



## A Visit To The Cellar With Edwin De Los Santos

In addition to the BARRA of Mendocino and Girasole Vineyards wine brands, the Barra family also owns and operates a 2.5 million gallon wine production and storage facility called Redwood Valley Cellars. All of our own wines are made at this location, as well as wines for many of our custom crush clients from Lake, Mendocino and Sonoma counties.

When we asked Edwin De Los Santos, Cellar Master at Redwood Valley Cellars, what a typical day looked like for him, he replied that "there is no such thing as a typical day.!" He's been with the cellars for eight years now, and every day brings something new.

As Cellar Master, Edwin's responsibilities include working with our winemaker to receive the just-harvested grapes for crushing. Once crushed, the juice from the grapes is moved into stainless steel

tanks or oak barrels for fermentation.

During storage, the wine must be kept at the correct temperature and receive the correct additives (e.g. yeasts) to become the perfect glass of wine. It is up to Edwin and his cellar team to ensure everything is running smoothly in the cellar, from temperature regulation to the movement of wine, to cleanliness to adherence to CCOF (California Certified Organic Farmers) regulations. Ensuring that his team is carrying out not only our winemaker's requirements, but also the requirements of all of our custom crush clients is no easy task...especially when you're working with millions of gallons of wine!

On average, the wine is stored for approximately 6 months before it is filtered and ready to be bottled. Depending on the program, style of wine, and brand, some wines will age longer (e.g. red wines),

some will spend time in oak barrels, and some will be ready to hit the market as soon as 4-5 months after being harvested (white wines).

Edwin admits that his job would not be possible without the help of the cellar crew. "I am thankful and blessed to have the team here at Redwood Valley Cellars." On average, the cellar team consists of 9 employees, some of whom have been working at the cellars for over 15 years.

Before Redwood Valley Cellars, Edwin was Cellar Foreman for wineries owned by Kendall-Jackson. He was with Kendall-Jackson for 10 years before he was recommended to join the Redwood Valley Cellars team.

When Edwin's not manning the cellars, you can find him exploring the outdoors, visiting San Francisco (especially if he can make it to a Giants game), and enjoying the company of his children.

### Winery Events >>

**April 18th**  
Organic Olive Oil Tasting at BARRA of Mendocino

**May 10th**  
Mother's Day Brunch at BARRA of Mendocino (reserve early as this event typically sells out)

**June 19—21**  
Annual "A Taste of Redwood Valley" Father's Day Weekend celebration

**June-August**  
Be sure to mark your calendar for another summer of Thursday evening fun at BARRA of Mendocino. We'll be gathering in the garden every other Thursday for some live music, yummy food and tons of fun!

### On The Road >>

**May 12, 2015**  
Cooking for Solutions  
Monterey Bay Aquarium  
Monterey, CA  
12:00 pm—3:00 pm

Be sure to visit the events section of our website for the most up-to-date event information!

## Raising A Toast To 2015

As we kick off the first newsletter of the new year, we wanted to take this opportunity to thank you for seeking out BARRA of Mendocino wines. With over 9,000 bonded wineries in the US (not even including imports), we are honored that you have chosen us as one of your favorites! As a small, family owned business, we truly appreciate your commitment to our brands and we look forward to bringing you some fantastic wines in 2015 and beyond!

In addition to raising a toast to our valued club members, we are also raising a toast to the newest addition to the BARRA of Mendocino family. Although it hasn't been officially named yet, the new "baby" weighs in at 25 certified organic acres and shares the same lineage as its big brother, Redwood Valley Vineyards.

This new acreage, located on the northwest property line of the home ranch, is an amazing piece of land that we have had our eye on for several years. With 13 acres of certified organic Chardonnay and 15 acres of Cab, a 49 acre-foot lake, 16 different fruit trees and an organic garden, this opportunity



Beautiful pond for canoeing



View of the home ranch



Charming old barn at entrance



4 bedroom home located on property

was one that we could not pass up. With its natural water storage, excellent soils and certified organic status, we know that the fruit that this vineyard produces will be a wonderful addition to the BARRA of Mendocino wine program.

And speaking of quality fruit, we are pleased to report that the wines from the 2014 vintage are tasting fabulous! We have just released two new 2014 wines: the Girasole Vineyards Pinot Blanc and the BARRA of Mendocino Pinot Noir Rosé. We are thrilled to be including the Pinot Blanc in your current shipment, but you'll need to keep your eye on this one as our Pinot Blanc crop was a little short this year, so supplies are limited.

Other new releases that you'll want to check out include the 2013 Girasole Vineyards Pinot Noir and the 2013 BARRA of Mendocino Pinot Noir. Both of these wines are now live on the websites, where your 20% club member discount applies. Or, if you want us to take care of your order for you, just give Megan a call at 707.485.8771 and she will be happy to help!



