



June 2016

Grapevine

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Store Hours: Mon – Sat, 9 – 9 & Sun, 12 – 6

Tried and True Wineries from California

Our eternal mission is to introduce you to new wines from different varietals, vintages and appellations because it's fascinating and fun; but it is also important to herald those tried and true wines that have maintained a loyal following for years — and for good reason.

Beringer offers consumers variety, from the ever popular white zin to chardonnay and cabernet sauvignon. Its founding goes back to 1875 when German-born Jacob Beringer, after having gone to work for Charles Krug in 1869, purchased land in St. Helena in 1875, becoming one of the first wineries in Napa Valley. Winning the first of many winemaking awards in 1887, the winery legally made wine during Prohibition (1920-1933) for religious purposes. Its reputation has remained solid, making it a trusted, go-to brand. Jacob Beringer's great-great-grandson, Mark, is the current winemaker; and the winery's sustainably produced wines retain wide appeal today.

Founded by Jess Jackson, who converted what was formerly a pear and walnut orchard in Santa Rosa to a vineyard in order to grow grapes to sell to wineries, **Kendall-Jackson's** inaugural wine was released in 1982. Family-owned and committed to sustainable practices, this Sonoma-based winery lured the American palate toward chardonnay with its award-winning Vintner's Reserve,



By leaving over 60% of total acreage unplanted and free to grow wild, Kendall-Jackson helps encourage soil stability, healthier plants, and conservation of natural resources, while protecting wildlife.

which in 1983 won the first ever Double Platinum Award. Releasing the Grand Reserve wines in 1986 and producing the US' # 1 chardonnay in 1992 (Vintner's Reserve), Kendall Jackson is a mainstay, producing not just chardonnay, but sauvignon blanc, cabernet sauvignon and red blends. In addition to Kendall Jackson's own wine collections, Jackson Family Wines' holdings include, among others, such well-known names as Cambria, La Crema, Stonestreet and Freemark Abbey, throughout California and internationally.

Considered the largest family-owned winery and the largest exporter of California wine, Modesto-based **Ernest & Julio Gallo** seduced US wine consumers with aggressive marketing and production of what were known as street wines — high alcohol wines

like Thunderbird with a target demographic in mind. They introduced varietal-based wines to a market that had been dominated by names like Canei, Blue Nun and Kellergeister. Though there is more than one version of E & J Gallo's beginnings, the most widely accepted is that Ernest and Julio's father, a pub keeper until Prohibition, began growing grapes to sell to east coast consumers, where home winemakers were legally permitted to make 200 gallons of wine a year. After a tragic murder-suicide, leaving the Gallo brothers parentless, Ernest, Julio and their younger brother Joe began making wine from other growers' grapes. Eventually tapping a more sophisticated market with mid-priced wines, the winery has continued to nurture the brothers' dream, acquiring many wineries,

including Starborough and MacMurray Ranch among others.

Prussian born **Charles Krug** founded his eponymous winery in 1861, making it Napa Valley's oldest. (He also invented a cider press for grapes.) After his' death in 1892, it was led by James Moffitt through Prohibition until 1943, when he sold it to Cesare Mondavi — father of Robert and Charles — who ran it until 1959. Robert took over until 1966 when he left to build his own successful winery; and Peter remained, bringing research and innovation to nurture its steady growth. His sons Marc and Peter continue producing collections of wines of finesse and character — Cabernet Sauvignon, Merlot, Sauvignon Blanc and Chardonnay, among them.

This is only a few of California's tried and true wineries. We'll bring more to the wine table later this summer. Until then, try a few from these pioneers, some of which will be featured at a tasting this month, and toast to their vision and hard work. ♦

Incredible Savings!
15% off all Wine —
Every Bottle,
Every Day!!!

Did you know... Rooted in history and nourished by innovation and determination, these four California wineries all practice sustainable farming and green initiatives.

Wine Tastings Fri, 4-7 & Sat, 2-5

Sat 6/11, 6/18 & 6/25: New arrivals and great values

Fri 6/10: Amazing Unrateds: Maybe they haven't been awarded 90s status, but they are terrific.

Fri 6/17: June Staff Picks & Frontier Wines: Our latest irresistible favorites and a special tasting by Frontier Wines.

Sat 6/18: Josh Cellars & Spirits: Josh Cellars wines with custom labeling. And of course...Bourbon and Rye!

