

WINES, VINES AND GOLDEN VIEWS

Summer 2004

WOFFORD ACRES VINEYARDS/CAIRN CANYON WINERY

Volume 1, Issue 3

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JUST RELEASED

2001 CABERNET

SAUVIGNON

AND 2001 SYRAH

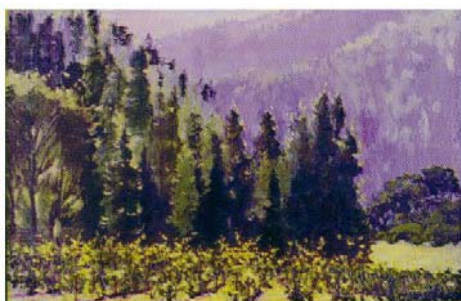


WAV MEMBERS

GET READY FOR

LAMANCHA AND

LATE HARVEST VIOGNIER



Announcing New Wines at WAV !

It's summer! School is out, the sun is out, and new wines from Wofford Acres Vineyards are out!

First of all you will notice that we have changed the name of our newsletter to "Wines, Vines and Golden Views". Madrona Winery uses the name "Views from the Vineyard" for their newsletter, so we thought we'd come up with our own name...

But on to the real excitement... We have released the 2001 Cabernet Sauvignon and Syrah! These wines were barreled by the previous owners of Cairn Canyon Winery, and Paul has been adding his own touch to them. We bottled them on June 6. They are released under the Cairn Canyon name and available

at the winery now. The Cabernet Sauvignon and Syrah both retail for \$18 a bottle (\$14.40 to WAV members).

AND we have gotten a *Wofford Acres Vineyard* label and are going to release the much-anticipated LaMancha!!! We are VERY excited about this one-remember we picked the Nebbiolo and Petit Sirah grapes for this wine the weekend we opened the tasting room... Once again, we will be releasing this wine to the WAV club members, and then in July to the public. This wine is fun and fruity- a perfect summer-time red. We anticipate selling out of this wine at the Apple Hill Wine Fest July 31 and August 1.

Our final treat to our WAV members is the Late Harvest Viognier. We picked these grapes on Veteran's Day, so we are calling this luscious dessert wine the Veteran's Day Viognier. This wine can only be released to WAV members- we have fewer than 20 cases of the Late Harvest Viognier and so we have chosen it as a WAV-



o n l y
selection.
In light of
the day
these grapes
were picked
we are using

this wine to honor those who have served our country- a portion of the proceeds of this wine will be donated to the Veterans' War Memorial under construction in El Dorado

Apple Hill News

you can preview it on page two.

If you haven't reserved your spot yet, do so NOW! Tickets are \$35 apiece for the day of your choice, and you can download a reservation form from www.applehill.com or call me at 530-626-6858.

READ ALL ABOUT US

Did everyone see the feature article on Wofford Acres Vineyards in the May 2004 issue of Vine Times? (Most liquor store and wineries have copies.) We feel famous! The article makes us look so professional! Read it!

On a publications note (and, incidentally, another

place to read about us!) pick up the new Cider Press on your next visit to the Hill. What a gorgeous and well-planned magazine- it sure makes it easy to find the places you want to visit!

Those of you who have been visiting Apple Hill for years will remember Gene Bolster, one of the founding members of Apple Hill and the patriarch of Bolster's Hilltop Ranch and Winery. Sadly, Gene lost his hard fought battle with cancer on June 2. Apple Hill is a better place because of his dedication to agritourism. He is sorely missed.

WINE FEST

Make your reservations for the Apple Hill Wine Fest Saturday, July 31 and Sunday, August 1! This is the "first annual", and promises to be tons of fun. All 6 wineries from the Apple Hill Association are involved, including the brand-new Primus Winery (this will be their kick-off weekend!). The focus is red wines and barbecue... Yum! Some wineries will have music, some will have bottle-your-own, some will have barrel tastings- and EVERYONE has fabulous food planned. (Ours is being catered by John Sanders and the Old Town Grill, and I wouldn't miss his menu...



Michael, Paul, Ann and Mehdi bottling 2001 wines.

