it was evident that Zaca Mesa was a particularly sweet spot for grapes from the Rhône Valley of France. Since 1997, Zaca Mesa Winery has replaced more than half of its original vines with a high density planting of new rootstock and clone combinations. Today, Zaca Mesa has nine clones of Syrah and the greatest number of high density vineyard acres in the Santa Barbara County.

For additional info on this winery visit touringandtasting.com

2008 Zaca Mesa Roussanne Santa Barbara County, CA



Retail: \$25

Alcohol: 14.5%

Best Before: 2015

Accolades: 93 points - *Wine Enthusiast Magazine* Editors' Choice, September 2010!

"Roussanne is really hard to pull off in California, but if any can do it, Zaca Mesa can. It's as good as the 2007, showing nectarine, pear and tangerine flavors, with the creamy, yeasty complexities of a fine barrel-fermented Chardonnay. It's dry and crisp in acidity and even has a fine, steely minerality." - *Wine Enthusiast*

zaca mesa winery

santa barbara county, ca

wine paired recipe

Halibut on Mashed Fava Beans with Mint

INGREDIENTS

3 lb fresh fava beans in pod, shelled, or 2 1/2 C frozen doublepeeled fava beans, thawed
2 tsp plus 1/4 C chopped fresh mint
2 tsp finely grated lemon peel, divided
3/4 tsp coarse kosher salt
2 pinches of dried crushed red pepper, divided
6 5oz 3/4" thick halibut fillets
9 Tbsp extra-virgin olive oil, divided
All purpose flour (for dredging)

PREPARATION

Cook fava beans in large saucepan of boiling salted water 2 minutes; drain. Transfer to large bowl of ice water. Cool beans; peel if using fresh beans. DO AHEAD: Can be made 1 day ahead. Cover and chill. Mix 2 teaspoons mint, 1 teaspoon lemon peel, 3/4 teaspoon coarse salt, and 1 pinch of red pepper in small bowl. Arrange fish on large rimmed baking sheet. Rub mint mixture all over fish. DO AHEAD: Can be made 4 hours ahead. Cover and chill. Heat 2 tablespoons oil in heavy large skillet over medium heat. Add fava beans. Sprinkle with coarse salt, black pepper, and pinch of red pepper. Cook until heated through and tender, stirring occasionally and adding water by 1/4 cupfuls if dry, about 5 minutes. Using potato masher, mash beans to coarse puree, adding water by 1/4 cupfuls if dry. Season with salt and pepper. DO AHEAD: Can be made 4 hours ahead. Let stand at room temperature. Dredge fish in flour, shaking off excess. Heat 2 tablespoons oil in each of 2 heavy large skillets over medium-high heat. Cook fish until lightly browned and just opaque in center, about 4 minutes per side. Meanwhile, rewarm fava bean puree. Stir in remaining 1/4 cup mint, 1 teaspoon lemon peel, and 3 tablespoons olive oil. Divide fava bean puree among plates. Top with fish and serve.

Recipe from *Bon Appétit*, April 2009, on epicurious.com