

# Cellar Club Press



February 2011 Volume 11 Issue 1

## Letter from the winemaker

Dear Friends,

Happy New Year! The long 2010 Harvest is finally over with all the great wines produced now resting comfortably in their toasty little barrels. 2010 was one of the more challenging years since we started, but now that it is all said and done, I believe it could be one of the best vintages yet for those wineries who did not panic and pick too early. After a long drawn out and cooler than average summer, the weather finally heated up right before harvest and then suddenly stopped.



We also had a few light rain events that made some growers panic and pick their crop before the proper sugars could develop.

As a long time farmer, one lesson I have learned in my 30 years of growing grapes is not to worry about things you can't control, like the weather. You just go with the flow and hope and pray everything works out. 2010 was stressful, but by the end of October, the sugars were finally there, and the long hang time has turned what could have been the worst year in ten years, to one of

the best vintages yet! By mid-summer I should know just how good it turned out when I start racking the barrels off. After a short break to catch my breath, I am back in the winery making blends and bottling furiously to free up some more barrels and get some more wines out in the market. We have had over ten inches of rain in November and December, which will help the vines recover in the spring. Once the vineyard dries up a bit, we will start pruning.

I have some new wines that will be coming out soon that are looking really good. Some of your old favorites and some new wines are in the pipeline. We should be coming out with a Petit Verdot that rivals some of my monster Petite Sirahs and you could see a nice Rhone blend coming your way with some of the Mourvedre I produced from a neighboring vineyard. For the first time I was fortunate enough to get some excess Barbera from Steinbeck Vineyards across the street. I have always been interested in Barbera because of its dark and extracted qualities, but have never been able to find any not under contract. It turned out wonderful, so look for that in a few years.



Lastly I want to thank all of our loyal wine club members for all you do to make this one of the best wineries in Paso Robles. We value your friendship and love when you visit us! We are already planning our wine club party in August 2011 and hope all of you can join us when we celebrate all you do for us!

Thank you and hope to see you soon!

Shannon O'Neill

Winemaker

## Calendar of Events

**January—March: Art by Gregory Simmons on display in the tasting room**

**February 11-13: MOV Cellar Club Mammoth Trip**

**March 18-20: Zinfandel Festival**

**April 24: Easter Sunday Tasting Room Closed**

**April 30: Hospice du Rhone**

**May 20-22: Paso Robles Wine Festival**

## In this Shipment

### 2006 Cabernet Sauvignon, Windy Hill, Paso Robles

**15.5% alc, 200 cases produced**

The first thing one notices in the 2006 Windy Hill Cabernet is the deep purple color that coats the glass. When swirling the wine, the nose is dominated by a combination of both cassis and crushed red currants, with notes of black cherry, cedar and a hint of vanilla. On the palate, the balanced extraction is exhibited with loads of red and black fruit, followed up by subtle nuances of sweet tobacco leaf, leather and minerals. The tannins, while very present, have already integrated into the wines mouthfeel, with the trademark kiss of acidity all great Cabernets are known to possess. The wine is drinking fabulously right now, but will age gracefully over the next decade.

### 2005 Syrah, Katie O., Paso Robles

**16.3% alc, 180 cases produced**

Our 2005 Katie O. Syrah, which was named after our daughter Katie, is even bigger and bolder than the 2004 (and that was a Robert Parker 90!). This comes from the “Estrella” clone, one of the older clones that was predominant here in Paso Robles from the early 80’s until now. With aromas of clove, smoke, and cigar box up front, there are also subtle hints of black licorice, dried fruit, figs and bay leaves. The palate is blackberry up front with secondary flavors of red currant and sweet anise. The finish is very long, all wrapped up with firm tannins.



### 2005 Syrah, Windy Hill, Paso Robles

**16.1% alc, 320 cases produced**

The nose on this wine offers up classic cracked black peppercorns, with hints of black licorice, espresso bean and cherry cordial. The soft tannins offer up mocha, raspberry with chocolate balanced with nice subtle oak flavors. We recommend serving this with steak (grilled, marinated, or any other way you like your red meat). Roasted lamb would be another nice choice to partner with this wine. It will also pair nicely with chocolate.