Fri 6/24: Tried & True Wines: We'll feature wines from the tried and true vintners in the article on page 1.

Fri 7/1: 90s Wines: 90s-rated wines to kick off July, concerts on the lawn and the holiday weekend.

Sat 7/2: Wines for a Fourth of July Picnic: Barbecue and picnic wines for your Independence Day fête.

Celebrating Heroes and Spirits



For those of you who weren't able to make our special Memorial Day weekend tasting, featuring Heroes Vodka and welcoming founder and veteran Travis McVey, it was a resounding success, and we have come to adore our newest vodka. With a percentage of proceeds

going to veterans and their families, this is truly something to celebrate and support. With the warm summer months ahead and the Fourth of July a month away, there will be cocktails in your future. Deliciously clean and smooth, Heroes Vodka gets our vote. And if you need a few ideas or drink recipes, we are here for you. Let's raise a glass to our heroes.

Grilled Shrimp Foil Packets

1 1/2 lb. large shrimp, peeled and deveined
2 cloves garlic, minced
2 smoked andouille sausages, thinly sliced
2 ears corn, each cut crosswise into 4 pieces
1 lb. red bliss potatoes, chopped into 1-in pieces
2 Tbsp. extra-virgin olive oil
1 Tbsp. Old Bay seasoning
1 lemon, sliced into thin wedges
4 Tbsp. butter
kosher salt
Freshly ground black pepper
2 Tbsp. chopped fresh parsley leaves



Try this no-mess grilled dinner of your dreams.

Preheat grill over high heat. Cut 4 sheets of heavy-duty foil 12" long. Divide shrimp, garlic, sausage, corn, and potatoes evenly over the foil sheets. Drizzle with olive oil. Add the Old Bay seasoning and season to taste with salt and pepper. Toss gently to combine. Top each mixture with parsley, lemon and a tablespoon of butter each.

Fold the foil packets crosswise over the shrimp boil mixture to completely cover the food. Roll the top and bottom edges to seal.

Place foil packets on the grill and cook until just cooked through, about 10-20 minutes. Serve immediately with Sheila's June staff pick.

Cointreau Rickey

A light and refreshing summer cocktail

Originally made with rye whiskey, the Rickey is a classic drink simply crafted with fresh lime juice, your favorite base spirit, and club soda. The Cointreau Rickey is a perfection of this American creation, as the sweetness of Cointreau beautifully balances the tartness of fresh lime.



THE RECIPE

2 oz Cointreau orange liqueur
1 oz fresh lime Juice from one lime
4 oz club soda

Simply pour Cointreau and fresh lime juice into a rocks glass filled with ice. Top with club soda and stir. Garnish with strips of lime and orange zest. Toast to warm days, cool evenings, heroes and friends.

June 2016 Staff Wine Picks

Sheila: 2014 Oberon Chardonnay by the Michael Mondavi Family (Carneros) \$16.99 (reg \$19.99) Coastal fog, warm days and cool nights allowed slow ripening for rich flavors and lingering acidity. *Grilled shrimp foil packets

Joe: 2013 Domaine du Cayron Gigondas (Rhone Valley) \$27.99 (reg \$33.49) 93 AG With extended maceration to extract deep color and long aging, this grenache-driven blend is smoky, juicy and supple. *Grilled lamb kebabs

Max: 2013 Twenty Rows Pinot Noir (Sonoma) \$15.49 (reg \$17.99) From a small family winery comes this soft Pinot Noir with subtle notes of earth, mushrooms, cherries and raspberries. *Cedar plank-grilled salmon

Ian: 2015 Gobelsburg Grüner Veltliner (Austria) \$13.99 (reg \$15.99) 90 WE Fresh and vibrant with a touch of fizz and citrusy acidity, the pear and white pepper notes make it food friendly. *Chicken Francaise

Bill: 2014 New York Mets Club Series Cabernet Sauvignon (California) \$16.99 (reg \$19.99) Aromatic wild blueberries and red fruit, aged in French and American oak for 16 months for a long finish. *Char grilled burgers

Karen: NV Vinha das Margaridas Vinho Verde (Portugal) \$8.49 (reg \$9.99) With citrus and floral aromas, it is fruity and dry with a zippy touch of spritz, making it a perfect picnic wine. *Crab meat salad over a bed of greens