



WINEMAKER DINNER

"Roots & Traditions"

FRIDAY JUNE 19TH
STARTING AT 6PM
BARRA OF MENDOCINO

Upon your arrival, enjoy select wines from Barra/Girasole Vineyards, Brown Family Wines, Frey Vineyards, Guiseppi/Neese Vineyards, Graziano Family of Wines, Silversmith Vineyards, and Testa Vineyards.

A Tribute to the History of Redwood Valley

ANTIPASTO: A buffet of Italian meats, cheeses and olives complemented by fresh baguettes. As you proceed to your table, select the wines of your choice to enjoy with your dinner.

PRIMO: Salad with grilled eggplant and roasted red peppers

SECONDO: Italian style roulade served with burgundy gravy and fresh crusty bread for dipping
Creamy three-cheese tortellini.

CONTORNO: Grilled fresh summer garden vegetables

DOLCE: Cannoli served on chocolate drizzle and dollop of whipped cream accompanied by port, Muscat Cancelli, or liqueurs including a reserve brandy from Germain Robin/Craft Distillers

FOR MORE INFORMATION PLEASE CALL US (707) 485-0322
OR GO ONLINE TO ATASTEOFREDWOODVALLEY.COM

A TASTE OF REDWOOD VALLEY

24th Annual

1970

FROST DAMAGE—Charles Testa, left, and Charles Barra, grapegrowers in the Redwood Valley-Calpella areas, are shown as they were looking over the frost damage suffered by their grape vines from the recent cold spell. Although officials predicted that only 15 per cent of the grape crop had been lost, the growers feel that up to 50 per cent has been destroyed by the extreme and long periods of below freezing temperatures during the early part of this week. Farm Advisor Bruce Beardon and County Agricultural Commissioner Ted Eriksen Jr. accompanied Barra on a tour of the harder hit crops yesterday in an attempt to better evaluate the losses to county growers.—Journal photo by Williams.

Roots & Traditions "A Taste of Redwood Valley" Winemaker Dinner 6.19.15

JOIN US FOR THE 24th ANNUAL "A TASTE OF REDWOOD VALLEY" ON FATHER'S DAY WEEKEND

"Roots and Traditions – A Tribute to the History of Redwood Valley" Winemaker Dinner

You are invited to join us on Friday, June 19, 2015 from 6:00 pm-9:00 pm for a very special winemaker dinner to be held at BARRA of Mendocino Winery. Explore the roots and history of Redwood Valley with the grape growers and winemakers that began the appellation and paved the way for us to enjoy the fine wines and spirits of today. As you dine on a traditional style Italian meal paired with award winning wines, you will hear stories from these pioneers that reflect the humble beginnings of the area, the passion that inspired change and the dedication to hard work that made it all happen. This will be an evening to remember, a dinner not to be missed, unreleased vintages to be tasted and our signature dessert wine and spirits service to wrap up your experience. This event is the perfect opener for a weekend filled with great wine, great food and great friends.

Two day tasting throughout Redwood Valley

On June 20th and 21st, visitors meander along the back roads of Redwood Valley to each winery and distillery to taste library wines, unique varietals, small production lots, craft-method spirits and experience the fun of tasting right out of the barrel. Guests will enjoy a pasta cook

off, live music, and local hand crafted items. Each winery is family owned and is unique in its setting, its wine and food presentations, and its welcoming ambiance. Visit with the winemaker, vintner, grower, or distiller and listen to their stories, ask technical questions and experience the wines and spirits of a truly unique appellation.

Winemaker Dinner
BARRA of Mendocino
Friday, June 19, 2015
6:00 pm to 9:00 p.m.

Prepay only pricing for the winemaker dinner is \$65 per person or \$90 per person if purchasing winemaker dinner and two-day tasting tickets. For tickets call 707.485.0322.

Two Day Tasting
7 wineries/ 1 distillery
Sat. & Sun., June 20 & 21, 2015

11 a.m. to 5 p.m. both days
Early bird pricing is \$30 through June 17th by calling 707.485.0322. After June 17th, including the day of the event at the door is \$35 (includes wine tasting, pasta cook off, logo glass, gift drawings at each winery, musical entertainment, and more).

For more information, please visit:
www.atasteofredwoodvalley.com



Winery Events >>

May 17th
Yoga At The Vineyards
event at BARRA of Mendocino
Outdoor yoga, wine tasting and light bites. Visit the events section of our website to sign up.

June 19—21
Annual "A Taste of Redwood Valley" Father's Day Weekend celebration
(see back for more details)

June-August
We're gearing up for another fun summer of after work gatherings at our "Get A Bite Night" series! Mark your calendar for the following dates with friends, food and music:

June 4/June 18/ July 2/July 16/August 6/August 20/ September 3/September 17

On The Road >>

May 31, 2015
Wine reception at the Seabiscuit Legacy Film Series
Ridgewood Ranch, Willits, CA
1:00 pm—3:00 pm

Springtime in the vineyard by Martha Barra

A VERY WARM SPRING
Spring is the time when we run full tilt in our attempt to keep up with the rapid growth of the vegetation under the vines, and the new growth of the shoots on top of the vines. The 2015 spring growing season was unusually warm, with temperatures reaching the high 70's and low 80's many days. Also, there were only five nights during which we ran our overhead sprinkler systems for very short periods of time to protect the new growth on the shoots from frost (which happens when temperatures reach under 32 degrees). As a result of not having the cold nights to kill the over-wintering insects, we have had to use organic Stylet (mineral) oil to cut down on the population of leaf hoppers. (By the way, the use of Stylet oil is also an effective method of controlling powdery mildew and other fungi and insects.)

