

From the Tasting Room



Visit Ventana's
Holiday Boutique

In the
Monterey Tasting Room
(next to Tarpy's on Hwy 68)

Enjoy a sip of wine and
nibble on tasty holiday
treats while shopping for
unique holiday gifts.

For your shopping
convenience... the boutique
will be open extended hours
on Wednesday's to 8 pm

Regular hours:
11 am to 5 pm

Tasting Room Hours

MONTEREY
Open everyday, 11:00—5:00 (Oct.—May)
Open everyday, 11:00—6:00 (June—Sept.)

SOLEDAD
Open Saturday and Sunday
(And Most Holidays)
11:00—5:00

Ventana Vineyards Events

Feast In The Field



Bruce and Beth Sterten (Ventana Owners) inviting guests to stroll through the vineyard.



Randy Pura (Ventana Owner) welcoming guests to Feast in the Field.



Loren Steck (Ventana Owner), Sarah (National Sales Mgr.), Richard (Wine Educator) enjoying the Feast.



The Feast is served!

Quail Porsche Race Car Classic



Erin, Bryce and Rachel pouring wine for Ventana at the event.

Barbara Pluth, Event and Tasting Room Manager with Tamera Berg dreaming of the perfect car.

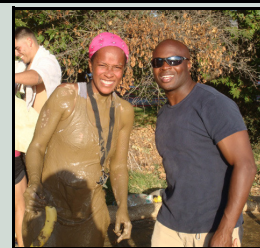


Jarrett and Mary (Wine Club Members/Volunteers) at the main wine tent with Barbara and Georgette.



Pam, Dwayne and Donna displaying their favorite wine while pouring for Ventana.

Warrior Dash in Hollister



Lakishia Biggs (tasting room staff member) and her husband Ty at the finish line.

Best of the Blue



Dexter Farm, Photographer Extraordinaire with Rachel and Georgette



VENTANA

Flight Club Newsletter

Featured Wines for November 2011



From the Winery

As we near the 2011 harvest here at Ventana, there is a lot to be thankful for. The entire state experienced a late, three day spring frost that affected many of the high end vineyards, both to our South - Paso Robles to Santa Barbara - and to our North - Napa and Sonoma Counties. Somehow we were spared and had little or no damage whatsoever in our cool climate vineyards. Things are moving along slowly however, and it appears we are about two weeks behind our normal ripening schedule. This is a blessing - as long as we can avoid any early rain during harvest - since the grapes will be able to hang on the vines a bit longer than normal, which should produce some high quality and intense fruit flavors. Because of the frost damage to other vineyards here in California, we get calls daily from other prestigious wineries looking to purchase grapes. Of course, we accommodate them when we can, but we are still preserving the best in Ventana's vineyards for ourselves so that our winemaking team can produce the highest quality wines possible. No growing season is the same as the previous one, but this 2011 Vintage is boding well for all our Ventana Winery family and friends.

2009 Ventana Cabernet Sauvignon

Ventana Cabernet Sauvignon presents a deep, rich, ruby purple color. The nose has a good bit of spicy pepper, cedar, and dark fruit. The palate shows strong structure, loganberry, blackberry, and briar flavors. The wine has medium body tannins for ageability and a long, full finish. Try this wine with your favorite hearty soup, red meats, aged Gouda and dark chocolate.

Recipe in Newsletter: Sausage, Potatoes, and Artichoke Hearts in Tomato Broth.

List price \$19.00—Flight Club price this shipment \$14.25 (25% savings)

2009 Ventana Syrah

On the palate the Ventana Syrah is lush and full bodied with flavors of black cherry, blackberry, and spice. This wine is well balanced having vanilla and cedar tones from barrel aging. Pair this wine with lamb, pork, osso buco, and a strong cheddar cheese such as a double Gloucester.

Recipe in Newsletter: Herb and Spice Lamb Chops with Minted Asparagus.

