

**Savor A Gourmet Picnic
at DeLoach Vineyards!**



*Please call the winery at 707-526-9111
ext. 109 for more details.*

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Hello DeLoach Wine Club Members!

Welcome to the Summer 2010 Newsletter...and what a summer it's going to be here at DeLoach!

For those of you who I haven't had the privilege of meeting yet, I joined DeLoach in February as the Director of Wine Clubs and Corporate Sales for the Boisset family, who owns DeLoach. Three months later, I am settling in and anxious to meet all of you at one of our many upcoming events!

There are lots of new and exciting things going on at the winery. I am happy to say that we have hired a wonderful gal, Carolynn Pallo as your wine club coordinator. Carolynn and I are going to team up this year to plan events so that there is something for everyone!

JUNE WINE CLUB EVENTS:

Saturday, June 5th— Pinot & Popcorn Join us for a showing of Grease! \$10 pp for wine club members \$15 for the public. Admission includes some delicious Pinot and a bottomless bag of hot, buttered popcorn. Show starts at dusk, around 8:30. Questions? Call Carolynn at 707.526.9111 x110 or email her: carolynn@deloachvineyards.com

Sunday, June 20th—Father's Day BBQ at the DeLoach guest house by the pool! Join us for burgers and the best darn Pinot in Russian River! \$15 pp for wine club members, \$20 for the public. 11:30 a.m. to 1:30 p.m. Reservations required. Please call Carolynn at 707.526.9111 x 110 or email her: carolynn@deloachvineyards.com

Watch for more details as we plan our Bastille Day Celebration in July, our annual Lobster Feed in August, our new Harvest Stomp in September and more to come! If you don't receive our email newsletters and would like to, please shoot Carolynn an email or ring her, and we'll happily add you to our list!



Photography by Damon Marston

Our vines on
May 1, 2010

In other news, I am happy to announce the creation of our newest wine club! If you like to purchase wine by the case, then this club is for you! The case club will extend you a discount of 30% every time that you make a purchase of 12

bottles or more! You won't get automatic club shipments, but you will get a release letter approx. 4 times a year. You can order as many cases with your discount as you want; you just have to buy one case of 12 bottles per year to be a member!

Just a reminder, the Boisset family also owns Raymond Vineyards in Napa Valley and is preparing to open a Boisset Family Tasting Room in Healdsburg this June. When visiting either tasting room, simply tell them you belong to the DeLoach wine club and you will receive a complimentary tasting for two and as well as a 10% discount on all purchases. Just another reason it pays to be a DeLoach wine club member!

I hope to see you at the winery soon!

Cheers,
Pam

Director of Wine Clubs

UPCOMING EVENTS

AT THE WINERY

Pinot by the Pool
Every Sunday in June & July
(except 6/20 & 7/4)

Pinot & Popcorn (movie: Grease)
June 5, 2010

Father's Day BBQ
June 19, 2010

Bastille Day Party
July 10, 2010

Lobster Feed
August 7, 2010

ON THE ROAD

Wine Enthusiast's Toast of the Town
The National Building Museum
Washington D.C.
June 11, 2010

Wine, Women, & Shoes
Tulsa, OK
June 11-12, 2010

Aspen Food & Wine Classic
Aspen, Colorado
June 17-19, 2010

Pinot Days Grand Festival
Fort Mason (San Francisco, CA)
June 27, 2010

ONLINE TASTINGS

Wine Club Virtual Tasting
www.tastelive.com/deloachvineyards
June 12 from 5 p.m.—6 p.m. PST



NOW AVAILABLE: 6TH ANNUAL LOBSTER FEED TICKETS!



Our most popular wine club event is back! Please join us for our 6th annual lobster feed on August 7th. We sell out every year, so reserve now before it is too late by calling Carolyn Pallo at 707-526-9111 ext 110.

JOIN US FOR PINOT BY THE POOL!



Unwind with friends and family by the DeLoach guesthouse pool with a flight of five of our exclusive vineyard designate Pinot Noirs paired with light, summer *hors d'oeuvres* prepared by our chef Sue. Pinot by the Pool will run from 1 p.m. to 4 p.m. every Sunday in June & July (except 6/20 & 7/4). Cost is \$20 for wine club members, \$25 for the public.

