

*Temecula Valley*



Vine

Times

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**Miramonte Undergoes  
Multi-Million Dollar  
Makeover**

**Miramonte Winery** is undergoing a multi-million makeover that will give it new vineyards, a new look but the same old intimacy, its owner promises. When the work is completed later this year, the hilltop winery will take on a Mediterranean ambience with Tuscan-style stonework, new windows and doors and a 10,000-square-foot indoor/outdoor terrace and garden that can accommodate lots of small groups, explained Cane Vanderhoof, winery owner. He likens the new look to the Bridges at Santa Fe, 540-acre gated community with golf course and homes set amongst gently rolling hills and creeks in Northern San Diego County. A lot of the renovation will involve upgrades to the winery's infrastructure, including new commercial bathrooms and electrical as well as expanded parking. "There will be much easier access to parking," said Vanderhoof, who purchased the winery in 2001. "We will also have dedicated parking for buses and limos." Plans also call for planting of Mourvedre, Grenache, Cinsault and Pinot Grigio grapes on 5 adjoining acres purchased last year. The winery already has about 5 acres of Syrah. The additional vineyards and a revamped production area will give Miramonte the ability to produce about 15,000 cases of wine each year. Despite the growth, Vanderhoof doesn't want Miramonte to lose its boutique winery charm.

**Taste Wines of the  
World Without Ever  
Leaving Temecula**

On the weekend of March 14-15, taste wines made from grape varieties from all over the globe without ever leaving Temecula's Wine Country. World of Wine will transform Wine Country into a world's fair with fine wines, international food and entertainment at each of the participating wineries. The two-day event is an opportunity to "explore a new world approach to old world style," according to the **Temecula Valley Winegrowers Association**, event sponsor. Old world grape varieties come to life in new world style with wines served at Temecula wineries that are paired with international food fare. Each winery will have vendors, artists and craftsmen as well as international food samples and fun things to do. Price: \$79 (before March 1); \$89 (after March 1) and \$59 for local residents (Sunday only). For more information go to [www.temeculawines.org](http://www.temeculawines.org) For media passes, contact Peggy Evans at the Temecula Valley Winegrowers Association at (951) 699-3626 or [winecountrydir@aol.com](mailto:winecountrydir@aol.com)

**Thornton Winery Offers  
Taste of Spring  
Cooking Class**

**Café Champagne** Executive Chef Steve Pickell will celebrate the fresh, vibrant flavors of spring on March 14 at 3 p.m. during a demonstration-style cooking class that includes samples and a recipe booklet. The menu highlights a variety of spring flavors with a Wine Country twist and includes everything from chilled carrot and ginger soup with minted crème fraîche to parmesan crusted roasted halibut to mango mousse and white chocolate shavings. All courses paired with Thornton wines. Cost: \$70. For more information call (951) 699-0099 or visit [www.thorntonwine.com](http://www.thorntonwine.com).

**Joey & Maria's Comedy  
Italian Wedding  
Returns to Wilson  
Creek**

Join the Gnocchis and the Cavatellis for a night of nutty nuptials at **Wilson Creek Winery's** performance of Joey & Maria's Comedy Italian Wedding on March 7. Italian costumes are welcome. The audience is encouraged to participate while the cast sits at tables, flirts and discos on the dance floor. Proceeds benefit Our Nicholas Foundation, a charity that supports children with autism and their families. Appetizers

are passed starting at 6 p.m. with the show and dinner kicking off at 7 p.m. Cost: \$80. For tickets or more information go to [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com) or call (951) 699-WINE (9463).

### **Baily Honors Forgotten History of Temecula**

**Phil Baily** can never be accused of not having a sense of history. The winery owner and winemaker also is not too bad with math. Baily was one of only a few residents who figured out that Temecula will celebrate its 150th birthday on April 22. The date marks the opening of the first post office in town. To celebrate the “unofficial birthday,” (Temecula incorporated on Dec. 1, 1989) Baily has produced two wines with special labels commemorating the sesquicentennial -- a 2007 Cabernet Franc (\$19.95) and a 2008 Riesling-Dry (\$14.95). The labels feature reproductions of paintings of Old Town Temecula done years ago by local artist Ralph Love. The commemorative wines were released on Valentine's Day at the Baily Winery and signed by the winemaker. The Riesling is beautifully balanced with apricot aromas and a clean, crisp finish and has a history of its own. The wine harkens to the 1974 Riesling from Callaway that gained national attention when it was served in Washington, D.C. at a state dinner for Queen Elizabeth. The Cabernet Franc has flavors of raspberry and spice. The balanced acidity and soft tannins provide a pleasing mouth feel and a clean, lingering finish.

### **Keyways Honored for Being Eq-Wine Friend**

**Keyways Vineyard & Winery** was honored by the Rancho California Horsemen's Association with the first ever Friend of RCHA Award. The 40-year-old equestrian group with about 100 riders created the award to thank the owners and staff at Keyways for going out of their way to be horse friendly. “Not only has (owner) Terri Pebley allowed equestrians to park their trailers on the property, she has created a safe and restful tie-up area and a shaded picnic area so riders can dismount and enjoy a glass of wine at the end of a ride,” explained Lorraine Harrington, director of Temecula-based RCHA. Keyways was the starting point for several large rides in the past year that follows a series of trails

to Vail Lake. Often the riders would return to the winery for lunch and a glass of wine. Keyways also provides a trail around the winery as a staging area for longer rides.