KEEPING OUR SOILS IN BALANCE
Spring is also the time of year when we apply last year's pumice (grape seeds, skins and stems left over after crush) to the soils in each row of the vineyard. This serves the purpose of loosening the soil and increasing the beneficial microorganisms that break down the organic materials in the cover crops (that we have planted in September and incorporated back into the soils in spring) and release the



nutrients so the plants can use them. Our soil tests show that the nitrogen, phosphorus, manganese, etc., are in balance, and this allows our vines to produce grapes that are full of bright, intense flavors.
(Middle picture to the left shows plantings of bell (fava) beans in between the rows which adds nitrogen to the soil when tilled back in just prior to blooms going to seed.)



SUCKERING
A healthy plant will produce more shoots than it needs to ensure a good crop. In order to keep the extra shoots from taking energy away from developing and ripening the crop, workers are trained to remove the extra shoots in strategic places on the cordons ("arms") as well as at the base of the vine. We currently have about six women (see picture to left) in our 12 person suckering crew.

(The above snippets show only a fraction of the tasks required to bring the vineyard into stellar condition for this year's crop. Other jobs are tying, weed eating, hoe plowing, cultivating, applying naturally mined copper and sulfur for mildew control in blocks where Stylet oil was not used, equipment repairs, and designing the infrastructure of a new vineyard we will plant next year.)



Meet Megan!



Marketing Assistant Megan Bainbridge touring the bottling line at Mendocino Wine Company.

In April of last year, Megan Bainbridge joined the team as marketing assistant here at BARRA of Mendocino. She first gained her background in marketing while studying in San Diego. When asked how she fell into the wine industry, her story went a little like this:

Throughout her “emerging adulthood” Megan was told repeatedly by mentors and family to “pursue a career you are passionate about.” That may sound easy enough, but this was difficult because Megan was interested in everything!

On a voyage to find her passion, Megan tried her hand in a few different marketing positions ranging from a startup company focusing on self-help guides to the hospitality industry. She even packed her bags and left sunny San Diego to test the waters of the even sunnier island of Oahu, but still, her true passion was nowhere to be found. Ready to end her voyage, Megan flew back to her roots in Mendocino County to assist her father’s family business that he had been building for the past 30 years. Enjoying being back in Northern California, Megan came across an opportunity to work in

the tasting room at BARRA of Mendocino on her days off.

After spending a few weekends in the tasting room, management could see that Megan possessed skills that would be a great fit for a marketing assistant position in the corporate offices. It was as if the stars had aligned, pointing Megan down a path she had been surrounded by her entire life! As a child she remembers sneaking through the neighboring vineyards of Redwood Valley, or tagging along while her family went wine tasting, always curious about what the whole wine fuss was all about.

Now that Megan’s journey to “find her passion” has come to fruition, she is starting a new quest— to master the ins-and-outs of the wine world. She went from part-time to full-time this April and is ready to help you with all of your wine club needs! Megan can be reached at 707.485.8771 or emailing at megan@barraofmendocino.com.



SAVING A TREE

For those of you that are trying to reduce, reuse and recycle, we would like to offer you the opportunity to receive your wine club newsletter in digital form. You can still enjoy all of the same article and photos, but we’ll simply send you an email that you can open up and view at your leisure, as well as file away for later when you’re looking for that perfect wine pairing recipe. Simply call or email Megan and she’ll take care of you!

Your Spring 2015 Featured Wines



2014 BARRA of Mendocino Rosé

The light garnet color of the 2014 Barra of Mendocino Rose’ of Pinot Noir catches your eye with striking brilliance. Aromas of honey-drizzled summer strawberries with notes of passion fruit and lychee continue through to the palate. There is a slight sweetness that rounds out the mouthfeel, creating a long, lingering finish.

This delightful sipper will pair wonderfully with cheeses, especially those in the Chevre family. Also serve alongside light summer salads or fresh, grilled fish.

2013 Girasole Vineyards Hybrid Red

Your first impression of this tasty red blend (70% Cabernet Sauvignon, 15% Syrah, 10% Petite Sirah, and 5 % Zinfandel) is its deep red ruby color and aromas of a bowl of ripe black cherries and light dried herbs. Flavors of dense ripe cherries, blue berry, ripe plumb, dry oregano and black tea leaf. The tannins are welcoming, and provide the ideal structure without being aggressive.

This wine finishes with just the perfect length, depth and softness to draw you into a second glass! This wine will pair best with rich hard cheeses, pork, steak and any hearty dish.



FRESH CRAB CAKES

From “The Vintner’s Table”, by Chef Mary Evelyn

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| • ½ small onion, minced | • ½ teaspoon dry mustard |
| • 1 tablespoon unsalted butter | • 1/8 teaspoon Tabasco sauce |
| • ½ cup soft bread crumbs | • cayenne pepper to taste |
| • 2 tablespoons heavy cream | • ½ teaspoon salt |
| • 2 eggs | • 2 cups fresh crab meat, about 14 ounces |
| • 3 tablespoons minced parsley | • 1 cup dry bread crumbs |
| | • part olive oil and part butter for frying |
1. Saute the onion in butter in a sauté pan for 3 minutes or until tender.
 2. Soak the soft bread crumbs in the cream in a medium bowl. Beat the eggs in a bowl until frothy. Add to the bread crumb mixture.
 3. Add the onion mixture, parsley, chives, horseradish, Tabasco sauce and salt and mix well. Fold in the crabmeat. Shape into 8 cakes and dredge in dry breadcrumbs.
 4. Fry in the butter/oil in a skillet over medium heat until golden brown on both sides. Serve immediately with **BARRA of Mendocino Pinot Noir Rosé!**