

Temecula Valley



Vine

Times

Volume 5, Number 1, Seven Pages

January 2009

**Temecula Wineries
Participate in Inaugural
Pechanga Event**

More than a dozen local wineries will take part in the inaugural Pechanga Wine Festival at Pechanga Resort & Casino on Feb. 7 from 12 to 5 p.m. The event will feature tastings from more 80 wineries from the Temecula Valley and other wine regions. The event also includes food samples prepared by Pechanga chefs. Callaway, Falkner, Hart, Keyways, Miramonte, Mount Palomar, Oak Mountain, Ponte, South Coast, Stuart, Thornton, Wiens and Wilson will participate in the wine festival. Tickets are \$65. Proceeds benefit the American Red Cross. The day also includes the 2nd annual Chocolate Decadence Event from 6 to 9 p.m. It features pastries and chocolates made by world renowned chocolatier Jean-Marie Verhoeven. Tickets are \$45. Tickets to both events are \$100. For more information call 877-7112WIN or go to www.pechanga.com.

**Doffo Winery Joins
TVWA**

Doffo Winery, one of Temecula's most intimate wineries, has joined the Temecula Valley Winegrowers Association. The 15-acre winery just off the eastern reaches of Rancho California Road is owned by Marcelo and Zulma Doffo, who hope to carry on the family's Italian winemaking tradition. "We have the smallest tasting room in the Temecula Valley and we want to keep it that way," explains Marcelo, who began making wine in his backyard in the 1980s. The tasting room is open Friday through Sunday by appointment only. The 7.5-acre vineyard

produces fewer than 1,000 cases a year, including a private reserve Cabernet Sauvignon that sells for \$150 a bottle. For winemaker Marcelo it's all about the grapes and the wine. "We can't do weddings or concerts, we don't have a restaurant," he said. "All we have to show is our wines." The wines are handcrafted and produced in small batches. Marcelo goes to extraordinary ends to make sure the grapes reach their optimum potential. "I play classic music to the vines," he said. "Music has a lot to do with the health of plants." For more information go to www.doffowines.com or call (951) 676-6989

Bill Wilson Elected Winegrowers President

Bill Wilson, one of the family owners of Wilson Creek Vineyard & Winery, was elected president of the **Temecula Valley Winegrowers Association** for 2009. Joining Wilson on the association's board of directors is: Steve Andrews, Oak Mountain Winery; David Bradley, Vindemia Vineyards; Jim Carter, South Coast Winery; Ben Drake, Drake Enterprises; Denis Ferguson, Europa Village; Mike Rennie, Leonesse Cellars; Marshall Stuart, Stuart Cellars and Jeff Wiens, Wiens Family Cellars. The association represents more than 65 wineries and growers.

Temecula Wines Win Five Gold Medals

Wines from the Temecula Valley walked off with 19 medals -- including five golds -- at the first wine competition of the year. Held during the first week of January at the Cloverdale Citrus Fair, the San Francisco Chronicle Wine Competition 2009 featured wines from nearly every major wine-producing region in the United States. Among more than 4,700 wines, **Falkner Winery's** 2007 Sauvignon Blanc (\$18.95) won a double gold and 2007 Riesling (\$16.95) won a gold medal. Also receiving gold were **South Coast Winery's** NV Sparkling Gewürztraminer (\$18) and Black Jack Port (\$38) and **Wiens Family Cellars** 2007 Barbera (\$34). Other wineries receiving medals in the competition were **Briar Rose** and **Keyways Vineyard & Winery**.

**New Tasting Room
Coming to Old Town**

Over the next several months, **Temecula Hills Winery** will open a tasting room in Old Town Temecula. The winery, which is owned by **Oak Mountain Winery** proprietors Valerie and Stephen Andrews, joins a number of wineries that have opened satellite tasting rooms in the Old Town section of Temecula. The tasting room, which will feature Rhone style wines, will be located in a 91-year-old Victorian building surrounded by lavender and rose gardens on Main Street near the entrance to the proposed Civic Center.. The couple will partner with winemaker Mike Calabro, who will pour his own line of Via Di Calabro wines as well as his newly pressed olive oil from local Temecula olives. Calabro recently purchased Santa Margarita Winery.

**Baily's Transforms
Itself into Night Club**

One of Temecula's pioneering wine-making families has opened an Old Town nightclub. Eleven After Dark picks up where **Baily's Old Town Bar & Grill** Leaves off. Every Friday and Saturday from 10 p.m. to 2 a.m. the restaurant on the ground floor of the two-story Baily building is transformed into a hip party place with a mixture of rock, hip-hop, disco, funk and house music provided by DJ Caipo. Food is served until 1 a.m. VIP bottle service will be available starting in March. This spring Baily's plans to open a cigar and scotch lounge and a high-end martini lounge.

**World of Wine Weekend
Coming March 14-15**

On the weekend of March 14-15, Temecula's Wine Country will be transformed into traveling world's fair with fine wines, international food and entertainment at each of the participating wineries. World of Wine is an opportunity to "explore a new world approach to Old World Style," according to the **Temecula Valley Winegrowers Association**, event sponsor. Come travel the World of Wine - without leaving Temecula. 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 sample 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

Temecula Wines Make Top 10 List

Two wines from the Temecula Valley made the Top 10 list of wine critic Frank Mangio. "This year I have listed two Sangioveses, one from Italy and another from Temecula," Mangio writes in his column. "There are also two blends: an Italian "Super Tuscan" style from Temecula and a Bordeaux style from Paso Robles." **Falkner's** Super Tuscan Amante (\$39.95) is a blend of Sangiovese, with some Merlot, Cabernet Sauvignon and Cabernet Franc. Mangio said: "Robust and elegant. Excellent balance. Medium bodied mouthfeel enhances a variety of food pairings." Also making the list was **South Coast Winery** Wild Horse Peak Sangiovese (\$34). Best of Class in California competition, the grapes are grown at 2,200 feet and steep terrain. "Unrestrained taste, concentrated and uniquely structured," Mangio said. He picked the winners from the thousands of wines he has tasted at wine shops, restaurants, hotels, wineries and special celebrations tastings.

