



Linne CALODO

I have never been so happy! The months of February and March have been a whirlwind of tasting, winemaking, vineyard pruning and sheer fun. I kicked off February by placing all of the 2009 barrels on the cellar floor for tasting. Each and every barrel told a different story of varietals, barrel variation and harvest. Overall, each was quite enjoyable. After tasting each barrel I began the assemblage of the 2009 blends. It still amazes me after so many years that the proportionate combination of different varietals and flavors creates a complexity that is individualistic and mouth watering. The wet, cold days of February are the very thing that spurred the early blending and I could not be more excited to have all of the blend components mingling together in barrel for the next 11-18 months. I am a firm believer that the structural and flavor integration is magnified by this early blending and I think you will be impressed with the 2009 wines.

2008 was the year of the sleeper wines that have transformed themselves over the last year in barrel into wines that have a much more powerful stance than I originally thought was attainable. The acids and tannins have slid towards silkiness, the fruit tones chase flavors of plum, black cherry and pomegranate, and the finishes are mineral driven. Included in the Spring allocation is **1 bottle of the always gorgeous 2008 Cherry Red** and **2 bottles of the brilliant and boisterous 2008 Rising Tides**. For those of you that have had the Cherry Red, you know the drill. Dry farmed Zinfandel, splashes of Mourvedre and Syrah, a whole lot of love. The Zinfandel was hand harvested on September 4th at 27 Brix, 3.12 pH, fermented on skins for 21 days, pressed directly to barrel, topped with syrah and Mourvedre, blended in May, re-barreled, and sprinkled with delicious.

Please note: The wines included in your Spring allocation are young and moderately tannic. While I believe they are great now, a cellaring of 6 months followed by consumption over the next 5 to 7 years will enhance the experience. And, of course, please enjoy each of these wines with a delicious meal.

~Matt

LC Experience Spring 2010 Release



2008 Cherry Red, 58% Zinfandel, 20% Mourvedre, 15% Syrah, 7% Petite Syrah

This lush and young beauty first strikes with hints of black cherry, tar and cinnamon. Its velvet texture is packed with natural acidity and hints of smoked American wood. This wine is a dreamer and a believer all in the same glass. Dancing with a series of spins and flowing grace, Cherry Red will remind you why you fell in love with wine

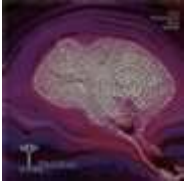


2008 Rising Tides, 50% Syrah, 25% Grenache, 25% Mourvedre

Like the oceans of the world, Rising Tides changes on a daily basis. A globetrotter of a wine, one minute you find yourself savoring new world flavors, while the next you are experiencing an onslaught of old world minerality. Plums and boysenberry predominate the fruit tones, followed by mouth watering flavor shots of roasted meats and toast. Consume this wine over the next 5-7 years.



LINNE CALODO ANNOUNCES TWO NEW WINES!



2007 Overthinker, 50% Grenache, 40% Syrah, 10% Mourvedre

We have come full circle! In 2005 I planted the estate vineyard with one year old vines. In 2007 we harvested our first tiny crop of Syrah, Grenache, and Mourvedre. The fruit is magnificently flavored, dark, complicated, and brightly structured. So, without further ado, I would like to introduce you to the OVERTHINKER, comprised of 50% Syrah, 40% Grenache and 10% Mourvedre. This wine was made with passion, starting with each vine being cared for like a child. The estate fruit was hand harvested by everyone who works here at Linne Calodo: the always funny Mark Wiberg, the creative supernova Whitney Geer, the spunky and multi-talented Roseanne Rianda and the Trevisan Clan. This self-titled debut represents everything that life has to offer in one glass and I must warn you, this is not your ordinary Linne Calodo! OVERTHINKER is a tight, yet balanced cornucopia of flavors with a modest dose of French Oak. Drinking this wine is a bit like being out of control on a ski slope only to find that you have reached the bottom still standing, body intact. Hold on, it's only going to get better from here. Do not Overthink this purchase!



2007 Screwball, 90% Syrah 10% Mourvedre

The other great news is our first release of SCREWBALL, a Syrah dominated wine with a 10% splash of Mourvedre. The Syrah fruit is derived from a minimally cropped vineyard block at Booker, located about one mile as a crow flies North from our facility. Soft in texture from ripe and supple grapes, I blended in 10% Mourvedre to help extend the finish and tickle the palate. This bombshell of a wine is approachable now and should last 4-6 years. Starting in 2009, you will see Grenache blended into SCREWBALL, creating a slightly brighter front palate.



LC Staff Suggests...

Quick & Classic Recipes

We have chosen recipes that can be prepared in about 30 minutes and use simple and inexpensive ingredients which are easy to find in most stores. These recipes are intended for those of us who would like to enjoy a great bottle of wine with a great meal but don't want to fuss over cooking for two hours after a long day of work. We hope you can find the time to try these great, traditional dishes along with the wines in your Spring allocation. Cheers and bon appetit! ~Roseanne

Spaghetti Carbonara with Pancetta, Cheese and Egg

This recipe serves 4. Enjoy with a bottle of 2008 Cherry Red

1/2 lb spaghetti
1/2 cup pecorino romano
1/2 cup parmigiano reggiano
1/4 lb pancetta
2 egg yolks
2 whole eggs
1/3 cup olive oil
salt & pepper to taste
chopped italian parsley, for garnish

- Boil enough water for 1/2 lb. spaghetti, add salt and pasta.

- Meanwhile, dice the pancetta and heat the olive oil in a saute pan over medium flame.

- Lightly saute the pancetta.

- While pancetta is cooking, beat 2 egg yolks and 2 whole eggs in a large serving dish or bowl. Add 1/4 cup of each cheese to the egg mixture and season with salt and pepper.

NOTE: from this step forward, timing is very important. This dish is best enjoyed piping hot, with all the ingredients combined as quickly as possible

- Once the pasta is al dente, drain into a colander and immediately add pasta to pan with sautéed pancetta. Toss over low heat until pasta is evenly covered with oil and pancetta.

- Immediately add the pasta and pancetta mixture to the serving dish with the egg mixture. The heat from the pasta will gently cook the eggs to a fluffy consistency.

- Add the remaining cheese, season with salt and pepper, and toss thoroughly. Serve hot and enjoy!

Rib Eye Steak with Syrah Pan Sauce

This recipe serves 2. Enjoy with a bottle of 2008 Rising Tides

1 one lb rib eye steak. Grass fed steak with plenty of fatty marbling is best
4 sprigs fresh thyme
1 tbsp black peppercorns, ground coarsely
1 tbsp salt
1/4 cup full-bodied syrah
2 tbsp butter

- Preheat oven to 400 degrees.

- Remove the steak from fridge 30 minutes before preparation.

- Strip the thyme leaves from sprigs.

- Press the salt, ground black pepper, and thyme into both sides of the rib eye, heavily seasoning the steak.

- Heat a 12" cast iron skillet over a medium-high flame. When the pan is hot, sear the steak until browned on each side.

- Once browned, remove the skillet from the stove and place in oven for 7-10 mins, or until a meat thermometer reads 145 degrees for medium-rare.

- Remove the steak from pan and place on a covered dish to rest.

- Place the skillet on the stove over medium heat, add wine and deglaze, scraping all the pan drippings.

- Once volume is reduced by 1/2, reduce heat to a simmer. Add butter to the pan, melt, and season to taste.

- Once the steak has rested, slice it against the grain to your desired thickness, drizzle pan sauce over slices and serve immediately.