

May 2010

Calendar

- **Red Roses May 9th**
Enjoy complimentary roses & Live music!
Mother's Day
- **Club Pick-Up Party**
When: May 22nd
Time: 3 p.m.-6 p.m..
In Lava Cap's Garden
- **TGIF**
May 14th
Tasting Room is open to 6:30pm. Come relax!
- **TGIF**
May 21st
Tasting room is open to 6:30pm. Come relax!
- **Wine 101**
June 19th , 2010
Time: 1- 2:30p.m.
Sacramento Bee Wine Writer Rick Kushman
- **Vineyard Tour**
Father's Day
June 20th , 2010
Time: 11:30 a.m.
Complimentary

Pickup Party!!!

Mark your calendars! Our **August wine club pickup party** will be on **August 21st from 3:00-6:00 p.m.** Appetizer's are complimentary and will be prepared by renowned Chef, Diane Wilkinson. Enjoy the wine, the food, the company and the wonderfully cool temperatures in our wine cellar!



Lava Cap Winery Wine Club

Of Tasters and Their Rankings

Article by Thomas Jones, Enologist for Lava Cap Winery

A transducer alters one form of energy into another. All our senses are transducers, changing external stimuli into electrical signals which are sent by nerves to the brain. Here they are rendered into the representations of reality of which we are all intimately familiar. We never experience reality directly; it's always a translation produced by our individual receiver-transformer- integrator

process. As such, differences in transducers across people can cause very different responses to the same stimulus. Yet, the responses are all individually valid – for our personal transducers form the only reality we can know.

In the world of tasting, there is documented a broad range of transducer sensitivities, commonly known as supertaster, sensitive and tol-

erant types. These correspond to the density of taste buds on the tongue, the supertasters having the most. The point is not that one group is superior to another; in fact supertasters tend to dislike wine. The main idea is that one should not dismiss their own valuation of a wine in deference to the so-called experts or anyone else. Wine is a libation of pleasure and only the perceiver can mark its true measure.

Sacramento Bee's Rick Kushman and "Why Wine is More Fun than People Make it Seem"

We are pleased to host Rick Kushman, wine writer and columnist of the Sacramento Bee, beginning June 19th, 2010. Rick will bring a series of fun and informative wine classes each month at Lava Cap Winery. The June 19th class, Wine 101, combines all the basics of wine knowledge. Rick will cover how to get more out of a wine country experience and out of drinking wine. This includes tips on tasting. Practice with our Lava Cap wines, keys to grape growing, and wine making, and why any of that matters to you. He'll also decode some of the more annoying 'wine speak' and offers pointers on how not to be a wine snob, even accidentally. Tickets are available at Lava Cap Winery by phone or the website/events (www.lavacap.com). The series will continue with July 17th, white wine, August 15th, red wine and September 18th, fundamentals of harvest.

Wine 101, June 19th, 2010: 1-2:30 pm, \$25 pp. Limited availability.

May 2010 Featured Wines

Merlot Reserve 2006



Recommended Food pairings:

Garlic Prime Rib, Rosemary Steak, Grilled Chicken Breasts, Grilled Lamb Chops, Cheddar Cheese, Roquefort Cheese

Our 2006 Merlot is entirely estate produced from our vineyard, which is meticulously maintained by Charlie Jones. The grapes were hand picked in September at the peak of ripeness. Winemaker Thomas Jones cold soaked the grape must for 72 hours and then inoculated specially selected cultured yeast. All of the wine was fermented in French oak barrels. It was aged for 14 months. Thomas blended in a little of our estate-produced Cabernet Sauvignon (9%) for added body and texture.

We believe our 2006 Merlot to be one of our best yet, with beautiful notes of robust raspberry and chocolate. These flavors are complemented by gentle tannins, rich texture and a long finish.

Harvested on September 12, 2006

38 barrels produced

Pinot Noir Reserve 2006



Recommended Food pairings:

Chicken with Garlic, Cornish game hens, Duck, Mushroom Risotto, Veal chops, Smoked Ham, and our contest winning recipe: Spinach Artichoke Dip

Our Pinot Noir 2006 grapes are from Vinehill Vineyards which is located in a cool eastern part of our appellation. Pinot Noir is one of the most demanding grapes to grow. Its thin skin and tight clusters make it prone to mold. Winemaker Thomas partnered with Vinehill owner Sid Davis to create a wonderfully successful Pinot Noir that was harvested later to allow full flavor development and soft tannins.

Our 2006 Pinot Noir was fermented in small open topped containers to allow gentle manual punch-downs of the cap. The wine aged peacefully in French oak for 15 months. A small portion of our estate-grown Mourvedre was blended in for color. The wine has a lovely mouth feel with gentle tannins and flavors of cherry, plum, almond, and sweet French oak on the nose.

Harvested October 6, 2006

21 barrels produced

Mourvedre 2006



Recommended Food pairings:

Hearty Stews, Mushroom Soup, Pasta with Sun-Dried Tomatoes & Olives, Grilled Steak, Spicy Sausage, Spicy Barbecue Spare Ribs

Mourvedre ("Mor ved druh") is difficult to pronounce but lovely to taste. This grape varietal is originally from the Rhone region of France. It grows well in our estate vineyard, visible in the lower reaches of the acreage. While often blended into other varietals in small amounts (see Pinot Noir 2006) it does well on its own.

Our Mourvedre 2006 has a rich profile with spicy black pepper, anise, cherry, and clove, framed by sweet French oak on the nose. The taste is lush and rich with our characteristically gentle tannins. Winemaker Thomas blended in Merlot 2006 and a hint of Zinfandel 2006 to enhance structure and color.

Harvested October 10, 2006

11 barrels produced

Choosing a recipe for our contest was not easy and we had a lot of really wonderful recipes submitted. We thank those of you who participated! Our winning entry comes from David V. Smith of Rancho Cordova! Thank you David!

Spinach Artichoke Dip

1 3 oz. package of cream cheese softened
1/2 cup light sour cream
1/4 cup mayonnaise
1 14 oz. can artichoke hearts, drain & chop
1 6 oz. bag fresh baby spinach leaves, chopped
Grated Parmesan for sprinkling on the top

1/2 cup grated Parmesan cheese
1/4 cup Swiss cheese
1/2 tsp. garlic powder
1/2 tsp. onion salt
salt & pepper to taste

Combine all ingredients together, and stir well. Bake uncovered in a 9 x 13 pan for 20 minutes at 350 degrees. Serve warm or cool with sliced sour dough bread, crackers, or carrot & celery sticks. Serve with Lava Cap Pinot Noir!



Father's Day Vineyard Tour

11:30 am, June 20th
Bring Dad and the family to walk the vineyard and hear about Lava Cap from a new angle. We'll finish in time for you to picnic afterwards. No charge but please call to save your spot.

Enjoy our first **TGIF** on Friday (of course!) May 14th or 21st! This is a trial run for TGIF after many requests to stay open later. Deli items available for purchase. Tasting Room open to 6:30 p.m.

Deuces Members receive wine selections each November & May. Quarterly Members receive selections November, February, May, August. Call Gerry at Lava Cap with any membership questions. Your membership is greatly appreciated!



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