List price \$19.00—Flight Club price this shipment \$14.25 (25% savings)

Please enjoy our Holiday Gift to you of the 2009 Riesling which is included in this shipment.

Total cost this shipment
\$28.50

plus shipping and tax where applicable.

Save 25% off list price on both wines through February 1, 2012 or while supplies last!

facebook

twitter

Be sure to check out our Facebook page. Like us for special offers, promotions, discounts, and event giveaways at www.facebook.com/ventanawines.

<p style="text-align: center;">VENTANA VINEYARDS Flight Club Order Form</p>						
Wine Varietal	List Bottle Price	Flight Club Price	12 Bottle Case	# of Bottles	# of Cases	Total \$ Amount
2010 PINOT GRIS	\$19.00	\$15.20	\$182.40			
2010 SAUVIGNON BLANC	\$19.00	\$15.20	\$182.40			
2010 DRY ROSADO	\$19.00	\$15.20	\$182.00			
2009 RIESLING (3 cases for \$150) <i>END OF VINTAGE SPECIAL *SALE</i>	\$13.00	\$13.00	\$60.00 (end of vintage sale)			
<i>2010 RIESLING—Featured Flight Club Wine</i>	\$19.00	\$14.25	\$171.00			
2009 PINOT NOIR	\$29.00	\$23.20	\$278.40			
2009 GEWURZTRAMINER	\$19.00	\$15.20	\$182.40			
2010 GEWURZTRAMINER	\$19.00	\$15.20	\$182.40			
<i>2008 DUE AMICI—Featured Flight Club Wine</i>	\$29.00	\$21.75	\$261.00			
2007 GRENACHE	\$29.00	\$23.20	\$278.40			
<i>2009 RUBYSTONE—Featured Flight Club Wine</i>	\$19.00	\$14.25	\$171.00			
2008 SYRAH	\$19.00	\$15.20	\$182.40			
<i>2009 SYRAH—Featured Flight Club Wine</i>	\$19.00	\$14.25	\$171.00			
2008 TEMPRANILLO SOLD OUT						
<i>2009 CABERNET SAUVIGNON— Featured Flight Club Wine</i>	\$19.00	\$14.25	\$171.00			
2010 ORANGE MUSCAT	\$19.00	\$15.20	\$182.40			
2008 MISSION RANCH PINOT NOIR	\$37.00	\$29.60	\$355.20			
2009 LE MISTRAL WHITE	\$35.00	\$28.00	\$336.00			
2007 LE MISTRAL	\$60.00	\$60.00	\$720.00			
2008 LE MISTRAL	\$45.00	\$45.00	\$486.00			
RED TABLE WINE *SALE	\$9.00	\$9.00	\$75.00			
2010 PASTICHE CHARDONNAY <i>*SALE</i>	\$13.00	\$13.00	\$60.00			
NOTE: Holiday shipping special—\$10 for 6 bottles or more to one address. <i>*(Excluding SALE wines)</i>				WINE PURCHASE TOTAL	\$	
Shipping and Handling Rates			SALES TAX (CA Residents @ 9.25%)			
AZ, CA, NV	1-3Btls. \$14.00	4-6Btls. \$18.00	7-12Btls. \$23.00	SHIP/HND	\$	
CO, ID, IL, KS, MO, NE, NM, NV, ND, OH, OR, TN, TX, WA, WI, WY	1-3Btls. \$18.00	4-6Btls. \$23.00	7-12Btls. \$30.00	SHIP/HND	\$	
CT*, DC, FL, GA, LA, MI, ME, MN, NH, NY, NC, SC, TN, VA, VT <i>*Please note, the only wine we can ship to Connecticut is Le Mistral.</i>	1-3Btls. \$21.00	4-6Btls. \$25.00	7-12Btls. \$33.00	SHIP/HND	\$	
-To order, call 831-372-7415 x 200, email info@ventanawines.com, fax to 831-375-0797, or order online at www.ventanawines.com Be sure to log in to your account to receive your club discount. -Please inquire for shipping to states not listed or to ship multiple cases.				GRAND TOTAL	\$	

Wine and Food Pairing Suggestions

2009 Ventana Cabernet Sauvignon 2009 Ventana Syrah

Sausages, Potatoes, and Artichoke Hearts in Tomato Broth

(Makes about 4 servings)

Simmering chunks of potato, Italian sausages, and artichoke hearts in tomato broth melds their flavors into a savory stew. Sop up the plentiful broth with crusty bread.

