

FALL 2009

TERRA  
d'ORO

# GAZETTA

EST. 1970



*In This Issue*

**HARVEST LESSONS**

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**TERRA D'ORO'S DYNAMIC DUO**

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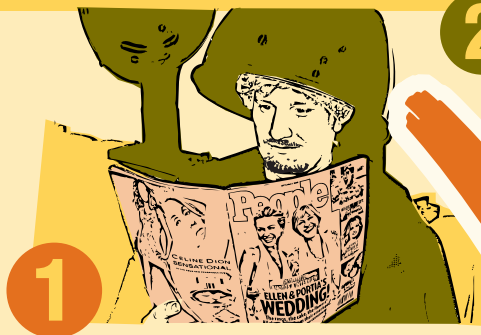
**FALL WINE GUIDE**

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*...and more!*

# HARVEST LESSONS

As the grapes are harvested this season, we will be crossing a new threshold. This vintage will mark the 11th harvest to be fermented in our “new” winery. That’s right, as construction on the rest of the building was still ongoing, Jeff Meyers and the brave cellar crew crushed into brand new tanks in the fall of 1999. As we enter our second decade of fermented bliss, here is a brief list of a few things we have learned over the past ten seasons:



## BEAUTY IS PAIN

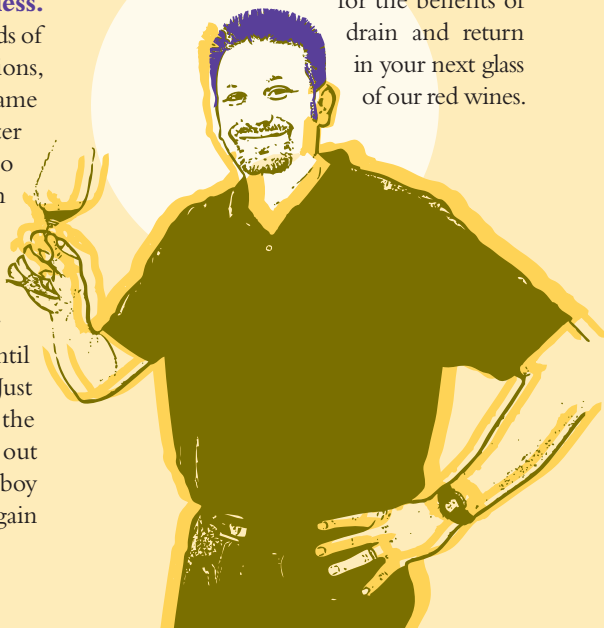
**Seriously, it seemed so harmless.**

Coloring your hair for harvest. Loads of winery folk have fun harvest traditions, from not shaving to wearing the same shirt every day. Trust me: it is better than the same socks! So you go to the store, toss a little purple dye on the noggin, and you are good to go. Right? *Wrong.* That won't give you nearly the bright color that harvest deserves. So it is time for the bleach. The strong bleach, until there is no color left in your hair. Just about the time the blisters from the bleach heal, the color has faded out and you are left with mid-90s boy band hair. Don't worry...I'll do it again next year.

2

## DRAIN & RETURN WORKS

For any of you who have been on a tour here in the past few years, you have heard all about drain and return. By draining all of the fermenting juice away from the cap of the skins, then returning it back over the top, we get more extraction of aroma and flavor. We have tested this technique for 10 years now, and it flat out works. Look for the benefits of drain and return in your next glass of our red wines.



### 3 How To Clean A Mile Of Pipe



While the facility was under construction, just about a mile of stainless steel pipe was built into the heart of the building. These pipes allow us to hook up a pump in one room, and catch wine in another, with nary a hose between. Truly amazing and super slick. One problem: **How to clean it.** Luckily, we found imported German scratchy sponge balls that compress into the pipes and get swept along with the cleaning solution. They lightly abrade the interior surface, leaving it sparkly clean for the next wine. These sponge balls are hugely popular in the perfume industry, where even the tiniest bit of residual product would be a disaster for the next batch. Oh, and if one were to soak up a sponge ball with water and throw it at a wall, it makes quite the satisfying **SPLAT!**

### 4 ALWAYS...

**CLOSE  
THE  
TANK  
DOOR**

Seems self explanatory, but seriously... If you ever come to work here, or at any other winery, **CLOSE THE TANK DOOR.** Really. You can't put the wine back once it is in the drain. Just ask me sometime.

