



Sweet Valley Wines

NEWSLETTER

SUMMER 2008

Good Wine, Good Times, Sweet Memories...

WINEMAKER

JOSH MCDANIELS

SAVE THE DATE:

Summer Release Party
August 24, 2008
Starting at 3 PM
Cellar 55, Inc
Vancouver, WA

Tri-Cities Wine Festival
November 7, 2008
Pasco, WA

NW Food & Wine Festival
November 15, 2008
Portland, OR

Winemaker's Fete
December 4th, 2008
Walla Walla, WA

CONTACT US:

WINERY ADDRESS:
Sweet Valley Wines
1007 W Rose St.
Walla Walla, WA 99362

TASTING ROOM:
Sweet Valley Wines
7 W Poplar St.
Walla Walla, WA 99362
Laura@SweetValleyWines.com

P: 509-526-0002
F: 509-522-2291

www.SweetValleyWines.com

© Copyright 2008 Sweet Valley
Wines All Rights Reserved.

It seems that time has been flying by this spring and summer. We have been busy at the winery with various events and tastings as well as visiting with visitors in our tasting room. This spring started out with a bang as we had the privilege of being mentioned by Seattle Times and Wine Enthusiast columnist, Paul Gregutt, as one of Walla Walla's wineries not to be missed.

Spring Release weekend was a great success and we have been in overdrive ever since. Our 2007 Viognier is nearly sold out with the other 2008 releases not far behind.

We have been hard at work securing new restaurants and retailers to expand the local availability of Sweet Valley Wines.. Additionally, we have updated our website, including the ability for wine lovers to have their orders shipped di-

rectly to them. The website is constantly changing and you can find the most up-to-date information there as well as any upcoming events.



Sweet Valley Family

As summer is coming to a close, this signals the time for harvest and the start of the next vintage. We have some very exciting things happening in the near future, including new varieties of Sweet Valley Wines and the addition of a new label entitled - **Righteous**. More details will be revealed in the fall newsletter.

MEDALS AND RATINGS

This past April we participated in the Northwest's largest wine competition, NorthWest Wine Summit 2008, held at Timberline Lodge on Mt Hood. This year the competition attracted 353 wineries with approximately 1300 bottles judged. We are proud to announce that two of our varieties received medals. Our 2006 Double Barrel Red Blend received a gold medal while the 2007 Viognier received a bronze medal. Shortly thereafter, we submitted our wines to Wine Enthusiast and they scored as follows: 2007 Viognier - 89 points; 2005 Syrah - 88 points; and 2006 Double Barrel Red Blend - 88 points. Needless to say, we are very excited with the results and look forward to what the future holds!

Cheers from the Sweet Valley Family to you and yours!!!!

Cork Club 101 - White Wine Glasses

For all our wine lovers this quarters tip is about the art of white wines glasses. Over the centuries vintners have strived to find the perfect wine glass to showcase and enhance their wine's bouquet and flavors. Glass characteristics range from bowl shape, to height and glass thickness. While there are many glasses out there, we will cover four basic designs that help deliver an elevated tasting experience for your palate.

The Chardonnay glass has a larger bowl size and straighter sides that gives chilled wine the proper place to maintain its temperature between sips. These features along with a slight taper will allow the wine to be swiftly delivered to the back of the tongue for a long and lasting finish. Another variety enjoyed in this glass design is Montrachet.

The Pinot Grigio glass is tulip shaped. This helps accentuate the sweet fruit of the more acidic wines as some of these wines

have trouble releasing their natural aromatics. The narrow mouth of the tulip shape helps concentrate the wines bouquet. Riesling and Rose wines are also savored in this shape wine glass.

The Sauvignon Blanc glass has a narrow bowl and tapered rim which helps display the complex flavors of this dry herbaceous variety. The tapered rim helps keep the wines aroma from escaping while moving the wine to the front of the palate where the wines balanced fruit flavor and acidity can

Cork Club 101 Continued

blossom. Other wines to enjoy in this glass style are: Gewurztraminer, Flume Blanc, Sancerre and Pouilly-Fume.

