

Temecula Valley



Vine

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Celebrate Father's Day in Wine Country

Forget the backyard barbecue – treat dad to a special meal in Wine Country this Father's Day. **Pinnacle Restaurant** at Falkner Winery is making it easy and affordable to make the occasion a memorable one. Between June 19-21 Pinnacle is offering a lunch for two for \$55 plus tax and gratuity. Dad and a guest will be treated to a shared appetizer/salad, individual entrées, shared dessert and a glass of wine apiece. Choose from appetizers Coastal Cobb salad (includes chicken) and crab cakes. Entrée options include the 8 oz. soy glazed flat iron steak with potato and vegetables or Chef Gianni's pasta *affumicata*, pasta with pan sautéed chicken breast, shallots, fresh garlic, mushroom trio, smoked bacon, roasted red bell pepper and a caramelized onion cream sauce drizzled with smoked paprika oil. At South Coast Winery Resort & Spa it's all about choices on June 21 from 10 a.m. to 3 p.m. at a special Father's Day buffet that includes made-to-order New York Steaks. Cost: \$42 per adult (includes glass of champagne or 12 oz. draft beer); Kiddies menu \$25 per child.

Temecula Valley Wines Win 66 Medals

Wines from the Temecula Valley won 66 medals at the Monterey and Pacific Rim International wine competitions, including 16 golds and two best of class awards. **Briar Rose** 2004 Cabernet Sauvignon (\$58) and **South Coast Winery** 2007 Riesling (\$14) won golds and best of class

designation. Other gold medal winners in the two competitions include **Keyways Vineyard & Winery** 2008 Chenin Blanc (\$18), **La Cereza Winery** 2008 Viognier (\$24.95), 2008 Pinot Grigio (\$21.95) and Girlfriends white blend (\$16.95), **Maurice Carrie Winery** 2008 Riesling (\$14.95), **Wilson Creek** 2008 Grenache Rose (\$18.95) and 2006 Estate Zinfandel (\$34.95), **South Coast** Spumante Diamante (\$18), 2008 Gewurztraminer (\$14), 2007 Roussanne (\$20), 2008 Grenache Rose (\$14), 2007 Viognier (\$18), 2008 Muscat Canelli (\$14), 2005 Wild Horse Peak Syrah (\$44 and 2005 Wild Horse Peak Cabernet Sauvignon (\$28).

Winegrowers Partners with Two Local Wine Competitions

The **Temecula Valley Winegrowers Association** for the first time is partnering with the Temecula Valley Balloon and Wine Festival and the Temecula Valley Wine Society to help coordinate their wine competitions. Wines from roughly 22 Temecula wineries participating in the Balloon and Wine Festival will be judged on May 21 by a panel that includes Jason Curl, general manager of Temecula Creek Inn and Jennifer Lofland, wine buyer for Pechanga Casino and Resort. Results of the competition will be released during the festival, which will be held at Lake Skinner June 5-7. The Temecula Valley Winegrowers Association is also partnering with the Temecula Valley Wine Society on their 5th Annual Wine Competition, which has been renamed The Southern California Wine Country Competition to reflect a larger field that can now come from the South Coast American Viticulture Area, which runs from the Mexican border to Malibu and includes the Temecula Valley. Winning wines will be announced at the organization's awards dinner held at Wiens Family Cellars on July 29.

Temecula Valley Searches for Its Winemaking Identity

The **Temecula Valley Winegrowers Association** is making plans to submit more than 60 wines from its members for evaluation by Appellation America. The wines will be evaluated under the Best of Appellation program to help determine what grape varieties help define the Temecula Valley as a

winegrowing region. Appellation America believes that the best wines are defined by place, and the character of each appellation is defined by its best wines. Structured tastings are used to identify specific wine characteristics associated with a wine region, giving it a sense of 'place'. Chosen wines for the program were voted on by Temecula winemakers and include Viognier, Syrah, Grenache, Tempranillo, Sauvignon Blanc, Zinfandel or Cabernet Franc. Each winery can submit up to three wines.

Leonesse Hosts Slow Food Temecula

Slow Food Temecula Valley will host the 2nd annual Field to the Fork Event at **Leonesse Cellars** on May 3 from 1 – 5 p.m. The fundraiser for Temecula Valley School Gardens Program: Building Edible, Educational Gardens will feature some of the region's finest chefs, wineries and breweries as well as a gourmet farmers market. Participating wineries include: Callaway Vineyards & Winery, Leonesse Cellars, Palumbo Family Vineyards, South Coast Winery Resort & Spa, Wiens Family Cellars and Wilson Creek Winery. Cost: \$45 per adult; \$12 for children 3 – 10 years of age. Tickets available at www.temeculavalleyslowfood.org. For more information call (951) 302-7601.