Wow! All this talk about harvest is getting me anxious. I need to get out there and get ready for Harvest 2009. Bring it on!

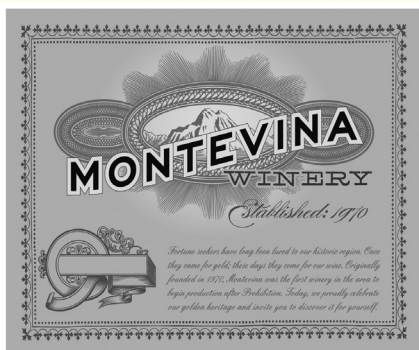
*Chris Leamy*

**CHRIS LEAMY**  
Winemaker

HOW TO:

Turn Summer Essentials  
Into Fall Must-Haves

You know what we like best about the seasons changing from summer to fall? The temperature swing that goes with it. Not that we're against oppressive summer heat (give us a chaise lounge by a pool and a glass of something white and chilled and we're okay) but the rapidly-changing temperatures over the course of a day give us a little something we like to call "options". As in...red or white? Our answer? Both. The hot days, paired with cool nights can make choosing an evening wine difficult but this is one time we're happy to be on the fence. The solution is easy. Choose both!



CHARDONNAY  
California

One summer sipper of choice would be the **2008 Montevina Chardonnay**. Wine-maker Chris Leamy and his crew chose to ferment in stainless steel, which was all part of their not-so-evil plan to keep those luscious fruit flavors intact and what's more is that the Montevina Chardonnay plays nicely with food.

If Chardonnay isn't really your bag, might we recommend another summer classic? The **Terra d'Oro Pinot Grigio** is quickly entering the ranks as tops around our stomping ground and the 2008 is no exception. Excuse us while we toot our own horns here but this wine is most deserving of a toot toot, with its ripe aromas of Bartlett pear and hints of white peach. How does that not grab your attention? The textured mouth mingling with hints of orange blossom honey combine and join forces with a natural effervescence that is perfect for an Indian summer. Who says white isn't appropriate after Labor Day?

That's why now is the perfect time to unveil our latest offerings, in white and red, because we have you covered. On any perfectly lazy summer day, right before you think the sun is getting the best of you, battle back with something chilled down to perfection. Might we recommend something that is filled with tropical fruits on the nose (think: banana, lemon and citrus) before balancing out with sweet toasty oak, vanilla bean and fig on the palate?



As the sun wanes in the evening hours, we recommend switching up your glass of white in favor of an evening red, perfect as the temperatures go down. If you're looking for something to complement an array of backyard barbecues, patios dinners or just leftovers from any of the aforementioned events, we have you covered with an assortment of red wines that will cap off your day.

If Cabernet is your thing, you're in luck as the **2007 Montevina Cabernet Sauvignon** is ready to be enjoyed. It has a classic Cab nose of ripe, dark cherries, bay leaf and sage blossom while enticing flavors of ripe cherry, currant and allspice commingle into a long, smooth finish. Berries and toasty oak linger, making the wine a perfect way to wind down the day.

Of course, we would be remiss if we didn't release our latest zin creation! **Montevina's 2006 Zinfandel** is rolling out and full of raspberry and spice goodness. The juicy red fruits parlay into subtle hints of toasty oak, making the 2006 a perfect mate to any backyard feast. Zin has always been our game and the 2006 is another wine done up right for another summer night in the books.

Speaking of food, have you met our **Terra d'Oro 2007 Barbera**? No? Well, now is the perfect time to get acquainted. It's a sure bet to make food taste better and the bottle is as sleek as the wine itself. With aromas of caramel, spice and cherry nearly jumping out of the glass, Leamy & Co. created a rich, smooth wine with the perfect acidity to complement any late-summer-early-autumn dish. The refreshing flavors of cherry cola (what's more summer than that?!) combine with a decadent bed of vanilla bean cr me brulee which doesn't sound like a bad way to wrap up the day to us!

If you're disappointed to see summer come to an end, relish in the fact that now you have an excuse to pop the cork on a bottle of white and a bottle of red. No more excuses because with the latest from our cellar, we have you covered for all that the seasons bring. While we recommend savoring all that summer has to offer, with our assortment of whites and reds for any occasion, you can also greet the fall with open arms.



