



## Wine Club Member Newsletter

### Having a hard time finding our wines in your area?

Though our sales team tries to place our wine in all the best places, we may miss a few here and there. If you have a favorite store or restaurant where you would like to see our wines, ask the owner or manager to support local wines and drop us an email. We will follow up, hopefully providing another great place to enjoy Hannah Nicole Wines!

**Thank you for your continued support!**

### **A Publication of: Hannah Nicole Vineyards**

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6740 Balfour Road

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**Join our Wine Club Today!**  
**[Hannahnicolevineyards.com](http://Hannahnicolevineyards.com)**

**[Wineinfo@hannahnicolevineyards.com](mailto:Wineinfo@hannahnicolevineyards.com)**

## *A Look Back & A Step Forward*

The rain is gently falling here in Brentwood as we catch our breath from the busy holiday season. We had another terrific year in 2007 and already are gearing up for an even bigger 2008! First we would like to welcome all of our new Wine Club members who joined us this holiday season. We have a lot of great things in store this year and we look forward to sharing it with you all.

Though the vineyard is sleeping soundly through the short days of winter, there is plenty still going on at our Balfour Ranch property. The grading for the road is finally done and construction is underway. Yahoo! We look forward to watching the transition from a muddy field to a wonderful space for tastings, events and, of course, Wine Club parties that is our new winery! For those of you who come to visit for our Saturday tastings, you will join in the excitement as our long held vision comes to fruition. We eagerly look forward to sharing this great new home for Hannah Nicole Vineyards with you.

We are looking forward to the eminent release of our 2004 Syrah Port. Some of you have tasted this at some of our events and John Sotelo, our winemaker has finally given us the go ahead to bottle. This rich yummy libation is like an adult version of Maple syrup. It will be perfect for warming your soul on a cold winter's night. (Don't tell anyone but we really enjoy a drizzle on our vanilla ice cream!) Look forward to seeing this delicious treat in Late Winter.

The release of our terrific 2005 red wines continues with our 2005 Le Mélange Rouge debuting this month in our All Reds Club. We anticipate releasing the 2005 Meritage, 2005 Cabernet Sauvignon and possibly a new 2005 Merlot to debut this fall. We may even have a few more surprises by the time things come out of barrel. So stay tuned because 2008 is going to be another exciting year for us and our Wine Club members!

...And as always, raise a toast, **"To Great Friends, Delicious Food, and Terrific Hannah Nicole Wine!" Slainte'!**

## *Hannah Nicole Medals!*

We always appreciate the feedback we get from our members as to how good our wines are. It is also nice to have the accolades of our peers in the industry. The recent results from the San Francisco Wine Competition, the premier wine competition in the United States, are in and Hannah Nicole Wines did fantastic, winning 4 medals!

2004 Hannah Nicole Meritage - **Silver Medal**

2004 Hannah Nicole Member's Reserve - **Bronze Medal**

2006 Hannah Nicole Viognier - **Bronze Medal**

2006 Le Mélange Blanc - **Bronze Medal**

**Look for more competition results in the near future!**

## This Months Wine Selection

The **2006 Viognier** jumps from the glass with hints of peach, apricot, honey suckle and pear. This is an orchard in a glass! The addition of 10% Sauvignon Blanc gives this delectable wine just a touch of acid, creating a terrifically balanced blend that is perfect with grilled salmon, seafood and vegetables.

**720 Cases Produced**

Our **2005 Syrah** explodes with fresh black pepper on the nose, and a mid palate that finishes with hints of white pepper and dried fig that continues long after the last glass is gone. This chewy rich style evokes the wines of the Southern Rhone of France, food friendly and great on its own!

**728 Cases Produced**

**2005 Le Mélange Rouge** is the alternate wine for the "All Reds" club members

## Hannah Nicole Food & Wine Pairings

Each month we provide new recipes to try with our wines of the month. Many of you have tried these combinations and even shared a few pairings of your own. We would love to hear from you on how our pairings turned out. Have you got a recipe/ pairing of your own? We will award a bottle of wine each quarter to the best recipe pairing suggestion we receive and print it in a future issue of our newsletter. So get cooking and send your entries to us at:

[wineinfo@hannahnicolevineyards.com](mailto:wineinfo@hannahnicolevineyards.com)

If you are in need of a past recipe, go to our website and click on the "Newsletter" link on the home page. Here you will find all of our past newsletters with plenty of wine and food pairing suggestions. Happy cooking!

### INGREDIENTS

8 TSP Olive oil

1 ¾ lbs onions, halved,

2 lbs mushrooms, thickly sliced

1 five pound flat cut brisket, trimmed

1 ¾ cups chicken broth

¼ cup ketchup

2 TSP Worcestershire sauce

2 TSP dark brown sugar, packed

2 tsp instant coffee granules

1 tsp all purpose flour

2 TSP chopped fresh parsley

2 tsp chopped fresh thyme

## Wine Pairing of the Month

### Brisket w/ Mushrooms and Carmelized Onions

1. Preheat oven to 325 F. Heat 4 TSP oil in heavy large ovenproof pot over medium high heat. Add onions, sauté until golden, about 25 min. Transfer to bowl. Add 2 TSP oil, add mushrooms. Saute until brown and all moisture evaporates, about 20 minutes. Transfer to onion bowl. Add 2 TSP oil to pot. Sprinkle brisket with salt and pepper, both sides. Add to pot, fat side down. Cook until brown, about 6 minutes per side. Transfer to plate.
2. Mix onions and mushrooms. Add half mixture to pot. Top with brisket, fat side up. Top with remaining mushrooms and onions. Whisk broth, ketchup, Worcestershire, brown sugar and coffee together. Pour over brisket. Bring to simmer, cover and place in oven.
3. Cook brisket 2 hours. Uncover, spoon juices and some vegetables over. Cover, cook until tender, 45 minutes. Remove from oven. Tilt pot, allowing fat to rise to top of juices. Spoon off fat, saving one TSP. Cool brisket in pan, one hour. Chill uncovered for at least four hours in fridge.
4. Scrape vegetables and juices off brisket and back into pot. Remove brisket to cutting board. Slice brisket thinly across grain. Arrange slices in baking dish. Bring onion mixture to simmer. Mix reserved fat and flour together in small bowl. Whisk into simmering onion mixture. Add parsley and thyme. Cook until gravy thickens, about 5 minutes. Season with salt and pepper. Spoon over brisket.
5. Preheat oven to 350F. Cook brisket covered until heated through, about 40 minutes and serve. **Serves 12.**

Enjoy with a great bottle of **Hannah Nicole Syrah!**