

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.

2010 Ventana Riesling

Ventana's 2010 Riesling is a fruit driven wine displaying a floral bouquet of orange blossoms and roses. The palate explodes with apricot and peaches and a touch of orange peel. The finish is quite long and the style is considered off-dry. The residual sugar is offset by sufficient acidity to make an exquisitely balanced wine. This wine pairs well with spicy complex Asian dishes as well as creamy cheeses and stone fruits.

Recipe in Newsletter: Baked Figs and Nectarines over Ice Cream.
List price \$19.00—**Flight Club price this shipment \$14.25 (25% savings)**

2008 Due Amici

We have reserved the remaining cases of this popular wine exclusively for our flight club members. It is Ventana's second vintage using the blend of 70% Tempranillo and 30% Cabernet Sauvignon. The ripe dark fruit flavors of the Tempranillo blend fantastically with the structured and more tannic Cabernet Sauvignon. The result is a well balanced wine that will compliment hearty foods or is lovely as a sipping wine.

Recipe in Newsletter: Braised Chicken Legs with Green Olives
List price \$29.00—**Flight Club price this shipment \$21.75 (25% savings)**

2009 Ventana Rubystone

Ventana's 2009 Rubystone is a blend of 60% Grenache Noir and 40% Syrah. The beautiful deep ruby color of this robust, Rhone-Style blend grown in our rocky soil gave rise to the name "Rubystone". Liquid silk caresses the palate with intense flavors of black cherry and candy apple. It is full bodied and full flavored with a lovely lingering finish. This gem will compliment many of your favorite dishes.

Recipe in Newsletter: Grilled Nicoise Tuna Steaks
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. Try the 2009 and 2010 Riesling side by side. The Riesling will be fabulous with your Thanksgiving and Christmas dinners.

Total cost this shipment \$50.25

plus shipping and tax where applicable.

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

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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</p> <h2 style="text-align: center;">Flight Club Order Form</h2>						
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	\$182.40			
2009 RIESLING (3 cases for \$150) <i>END OF VINTAGE SPECIAL *SALE</i>	\$13.00	\$13.00	\$60.00 (end of vintage sale)			
2010 RIESLING— <i>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	\$171.00			
2010 GEWURZTRAMINER	\$19.00	\$15.20	\$182.40			
2008 DUE AMICI— <i>Featured Flight Club Wine</i>	\$29.00	\$21.75	\$261.00			
2007 GRENACHE	\$29.00	\$23.20	\$278.40			
2009 RUBYSTONE— <i>Featured Flight Club Wine</i>	\$19.00	\$14.25	\$171.00			
2008 SYRAH	\$19.00	\$15.20	\$182.40			
2009 SYRAH— <i>Featured Flight Club Wine</i>	\$19.00	\$14.25	\$171.00			
2008 TEMPRANILLO—SOLD OUT	\$29.00	\$14.50	\$174.00			
2009 CABERNET SAUVIGNON— <i>Featured Flight Club Wine</i>	\$19.00	\$14.50	\$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 *SALE	\$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

2010 Ventana Riesling
2008 Due Amici
2009 Ventana Rubystone

Baked Figs and Nectarines over Ice Cream (Makes about 6 servings)

<p>12 medium light-skinned fresh figs, halved (such as a Kadota, Adriatic, or Panachee; about 1 1/4 pounds)</p> <p>3 Nectarines, pitted and quartered</p> <p>1/4 cup Ventana Riesling</p> <p>2 Tablespoons honey</p> <p>4 Tablespoons sugar</p>	<p>3 cups vanilla reduced-fat ice cream</p> <p>Preheat oven to 425°</p> <p>Arrange fresh figs and nectarines in a single layer in a 13 X 9-inch baking dish. Pour wine over fruit, and drizzle with honey. Sprinkle evenly with sugar. Bake at 425° for 25 minutes or until the fruit begins to brown. Serve warm with vanilla ice cream.</p>
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Braised Chicken Legs with Green Olives (makes about 6 servings)

<p>2 tablespoons extra-virgin olive oil</p> <p>6 whole chicken legs (3/4 pounds each)</p> <p>Salt and freshly ground pepper</p> <p>4 ounces thickly sliced lean bacon, cut into 1/4-inch dice</p> <p>1 medium onion, chopped</p> <p>3 carrots, quartered lengthwise and cut into 1-inch pieces</p> <p>4 small turnips, peeled and cut into 1-inch pieces</p> <p>1 cup pitted green olives</p> <p>2 large thyme sprigs</p> <p>1 bay leaf</p> <p>2 cups chicken stock or low-sodium broth</p> <p>Preheat the oven to 350°.</p> <p>In a large cast-iron casserole, heat the oil until shimmering. Season the chicken with salt and</p>	<p>pepper. Add 3 of the legs to the casserole and cook over moderately high heat, turning once, until browned, about 10 minutes. Transfer to a plate and repeat for remaining 3 legs.</p> <p>Pour off the fat in the casserole. Add the bacon, onion, carrots, and turnips and cook over moderately high heat, stirring until barely softened, 2 to 3 minutes. Add the olives, thyme sprigs, bay leaf and stock. Nestle the chicken legs in the casserole so they are partially submerged and bring to a boil. Cover with a tight-fitting lid. Transfer the casserole to the oven and cook for about 45 minutes, until the chicken and vegetables are tender.</p> <p>Transfer the chicken and vegetables to a platter; cover and keep warm. Strain the broth into a large measuring cup and skim off as much fat as possible. Return the broth to the casserole and boil until reduced by half, about 5 minutes. Season with salt and pepper. Return the chicken and vegetables to the casserole, cover and cook for 5 minutes to heat through, then serve.</p>
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Grilled Nicoise Tuna Steaks (makes about 10 servings)

<p>1/2 Cup extra-virgin olive oil</p> <p>1/2 cup dry white wine</p> <p>2 1/2 tablespoons dijon mustard</p> <p>1 tablespoon coarsely chopped thyme leaves</p> <p>1 tablespoon plus 1 teaspoon ground fennel</p> <p>2 large shallots, coarsely chopped</p> <p>Ten 1-inch-thick tuna steaks (8 ounces each)</p> <p>Kosher salt and fresh ground pepper</p>	<p>In a medium bowl, whisk the olive oil with the wine, mustard, thyme, fennel, and shallots. Arrange the tuna steaks on a large rimmed baking sheet and pour the marinade over them. Turn the tuna steaks to coat. Let stand for 30 minutes.</p> <p>Light a grill or preheat a grill pan. Season the tuna steaks with salt and pepper. Grill over moderately high heat, turning once, for 4 minutes per side, until medium. Thinly slice the steaks, transfer to plates and serve.</p>
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