## TERRA D'ORO'S DYNAMIC DUO!

Gilligan and the Skipper, Fred and Barney, Mario and Luigi and now....**Chris Leamy** and **Matt Wengel!** That's right, Chris has a new right-hand man to help him in the cellar. Terra d'Oro has welcomed Matt as the assistant winemaker, responsible for being the Robin to Chris' Batman. Matt comes to Terra d'Oro Winery from Stag's Leap, where he was an enologist (winespeak for specialist of viticulture and winemaking) for the winery. Matt also spent a harvest in South Africa, working as the vintage assistant winemaker for Warwick Estate in the Stellenbosch region of the country.



Matt found his calling for winemaking at the University of California at Davis (*Go Aggies!*) where he graduated in 2006 with Honors in Viticulture and Enology. After he tossed his graduation cap, Matt landed in the Bio-Bio Valley of Chile, working as the vintage winemaker at Corpora Vineyards and Wineries for a harvest season before returning to the States, just in time for the Northern Hemisphere's harvest season. This time, his travels sent him to the Fingers Lakes region of New York as the assistant winemaker for Hunt Country Vineyards. From there, Matt just couldn't get enough of the harvest rush, and no sooner had the fruit been picked than Matt again went international, working crush at Warwick Estate.



During those 16+ hour days of harvest, Matt worked with classic Bordeaux varietals (cabs, merlots and malbecs, oh my!) from world-class regions and we thought it was high-time to get his expertise up in Amador to work with some of our classic varietals. "We're really excited to have him on board," Chris said. "He's fitting in perfectly around here and I can already tell we're going to work well with each other, as long as he remembers that I get to wear the cool utility belt. He can have the cape." And like any good partner in crime...er, winemaking, Matt knows how to break it down in the lab. He knows all about pH, SO<sub>2</sub>, acidity, Brix, reducing sugars, alcohol levels...the list goes on! But most importantly, he knows balance between all these components which, in our humble opinion, is the key to winemaking. So while we may not need to know about the lab results of what's in our glasses, we're happy to have a trusted source working to give us some (more) tasty wines.

"The winery is gorgeous and the estate is beautiful," Matt said. "Thus far, I have been extremely impressed with not just the winery, but the staff here as well. I am truly working with a lot of great talent and everyone has been extremely friendly and helpful as I get acclimated. I am really looking forward to starting the new harvest!" Well Matt, we're excited that you're here for our harvest too and we think there is some serious magic to be made.

## FALL RECIPE:

## RED WINE RISOTTO

- Five cups homemade chicken stock
- 2 tablespoons olive oil
- 1/2 cup finely chopped shallot or red onion
- 1 teaspoon minced garlic
- 1 1/2 cups Italian Arborio, Carnaroli, or Vialone Nano rice
- 1 1/2 cups Merlot or Zinfandel
- 1/2 cup chopped pitted olives
- 1/2 cup chopped drained sun-dried tomatoes packed in olive oil
- 1/2 cup freshly grated Parmesan cheese, plus extra for sprinkling
- Salt
- Freshly ground black pepper

In a saucepan, bring the stock to a simmer over high heat, then reduce the heat to maintain a simmer while cooking the rice.

In a heavy, deep sauté pan or skillet, heat the oil over medium-high heat. Add the shallot or onion and cook, stirring frequently, until soft but not browned, about 5 minutes. Add the garlic and rice and stir until all of the grains are well coated, about 2 minutes. Add 1/2 cup of the wine and cook, stirring constantly, until the wine has evaporated, about 3 minutes. Add the olives, tomatoes, and 1/2 cup of the remaining wine, adjusting the heat under the rice if the liquid is evaporating too quickly. Keep the rice at a simmer and stir almost continuously, scraping the bottom and sides of the pan, until the liquid has been absorbed.

Continue to add the wine, then the simmering stock 1/2 cup at a time each time the rice becomes dry, and continue to stir the rice as it cooks. As the risotto approaches completion, add the stock or broth only 1/4 cup at a time. The rice may be done before all the liquid is added or you may need more liquid, in which case add more stock or broth or hot water. Cook until the rice is tender but firm to the bite, about 25 minutes in all. When the rice is done, add the 1/2 cup cheese and stir for about 2 minutes. Completed risotto should be creamy but not soupy. Season to taste with salt and pepper. To serve, spoon on to warmed plates and sprinkle lightly with cheese.