**TASTING MENU FOR
Wofford Acres Vineyards/Cairn Canyon Winery
APPLE HILL WINE FEST
JULY 31 & AUGUST 1, 2004
Catered by The Old Town Grill, Placerville
Chef John Sanders**

Herb Crusted Sirloin stuffed with whole roasted garlic cloves accompanied by 1999 Syrah Demi-Glace Sauce. Carved to order. Wine Match: Cairn Canyon 2001 Syrah

Cabernet Franc Red Plum Tomato Sauce with sautéed Cabernet Franc Chicken, fire roasted peppers, onions and portabella mushrooms tossed with Tri-Color Cavatappi Pasta. Cooked Exhibition Style. Wine Match: Cairn Canyon 1999 Cabernet Franc

LaMancha Wild Mushroom Strudel – fresh thyme, garlic, shallots, oyster mushrooms in a delicate LaMancha cream sauce, wrapped in filo dough. Wine Match: Wofford Acres 2003 LaMancha

Apricot Dijon Turkey, roasted red peppers and jack cheese in flavored Armenian cracker bread. Served Pinwheel Style. Wine Match: Wofford Acres Barrel Sample of your choice

Chardonnay and Lemongrass Barbecued Prawns with a Chardonnay-Caper Aioli dipping sauce. Wine Match: Cairn Canyon 1998 Chardonnay

Warmed Brie En Crouete with Sourdough rounds. Wine Match: Wofford Acres Barrel Sample of your choice

Chardonnay Balsamic grilled-then-chilled summer blend vegetable display. Wine Match: Cairn Canyon 1998 Chardonnay

Orange Muscat Chocolate Fondue- fresh seasonal strawberries, roasted coconut and toasted almonds to create your own chocolate covered strawberry. Wine Match: Cairn Canyon Orange Muscat



Congratulations to David and Andy, who graduated from 8th grade this May! The boys are looking forward to a bright future at El Dorado High School.

◆ ◆ ◆ **Mike's View** ◆ ◆ ◆

from the "Man Who Dances with Grapes"

Where did spring go????????? It is hard to believe it is already summer, the kids are out of school and vacations are being planned. If you missed spring up here, I can tell you it was beautiful with the wild flowers and fruit trees blooming. Before we know it we will be in the middle of fall and crush will be upon us.

I want to thank everyone who was able to join us for the barrel tasting fundraiser to help El Dorado Performing Arts group. Our donations totaled \$350 that will go to building an amphitheater at the El Dorado High School. I want to thank John Sanders at the Old Town Grill in Placerville for catering the event with such wonderful food. He will also be catering our food for the upcoming Apple Hill Wine Tasting event, July 31 and August 1. If you haven't signed up yet, do so soon as

the tickets are going fast.

Finally, I thought I would share with you a note from a very dear friend of mine, Sally Smith. She worked extremely hard to raise money and participate in the Leukemia and Lymphoma Society marathon. She exceeded her goals in many ways.

"Thank you to Wofford Acres Vineyards

Thank you for supporting my Leukemia and Lymphoma Society Charitable Wine Tasting event held in my home April 17, 2004. The event was truly a success with the witty and friendly Mike pouring your wonderful wine and assisting in the raffles throughout the evening. The wine tasting and wine raffle brought in over \$400.00. With your help I raised more than \$2,750.00 for the fight against blood-related cancers, such as Leukemia, L y m p h o m a , H o d g k i n

Lymphoma and Myeloma. Your donations allowed me reach my fundraising goal and enabled me to participate in the Leukemia and Lymphoma Societys' Team in Training, Suzuki Rock and Roll Marathon (26.2. miles) held in San Diego on June 6, 2004. Thanks again for your generous donation of your time and wine for the wine tasting event and the raffle

Sally Smith
Sacramento, California"

The real
CONGRATULATIONS
goes to Sally.....

I hope everyone has a wonderful and fun summer. I also hope you get a chance to stop by and visit us while you are out enjoying the summer. And if you do stop by, don't forget your picnic basket so you can enjoy a picnic at Wofford Acres Vineyards!

Mike

◆ ◆ ◆ **A Word from Paul** ◆ ◆ ◆

The pretentious gentleman fixes the glaze of his adoring companion, swirls his glass, sniffs and pronounces, "I'm picking up a little sulfur here...."

There are three sulfur compounds involved with wine. Sulfites, hydrogen sulfide, and sulfur. While these all contain the same element - sulfur, these substances are as different from one another as table salt, PVC pipe, and nerve gas, all of which contain chlorine in some form.

Sulfites

Nearly all wines now sport the label "Contains Sulfites", our mandated warning statement. Potassium metabisulfite, or sulfite for short, is added to wine and other foods to protect against oxidation, discoloration, and microbial

spoilage. Without sulfites, few wines would last much more than a year in the bottle.

