



Conn Creek®

HARVEST REFLECTIONS

The 2009 harvest is in full swing and Conn Creek's cellar is bursting with action. We're receiving grapes, our tanks are bubbling with active fermentations, and wines that have completed fermentation are going into barrels for aging.

As a member of the Conn Creek winemaking team, I am often introduced as the "Southern Girl," with my accent giving away my Kentucky roots. My unusual journey to winemaking began in veterinary medicine with a Bachelor of Science degree from the University of Kentucky. But I had a change of heart after meeting a Kentucky winery owner who suggested I utilize my chemistry and biology background working in a wine lab. After a short deliberation, I sat down with the wine list from my favorite restaurant and sent out a resume to each winery on the list. Two phone interviews and a leap of faith later, I found myself packing up the house and driving across country to pursue an opportunity that changed my career and ignited a passion.

After completing a harvest internship with Chateau Ste. Michelle in Washington state, I was invited to stick around to help with blending and bottling. The blending experience provided vital insight into the possibilities that lay ahead. In May, 2006 I was offered a position with Conn Creek and followed my new dream and passion to Napa Valley.



Today, I'm completing my fourth harvest working with winemaker Mike McGrath and the Conn Creek team as winery Enologist. Enology is the all-encompassing science of wine and winemaking, so my responsibilities are diverse. I can be found in the lab monitoring chemical and microbial analyses or overseeing Quality Assurance, the vital process of verifying that our wines fully meet customer expectations. Some days are spent tasting wines from barrel and preparing trial blends; on others, I'm walking the vineyards collecting samples and checking fruit

maturity, or working with our sales team presenting our wines. While winemaking can be challenging – and the long weeks of harvest grueling – it is immensely rewarding, especially knowing that people are gathering with friends and family to enjoy our wines.

The two selections in your shipment are the 2006 Anthology and 2006 Napa Valley Cabernet Sauvignon. The 2006 harvest was my first at Conn Creek, and I hope you enjoy drinking these two fine wines as much as I've enjoyed watching them mature over the past three years.

Thanks for supporting Conn Creek. We wish you a fabulous holiday season ahead.

*Katherine Cotterill
Enologist*

P.S. For some great gift-giving ideas, flip to the back page.





2006 ANTHOLOGY

TASTING NOTES

“The 2006 Anthology is rich, smooth and spicy – a truly delicious wine. Concentrated aromas of cherry and cassis harmonize with notes of cedar and vanilla spice. Rich yet graceful on the palate, the sumptuous, layered flavors of this classic Napa Valley Bordeaux style blend are deep and seemingly endless.” – Mike McGrath, Winemaker

WINE HIGHLIGHTS

- The 2006 vintage began with heavy rainfall and a New Year's flood. Wet weather persisted into late spring, delaying budbreak and bloom. In August, a 10-day heat wave accelerated ripening, but cool weather soon returned. Fortunately, dry, temperate weather in October brought the extended ripening season to a fruitful close, yielding red wines with concentrated, firmly structured flavors.
- Sourcing grapes from most of Napa Valley's 14 appellations provides us with many alternatives in composing our flagship red wine. A blend of all five Bordeaux style varieties (62% Cabernet Sauvignon, 21% Merlot, 8% Cabernet Franc, 7% Malbec, 2% Petit Verdot), the 2006 Anthology was selected from over 40 separate vineyard lots.
- The wine was barrel-aged 28 months (14 as individual lots and 14 after blending), in equal parts new and one-year-old French oak barrels. It aged an additional 12 months in bottle prior to release.
- Enjoy this classic Napa Valley red blend with grilled filet mignon accompanied by a truffled red wine risotto with parmesan (see recipe next page).

RETAIL PRICE: \$50.00

MEMBER REORDER PRICE: \$35.00

Club members receive a 30% discount on current club selections through February 14, 2010.

2006 NAPA VALLEY CABERNET SAUVIGNON

TASTING NOTES

“Aromas of rich, dark fruit leap from the glass followed by subtle hints of chocolate and toasted oak. The wine's luscious dark cherry, berry and cassis flavors come alive on the palate and linger on the finish.” – Mike McGrath, Winemaker

WINE HIGHLIGHTS

- The heart of the blend is from the Collins Holystone Vineyard in the St. Helena AVA. Long days of temperate weather during harvest created flavor complexity and full maturity in the fruit's small berries. The remainder is comprised of fruit from 7 other Napa Valley sub-AVAs, including Stags Leap District, Mt. Veeder and Atlas Peak.
- The wine's structure and aromas were enhanced by maintaining moderate fermentation temperatures and conducting daily pumpovers of the juice over the cap of skins in the fermenting tank.
- Barrel-aging for 26 months in 40% new French oak helped soften and integrate tannins.

