



BARRA OF MENDOCINO BRINGS HOME THE DOUBLE GOLD!



We are proud to announce that our **2011 BARRA of Mendocino Petite Sirah** brought home the **Double Gold** from this year's

37th Annual Mendocino County Wine Competition. According to wine writer John Cessano, this is the oldest continuous wine competition in the nation. With 250 wines submitted, only 12 unanimous double golds were awarded at the this event. In addition to our Double Gold, our **2013 Cabernet Sauvignon** was awarded a Gold, our **2014 BARRA of Mendocino Chardonnay** brought home a Silver, as did our **2013 BARRA of Mendocino Muscat Canelli**. Our **Girasole Vineyards 2014 Chardonnay** scored a Silver as well!

Be sure to visit our website for tasting notes on these award-winners and use **your 20% off club member discount** to stock up!

Don't remember your online password (who can keep track of them all, anyway!)? Just give **Megan a call at 707.485.8771** or send her an email at megan@barraofmendocino.com and she will facilitate an order (or gift order) for you.



You're Invited!

Mark your calendar for our Chanterelle Club Member Appreciation Luncheon, **Saturday, October 17th from 12:00 pm-2:00 pm!** We are thrilled to invite you and a guest to visit the newest addition to the Redwood Valley Vineyards Estate, right around the corner from the home ranch on East Road in Redwood Valley.

We will be toasting **Charlie's 70th, and Martha's 35th harvests** with a special lunch and wine pairing prepared just for you, our valued wine club members. Take a stroll through the vineyards, sip a glass of wine by the pond, and enjoy a relaxing Saturday afternoon with Martha & Charlie Barra.

RSVPs required, so please call Megan at 707.485.8771 or email her at megan@barraofmendocino.com to reserve your seat at the table.

We look forward to seeing you there!

SHARE YOUR WINE EXPERIENCES WITH US ON FACEBOOK & INSTAGRAM



While trying to keep up with all the in's and out's of social media can sometimes be a bit overwhelming, at BARRA of Mendocino we have narrowed our focus down to two great mediums for sharing. If you haven't yet "liked" BARRA of Mendocino and Girasole Vineyards on Facebook or followed us on Instagram, be sure to do so. We love to involve you in all the happenings in the vineyard and the winery, and we love to see what you're up to while enjoying our wines!

MARTHA'S FAMOUS CANNED TUNA FEATURED IN SAN FRANCISCO CHRONICLE

We were honored to learn that on July 24th, 2015 the San Francisco Chronicle released an article featuring Martha's personal Albacore Tuna recipe. To download a copy of this article and accompanying recipe, visit the NEWS section of our BARRA of Mendocino website.

San Francisco Chronicle



BARRA
of MENDOCINO

Winery Events >>

October 17th

Club Member Appreciation Party

Join us for a special club member appreciation luncheon to toast you, our valued members, and to celebrate Charlie's 70th harvest in Mendocino County! RSVPs required. Please call Megan at 707.485.8771 or email megan@barraofmendocino

November 7th

Winemaker wild mushroom dinner at Crush Italian Steakhouse

Enjoy BARRA of Mendocino and Girasole Vineyards wines paired alongside a 5 course, wild mushroom themed gourmet dinner at Crush Italian Steakhouse in Ukiah. Limited seating, so make your reservations early by calling us at 707.485.8771.

November 21/22

A Taste of Redwood Valley Holiday Wine Sale

Join us for our annual holiday wine sale and arts and craft vendors, along with food, wine tasting and holiday cheer!

December 4th

Christmas Tree Lighting Don't miss out on this special event for the whole family. Christmas carols, wine tasting, holiday treats, candle lighting and arts and

Celebrating Charlie's 70th Harvest!



Above: Charlie & Father Alvin at 2015 grape blessing / Below: Martha & Charlie at annual harvest party in 1985



Meet The "Jon" Of All Trades!



If you've been following along with the BARRA of Mendocino newsletters, you've read all about how much work goes into maintaining our 200+ acres of vineyards in Mendocino County. From the irrigation pumps that play an integral role in our frost protection in the spring, to the large scale equipment used for cultivating the vineyard, to hauling grapes to the crush pad, there is one man who helps facilitate the process of making sure everything runs smoothly here at BARRA of Mendocino.

Jon Snider would most appropriately be named the "Jon" of all trades! If you can't find him in his shop repairing some type of heavy equipment, you might be able to find him on the road hauling pallets of wine to our warehouse. His knack for mechanics has kept our 1956 mac truck running all these years, and his plumbing skills have saved us from many potentially messy situations.

Not only is Jon the mechanic, shop supervisor, plumber and truck driver, but he is also our valued goat whisperer. Thanks to Jon, all of our precious goats are healthy and happy! He also keeps busy chasing down the constantly escaping adolescents!