**JUNE**  
19/20/21



## A Community Affair



As we get ready to go to print, we are about to kick off a very exciting week at BARRA of Mendocino!

In support of the American Heart Association's "Go Red for Women" campaign, BARRA of Mendocino Winery has partnered with several local organizations, including the Willits Chamber of Commerce, Willits LocalFirst, Ukiah Chamber of Commerce, Ukiah Main Street Program and Ukiah Valley Medical Center to reach out to the local community to celebrate the heart during the week of February 2-7, 2015.

As of this writing, we have more

than 40 local merchants helping us "Paint The Town Red" by decorating store fronts, offering special discounts and sharing educational materials. With each purchase made, participating businesses are giving out tokens that will allow people to enter in a grand prize drawing at our "Toast to Red: A Celebration of the Heart" event on Saturday, February 7<sup>th</sup> in Redwood Valley.

The Saturday event at BARRA of Mendocino will feature wine tasting, chocolate sampling, healthy food demonstrations, local jewelry & gift vendors,

information booths with helpful tips on taking good care of your heart, chair massages and hand treatments, a wine sale and door prizes. Musical guest Jason Wright will play Flamenco guitar. BARRA of Mendocino and participating vendors will make donations from sales for the local Mendocino County Goes Red organization.

### Pictured Above:

*Martha Barra and Willits Mayor Bruce Burton, after the Proclamation Ceremony at the Willits City Council, announcing the "Paint The Town Red" week in Willits*

## Current Vintages

Be sure to check out our current vintages online, or give us a call at 707.485.0322 to learn more!

### BARRA of Mendocino

2014 Pinot Noir Rose  
2013 Chardonnay  
2011 Muscat Canelli  
2012 Sangiovese  
2013 Pinot Noir  
2011 Zinfandel  
2012 Cabernet Sauvignon  
2009 Petite Sirah  
2012 Bella Dolce Petite Sirah Port

### Girasole Vineyards

2014 Pinot Blanc  
2013 Chardonnay  
2011 Sangiovese  
2013 Pinot Noir  
2011 Cabernet Sauvignon

## Your Winter 2015 Featured Wines



### 2014 Girasole Vineyards Pinot Blanc

The Pinot Blanc berry reaches the pinnacle maturity and flavor as summer changes into fall, carrying with it one of the purest delights of the summer: stone fruit.

The defining character in this 2014 wine is similar to the heart of a ripe peach, slightly tart at its pit. White, golden-hued in color, aromas of faint cinnamon stick and soft lemon peel give way to a crisp acidity on the palate. Subtle notes of melon, apricot and dried nut also add to the sensory experience.

With its complexity, comes diversity. This is both a delightful warm weather sipping wine, and also has the ability to pair with sea foods, inventive salads, and even a pork dish!

### 2012 BARRA of Mendocino Cabernet Sauvignon

The 2012 BARRA of Mendocino Cabernet Sauvignon aromatics show bramble berry, ripe plum and cinnamon stick. On the palate, the dark berries flesh out lusciously. The grape and oak tannins come together with perfect structure and follow through to a cigar box finish.

A classic pairing option for your new Cabernet is a big, fat, T-bone steak, or Martha's Short Rib recipe listed below.

**Silver medal winner at the 2015 San Francisco Chronicle Wine Competition!**



## Braised Short Ribs

- 4 pounds short ribs, cleaned
- Salt and pepper
- About one tablespoon olive oil
- One head garlic, cloves separated & peeled
- 4 plum tomatoes, seeded, peeled and diced
- 2 bottles red wine
- 6 tablespoons butter
- 1 cup diced onion
- 1 cup diced celery
- 1 cup diced carrot
- ½ pound fresh porcini mushrooms, sliced
- 1 tablespoon chopped chives (for garnish)

1. Preheat oven to 350 degrees F. Season short ribs with salt and pepper. Heat oil in a large skillet over medium-high heat. Add the ribs and cook, turn until golden. Transfer ribs to a casserole dish.
2. Add garlic and tomatoes to skillet and cook over medium heat, stirring occasionally, until soft. Add wine and bring to a boil. Pour wine mixture over ribs and add herbs. Cover with foil and braise in the oven 2.5 hours, until *fork tender*.
3. Transfer ribs to platter. Strain cooking juices through fine strainer; discard the solids. Return strained juices and ribs to the casserole dish.
4. Melt 4 tablespoons butter in a large skillet over medium heat. Add the onion, carrot, and celery and sweat until tender and pale. Add to ribs. Melt remaining 2 tablespoons butter in the skillet; add the porcini and sauté until golden. Add to ribs. Adjust seasonings to taste.
5. Garnish with chopped chives and rosemary sprigs. Serve with potato puree or soft polenta and **BARRA of Mendocino Cabernet Sauvignon!**