

# PACIFIC *Star* WINERY

4th Quarter Wine Club 2011

Dear Wine Club Friends,

Gorgeous fall weather brought more good fun – Abalone was the star. The rare mollusk was expertly prepped and cooked by Dallas Davis who slaved over the frying pan all day - this one *certainly was a feeding frenzy!* The local farmer's market provides an abundance of local produce for our original recipes – all available to you on our website. Thanks to everyone who helped out and to our guests for being with us – our resident whales put on a show too! They've been thrilling us daily since early June and don't seem to be going away. Recent divers here said krill is thick in the ocean below 40 feet so with abundant food we hope they become permanent residents.

Many improvements are in the works with Marcus at the helm of our Wine Club admin – notice the bigger discounts and easier, faster shipping and response to your needs. We want you to be happy and know you are appreciated. We've had a wonderful year and realize it's been just as challenging for many of our friends – let's all hang in there and keep that glass full!

I'm always available for your comments and concerns – pacstar1@mcn.org... please keep sending your favorite PacStar photos.

Cordially, Sally



*BIG Eaters!!!*



*Welcome to our team Bruce*



*3 Tons Done!*



*Nice Abs...10.43 inches*

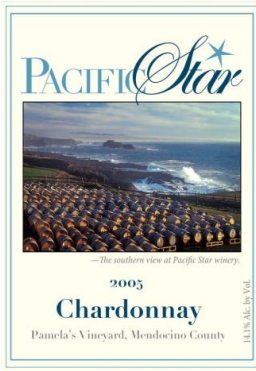


**2012 Crab Feed ~ January 14<sup>th</sup> 1-6 pm -\$65**

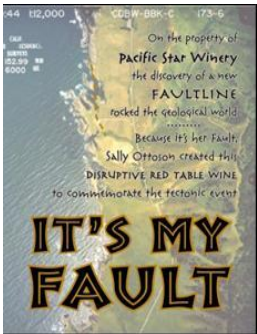
**Guests Welcome - \$75**

**Sally's Famous Side Dishes paired with Pacific Star Wines**

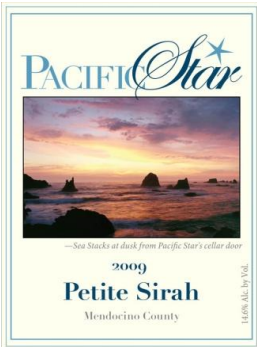
**Call 707.962.9463 to reserve your tickets – please confirm by calling before January 1st to be sure you've signed up!**



**Chardonnay 2005 ~ Pamela's Vineyard, Mendocino County** Wines of markedly different character come from this grape, making it both loved and hated, yet we have over 440,000 acres worldwide and it's fully 16% of the white wine made in CA with 650,000 tons crushed in 2010. (Mendo County crushed 23,600 - compare that with only 55 tons of Orange Muscat or 498 tons of Viognier..) "I'll have a Chardonnay" makes it ubiquitous, but in our tasting room we frequently have to insist that our guests give it a try. Sally prefers the lush style of Burgundy in eastern France. Because Chardonnay is somewhat flavor neutral, we use barrel fermentation with extended contact on the lees (particles of residual yeast) to provide subtle development of complex flavors – a nutty, toasty "hazelnut" quality that benefits from a few years of bottle age to balance its acidity. Let this mellow Chardonnay be a part of your turkey dinner!



**It's My Fault ~ a disruptive red table wine...** Sally prefers to allow this blend to remain a mystery, but we can say it includes rarely seen Valdiguie, Carignane, Charbono as well as a bit of Syrah and Zin. Easily our friendliest quaff, catch it when your Wine Club status gives you big discounts and make it your house wine. Small lot care and attention keep this a home-grown wine created to commemorate the 2006 discovery of a major fault running right through this property. Our Pacific Star Fault is tectonically active and occurs where the Pacific Plate subducts under the North American Plate in the San Andreas Fault Zone area. Recent studies suggest that within the next 50 years there is a 37% risk for earthquakes of magnitude 8 or higher – this should encourage you to get to Pacific Star soon to pick up as much of this wonderful blend as you can, and then..... run!



**Petite Sirah 2009 ~ Lover's Lane Vineyard, Mendocino County** Petite Sirah has been enjoying a resurgence of popularity while literally losing ground – susceptibility to rot and mildew from early rains has left it to only the most intrepid growers. In good years winemakers fight over it when it reaches perfect ripeness. We manage tannins by extended barrel aging and some time in the bottle before release. Lively black fruit, roasted coffee, spice – big-hearted enough for steaks, roasts and game. Put a few bottles away too, 10 years from now you'll be very happy you did!

**NEWS: Silver Star Club members now get 20% off !**

**Blue Star members: Upgrade to Silver Star and get 20% off**

**(Silver Star members get two of each selection per quarter)**

**HOLIDAY SPECIALS: Charbera 20% off ~ Full Case IMF 50% off**

**Everyone loves to get wine as a gift ...**

**How about a club membership for a gift that keeps giving all year?**

**Buying is easy at [pacificstarwinery.com](http://pacificstarwinery.com) or call us – we love talking to you about our wines – winery:707-964-1155 or FB Tasting Room 707-962-9463**

### 4th Quarter Wine Club

Wines	Blue 15%	Silver 20%
Petite Sirah '09	\$28.90	\$54.40
It's My Fault	\$11.90	\$22.40
Chardonnay '05	\$20.40	\$38.40
<b>Total</b>	<b>\$61.20</b>	<b>\$115.20</b>

**Shipping...** The more you ship, the less cost per bottle. Your UPS Depot will hold your shipment for you too. Charges will reflect tax & shipping where applicable.

Bottles	CA	West	Central	East
1-3	\$17	\$21	\$23	\$25
4-6	\$23	\$25	\$30	\$33
7-12	\$31	\$35	\$42	\$48

**Please update your email & credit card # - don't miss our events and specials!**  
**Questions? Your Wine Club email should go to: [pacstar3@mcn.org](mailto:pacstar3@mcn.org)**