FALL  
BBQ

SATURDAY  
SEPTEMBER 19, 2009

NOON—4 P.M.

It's time again for our **Fall BBQ!** The winery will be in full swing harvest mode so you'll catch lots of **crushing, pressing and fermenting** action while feasting on some BBQ. Enjoy **BBQ'd Mango Salsa Chicken and Tri-tip**, accompanied by **Ranch Beans, a fruit salad**, and of course, **dessert!** **The Esquires**, a rockin' blues band, will provide the music for all of your listening pleasure. Also, our current releases will be discounted so you can take home your favorite wine at the end of the day. Cost of the BBQ is **\$18.50** and club members enjoy their **20% discount**.

## CALENDAR OF EVENTS! SAVE THE DATES!

SEPTEMBER 7 (ALL DAY)  
PROGRESSIVE PICNIC ON  
SHENANDOAH SCHOOL ROAD

Join the wineries of Shenandoah School Road for an all-day picnic! From hot dogs to brownies—you name it!—it'll be there for you to enjoy while you visit our neighborhood wineries and taste our wines! And of course...at no charge!

OCTOBER 3-4  
10am - 4pm

THE BIG CRUSH

All 31 member wineries of the Amador Vintners will host this giant annual **Harvest Wine Festival**. For two days, Amador aficionados and fans can enjoy the Sierra Foothills harvest with great wine, food, music and other festivities. For more information visit [www.amadorwine.com](http://www.amadorwine.com).

MARCH 6-7, 2010

Behind The  
Cellar Door

We would be remiss if we didn't mention the best wine event in the foothills of California. The Amador Vintners throw open the doors to the public to taste the new vintage from barrel, alongside delectable delights while listening to great music. To make sure we help everyone enjoy wine to the fullest, there are loads of seminars geared for the consumers to learn about everything from barrels to yeast. Please visit [www.amadorwine.com](http://www.amadorwine.com) for more information.

NOVEMBER 7-8

LIBRARY SELECTION WEEKEND

Taste an amazing array of older vintages with each wine poured from a magnum, a 3 liter or—*Holy Cow!*—a 6 liter, and all for no charge. Taste how Zin can age and see how your wines could taste if you had the will power to wait.

DECEMBER 5

ANNUAL CLUB  
APPRECIATION DAY!

All of our Club members are invited to join us in a little holiday cheer! We'll have food and wine pairings galore as we say Happy Holidays and thanks for another great year at Terra d'Oro! All gratis to our Club members.

## DESTINATION TERRA D'ORO

Terra d'Oro is approximately 125 miles northeast of San Francisco and 40 miles southeast of Sacramento.

### To reach the winery from the Bay Area:

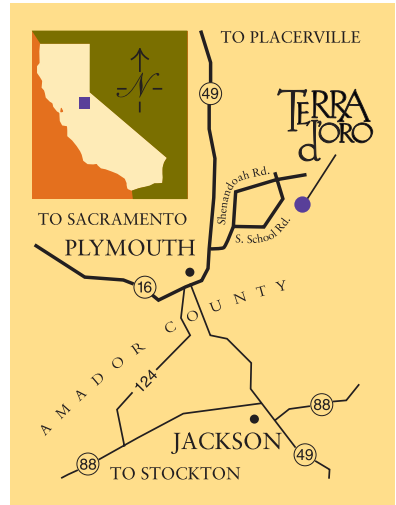
- Take Interstate 80 east to Sacramento
- Exit Hwy. 50 at Watt Avenue
- Go south on Watt Avenue to Jackson - Hwy. 16
- Take a left on Jackson and follow to Plymouth

### To reach the winery from Stockton:

- Take Highway 88 east to Highway 49
- Highway 49 north to Plymouth

### Once in Plymouth:

- Turn right on Fiddletown/Shenandoah Road at the east end of town
- Veer left at the fork
- Turn right again at Shenandoah School Road
- Proceed two miles to the winery



WINERY IS OPEN DAILY FOR TASTING AND RETAIL SALES FROM 10:00 A.M. TO 4:30 P.M.

[WWW.TERRADOROWINERY.COM](http://WWW.TERRADOROWINERY.COM)

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d'ORO

Terra d'Oro Winery

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