RETAIL PRICE: \$50.00

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TRUFFLED RED WINE RISOTTO WITH PARMESAN BROTH

SERVES 6

PARMESAN BROTH:

1 Tbsp butter
1 small leek (white part only),
chopped
1 small fennel bulb, chopped
1/2 onion, chopped
1/2 head of garlic,
halved crosswise
1 tsp tomato paste
1 1/2 pounds Parmesan
cheese rinds, broken into
2- to 3-inch squares
2 fresh thyme sprigs
2 fresh parsley sprigs
8 cups (about) water

SPECIAL EQUIPMENT:

cheesecloth

*White truffle butter can be found at specialty foods stores, at Italian markets, and online at cooking.com.

RISOTTO:

4 fresh thyme sprigs
2 fresh Italian parsley sprigs
2 bay leaves
1 tsp whole black peppercorns
1 tsp fennel seeds
2 cups low-salt chicken broth
2 cups beef broth
1/2 cup (1 stick) butter
1/2 cup minced onion
1 garlic clove, minced
2 cups carnaroli rice or arborio rice
2 cups Pinot Noir
6 ounces white truffle butter*
2 Tbsp red or white verjus or
1 tablespoon red or white
wine vinegar
2 Tbsp minced fresh Italian parsley
1 Tbsp minced fresh chives



*A Favorite Recipe
of the Conn Creek
Winery Staff*

RECIPE COURTESY OF CHEF

DOUGLAS KEANE
Healdsburg, CA

Preparation

MAKE PARMESAN BROTH:

Melt butter in heavy large saucepan over medium heat. Add leek, fennel, onion, and garlic. Stir until vegetables are soft, about 5 minutes. Add tomato paste and cook until beginning to brown on bottom of pan, about 2 minutes. Add cheese rinds, thyme, and parsley. Add enough water just to cover. Bring to boil; reduce heat to medium-low, cover, and simmer 2 hours, stirring occasionally. Strain, discarding solids in strainer. Return broth to saucepan. Boil over medium-high heat until reduced to 1 1/2 cups, about 15 minutes. Season with salt and pepper.

DO AHEAD: *Can be made 2 days ahead. Cover and chill. Rewarm before using, whisking to blend.*

MAKE RISOTTO:

Place first 5 ingredients in double layer of cheesecloth; gather ends; tie tightly with kitchen string; trim excess cloth.

Bring chicken and beef broths to simmer in medium saucepan. Cover and keep warm. Melt butter in large saucepan over medium heat. Add herb bundle, onion, and garlic. Cook until onion is soft, stirring occasionally, about 5 minutes. Add rice and stir to coat. Add wine; increase heat to high. Boil until almost dry, about 6 minutes. Add warm broth mixture 1 cup at a time, allowing each addition to be absorbed before adding next and stirring often until rice is tender but still firm to bite, about 20 minutes. Add truffle butter, verjus, parsley, and chives. Stir until butter is melted. Season to taste with salt and pepper. Divide risotto among bowls. Pour 1/4 cup warm parmesan broth around risotto in each bowl and serve.

PERFECT GIFTS FOR YOUR FAVORITE WINE LOVERS

With the holidays just around the corner, we have two great gift ideas for your favorite wine lovers: membership in our Conn Creek Napa Wine Club and/or a gift certificate for our unique and much-acclaimed AVA Barrel Blending Experience. The latter provides oenophiles with a rare opportunity to savor a sensory tour of Napa Valley's wine regions. During the guided, two-hour seminar, participants taste barrel samples of Cabernet Sauvignon from nearly all of Napa Valley's 14 sub-appellations, along with the other four Bordeaux-style blending varieties of Merlot, Cabernet Franc, Petit Verdot and Malbec. With tasting notes in hand, guests craft their own blend and take a bottle of it home to savor at a later date. The seminar also includes an educational overview of each sub-appellation; a guided walk-around barrel tasting; instructions on blending techniques and strategies; and a tasting of Conn Creek's current releases. The setting is our beautifully remodeled AVA Room, which offers lovely views of our estate gardens and the Vaca Mountain range. It's the perfect ambiance for this intimate Napa Valley experience.

To purchase an AVA Barrel Blending Experience gift certificate or a membership in our Napa Wine Club, please visit our website at www.conncreek.com, email us at info@conncreek.com, or call us at 1-888-617-WINE (9463).

Best wishes for a great holiday season!

Paul Asikainen,
Guest Services Manager

HERE'S WHAT PEOPLE ARE SAYING ABOUT THE AVA ROOM BARREL BLENDING EXPERIENCE:

TOP NAPA WINE STOPS
FOOD & WINE MAGAZINE

"While we know wineries where you can try your hand at blending wine, Conn Creek in Napa Valley steps it up a few notches."

MARY ORLIN,
IN WINE COUNTRY TV

"A new winery experience at Conn Creek Napa Valley rates high on the smart scale both financially and intellectually."

SAN FRANCISCO CHRONICLE

"Disneyland for wine geeks"

ELIZABETH DEHOFF,
CRUSHWORTHY WINES



TO RE-ORDER YOUR CLUB SELECTIONS, GO TO CONNCREEK.COM OR CONTACT A CONCIERGE AT 1-888-617-9463.