### **Winegrowers Executive Resigns**

The **Temecula Valley Winegrowers Association** announced that Tomi Arbogast has stepped down as executive director. "With mixed emotions, I'm announcing that Tomi Arbogast has tendered her resignation as executive director of the TVWA," said Bill Wilson, newly elected president of the Winegrowers group and one of the family members who owns Wilson Creek Winery. "We wish Tomi much success in her future endeavors." In the meantime, Peggy Evans, marketing and communications specialist for the association, will serve as interim executive director until a permanent replacement can be found. Evans, a familiar face around Temecula's Wine Country for more than two decades, had been responsible for marketing Winegrower events and internal and external communications for the Temecula Valley Winegrowers Association, which represents more than 65 award-winning wineries and grape growers.

### **Comedy and Wine Mix Well at South Coast**

If, as Irish playwright Sean O'Casey said, "Laughter is wine for the soul," then **South Coast Resort & Winery** has everything covered. The winery has teamed up with the world famous Comedy Store in Hollywood to bring the hottest new comedians to Temecula's Wine Country. Three comedians are featured in each show. On March 7 it will be comedians Freddy Lockhart, Whitney Cummings and Robert Lariviere, a La Jolla Comedy Store regular. On April 4 join comedian Steve Ranazzisi, a cast member on MTV's PUNK'D and currently co-starring in the movie Mall Cop. Joining him will be Vicki Barbolak and Mark Gonzalez. Cost: \$21 and two-drink minimum. South Coast also has dinner and show packages with an overnight stay in a private villa.

**Ask the Winemaker:**  
*Marshall Stuart*

**Q:** With winemaking, how much is chemistry and how much is art?

**A:** I really think it's a mixture of both. From the "art" perspective, some of the most important issues are tending to the vines, how much water the vines receive, how they are planted, the trellising and when the grapes are at their phenolic maturity, meaning they all have to be ready for the pick, including sugar and brix contents. The seeds should be dark roasted coffee color and when you put one between your teeth and bite down on it, the seed should shatter like china. The skin, once you pull the pulp out, can be split in half and held up to the sun to make sure it has dark purple hues. You then rub the skin together between your first finger and thumb and gently roll it back and forth to see how many times before it releases color. From the "chemistry" perspective, we have a laboratory at Stuart Cellars where we check for things such as residual sugar, total acid, pH levels, alcohol levels, as well as a host of other things. If any of the above levels are not representative of the flavor profiles I strive for in my wines, I can gently manipulate the wines with fining agents or acid adjustments. For media interviews with Temecula Valley winemakers, contact Peggy Evans at the Temecula Valley Winegrowers Association at (951) 699-3626 or [winecountrydir@aol.com](mailto:winecountrydir@aol.com)

**Baily Offers Library Wines to Public**

**Baily Winery** has made available to the public on a limited basis a number of its library wines. These wines are no longer served in the tasting room and tend to be older – four to five years old. Typically access to library wines is a wine club perk. Now wine lovers can purchase up to two bottles each of a 2001 Meritage (\$60), blend of Cabernet Franc, Cabernet Sauvignon and Merlot that is aged in oak for 31 months; 2002 Meritage (\$50), a Cabernet Sauvignon, Cabernet Franc and Merlot blend aged in French and American Oak cooperage for 35 months; 2002 Cabernet Sauvignon (\$40), which is rich and smooth with deep aromas; and 2003 Cabernet Sauvignon (\$40), which reminds winemaker Phil Baily of his '94 and '97 wines.

**New Releases...** Several Temecula wineries have released dessert wines. **Bella Vista Winery's** 2007 Orange Muscat (\$16.95) is great with salads, fruit, and cheese. The 2007 Riesling (\$16.95) has subtle hints of green apples and pears... **Callaway Vineyard & Winery's** 2008 Late Harvest Cabernet Sauvignon (\$28) has rich berry and black cherry aromas leading to a velvety palate of jammy blackberry, boysenberry and cherry with notes of allspice. The 2008 Winemaker's Reserve Late Harvest Chardonnay (\$28) has notes of delicate peaches, apricots and pineapple.... **Filsinger Winery's** 2008 Black Muscat (\$13.99) is slightly sweet with a very musky fruit taste of plums and cherries.

**Odds and ends...** **Cougar Winery** offers live music on Saturdays from 2 to 4 p.m. On Feb. 21 listening to Naomi Balcombe play saxophone. March 7 it's guitarist Tim Cash and on March 14 enjoy Will Sumner... **Falkner Winery** will host a Wine Club Blending Party on March 21 from 1 to 4 p.m. Members can bring two guests. Cost: \$30 per person plus tax. If you like what you produce, you can take it home for \$15 a bottle... . Paintings by Jami Tobey are on display at the **La Cereza Winery** tasting room. Tobey is a Southern California painter who has become well known for her impressionist and intricate landscapes. Using layers of acrylics, watercolor and ink, her paintings have depth and color... **Oak Mountain Winery** now offers private VIP tastings in its barrel room. Conducted by winemaker /owner Steve Andrews, the tastings include six wines and an appetizer plate. The price, including a Reidel crystal stem, is \$20... . **South Coast Resort Winery & Spa** is making it easy to stay at its villas and indulge in its spa. The SPA-tacular Getaway package includes a night in a vineyard villa, a bottle of South Coast wine, massage or facial and two wine-tasting tickets. Cost is \$300 for double occupancy Sunday through Thursday. Add a second night for \$149... Donate canned food items to **Ponte Winery** and you'll get discounts in its restaurant and tasting room. The winery is extending the canned food

drive for the Community Pantry that started in January through April 30. Those who bring in 5 or more cans of food get 10 percent off in the tasting room and 5 percent off the bill at the Smokehouse Restaurant.

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*For more information about items in this newsletter, to request media passes to Wine Country events or to schedule a private media tour of Temecula's Wine Country, contact the Temecula Valley Winegrowers Association at 1-800-801-9463 or [winecountrydir@aol.com](mailto:winecountrydir@aol.com)*

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