

PACIFIC *Star* WINERY

3rd Quarter Wine Club 2009

Dear Friends: According to the calendar its still summer, but I'm seeing the signs of fall from our perch here on the edge. A flock of migrating wild pigeons landed yesterday and my favorite pelicans have already gone south – signs of an early winter. We fought the swallows and won again this year. They build mud huts under the eaves and splat unsuspecting guests entering the tasting room. Marcus, hose in hand, gets lifted up by forklift to wash down the first signs of construction – eventually they give up and use the cliffs instead. Just to our south, a new 50 foot high bridge spans the Ten Mile River, getting us safely across the six inch deep swirling torrent. We love the 12 mile drive to town and back – favorite sign: Entering Tsunami Hazard Zone. In case you didn't realize you were in it, the next one tells you: Leaving Tsunami Hazard Zone. Its pretty exciting around here – hope you'll visit with us soon!

Cheers, Sally pacstar1@mcn.org



Spot, 16 years ~ We miss you!



Always a party at the winery



Rainbow over the bung-a-low



Denver gets a "wool cut"



Diane undergoes repairs

*Marcus,
CEO Waste
Management*



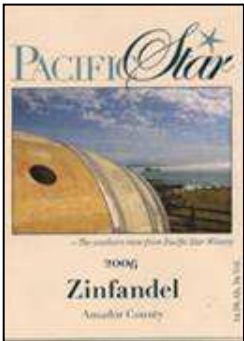
*The Cogburn's
modeling sweats*



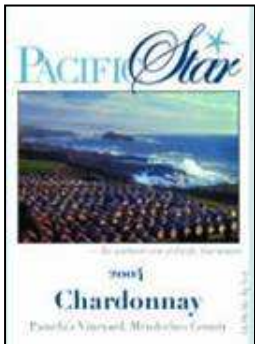
Sally's 3rd Quarter Selections



2005 Charbono ~ “So... what’s Charbono?” This is the #2 question in our tasting rooms, right after “..where do the grapes come from?” It’s origin is believed to be the Savoie region of France in the Rhone Alps although all traces are gone. How Charbono came to Italy is a mystery, and again it has disappeared as a commercially grown grape variety. Thankfully, this fine grape survived when Italian immigrant families brought Charbono to California over a century ago. We now have somewhere near 80 acres. There is a resurgence of interest in obscure varieties and we can be grateful to those bold farmers who don’t follow the common path. Charbono tastes wonderful with anything, or nothing at all – its medium body, tannin and acidity lend it versatility – enjoy!



2006 Zinfandel ~ We’ve begun a new program of exploring other wine growing regions for the highest quality grapes we can get, and the Sierra Foothills are among the best growing areas in California. As chance will have it, I found an old friend in the perfect position to collaborate in our project – this Zin is the result. We’ve located some rare and unusual grape varieties growing here too – watch for some interesting new wines. Zin is made in all wine styles- my friend Marco Capelli and I share a love of the “food friendly”, higher acidity, completely dry style that we less and less as influential wine writers tout the big, bold raisiny ones. I hope you’ll enjoy our Zin adventure with hearty dishes like pasta with spicy Italian sausage, pesto and good imported parmesan. Let us know how you like it.



2004 Chardonnay ~ Although wildly popular for a long time, Chardonnay has had reputation for being overdressed. The era of liquid butter and massive oak seems to be over. Unoaked Chardonnay is the newest style to hit the magazines. We’ve taken the middle road – barrel fermented, but not in new oak – left on the lees for over a year for slow development of intricate flavors, but not over the top in intensity. We always force a taste on red-only guests and they are usually amazed that Chardonnay can be so pleasing. This is a tiny vineyard and we don’t have much, so pick up a few more bottles while you can. I love a glass while I’m cooking dinner – but then, out comes the red.

Update your email & credit card # - don’t miss our wine sales & events!

Wines	Retail	Blue/Silver	Gold
Wine Club Discount	-	15%	20%
Viognier/Roussanne ‘08	\$24	\$20.40	\$19.20
Chardonnay ‘04	\$24	\$20.40	\$19.20
Merlot ‘04	\$24	\$20.40	\$19.20
Pinot Noir ‘02 Reserve	\$45	\$38.25	\$36.00
Pinot Noir ‘04	\$40	\$34.00	\$32.00
Zinfandel ‘06	\$24	\$20.40	\$19.20
Charbono ‘05	\$30	\$25.50	\$24.00
Dad’s Daily ‘04	\$12	\$10.20	\$9.60
It’s My Fault	\$10	\$8.50	\$8.00
Barbera ‘03	\$45	\$38.25	\$36.00
Barbera ‘06	\$32	\$27.20	\$25.60
Charbera ‘03	\$45	\$38.25	\$36.00
Petite Sirah ‘05	\$32	\$27.20	\$25.60
CORO Mendocino ‘05	\$37	\$31.45	\$29.60

Wine Selections	Blue 15%	Silver 15%	Gold 20%
Charbono ‘05	\$25.50	\$40.80	\$76.80
Zinfandel ‘06	\$20.40	\$76.50	\$144.00
Chardonnay ‘04	\$20.40	\$36.00	\$72.00
Sub-Total	\$66.30	\$153.30	\$292.80
You Saved	\$11.70	\$23.40	\$62.40

**25% off additional ‘06 Zinfandel for all members until 9/01/09
Your charges will reflect tax & shipping where applicable*

The more you ship, the less you pay per bottle.
Pick up is available, just let us know.
Your UPS office will hold your shipment for you too.

Bottles	CA	West	Central	East
1-3	\$16	\$17	\$19	\$20
*4-6	\$18	\$20	\$22	\$26
*7-12	\$22	\$26	\$32	\$38

**We ship wine gifts for any occasion! Call us 707-964-1155 or 707-962-WINE
E-orders to: pacstar3@mcn.org, include complete address with phone # and e-address.**