Jon is also one of the veterans around here. He started working for the Barra family 15 years ago! In fact, Jon even remembers helping out with harvest back when he was in high school in the '80's. His father also helped Charlie develop the vineyards in the early 60's. We are so fortunate to have such a dedicated team member in Jon.

In addition to being the "Jon" of all trades, he's also a local bowling legend, averaging a score of 195! After working a long day at the ranch, you might find him off winning bowling competitions for his local bowling league.

Hats off to you, Jon!

Irish Lamb Stew with Roasted Root Vegetables

- 4 tablespoons olive oil
- 3 pounds lamb shoulder, cut into 1.5 inch pieces
- Salt & freshly ground black pepper
- 2 cups leeks, sliced
- 1/2 cup flour
- 4 ounces unsalted butter
- 1 cup Guinness beer
- 3 cups beef stock
- 1 cup tomatoes, peeled, seeded and diced
- 1/2 pound parsnips and carrots, peeled and cut into 2-inch pieces
- 1 pound russet potatoes, peeled and cut into 2-inch pieces
- 4 cloves garlic, cut in half
- 3 sprigs of fresh rosemary, plus 1 tablespoon chopped
- 1 cup peas, shelled
- 1 cup leeks, sliced thinly
- Oil for frying

Preheat the oven to 400 degrees.

In a heavy-bottomed pot, heat 2 tablespoons of the olive oil. When the oil is hot, add the lamb and brown evenly. Remove the lamb from the pot and set aside. Add the leeks and saute until soft. Add the butter and melt. Add the flour to make a roux. Turn the heat down to low, and cook the roux until it is brown, about 15 minutes. Whisk in the beer and stock. Add the tomatoes and the reserved lamb, bring to a simmer, and cover. Simmer, covered, for 1 1/2 hours.

While the lamb mixture is simmering, combine the parsnips, carrots, potatoes and garlic in a large bowl. Toss with remaining olive oil, salt and pepper and rosemary sprigs. Place the vegetables in a roasting pan and place in a 400-degree oven. Roast for 45 minutes, stirring every 20 minutes, until vegetables are tender. Remove the vegetables from the oven and discard the rosemary sprigs.

Add the roasted vegetables and the peas to the lamb mixture. Cook for 10 minutes. Add the chopped rosemary. Season with salt and pepper. Add the thinly sliced leeks to a pot of heated oil and fry for 3 minutes, or until crisp. Remove the leeks from the oil and drain on paper towels. Season the leeks with salt. Garnish the stew with the fried leeks.

Courtesy of Foodnetwork.com

Your Fall 2015 Featured Wines



2011 CORO Mendocino

With its seductive, full-bodied flavors of Zinfandel, Petite Sirah and Cabernet Sauvignon, this CORO blend creates a complex sensory-pleasing mouthful! Aromas of ripe plum, red fruits and spice leap from the glass, while flavors of blackberry pie, coffee and black tea envelope your palate. Pair this medium-bodied wine with the tasty Irish Lamb Stew at left! **(69% Zinfandel, 25% Petite Sirah and 6% Cabernet).**

2013 Girasole Vineyards Pinot Noir

Rich, candy apple red in color with aromas of ripe cherries that are accented by rose and white oak. Bright summer strawberries and raspberries make their way out of the glass to deliver a true palate pleaser. This wine is very diverse in its pairing options, including all manner of fowl, pork, grilled red meats, and fresh veggies. **Silver medal winner at this year's 13th Annual Pinot Noir Shoot out.**

More About That Special CORO



We're so pleased to be able to share this special (yet to be released to the public) wine with you in your new shipment. While you may have heard or read about the CORO program, we wanted to provide you with some background from the CORO Mendocino website on what makes this wine so unique.

It was 11 vintages ago that a group of Mendocino County winemakers joined together and came up with a unique idea to create an ultra-premium wine blend that would showcase the heritage varietal of Mendocino County, Zinfandel. The christened label and blend known as "Coro," named and inspired from the Latin root for "chorus" is the first wine of its kind to set blending and aging parameters for a wine distinctive to its region in the United States.

Every Coro wine is a signature blend, individually crafted in Mendocino County from 100 percent Mendocino County grapes, in strict accordance with the Consortium Mendocino Bylaws. Each Coro wine must lead with 40-70 percent Zinfandel and may be blended with up to nine named varietals, honoring the "Old Italian" field blends of Mendocino. Production must adhere to strict protocols set by Consortium Mendocino. In addition to the varietal parameters, there are strict rules concerning wine chemistry, and barrel and bottle aging before the release of this extremely limited case production.

As a final test, the Coro wines must pass a review by a panel of winemakers in four blind tastings before the wine is accepted and certified to carry the Coro Mendocino label. Once certified, each Coro wine is bottled in a uniform bottle, label and marked with the Coro seal. These are the only wines in the USA and, we believe, the world that adhere to such stringent quality rules.

We hope you enjoy this special treat.