



# Cellar Club Press



November 2010 Volume 10 Issue 4

## Letter from the Vintner's Wife™:

Dear Friends,

From vine to glass, winemaking is a process. This year the miracles associated with the 2010 harvest have at times been trials in patience and at others a testament to man's powerlessness to nature. Beginning with an unusually cool summer, this growing season had a very slow start and as a result is yielding a feverish finish to complete all the harvesting before hard freezing and damaging storms begin to roll through the Central Coast this winter. Because of low temperatures during the summer, the grapes were not entering veraison until August.

*Véraison* is a viticulture (grape-growing) term meaning "the onset of ripening". The term is French in origin, but has been adopted into English use. The official definition of *veraison* is "change of color of the grape berries." *Veraison* represents the transition from berry growth to berry ripening, and many crucial changes in berry development occur at veraison.

Thankfully, we did encounter a short heat spell in September that finally hurried ripening along. Post-veraison, fruit acidity decreases due to degradation of malic acid. The degradation of malic acid during ripening makes tartaric acid the predominant acid; grape berries also possess a small amount of citric acid. Tartaric acid accumulates early in phase I of berry growth, while malic acid accumulates at the end of phase I berry growth.



At the same time as acidity decreases, hexose sugars (glucose, fructose) are accumulated and xylem cell discontinuities are developed. These discontinuities reduce the volume of water entering the berry relative to the volume of sugar, resulting in an increase in sugar concentration. We measure these sugars in "brix" degrees. Physiologically the sugar concentration can increase to around 25. As the fruit dehydrates, the sugars continue to increase in concentration. Eventually leaf photosynthesis shuts down completely.

As ripening continues, the fruit and the irrigation lines watering the plants, become attractive to animals. Squirrels, deer, fox, coyotes, raccoons, possums, and birds become the vineyard nemeses, formidable and worthy opponents in the vine rows. However, with several pest control strategies including mylar reflection tape and cannons, we are able to be victorious although we do share some of the fruit with creation.

Once the sugars were tested to be at acceptable levels, the fruit rolled onto the crush pad and Shannon started hand shoveling over 20 tons of fruit into the crusher, which on October 29<sup>th</sup>, decided to stop working even though we had more fruit to bring in from the vines. With some work, Shannon was able to jump start the crusher to process the remaining fruit.

Shannon's hands are as black as ink from the grape juice, and his back is pretty tired and "on the edge" of going out as he reports it. Wish us luck as we thank this harvest with all its challenges.

Cheers,

Maureen O'Neill

## Calendar of Events

**December-March: Art by Margrete Koreska on display in the tasting room**

**November 13: The tasting room turns 5 and we celebrate 11 years of winemaking**

**November 13: Elegant Evening in downtown Paso Robles 5-8pm**

**December 3: Pick-Up Party**

**December 3-5: Holiday Open House**

**January 9: MOV at the Ultimate Bridal Event in Bakersfield**

**January 15-17: Barrel Weekend**

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

## In this Shipment

### 2005 Infante, Paso Robles

**25% Sangiovese, 25% Cabernet Sauvignon, 25% Lagrein, 25% Syrah**

**15.0% alc, 180 cases produced**



This Super Tuscan style blend is dark cherry in color and opens with strawberry jam, black cherry and vanilla on the nose. The palate is composed of tart red currant with good acidity and brightness and integrated tannins. Juicy plum, mocha, and violets follow with hints of leather, green tea, tobacco, and pencil lead. It carries on with black pepper, clove and a salty flip at the end that allows it to pair so famously with food.

### 2007 Gioi, Paso Robles

**65% Sangiovese, 25% Cabernet Sauvignon, 10% Merlot**

**15.9% alc, 180 cases produced**

The first thing one notices is the wine's beautiful deep red color. The aromas are dominated by black cherries and wild strawberries which then give way to hints of both vanilla and oak with hints of leather and earth. On the palate the wine displays jammy flavors of red and black currants, black cherries and spice in the form of orange zest. The wine is perfectly balanced between the fruit and the moderately high acid with soft, integrated tannins.



### 2007 Enzo, Paso Robles

**54% Sangiovese, 40% Lagrein, 6% Petit Verdot**

**16.2% alc, 200 cases produced**

The color (or appearance as us wine geeks like to say) is a perfect garnet red. When swirling the wine in your glass, sweet smelling waves of blackberries and cassis are followed by earthy, tobacco tones with a hint of semi-sweet chocolate. Tasting the wine confirms the wines' aroma as ripe plush flavors of blackberries and black cherries are up front, while the mid palate is taken over by the notes of tobacco, cedar and minerals (graphite). As one can expect (with Lagrein leading the way) the wine is full of firm tannins, which will lend itself to a wonderful aging potential.

### O'Neill Italian-Style Braciolo

1/2 c dried Italian-style breadcrumbs  
 2/3 c grated Romano cheese  
 2 Tbsp chopped fresh Italian parsley leaves  
 Freshly ground black pepper and salt  
 1 c dry white wine  
 3 1/4 cups marinara sauce

1 garlic clove, minced  
 1/3 c grated provolone  
 4 Tbsp olive oil  
 1 1/2 lb flank steak  
 1/3 c golden raisins (softened)



1. Hydrate golden raisins with a cup of warm water, drain and pat dry. Stir the first 5 ingredients in a medium bowl to blend, add raisins. Stir in 2Tbsp of the oil. Season mixture with salt and pepper.

2. Lay the flank steak flat. Sprinkle the bread crumb mixture evenly over the steak to cover the top. Starting at 1 short end, roll up the steak as a jelly roll to enclose the filling completely. Using butcher's twine, tie the steak roll to secure. Sprinkle with salt and pepper.

3. Preheat oven to 350°.

4. Heat the remaining 2Tbsp of oil in heavy large ovenproof skillet over medium heat. Add the braciolo and cook until browned on all sides, about 8 minutes. Add the wine to the pan and bring to a boil. Stir in the marinara sauce. Cover partially with foil and bake until meat is almost tender, turning the braciolo and basting with sauce every 30 minutes. After 1 hour, uncover and continue baking until the meat is tender, about 30 minutes longer. The total cooking time should be about 1 1/2 hours.

5. Remove the braciolo from the sauce. Using a large sharp knife, cut the braciolo crosswise and diagonally into 1/2-inch-thick slices. Transfer the slices to plates. Spoon the sauce over and serve.

## *Santa's Syrah Case Special*



You must have been nice this year, because we are giving you incredible savings of 30% off (35% off for Cellar Club Excellence) and shipping is included on any case of Syrah. Mix and match to your heart's content and take care of all of those Christmas gifts and your holiday wine at the same time!

**30% off and shipping included!**

**35% off for Cellar Club Excellence**



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Handcrafted  
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93446**

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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>2005 Infante</b>	_____	\$26	\$22.10	\$20.80	_____
<b>2007 Enzo</b>	_____	\$36	\$30.60	\$28.80	_____
<b>2007 Gioi</b>	_____	\$30	\$25.50	\$24.00	_____

**Santa's Syrah Case** \_\_\_\_\_ \$240-432 Your Price \$156-302 \_\_\_\_\_

(Please specify which Syrah or combination you would like to order)

**GRAND TOTAL** \_\_\_\_\_

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!