



Wine Club Member Newsletter

Business Partner of the Month

Pasta Primavera, Too
2997 N. Main Street
Walnut Creek, CA
925-930-7774

Enjoy an evening of
Fine Dining, Fine Wine
and beautiful surround-
ings.

Receive a Complimen-
tary Glass of Hannah
Nicole Syrah with the
purchase of Entrée &
presentation of this
Newsletter

Offer Expires 2/15/07

A few New Customers!

The San Franciscan
-Walnut Creek
Postino -Lafayette
Crow Canyon Wine & Liquor -
San Ramon
Gooseberry Fool - Brentwood

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Join our Wine Club Today!
Hannahnicolevineyards.com

Wineclub@hannahnicolevineyards.com

2007 - The Year Ahead!

As the cold winds of winter sweep through the vineyard, we find ourselves looking ahead to a year filled with exciting new additions! Here are some of the things you'll be seeing from Hannah Nicole Vineyards in 2007:

- ◆ If you have driven past the Balfour Vineyard recently, you may be wondering where our front vines have gone to? We have pulled out 9 acres of our 25 acres of Merlot to make room for some varietals for future wines. We will be replanting this area with Grenache, Mourvedre and Petite Syrah. We can't wait for the ground to warm up and to get these new guys growing. Look for them to debut in the 2009 vintage!
- ◆ We will be introducing some terrific new additions to our line up this year. We are renaming our already popular Red Table Wine to Le Mélange Rouge, meaning The Red Blend. The Le Mélange line will be joined this Spring with our Le Mélange Rosé. This luscious blend of free run juice from our Syrah, Merlot, Cabernet and Zinfandel grapes is fermented to a dry, crisp finish that will slake your thirst on even the hottest of summer days! A vibrant rose colored wine with hints of wild strawberry and fresh rhubarb will convert even the most devout of red wine drinkers to this "Summer" Red! Look for a white blend (Le Mélange Blanc) in future vintages.
- ◆ We will see the release of our 2004 Member's Reserve wine you all tasted out of barrel at our Harvest Festival Wine Club Member event. We expect a Fall release for this wine, just in time for the holidays.
- ◆ Another Holiday release will be our 2004 Syrah Port! We just sampled this out of barrel last month and it was fantastic! It still needs a little more time but will be a great addition to any holiday party!

We expect a few more surprises along the way this year. Perhaps a winery, too! (See below for update). We look forward to seeing you all throughout the year. Please continue to ask for locally made Hannah Nicole wines wherever you may be! We wish you and yours a happy and healthy year ahead!

Winery Update

We have cleared another hurdle with the County! Hooray! We are in a 20 day waiting period as we send out our notices to our neighbors for public comment. We are scheduled for our Public Hearing on February 20th. Soon we will be submitting our updated building plans and beginning to plan a Ground Breaking Ceremony, of which, we hope all of our Wine Club Members will join us in this most momentous time for Hannah Nicole Vineyards. We still look forward to the time in the near future when we will celebrate the end of Harvest and other great events with you, our friends, in our new home. Look for future updates in upcoming newsletters!

This Months Wine Selection

Our **2003 Cabernet Sauvignon** is deep in color with intense plum, black cherry, licorice and anise on the nose and palate. Lush tannins finish strong to produce a Cabernet showing classic Brentwood terroir, notable for a hint of cocoa that lingers on. Enjoy with rich stews and grilled meats.

552 Cases Produced

Our **2004 Fumé Blanc** is made using the French Style of Barrel Fermentation and Aging. This adds both oak and substantial tannins to the wine when compared to the other method of fermentation in Stainless Steel. This wine is clean and crisp, with a hint of citrus and vanilla. Try it with Cinnamon-Pancetta Carbonara!

720 Cases Produced

Bridal Faire & Wine Tasting

Don't miss the first annual Bridal Faire at Hannah Nicole Vineyards! Our own wine club member, Sharon Robinson, has planned a beautiful day for Brides & Grooms to be, along with their families. Here are just a few activities on the days agenda:

When: February 11, 2007
 Time: 10 am - 4 pm
 Where: Hannah Nicole Vineyards
 Tickets: \$20.00 Per Person

Music from "An Elegant Touch of Strings"
 "J P Jazz"

Decadent Food from Local Restaurants
 Italian Chef Niel Ruggiero
 The GooseBerry Fool
 Wedding Vendors of All Types
 An Elegant Fashion Show (11:30 - 1:30)

For Tickets and Information Contact
Sharon Robinson - (925) 989-7242
Sharon@grapevideo.com

Wine Pairing of the Month



Cinnamon- Pancetta Carbonara

- ◆ 4 slices bacon, chopped
- ◆ 4 slices pancetta, chopped
- ◆ 1/4 teaspoon ground cinnamon
- ◆ 2 cups whipping cream
- ◆ 1 1/2 cups freshly grated Parmesan Cheese
- ◆ 6 Large egg yolks
- ◆ 18 oz. fresh fettuccine
- ◆ Salt & freshly ground Pepper
- ◆ 2 Tablespoons chopped fresh Chives

Preparation

1. Saute bacon & pancetta in a heavy large frying pan over medium heat until almost crisp, about 5 minutes.
2. Sprinkle cinnamon over bacon/pancetta and sauté until crisp and golden, 2 minutes longer.
3. Cool. Wisk in cream, cheese and yolks to blend.
4. While bacon is cooking, bring a large pot of salted water to a boil over high heat.
5. When boiling, add fettuccine and cook until just tender but still firm to the bite, stirring occasionally, about 3 minutes.
6. Drain. Add fettuccine to the cream mixture and toss over medium heat until sauce coats the pasta thickly, about 5 minutes (do not boil).
7. Season the pasta, to taste, with salt and pepper.
8. Transfer the pasta to a large wide serving bowl. Sprinkle with chives. Serve and enjoy with a delicious glass of Fume Blanc!