



**BARRA**  
of MENDOCINO



BARRA of Mendocino Chanterelle Club Newsletter / Winter 2014

**Winery Events >>**

**January 18th & 19th**  
Barrel Tasting 101  
11:00 am - 5:00 pm

**January 25th**  
South Ukiah Rotary  
Annual Crab & Wine Fest

**February 8th**  
A Taste Of Redwood Valley  
"A Day of Wine & Chocolate"

**February 28th**  
Opening Reception for Ukiah  
Photography Club

**February 28-March 5th**  
Ukiah Photography Club  
Annual Exhibit

**March 8th**  
Ukiah Kiwanis Club  
Crab Feast

**March 22nd**  
Mendocino Ballet  
Performance & Fundraiser

**Events On The Road >>**

**January 23rd**  
EcoFarm Wine & Cider  
Tasting  
Pacific Grove, CA

**January 25th**  
Crab cake Cook Off & Wine  
Competition  
Corner of Main & Spruce in  
Fort Bragg, CA

**February 8th**  
Alsace Festival  
Anderson Valley, CA

**March 5th**  
California Certified Organic  
Farmers Wine Tasting



**Reflections on Harvest 2013**

Although it seems like it was just yesterday, Harvest 2013 ended for us almost three months ago, with the last load of grapes leaving the home ranch on October 30th (see last picture in series above). We had a very busy year this year, with our overall tonnage at the home ranch, Redwood Valley Vineyards, up 50% over last year!

Increased tonnage in 2013 was due to a variety of factors, including near perfect weather, increasing the amount of nutrients we fed the vines, and improved pruning techniques.

Overall, Napa, Sonoma and Mendocino Counties experienced an idyllic harvest, with all of the stars aligning at the right time. We had a relatively normal frost season, followed by very little rain throughout the growing season. In mid September we did experience 1.5-2 inches of rain, which required us to stop picking for a few days

so that the vineyard could dry enough for the tractors to be able to navigate the lanes. The rain, however, did not significantly impact the sugar levels of the grapes, thereby allowing us to deliver excellent fruit to the winery for optimal wine-making! We anticipate the wines from this vintage to be stellar, and look forward to keeping you updated on their progress.

We were also blessed this harvest with a wonderful team of people that picked over 800 tons of grapes across all three vineyards. In addition to picking during harvest, our year-round field staff helped us tear out old vines that were no longer producing and plant 12 new acres of vines, one half planted to

Cabernet Sauvignon and the other half planted to Pinot Noir. We are so fortunate to have such dedicated, hard-working families that support our efforts in the fields. Without them, none of this would be possible.

As you pour yourself a glass of one of your newly opened wines, we ask that you take a minute to raise a toast to these men and women that contributed so much to the enjoyment you are about to experience.

**Happy New Year!**  
**Charlie, Martha, Shawn, Shelley and the whole BARRA of Mendocino Team**



**Spreading The Holiday Cheer**

We truly enjoyed seeing many of you this past holiday season at our BARRA of Mendocino events. We kicked off two months of activities with our annual Winemaker dinner "Mushrooms & Monte Carlo", replete with Black Jack, Roulette tables and Filet Mignon! A great time was had by all. Following close on the heels was the annual A Taste of Redwood Valley Holiday Sale, our Tree Lighting Celebration and the Ukiah Main Street Holiday Parade.

Recipients of donations collected from our various events this past holiday season included:

- \*The Mendocino Ballet
- \*St. Mary's Foundation
- \*Hospice of Ukiah
- \*Faith in Practice Medical Missions
- \*Ukiah Food Bank
- \*Get Arts In The Schools

We would like to thank all of you who joined us during the months of November and December, not only contributing to the holiday cheer, but also sharing your generosity with some very worthy causes.



**So Much Crab...So Little Time!**

It's time once again for the annual Mendocino Crab, Wine & Beer Days, kicking off January 18 with events throughout Mendocino County. This year, BARRA of Mendocino will be hosting a variety of crab-related events that you won't want to miss out on. We will also be making the drive over to Fort Bragg to participate in the **15th annual Crab Cake Cook-Off in downtown Ft. Bragg**. This wonderful event (Jan. 25th) benefits the Mendocino Coast Clinics, and you even get to vote for your favorite chef and favorite winery!

