

Spreading the word far and wide!

BARRA
of MENDOCINO



BARRA of Mendocino Chanterelle Club Newsletter / Spring 2014

Sunset



BARRA | GIRASOLE
of MENDOCINO Vineyards



VISIT. TASTE. UNWIND.

We invite you to explore wines made from our family owned, certified organic vineyards that date back to 1955. Stop by our tasting room and enjoy complimentary tastings of 9 different varietals, meet our friendly staff, and discover the beauty of Mendocino County.

7051 N. State St / Redwood Valley CA
www.barraofmendocino.com
www.girasolevineyards.com

Horizon EDITION
MAGAZINE

Be on the lookout for some major west coast exposure for BARRA of Mendocino/Girasole Vineyards this spring and summer! The May issue of Sunset Magazine, on the stands now, features our ad in conjunction with Ukiah's "It's All Good" campaign. Featuring 6 local businesses, this ad will be seen by all California and Oregon Sunset Magazine subscribers!

And the next time you find yourself on a Horizon flight, be sure to pick up the inflight magazine where you'll find our ad in the June issue as part of the "Experience Mendocino County" full page ad.

We're very excited to get our name in front of these large audiences to help spread the word of BARRA!

Winery Events >>

May 2nd
Club Pick Up Party
12:00 pm - 5:00 pm

May 11th
Mother's Day Brunch
At Barra
10:00 am - 1:00 pm

June 13-15
23rd Annual A Taste Of
Redwood Valley Father's
Day Weekend Dinner &
Wine Tasting

Events On The Road >>

May 2nd & 3rd
Philbrook Wine
Experience
Philbrook Museum of Art
Tulsa, Oklahoma

May 16th
Cooking for Solutions Gala
Monterey Bay Aquarium

May 30th-31st
Banff Rocky Mountain
Food & Wine Festival
Fairmont Banff Springs

The Welcome Signs of Spring

The mustard is blooming, the geese are flying overhead and the cool, brisk mornings are all sure signs that spring has arrived in the vineyards. As you can see from the picture above, our cover crops are in full bloom, with some of them now almost as tall as the vines themselves! Our cover crops of bell beans, red clover, mustards, and vetch bring valuable nutrients into the soil when we till them back into the ground during the spring. This farming technique is the basis for all of our organic certification, a process that we undergo each year

by the CCOF (California Certified Organic Farmers). In addition to making our way through the vineyards with tillers and hoes for turning our cover crops into the soil, spring is also time for frost protection. And because our vineyards run solely on overhead sprinklers for frost mitigation, you can imagine how stressful the last 8 months have been with regards to the

water situation in California. We have known for quite some time now that California was going to find itself in very dire straits with regards to its water supply, and farmers even more so given the fact that their crops don't typically qualify as an "emergency" need. But here is where the pioneer and thought leader, Charlie Barra comes in. Back in 1962, Charlie built multiple reservoirs on his

However, this winter, after a near record-breaking stretch of no significant rainfall, we had to purchase a small amount of water to ensure that we had enough of a base come spring for frost protection. And lucky for us, some rains in February and March have now moved the ponds to a healthy level, thereby allowing us the ability to effectively protect the delicate buds from frost.



home ranch, Redwood Valley Vineyards (see inset pictures). These reservoirs, placed strategically throughout the vineyard, are the lifeline of our grape crop, both in the spring for frost protection and then again in the summer for irrigation. And the beauty of these ponds is that they fill up free of charge!

Many of our neighbors in Redwood Valley are not so lucky however, as they have just been told that the water district will be turning off all agricultural access. We are keeping our fingers crossed for all involved that it will be a very wet May.

SUNDAY, MAY 11TH: Enjoy a scrumptious brunch buffet with friends and family at BARRA of Mendocino's Mother's Day Brunch. Take in the sounds of our three piece jazz ensemble, enjoy displays of local artwork and pose for family photos in our blooming gardens. Honor the women in your life with this special day of pampering!

- \$35 adults
- Tickets include a full brunch buffet and a complimentary glass of wine
- \$25 for club members
- \$12 children 12 and under
- 10:00 AM—1:00 PM

STOP BY THE TASTING ROOM OR CALL US AT 485.0322 TO RESERVE YOUR TICKETS!

BRUNCH AT BARRA



Hooray for Sangiovese!

After being a farmer for 68 years, I really try not to play favorites. My Pinot Noir provides me with challenges unlike any other varietal, but the payoff in the bottle is worth every gray hair. And my Petite Sirah are some of my oldest and best producing vines. But if stranded on a desert island and forced to pick the one varietal that I would want to take with me, it would be Sangiovese!

Now you may ask yourself “isn’t this the same grape used to make the everyday Italian table wine Chianti”? Well, yes it is. But did you also know that certain clones of Sangiovese (the Grosso clone) is also used to make the well respected Brunello di Montalcino wines that date back to the 1870’s? It is also the main component in the Vino Nobile di Montepulciano wines, comprised of a blend of 60-80% Sangiovese grapes combined with Caniolo Nero and some other authorized "international" varieties such as Cabernet Sauvignon and Merlot.

