

UP THE CREEK

The Official Newsletter for Manzanita Creek Winery Never Boring Wine Syndicate

"LEAH'S LIST"

(as my better half always calls my verbal run-downs)

Hello my dear Wine Club members!

What a year it has been for Manzanita Creek Never Boring Wine Syndicate! We began a new kind of wine club with Yes You Can, added a Summer shipment option, had a Wine Club Clambake and most recently (last night) had our first ever Release Party—which was such a blast!

We had white lights strung up in the barrel room and candles on the tasting bar, our fantastic new wines, belly warming tri-tip chili and perfect French apple galettes. If you could not be there this time, as it was a huge success, I am planning another for the release of our 2008 zinfandels, which should be bottled by the first of 2011. I'll keep you posted...

In light of the approaching Thanksgiving holiday, I want to thank you all for your patronage, loyalty and constant support of our small family winery. At Manzanita Creek, we love to make the best wine—"Find the best grapes and make the best wine," says Jack. That's what we do, and it wouldn't be the same without our undaunted fans in the Wine Club. I appreciate you all, and am grateful for your memberships. You rock!

To each of you---I offer best wishes and blessings for you and yours this 2010 holiday time! May you have celebrations and joyous moments aplenty!

Happy Holidays!

Leah



NOVEMBER WINE CLUB SHIPMENT FEATURED WINES:

2008 "Melange" Red Table Wine, Sonoma County:

BRAND SPANKIN' NEW! *A proprietor's blend of Zin, Syrah e³ Merlot*
(not necessarily in that order)

At first glance, deep alluring garnet color, great legs, moderate alcohol make this an unforgettable encounter. Matched to perfection, these barrel aged reds complement one another with extraordinary balance...an iron fist in a velvet glove.

WINE CLUB REORDER CASE PRICE 30% off! \$277.20

2007 Petite Sirah, Handal Vineyard, Alexander Valley:

LONG AWAITED...seriously, there were tears when I heard this long aged wine was being bottled --- wow, what a killer bottle!

First, a stunning squid ink color! Aromas of smoky French oak and spicy chipotle peppers open up to full, rich flavors of dried black cherry with undertones of chocolate. Complex & insanely perfect.

WINE CLUB REORDER CASE PRICE 30% off! \$352.80

MIX & MATCH CASES OK ---

YOU WILL STILL GET 30% off CASE PURCHASE!

Just for the HOLIDAYS 2007 Pinot Noir Reserve SALE

\$250/case

I figured we could all use a little extra Pinot Noir—goes great with Turkey, Lamb and Ham.

Call, fax or email in orders.

Expires 12/30/2010

Because I've had so many requests as the weather's become cooler.....

JACK SALERNO'S BEEF BOURGUIGNON:

of course, it requires an entire bottle of red wine

- * 1 cup flour
- * 5 lbs boneless short ribs from Costco
- * 4 stalks of celery
- * 1 lb mushrooms, sliced in 1/4s
- * 750 ml mc2 Zinfandel (or other zin)

- * 1/8 cup Kosher sea salt
- * 3 fat carrots
- * 1 large yellow onion
- * 6 sprigs of fresh thyme
- * Extra virgin olive oil

- * 3-4 Tbspoons Italian seasoning
- * 2 sprigs...leaf clusters of fresh sage
- * 3 thick slices apple smoked bacon
- * 2 fresh Bay leaves
- * Black pepper

Now the fun: Dice all the vegetables (except mushrooms)...in medium size 1/4" to 3/8", place in a large work bowl season it well with same seasonings you added to the flour + hit with a shot or 4 Tbspoons or so of olive oil and let set until you're done browning the beef. Start by cutting up the beef into 1" cubes. Dump 1 cup flour into a large work bowl, add 1/8 cup Kosher salt 3 to 4 tbspoons Italian seasoning mix and a healthy shot of black pepper...mix well. Dredge beef in 5 or 6 batches as you brown in olive oil in a 14qt heavy skillet. You need to focus on the browning...don't burn - keep an eye on the flame, this is very important...make sure to use plenty of olive oil, & don't drown it, just brown it. As you work add already browned beef to 6 qt crock pot. Tie up the fresh herbs with cotton twine so you can fish them out later. Saute the vegetables in the skillet as soon as the beef is out, this will de-glaze pan and flavor the vegetables..add cut up bacon to the veggies; all takes about 7 min on high heat, dump on top of beef, add mushrooms, and pour 1 bottle of zin over the top. Cook on High setting for 4 hours, or Low for 8...DO NOT lift the lid! Any questions?

PS: SERVE OVER BOILED SKINLESS POTATOES DRESSED WITH ITALIAN PARSLEY AND A BIT OF EXTRA VIRGIN OLIVE OIL.

CIAO, Jack

ANNOUNCEMENTS

FOR THOSE OF YOU THAT ATTENDED THE
NOV 6TH RELEASE PARTY, YOU ARE AWARE
OF WHAT A BLAST WE ALL HAD, AND SO:

JOIN US AGAIN!!!
SPRING RELEASE PARTY TO
CELEBRATE THE 2008 ZINS!!!!
SOMETIME AT THE END OF FEB OR
BEGINNING OF MARCH, 2011
I WILL KEEP YOU ALL POSTED....

"REACH OUT AND TOUCH
SOMEONE"

Get a friend to join our Wine
Club & YOU get a gift from us:

1 bottle of 07 Stealth

or

2 bottles 07 Alfonso II

Your choice!