The Champagne glass is flute shaped with narrow surface area to maintain the wines tingly freshness. It's extra

long stem keeps the drinkers hands from warming the wine while its very narrow opening directs the wine to the center palate that helps preserve a long complex finish. Savor Prosecco and Sparkling Wine in this glass design as well.

Future Cork Club tips will include the art of the red wine glass, chocolate pairings, cheese pairings, hosting wine tasting parties, tasting vocabulary, wine storage, cellar tips along with many other interesting things for the wine lover to learn or recap!

Food Pairings

This quarter's food and wine pairings are from the personal library and kitchen of Winery Partner, Heather DeFord.

These pairings may be featured in a new pairing cookbook currently being written by Author of Breakfast in Bed and Best Places to Kiss, Carol Frieberg. Your feedback on the pairings will help us come up with additional combinations!

Smoky Flat with Chimichurri and Sweet Valley Syrah

Smokey Flat- Iron Steak bites with Chimichurri Sauce with Sweet Valley Wines Syrah

This delicious, clean, sharp sauce with the smokiness of the grilled meat is a perfect complement to the Sweet Valley Wines Syrah

Ingredients:

1 cup extra virgin olive oil
1/4 cup white balsamic vinegar
1/2 cup chopped parsley
1/2 cup chopped cilantro
4 piquillo or roasted red bell peppers (from a jar), chopped
4 garlic cloves, minced
2 tablespoons minced Walla Walla sweet onion!
1 tablespoon fresh lime juice
2 tablespoons crushed red pepper

Up to 5 10oz flat iron steaks about 3/4 inch thick (this will serve a crowd of

about 20 as the main protein appetizer on the table). Marinade these overnight if possible in balsamic vinegar for a melt in your mouth affect... but not required.

2 tablespoons unsalted butter, melted
-smoked sea salt (this really is a must! Fun to mix with a black sea salt too) and smoked black pepper

Directions:

Light a grill. In a medium bowl (you may also use a food processor, just don't over blend) whisk the oils with the vinegar. Stir in the parsley, cilantro, piquillo peppers, garlic, onion, lime juice and crushed red pepper. Season the chimichurri with salt and pepper and let stand for at least 20 minutes.

Brush the steaks on both sides with the butter and season them with the smoked salt and pepper. Grill the steaks over moderately high heat,

turning once, until nicely charred and medium-rare, about 8 minutes. Transfer to a platter and let them rest for 10 minutes.

Cut the steaks into 1/2 inch thick slices and place on small wooden skewers- arrange on a platter. Spoon some of the chimichurri sauce over the steak. Sprinkle with a little smoked sea salt serve with the leftover chimichurri in bowl for those who can't get enough!

Make ahead: The chimichurri sauce can be refrigerated for up to 2 days. Bring to room temperature before serving. Marinate the steaks in balsamic vinegar overnight. Place steaks in a large zip lock bag- cover with vinegar.

Gazpacho and Sweet Valley Viognier

Buenos Aires inspired, silky Gazpacho with Sweet Valley Wines Viognier.

Served in 1- 2oz shot glasses- beautiful in color and wonderfully scented "fresh from the garden" Enjoy the WOW from your guests! Perfectly paired with Sweet Valley Wines Viognier (served between 60 & 68 degrees F) I highly recommend warming it up with the chili powder

Ingredients:

2 inch piece of baguette

2 garlic cloves
2 tablespoons sherry vinegar
1 teaspoon sugar
2.5 lbs. Tomatoes (cored and quartered)
2 cucumbers (peeled, cored and quartered)
1/2 cup olive oil
2 teaspoons salt
A dash of chili powder (optional)

Directions:

Soak bread in 1/2 cup of water, squeeze dry and discard soaking water

Mash garlic and combine with salt
Blend garlic paste, bread, vinegar, sugar and 1/2 of the tomatoes and 1 cucumber in blender until finely chopped
Add remaining tomatoes, cucumber and slowly add olive oil to blender Blend to consistency of your preference
Use sieve to discard any remaining solids
Season with salt and vinegar to taste