Two critical points - First, fermentation yeasts make some sulfite all by themselves, as do almost all living creatures, humans included. All wines have some sulfite in them. Second, addition of sulfites is not some new 20th century invention. Winemakers have used sulfites in wine for eons. In ancient times, sulfur was burned in the storage vessels, producing sulfites, which dissolved into the wine with the same advantageous effects we seek now.

Sulfites are used in much higher concentrations in many food items, than you would find in wine. Dried fruits are especially high in sulfite. Sneezing, burning runny eyes are sensations some people get eating too many dried apricots. Too much sulfite gives wine an unpleasant, bitter taste making it undrinkable.

People sensitive to sulfites will have ill effects from the much higher quantities of sulfite used in dried fruit and golden raisins. If these foods don't give someone problems it is highly unlikely that they would suffer ill effects from

sulfite in wine.

Sulfites have always been a part of wine, and are necessary to produce wines which are pleasant to drink. The amount of sulfite in wine is so small that adverse reactions would be exceedingly rare. Nevertheless, if a consumer has had asthma or severe lung disease, it would be wise to stay away from very young, sweet, white wines. Aged red wines have very little residual free sulfite, and dry whites 2 to 3 years after bottling will likely cause no problems.

Hydrogen Sulfide

Hydrogen Sulfide, or H₂S, is an acrid gas that smells of rotten eggs. It's produced in nature by microbes acting chemically upon organic matter in the absence of oxygen. H₂S can attach to organic molecules to make even smellier materials called mercaptans. The human nose can detect these sulfides at minute levels - parts per billion. Utilities companies intentionally add sulfides to natural gas so that people can sniff out a gas leak long before any harm can come. H₂S (concentrated it is lethal) had almost deadly consequences in a fraternity prank while I was attending college.

Tiny amounts of sulfides (remember, sulfites are a different substance) maybe produced during fermentation. That's a winemaker's challenge: to get rid of these before bottling, since the odor will detract from the enjoyment of the wine.

Despite the best efforts, some wine will develop a sulfide odor after bottling. That's an embarrassing economic problem for the winery, not to mention an ego blow, but there is no health hazard from this tiny amount of hydrogen sulfide.

Sulfur

Elemental sulfur itself, a yellow powder, is a soil and plant nutrient which happens to retard mold growth. It has long been used in Europe and the New World as a spray on grapevines to avoid mildew damage. While sulfur is being used less these days, many vineyards will see a spray of sulfur early in the growing season. Little sulfur will be found on the harvested grapes, and practically none of it remains after fermentation.

All proteins contain sulfur, and humans require sulfur as a regular nutritional component. The amount of sulfur in wine is too tiny to serve a nutrient value for us, but then again that's why we recommend enjoying wine with a meal.

Paul

**2001 CAIRN CANYON VINEYARDS
CABERNET SAUVIGNON**



ESTATE

Harvest	Wine
100% Cabernet Sauvignon	Alcohol: 14.1%
Date: 9 September 2001	pH : 3.52
Brix: 25.5 Degrees Brix	Total Acidity: 0.74 grms. /100ml
pH : 3.57	Barrel Aging: 30 months
Total Acidity: 0.78 grms. /100ml	Cases Produced: 100

The 2001 Cabernet Sauvignon is the first harvest produced entirely from the Estate Vineyard. A cool growing year helped develop the rich aromas of raspberry and plum with hints of cedar. The wine is full in the mouth and delivers ample texture with soft ripe flavors leading to a silky finish. A wine that would serve well with some aging, this wine is also enjoyable now with all hearty dishes.

**2001 CAIRN CANYON VINEYARDS
SYRAH**

ESTATE

Harvest	Wine
100% Syrah	Alcohol: 14.2%
Date: 13 September 2001	pH : 3.82
Brix: 23.6 Degrees Brix	Total Acidity: 0.60 grms. /100ml
pH : 3.76	Barrel Aging: 30 months
Total Acidity: 0.75 grms. /100ml	Cases Produced: 120

The 2001 syrah is the first produced entirely from our estate vineyard. Aromas of ripe plums and blueberries lead to a full flavored expression of berries and herbs. While full bodied this wine is supple in the finish and will accompany any medium to hearty cuisine.

Mike and Paul invite you to visit...



"Come for the wine and stay for the view"

Please visit the link to our WAV wine club for information on the special prices, releases and parties that are offered when you join the WAV!

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