The inland valley of Ukiah, CA (specifically Redwood Valley) is the perfect location to grow this varietal. Similar to the climate in Tuscany where it originated, Sangiovese prefers a hot, dry climate. With its

thin skins, too much moisture can lead to bunch rot. In the vineyard, these grapes mature slowly--slower than all my other varietals. They take a long time to ripen, giving us what we call a “long hang-time”. During harvest, I will let my Sangiovese grapes get almost to the point of shriveling before picking them so that my winemaker can work with the optimum levels of fruit.

But probably the most enjoyable component of Sangiovese is its ability to pair well with all different kinds of food. Typically exhibiting a medium to full body style, Sangiovese will pair with anything from a meat-based red sauce or a smoked turkey at Thanksgiving, to pasta with grilled zucchini. So after tasting your enclosed selection, you just might want to consider ordering another couple of bottles and stashing them away for your desert island collection!

Charlie Barra

Your Featured Wines



There could not be two more perfect wines to help you kick off spring! Our crowd-pleasing Pinot Blanc will be your go-to-white from now, all the way through the summer months. Serve chilled with a Baby Swiss or Camembert cheese. Or, if you’re lucky enough to have access to fresh Oysters, pick up some Kumamoto’s for a real pairing treat.

And our newly released Sangiovese...what can we say! There just isn’t a more versatile, everyday drinking wine than this one. Enough body to stand up to a hearty red sauce-based entrée, but light enough to pair alongside some grilled fish and vegetables. Be sure to try out the featured recipe with your new wine, and don’t hesitate to call us with your re-stocking order!



Unlimited Ground Shipping on purchases at all 46Brix winery partners. & BARRA of Mendocino | Chanterelle Club Members Join 46Brix and pay ZERO shipping on all wine club shipments, purchases and reorders for the year!

In case you missed our recent email announcement, we are very excited to now be offering all of our wine club members the opportunity to take part in the new 46Brix Membership! Based on the very successful Amazon Prime model, 46Brix members pay one annual fee which covers ground shipping on all orders of 2 bottles or more for one year. This means that your wine club shipments, your gift shipments, and orders of favorite wines to re-stock your cellar are all covered under this \$79 fee per year.

In addition to BARRA of Mendocino & Girasole Vineyards wines, you also have access to ALL 46Brix partners, so be sure to take advantage of this great opportunity! Visit www.46brix.com to sign up and learn more.



Directions:

Using a sharp knife, trim away as much of the surface fat from the lamb as possible. Brush or rub the chops on both sides with olive oil, and season generously with salt and pepper. Press the parsley and basil firmly into both sides of each chop. Let stand at room temperature for 20 to 30 minutes before roasting.

Preheat an oven to 450°F. Meanwhile, start making the sauce: In a small saucepan over medium-low heat, warm the olive oil. Add the shallot and sauté until softened, 3 to 4 minutes. Add the garlic and cook for 1 minute. Increase the heat to medium-high, add the tomatoes and cook, stirring frequently, until the tomatoes soften and release their liquid, 3 to 4 minutes. Add the vinegar and season with salt and pepper. Cook until most of the liquid has evaporated, 3 to 4 minutes. Remove from the heat, stir in the basil and mint, and set aside until the lamb chops are roasted.

Preheat a large, heavy ovenproof fry

pan over high heat until very hot. Add the 1 Tbs. olive oil, and then add the lamb chops and sear for 2 minutes. Turn the chops and sear for 1 minute on the other side. Immediately transfer the pan to the oven and roast the lamb until an instant-read thermometer inserted into the thickest part of the meat, away from the bone, registers 125° to 130°F for medium-rare, 5 to 6 minutes.

Remove the pan from the oven, transfer the chops to a warmed platter and cover loosely with aluminum foil. Let rest while you finish the sauce.

Pour off any excess fat from the pan. Set the pan over medium-high heat, pour in the wine and cook, stirring to scrape up the browned bits from the pan bottom. Add the tomato sauce and any juices that have accumulated on the platter and bring to a boil. Remove from the heat.

Divide the chops among warmed plates. Divide the sauce evenly among them, spooning it over the top. Serve immediately. Serves 4.

William Sonoma’s Lamb Chops with Mint, Tomatoes and Garlic Sauce

Ingredients:

- 8 thick-cut bone-in lamb loin chops, each 1 1/2 inches thick, 2 to 2 1/2 lb. total weight
- Extra-virgin olive oil for coating, plus 1 Tbs.
- Kosher salt and freshly ground pepper, to taste
- 2 Tbs. chopped fresh flat-leaf parsley
- 2 Tbs. chopped fresh basil

For the sauce:

- 1 Tbs. extra-virgin olive oil
- 1 small shallot, minced
- 2 garlic cloves, minced
- 3 tomatoes, peeled, seeded and coarsely chopped
- 2 tsp. balsamic vinegar
- Kosher salt and freshly ground pepper, to taste
- 6 to 8 fresh basil leaves, cut into narrow strips
- 6 to 8 fresh mint leaves, cut into narrow strips
- 1/4 cup dry red wine