Evans Named Permanent Executive Director

The board of directors of the **Temecula Valley Winegrowers Association** announced that Peggy Evans has agreed to serve as permanent executive director for an organization that represents nearly 70 growers and vintners. Evans was named interim director in January. Previously she was marketing and communications specialist for the association and has been a familiar face around Temecula's Wine Country for more than two decades.

Winegrowers Approve Bylaw Changes that Open Up Membership

The general membership of the **Temecula Valley Winegrowers Association** approved a revision of the organization's by-laws that gives wineries currently under construction access to the association. The effort, driven by TVWA President Bill Wilson of Wilson Creek Winery, was

overwhelmingly approved. “The change aligns our membership requirements to match those mandated by the County of Riverside,” said Wilson. “We’re trying to be inclusive – not exclusive. If you’re working through the process in good faith, we want to support you.” The association retained existing regulations regarding a minimum case production, the use of Temecula appellation fruit and of the winery’s ability to produce wine on-site to qualify for a Full Winery Membership. The addition of a new Associate Winery Membership opens the door for newer wineries and tasting rooms that are currently going through the construction and/or permit process.

Leonesse Debuts Small Bytes, Vineyard Walk

Leonesse Cellars has enhanced the Wine Country experience with exciting new tastes and new ways to appreciate the winemaking process. The winery has started to serve Small Bytes, bite-sized gourmet appetizers paired with a variety of wines and prepared by Leah DiBernardo, a moving force in the Slow Food movement in Southern California. Visitors to the winery’s tasting room and barrel room will be able to order seasonally prepared artisan food from a self-service menu with most of the dozen or so items priced less than \$20. Guests can enjoy the food and wine while relaxing on the tasting room patio, in the picnic area with its spectacular vistas of Wine Country and in Leonesse’s barrel room. Small Bytes will be served Friday through Sunday from 11:30 a.m. to 4:30 p.m. Leonesse also has introduced Vineyard Walk, a self-guided walking tour of a working vineyard complete with informational plaques and tasting stations where you can sample wines that are not available in the tasting room. The tour is open to anyone who purchases a tasting ticket. The Vineyard Walk is an opportunity to learn about history of the vineyard, new wines and the grape growing season and the commitment by Leonesse owners Mike Rennie and Gary Winder to viticulture in the Temecula Valley.

Callaway Celebrates 40th Anniversary

Callaway Vineyard & Winery has 40 good reasons to visit the winery this year. The winery got its start in 1969 when entrepreneur Ely Callaway hooked up with local viticulturist John Moramarco. To celebrate the anniversary of the first modern winery in the Temecula Valley, Callaway will host a 40th birthday party on Aug. 8 and is offering a 40 percent discount on select wines throughout the year. The winery was bought and sold several times in the past four decades but in 2005 returned to its roots after the Lin family acquired the winery and emphasized limited production and higher quality wines. The Lins replanted 20 acres of estate vineyards with several new varietals including Viognier, Syrah, Dolcetto, Zinfandel, Sangiovese and Cabernet Sauvignon. The family also owns an additional 200 acres in Wine Country, which includes 50 acres planted with Chardonnay and Cabernet Sauvignon grapes. Since purchasing Callaway Vineyard & Winery, the Lin family has renovated the property including the opening of a new restaurant, Meritage at Callaway, which features tapas style cuisine with a Mediterranean flare. The barrel room also was expanded and upgraded for winemaking and new bridal suite and wedding consultation room constructed.

Odds and ends... The **Smokehouse Restaurant** at Ponte Winery is now open for dinner on Saturday evenings from 5 – 9:30 p.m. and is now serving a brunch buffet from 10 a.m. to 2 p.m. every Sunday. Along with the new hours is a new menu that includes 13 new seasonal dishes including lamb bolognese pizza and artichoke gratin.

Coming up... **Falkner Winery's** Wine Appreciation Class will be taught by in-house sommelier George Myers on June 13 from 10:30 a.m. to 3:00 p.m. Cost: \$45 per person... **South Coast Winery Resort & Spa** on June 27 hosts the Shriners Hospitals for Children's 3rd Annual Rhythm on the Vine concert starring R&B great Jeffrey Osborne and saxophonists Kirk Whalum and Gerald Albright.... Missing Persons concert on

July 18 at **Wiens Family Cellars** will benefit the Temecula Valley Winegrowers Association. Tickets start at \$59. For more information go to: www.goldencrownproductions.com ... **La Cereza Winery and Gallery** will host the musician and guitarist Benise, in a special live performance on July 18 at 8 p.m. For reservations and pricing call (951) 699-6952 or visit www.lacerezawinery.com...

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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

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