TASTE LIVE WITH OUR WINEMAKERS ON SATURDAY, JUNE 12! 5:00-6:00 P.M. PST

On March 27, we hosted our first online tasting for the February club shipment and it was a great success! Winemaker Brian Maloney and Enologist Katie Cochrane got to chat with club members and their friends from around the U.S. as they tasted through five different DeLoach wines. The Fishers from Tampa lamented that they had already drunk their Riebli Valley Vineyard Zinfandel before they knew about the tasting. One party, who joined us from Wyoming, had prepared our braised lamb shanks and gougères, and had raided their cellar and pulled a bottle of 2006 Durell Pinot Noir as well as a bottle of 1999 DeLoach Tawny to go with the Pots de Crème they had cooked. Having them taste an older vintage of the Durell allowed the other tasters to learn about the flavor profile differences between the 2006 and 2007 vintages, and prompted our winemakers to discuss what happened during the two years to create such distinct differences in this vineyard designate Pinot.

We had such a great time that we're going to do it again in June for the Fleur de Lys, Fleur de Lys RED, and Pinot Noir clubs! We will be tasting through the following wines:

'08 Ritchie Vineyard Sauvignon Blanc (FDL)
'07 Green Valley Pinot Noir (Pinot Club)
'07 Le Roi Pinot Noir (FDL RED & Pinot Club)
'07 Riebli Valley Vineyard Zinfandel (FDL)
'07 Butler Vineyard Zinfandel (FDL RED)

Make a party out of it—grab recipes from our website to pair with the wines, invite over some friends to join you, and taste through your club shipment with us!

www.tastelive.com/deloachvineyards



THE MABOROSHI VINEYARD RECEIVES ITS ORGANIC CERTIFICATION FROM CCOF

A big congratulation to its owners Tom and Rebecca Kisaichi for their commitment to sustainable agriculture!



The Maboroshi Vineyard, home of the beautiful fruit that goes into our Maboroshi Vineyard Pinot Noir, is the whimsical dream of owners Tom and Rebecca Kisaichi (Fun Fact: Maboroshi means whimsical dream in Japanese). When they first planted the vineyard in 1999 and 2000, the soil was tired and needed to be revitalized. They accomplished this through organic farming methods, and recently have implemented some Biodynamic® practices with our Winegrower Eric Pooler's guidance.

In their own words, Rebecca and Tom strive to "train and manage our vines through a winemaker's perspective, in order to produce the best fruit we can and will continue to do so while becoming more in tune with the flow of Mother Nature." CCOF granted them their organic certification last month and the entire team at DeLoach Vineyards would like to thank the Kisaichis for being such wonderful partners and growing such delicious Pinot Noir while carefully protecting Mother Earth.

NEW PINOT NOIR TASTING KITS – SMALL PACKAGING, UNLIMITED IDEAS



Thanks to new technologies, we are very excited to offer perfectly-preserved, sample-sized tastes of six of our Vineyard Designate Pinot Noirs in 50ml glass bottles. Our staff and customers are very excited about these new flights and we've been hearing a lot of different ways that people are using them:

- 1. Make Long Flights Tolerable** – pop these 50ml bottles in a plastic baggie, toss them in your carry on, and enjoy delicious wine (for once!) at altitude!
- 2. Unique Hostess Presents** – if your friends are like ours, they love to entertain during warm weather. One of our staffers said she's keeping a few of these around the house for hostess gifts – they're already in a beautiful box, so she just has to grab them and go!
- 3. Father's Day Gift** – buy dad a tasting kit and a gift card! He can taste through the wines and then use the gift certificate to buy a bottle of his favorite DeLoach Pinot!

Do you have more ideas to share? Email us at winestore@deloachvineyards.com!



WIN A SONOMA WEEKEND GETAWAY AT DELOACH VIA ORGANIC GARDENING MAGAZINE!



In celebration of the first harvest in our estate vineyards since our conversion to organic and Biodynamic® farming, we are partnering with Organic Gardening Magazine to offer a lucky couple a Sonoma Weekend Getaway at our private guesthouse!