Winery Workers Assist Food Pantries

Employees of **Ponte Family Estates Winery** did without this Christmas so that other could. The winery cancelled the employee Christmas party and instead donated the cost of the event -- \$6,000 -- to three local food pantries. "It is not about toys this year; it is about the basic necessities, food, shelter and clothing," said winery owner Claudio Ponte. Recipients included Temecula Murrieta Community Pantry in Old Town Temecula, St. Martha's Food Pantry and The Fallbrook Food Pantry. "Some people think that, 'this is Temecula, we don't have needy here', but they are wrong," said Margie Hammersley, director of the Community Pantry. "We have a 'camp' of 15 living right here under the Santiago Street bridge and there are more and more 'camps' showing up every month." In these tough economic times, many charities are struggling to keep up with demand.

Celebrate Valentine's Day in Wine Country

"As with many charities throughout the community, donations are down and the need for help is on the rise every day, said Frank Russell, Fallbrook Food Pantry board president.

From the simple to the sublime, elegant to extraordinary, Wine Country has something for couples looking to celebrate Valentine's day in a special way. **Ponte Family Estates Winery's** 6th Annual Valentine's Day Dinner starts at 7 p.m. and includes a five-course dinner prepared by Executive Chef Steve Stawinski, music and romantic, candlelit setting in an authentic barrel room. Each course is paired with Ponte wine. Cost: \$95 per person. **Keyways Vineyard & Winery** evokes the magic of a soon-to-be-released sequel to Andrew Lloyd Webber's Phantom of the Opera for a night of romance that starts 7:30 p.m. in the winery's Fireside Room. A four-course gourmet meal is paired with Keyways wines and accompanied by live piano, string and dance performances. Cost: \$94 per person. **Thornton Winery's** Valentine Rendezvous includes a romantic four-star dinner, a decadent dessert and premium wines. The evening starts at 7 p.m. Choose dining locations from: the Champagne Caves, the Vineyard View Room, or the Champagne Lounge. Price: \$80 per person. If Feb. 14 doesn't work for your Valentine's Day outing, **Falkner Winery** is making it easy on everyone's schedule. On Feb. 14 Falkner will host a Romantic Valentine's Wine Dinner in their Pinnacle Restaurant starting at 6:30 p.m. The four-course meal includes pairings of Falkner's best wines. Price: \$90 per person. From Feb. 9-15 Falkner also will offer a Valentine Lunch Special. For \$50 plus tax for two, enjoy a shared appetizer or salad for two and choose from individual entrees such as lobster mac & cheese, or Black Angus sirloin filet, or chicken Madeira; and dessert of a shared Italian Crespelle. Also included is a glass of wine for each diner. **Vino d'Amore Valentines Dinner at Callaway Winery** starts at 6:30 p.m. in a candlelit barrel room and includes a multi-course gourmet meal paired with Callaway wines. Price: \$85 per person. The winery will also host a Romantic Rosé Tasting on

Feb. 14 with seatings at 11 a.m., 12 p.m., 1 p.m., 2 p.m., 3 p.m. and 4 p.m. Taste three Callaway wines: Rosé of Sangiovese, Rosé of Cabernet and Nebbiolo Bello. The tasting also includes a chocolate-dipped strawberry, a red rose and two souvenir wine glasses. Cost: \$35 per couple. Vineyard Rose restaurant at **South Coast Winery Resort & Spa** promises a spectacular pairing of fine wine, romance, great food and classical guitar music. Price: \$90. **Stuart Cellars** Valentine Sweetheart Dinner starts at 6:30 p.m. and includes a four-course gourmet menu prepared by Chef Jorge Alvarado matched with Stuart Cellars wines. Price: \$100 per person. **Oak Mountain Winery** is hosting an intimate wine paired, five-course gourmet meal in the Pavilion Fireside starting at 6 p.m. Price: \$70 per person.

New releases... Wiens Family Cellars has released a 2007 Pinot Noir (\$35) that is bursting with aromas of cherry pie, cinnamon sticks and ginger snaps, according to winemaker Doug Wiens. It pairs well with ham, poultry, pork, creamy sauces and even spicy dishes. .

Coming up... **Thornton Winery** begins its 2009 cooking class schedule on Jan. 22 at 6:30 p.m. with a fun and informative class on "Soups & Stews." In this "learn and try" class, Executive Chef Steve Pickell demonstrates basic techniques for preparing fabulous soups and stews. Cost: \$70. For more information call (951) 699-0099 or go to www.ThorntonWine.com... **South Coast Winery Resort & Spa** on March 20-22 will host the 3rd Annual Women's Wine and Wellness Weekend. The three-day event includes h inspiring speakers, gourmet food, spa treatments, yoga instruction and wine. For more call (951) 587.9463 ext 7210...

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

Temecula Valley Vine Times is produced and distributed by Parallax Communications, Temecula, CA. (951) 302-1045