## *In Love With Lexicon*

### 2005 Lexicon, Paso Robles

43% Cabernet Sauvignon, 22% Pinot Noir, 14% Syrah, 14% Sangiovese, 7% Lagrein 14.9% alcohol, 330 cases produced

Normally \$312/case

Maloy O’Neill Vineyards Cellar Club price: **\$199.99/case**



**Blade Steaks with Mushrooms and MOV Syrah Sauce**

pair with 2005 Windy Hill Syrah

**4 1/2-inch thick top blade chuck steaks****10 ounces Cremini mushrooms (in 3/4-inch wedges)****1 Tablespoon finely chopped shallot****1/4 cup balsamic vinegar****2 Tablespoons soy sauce****2 Tablespoons MOV Windy Hill Syrah****1/4 teaspoon salt****1/8 teaspoon ground black pepper****1 Tablespoon olive oil****1 Tablespoon unsalted butter****3/4 teaspoon of cornstarch****1/2 cup plus 2 teaspoons beef broth**

1. Rinse and pat steaks dry. Cut 3 1-inch long slits one inch apart across the center cartilage (to prevent curling). Sprinkle steaks with salt and pepper.

2. Heat oil in a 12-inch skillet over medium-high heat until oil is hot and then cook steaks until medium-rare, about 4-6 minutes total. Transfer to a platter and cover with foil.

3. Add butter to skillet and sauté mushrooms and shallot, stirring continually over medium heat until mushrooms are browned and tender, about 4 minutes and add to platter with steaks.

4. Add vinegar and soy sauce to skillet and simmer, stirring for about 2 minutes. Add 1/2 cup beef broth and 2 Tbsp of 2005 Maloy O'Neill Vineyards Syrah, Windy Hill and simmer for 2 minutes. Meanwhile, stir cornstarch into remaining beef broth in a separate cup. Add to the sauce and simmer stirring for 1 minute.

5. Add steaks and mushrooms from platter (along with juices) to sauce and simmer, turning the steaks once until heated through, about 1 minute. Enjoy!

**Zinfandel Festival Weekend March 18-20, 2011**

Savor our newly released wines paired with tasty appetizers! Take advantage of our Zin Fest specials, fantastic gift shop and art selection. Enjoy our beautiful views with your picnic lunch. Visit us at the Zin Tasting and auction on Saturday at 9:30pm. For more information visit [www.pasowine.com](http://www.pasowine.com).

**Wine Country Heart Walk****Saturday April 2, 2011**

This walk will take place at Pear Valley Vineyards, located just down Union Road from us. We hope that you can make it! Visit [www.winecountryheartwalk.com](http://www.winecountryheartwalk.com) for more information.



**HOSPICEdu**  
**RHÔNE**

**April 30, 2011**

3-6pm

We will be participating in the Hospice du Rhone this year and hope to see you there! [www.hospicedurhone.org](http://www.hospicedurhone.org)

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Email:  
winery@maloyoneill.com**

Reorder within 30 days any of the Maloy O'Neill Cellar Club Wines in this shipment and receive 15% off and 20% for Case orders (25% off the case price for Club Excellence members)!

	No. of Bottles	Regular Price	15% Disc.	20% Case Disc.	TOTAL
<b>2006 Cabernet Sauvignon, _____ Windy Hill</b>		\$36	\$30.60	\$28.80	_____
<b>2005 Syrah, Katie O. _____</b>		\$30	\$25.50	\$24.00	_____
<b>2005 Syrah, Windy Hill _____</b>		\$28	\$23.80	\$22.40	_____
<b>In Love with Lexicon Case _____</b>		\$312	Your Price \$199.99		_____
<b>GRAND TOTAL _____</b>					_____

Plus S&H and  
Applicable Sales Tax

Name: \_\_\_\_\_  
PLEASE FAX THIS ORDER 805-226-8412 Signature for billing card info on file

Please update my membership to \_\_\_\_\_ 6 bottles per shipment \_\_\_\_\_ 12 bottles per shipment

Any other updates? \_\_\_\_\_

MUST BE AT LEAST 21 YEARS OF AGE.

NOT VALID IN STATES WHERE PROHIBITED BY LAW.

PLEASE TASTE RESPONSIBLY:  
While visiting the Paso Robles Wine Country we strongly suggest that you practice the 4 Ss of responsible tasting:

**SWIRL, SMELL, SIP & SPIT**

**Getting Home**

North County Taxi – 805.296.2315  
A Wine Country Tour – 805.712.5963  
Breakaway Tours & Event Planning – 800.799.7657  
Elegant Image Limo, Inc. – 805.464.0900  
The Grapeline Wine Country Shuttle – 805.238.4747  
The Wine Line – 805.610.8267  
The Wine Wrangler – 805.238.5700

We're on the Web!  
[www.maloyoneill.com](http://www.maloyoneill.com)

Open daily 10am to 5pm!