The winners will receive airfare for two from anywhere in the U.S. to DeLoach Vineyards, transportation from the airport to the winery, two nights of luxury accommodations at our newly remodeled guesthouse, as well as two breakfasts and two dinners.

You have from now until November 9, 2010 to enter online at www.organicgardening.com/sonomasweeps; we regret to announce that certain states including our own California (plus MS, NC, OH, TX, UT & VA) will not allow their residents to participate.

Enter Online at:
www.organicgardening.com/sonomasweeps

THIS MONTH'S FEATURED DELOACH SUPERSTAR:

GRILLED TRI TIP WITH BLACKBERRY SAGE SAUCE



WINE CLUB COORDINATOR CAROLYNN PALLO!

Growing up in Sonoma County, Carolynn had no choice but to love and embrace the culture of the wine world. Born and raised in Petaluma, Carolynn grew up in the country, raising chickens, horses, sheep, and, of course, cows. At a young age, her father began to teach her the art of

respecting the agricultural world. As the years passed, the respect and knowledge her father had taught her carried over into her educational carrier. After graduating high school, Carolynn started studying viticulture and enology at the local college.

Over the next few years, she studied all aspects of the wine industry until she discovered that her heart belonged to the hospitality side of the business. Carolynn got her start in hospitality working at a local tasting room; she quickly realized that she knew she wanted to be a part of the Wine Club team (or family as she likes to call it)! After buying a house with her fiancé right down the street from DeLoach, Carolynn decided to take the plunge and apply for her dream job at DeLoach, and realized what a rock star she was, we snatched her up!

All of us at DeLoach are extremely to happy to have such a bright, positive addition to our team. "I love making people happy!" says Carolynn with a big smile! "I am so lucky to live in such an absolutely breathtaking area! People come here from around the world to visit something that I get to see on a daily basis. My goal is to enhance their experience, help create exceptional memories, and send them off with a little bit of an education and a big smile!" Carolynn says she wakes up every morning, excited and happy to go to work! Her motto: "Life's short, drink vino!"

It is berry picking season and U-Pick farms in Northern California are bursting with blackberries! Don't grow your own blackberries or live near a berry farm? Simply just purchase some at the grocery store; fresh or frozen berries will both be delicious! Hint: berries can get hit pretty hard with pesticides, so we highly recommend spending the extra dollar or two for organic berries.

Ingredients for 6-8 servings (1½ cups of sauce)

1 large beef tri-tip, about 1 ½ lb
1 T olive oil
1/3 c. shallots, chopped
2/3 c. mushrooms, chopped
2 c. DeLoach Vineyards Russian River Valley Zinfandel
½ c. DeLoach Tawny Port
3 c. good quality chicken stock
2 c. fresh or frozen organic blackberries
1/4 c. coarsely chopped fresh sage
1 T DeLoach Vineyards Estate wild flower honey (or to taste)
Kosher salt & pepper
3 T unsalted butter, at room temperature

Sauté shallots and mushrooms in a large sauté pan. Add wine and reduce over medium-high heat to ½ cup. Add stock, berries and sage and reduce to a light sauce consistency (coats back of spoon), about 1½ cups. Add honey, salt & pepper, and strain through fine mesh. Whisk in butter, one tablespoon at a time. Season tri-tip with salt and pepper and grill until medium-rare. Slice thinly and serve with warm sauce and your favorite DeLoach Zinfandel.



REVIEWS & AWARDS

Wine of the Week—4 stars! | DeLoach Vineyards Forgotten Vines Zinfandel 2007

Santa Rosa Press Democrat: *"A briary zinfandel with notes of blackberry, black cherry, licorice, black pepper and a hint of caramel. Zesty."*

87 Points—Best Buy | DeLoach Vineyards Central Coast Pinot Noir 2008

Wine & Spirits Magazine: *"Lean and toasty, this has scents of dried plum and kelp. It's balanced in a savory direction. For pork tenderloin."*

A Recommended 2008 Pinot Noir | DeLoach Vineyards Russian River Valley Pinot Noir 2008

San Francisco Chronicle: *"DeLoach finds a softer, more traditional expression at a price rarely seen in these parts. There's a subtle damp-forest note to the nose, plus soft, ripe strawberry and cranberry flavors. A narrower expression, but with pretty, earthy aromas."*