



# 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](http://ATASTEOFREDWOODVALLEY.COM)

A TASTE OF REDWOOD VALLEY

24th Annual

**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](http://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](mailto: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



### 2013 BARRA of Mendocino Sangiovese

As we get closer to the summer months, we wanted to stock your cellar with a wine that has the ability to pair with just about anything you might be throwing on the grill. Not yet released to the public, this is a wine that can easily be your “go to” for several months to come!

The vibrant aromas of sandalwood, clove and raspberry are woven around a light kiss of sweet oak. The medium-bodied flavors of jammy fruit and milk chocolate create a big ‘yum’ factor. A great wine for sipping by itself, or will pair well with lightly seasoned grilled meats and nutty style hard cheeses.

### 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.



## Pork Skewers With Mustard Cream Sauce

From the book “Grillhouse: Gastropub at Home by Ross Dobson

- 3 large pork fillets, about 14 oz each (serves 4)
- 2 tablespoons light olive oil
- 1 tablespoon all-purpose flour
- 1/2 cup beef stock
- 1/2 cup cream
- 2 teaspoons wholegrain mustard
- 2 tablespoons brandy

### MUSTARD CREAM SAUCE

- 3 tablespoons butter

Cut the pork into large bite-sized pieces and toss in a bowl with the olive oil. Set aside.

For the mustard cream sauce, melt the butter in a small saucepan over medium heat. Stir in the flour and cook for 1 minute, then remove from the heat and stir in the stock. Whisk over medium heat for 1 minute or until thickened. Add the cream and mustard and stir until smooth. Season to taste and set aside while cooking the pork.

Preheat a chargill to high. Thread the meat evenly onto 8 large metal skewers. Season the pork well and cook on the grill for 12 minutes, cooking each of the sides for about 4 minutes. You may need to cook in batches.

Gently reheat the sauce over low heat. Serve a skewer with the sauce on the side. Or, remove the meat from the skewer and spoon the sauce over it. Serve with lettuce wedges and BARRA of Mendocino Sangiovese!