**Saturday, Jan 18th & 19th/Barrel Tasting 101**

Your \$10 fee gets you a commemorative wine glass, complimentary tastings of soon to be released wines straight from the barrel, served alongside delectable crab inspired food pairings. Stop by Barra of Mendocino to get your glass and tasting map, and then head out to **visit the other 19 wineries along the Hwy 101 corridor**.

**Saturday, January 25th/South Ukiah Rotary Annual Crab & Wine Fest**

Join us for all the crab you can eat with sourdough bread, pasta, and salad! \$40 includes non-alcoholic beverage (beer and wine available for purchase). Tickets available at Mendocino Book Company or call 707.391.7049.



## Charlie's Second Crop

Yes, it's true...Charlie does grow more than just grapes up on the hills just east of Ukiah! Bella Collina Vineyards, located off of Redemeyer Road at approximately 2,000 feet elevation, is also home to 175 olive trees.

Taking up a swath of the northeastern corner of the 27 acre parcel primarily dedicated to Petite Sirah and Zinfandel vines, Charlie's olive trees were planted in 2007. As it typically can take up to five years for an olive tree to bear fruit (called a "drupe"), our first olive harvest was not until 2011. We have harvested each year since, almost doubling our production each time.

Once the olives are picked, Martha arranges for them to be delivered to Terra Sávia in Hopland, CA for pressing. Terra Sávia is a certified organic facility that produces wine, estate grown olive oils, and wild honey.

Once pressed, the resulting oil is given back to Martha in the 8 gallon plastic containers (see example pictured below). This harvest, we netted out with 16 gallons of olive oil. Martha then purchases 500 ML olive oil bottles, corks and dipping wax. The olive oil is funneled into each bottle, corked and then hand-dipped into wax for final enclosure. The result is nothing short of spectacular!

And did you know that some olive trees have been recorded to live as long as 500 years? Martha will have her hands full bottling olive oil for many years to come at that rate!



## Your Featured Wines

Depending on where you are in the US, it could be VERY cold when you receive your shipment, or unseasonably warm, but either way, we know you will enjoy this quarter's wine selection. The multi-award-winning 2010 Hybrid Red will pair with anything from grilled ribs to Mexican and Indian dishes. And be sure to try the Cabernet with a NY steak (bone in), sautéed mushrooms and garlic mashed potatoes!



### 2010 Girasole Vineyards Hybrid Red

A blend of Cabernet, Syrah and Merlot, it is a deep, rich color. The aromas are of plum, dark cherry and coffee. On the palate, the sweet herbs and firm structure of Cabernet is rounded and deepened by the ripe, brooding Syrah and lush, soft Merlot. Abundant flavors of Italian spices and dried fruit carry into the long, luxurious finish.

### 2011 BARRA of Mendocino Cabernet Sauvignon

The 2011 BARRA of Mendocino Cabernet Sauvignon is a dense, full-bodied wine with bold blackberry flavors complimented by elegant sage aromas. Ageing in French and American oak barrels adds spice and mocha notes. Dark chocolate and bramble fruit come to the fore on the long, concentrated finish.



When you can't find them locally, Martha recommends [www.gourmetmushroomsinc.com](http://www.gourmetmushroomsinc.com) for delectable mushrooms. She shared this bounty with visitors from WY that came for the winemaker dinner.

## Braised Short Ribs

Try the Hybrid Red (or the Cabernet, for that matter) with this delicious short ribs recipe. (Serves 4)

- \*4 pounds short ribs, cleaned
- \*Salt & pepper
- \*About one tablespoon olive oil (enough to coat pan)
- \*One head garlic, cloves separated and peeled
- \*4 plum tomatoes, seeded, peeled and diced
- \*1 bottle red wine
- \*2 sprigs each rosemary, thyme and sage
- \*6 tablespoons butter
- \*1 cup diced onion
- \*1 cup diced celery
- \*1 cup diced carrot
- \*1/2 pound fresh porcini mushrooms, diced
- \*1 tablespoon chopped chives (for garnish)
- Rosemary sprigs (for garnish)

1. Preheat oven to 350 degrees Fahrenheit. Season short ribs with salt and pepper. Heat oil in a large skillet over medium-high heat. Add the ribs and cook, turning until golden brown. 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.