- 1 tablespoon olive oil
- 1 1/2 pounds mild Italian Sausage
- 3 cloves garlic, cut into thin pieces
- 1 1/2 pounds boiling potatoes (about 5), cut into 1- inch chunks
- 1/2 teaspoon dried thyme
- 1/3 cup dry white wine
- 1 1/4 cups canned low-sodium chicken broth or homemade stock
- 1 cup canned crushed tomatoes in thick puree
- 1 1/2 cups drained and rinsed halved canned artichoke hearts (one 14 ounce can)
- 6 tablespoons chopped fresh parsley
- 1/2 teaspoon salt
- 1/2 teaspoon fresh ground black pepper

In a large stainless-steel pot, heat the oil over moderately high heat. Add the sausages and brown well, about 10 minutes. Remove. Pour off all but 1 tablespoon of the fat.

Reduce the heat to moderate. Add the garlic, potatoes, and thyme. Cook, stirring occasionally, until the potatoes are lightly browned, about 5 minutes. Add the wine and boil until reduced to approximately 3 tablespoons, 2 to 3 minutes.

Stir in the broth, tomatoes, artichoke hearts, 4 tablespoons of the parsley, salt, and the sausages. Bring to a simmer and cook, partially covered, until the potatoes are tender, about 30 minutes. Add the remaining 2 tablespoons of parsley and the pepper. Enjoy!

Herb-and-Spice Lamb Chops with Minted Asparagus

(makes about 6 servings)

- Lamb:
- 1 cup extra-virgin olive oil
 - 4 garlic cloves, thickly sliced
 - 1/4 cup rosemary leaves
 - 3 tablespoons flat leaf parsley leaves
 - 2 tablespoons marjoram or oregano leaves
 - 2 tablespoons kosher salt
 - 1 tablespoon fresh ground black pepper
 - 1 tablespoons ground fennel
 - 1 1/2 teaspoons ground cumin
 - 1 1/2 teaspoons ground cardamom
 - 1 teaspoon balsamic vinegar
 - 12 lamb loin chops, 1 1/2 inches thick

In a saucepan, combine 1/4 cup of the oil with the garlic and cook over moderate heat, stirring frequently until golden, 4 minutes. Transfer the garlic oil to a blender. Add the rosemary, parsley, marjoram, salt, pepper, fennel, cumin, cardamom, vinegar, and the remaining 3/4 cup of oil and puree until smooth.

Arrange the lamb chops in a shallow baking dish. Pour the marinade on top, turn to coat and refrigerate overnight. Return to room temperature before grilling.

In a small saucepan, heat the olive oil. Add the garlic and shallot and simmer over moderate heat until fragrant and softened, about 3 minutes. Transfer to a blender, add lemon zest and let cool. Add the mint and a generous pinch of salt and pepper and puree to a chunky paste.

- Asparagus:
- 1/4 cup extra virgin olive oil
 - 2 large garlic cloves, minced
 - 1 shallot, minced
 - 1 teaspoon finely grated lemon zest
 - 1/4 cup mint leaves
 - Salt and fresh ground pepper
 - 1 1/2 pounds pencil-thin asparagus

In a large skillet of boiling salted water, cook the asparagus until crisp-tender, about 4 minutes. Drain the asparagus and run under cold water to cool; pat dry. Transfer the asparagus to a platter and drizzle with the mint dressing.

Light a grill. Remove the lamb chops from the marinade and grill over high heat, turning occasionally, until browned, about 10 minutes for medium-rare meat. Serve the lamb chops with the asparagus.