



# LINNE CALODO

**SPRING 2009**

**LC EXPERIENCE**

The seasonal nature of this industry is what keeps it fresh, fun and challenging; each month brings with it new weather and responsibilities. Spring is when we break free of our winter spell and begin to spend much more time outside. We also begin to notice and appreciate the little things: new green growth popping up between rows of vines, an abundance of wildflowers alongside every road, blooming citrus trees, and the smell of damp and fertile soil that fills the air. Lately I have been spending most of my time in our estate vineyard and no one appreciates being outdoors more than I do. My days are full of pruning, tying and training some of the younger vines on the property while Matt spends most of his time driving the mower and tractor (or fixing one of them). It has been a time of maintenance and preparation for the growing season ahead. If you have the chance this is a great time to visit us; the weather is sunny and mild and everything is full of life. If you find yourself on the corner of Vineyard Drive and 46 West, keep an eye out for me, I'm out there somewhere!

~~Roseanne

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## WINES

### 2007 Cherry Red (Zinfandel 64%, Mourvedre 28%, Syrah 8%)

For Cherry this year I used only 8% new oak to preserve the clear and fresh fruits this vineyard's harvest had to offer. Brightly seeded fruits like cranberry, pomegranate, raspberry and cherry dominate the nose. Its creamy mouthfeel is full of flirty notes of fruit, with hints of gingerbread, coal, tar and a black pepper finish that lasts for minutes. Can be held for three to six years.

### 2007 Rising Tides (Syrah 45%, Grenache 35%, Mourvedre 20%)

This vintage of Rising Tides is dark, dark, dark. Black currant, plum skin, and crimson, fleshy rose petals on the nose are followed by somewhat brighter notes of red berries and cream coupled with wheatberry, tobacco and freshly roasted coffee beans. Drink now through 2016.

## SAVE THE DATE:

Be sure to mark your calendars now (and make hotel accommodations!) for our annual Harvest Festival...

**SATURDAY OCTOBER 17, 2009**

Rancho Deluxe will be on the stage, verticals of library wines will be poured all afternoon, and tasty eats will be served in abundance. We hope you all can make it!



## FROM THE VAULT

We recently pulled out a bunch of our library wines to check out how they are coming along in the cellar. These were our favorites, ready and rearing to go. It's time to dust off these bottles, they are an occasion all on their own!

### 2001 Sticks and Stones

Throw this one in a decanter for about an hour before drinking and flavors of red apple, strawberry and cake batter will rise to round out this wine's lush textures.

### 2001 Cherry Red

A staff favorite... bakery aromas of cocoa, ripe berries and golden raisins give way to notes of melon, kiwi and banana on the mid-palate, all wrapped in silky tannins. Too good to miss.

### 2005 Problem Child

This wine's peppery and meaty nose is followed by flavors of cheesecake, cinnamon, blueberries and plum. Soft, light tannins coupled with a fun and diverse profile can mean only one thing, drink me now!

### 2004 Problem Child

A little flirtier than its younger brother, this vintage of Problem Child displays a distinct floral character mingled with dried stone fruits, leading to a finish filled with flavors of vanilla cream and black cherry frosting.

## TASTING ROOM MUSIC MIX-TAPE:

### Young Folks

Peter Bjorn and John  
Writer's Block

### Policy of Truth

Depeche Mode  
Violator

### Jesus, Etc.

Wilco  
Yankee Hotel Foxtrot

### Just Like Heaven

The Cure  
Kiss Me, Kiss Me, Kiss Me

### Add It Up

Violent Femmes  
Violent Femmes

### Too Drunk to Dream

Whiskeytown  
Faithless Street

### Jigsaw Falling Into Place

Radiohead  
In Rainbows

### I'm Waiting for the Man (Stereo)

The Velvet Underground  
The Velvet Underground

### Hold On, Hold On

Neko Case  
Fox Confessor Brings the Flood

### Tomorrow Comes Today

Gorillaz  
Gorillaz (Bonus Track Version)

### The Long Cut

Uncle Tupelo  
Anodyne

### The Plank

The Devil Makes Three  
The Devil Makes Three

### Polar Opposites

Modest Mouse  
The Lonesome Crowded West

### Cinnamon Girl

Neil Young  
Everybody Knows This Is Nowhere

### Rock Bottom

Rancho Deluxe  
Rancho Deluxe



## RECIPE SPOTTING...in Chicago, IL

Anyone familiar with Chicago (who loves good food and wine), undoubtedly knows sister restaurants Avec and Blackbird on West Randolph Street. Blackbird, the more upscale and fine dining establishment, carries Linne Calodo and serves upscale modern American food.

Avec is like the hip younger sibling, adding a little bit of European flavor to Chicago with an eclectic, artsy crowd and a wine list only featuring European wines. The menu leans more towards small plates but offers large portions as well. The light wood interior gives Avec a contemporary, earthy feel. The staff is one of the finest in Chicago and the place is always playing the best music. One cannot visit the establishment without trying their famously delicious chorizo stuffed bacon wrapped dates. Thanks to Time Out magazine and a good friend in Chicago for passing the recipe along; it's a perfect pairing with 2007 Cherry Red.

### AVEC'S CHORIZO STUFFED, BACON WRAPPED DATES

makes 24 dates, six appetizer portions

2 lbs Medjool dates  
1 lb Spanish-style chorizo sausage  
12 strips bacon  
2 jars piquillo peppers  
1 lb tomatoes (preferably heirloom), chopped  
salt to taste

1. Preheat oven to 350°
2. Make small slit in each date and remove pit
3. Fill each date with chorizo
4. Cut each bacon strip in two and wrap each date with one of the slices. Bake for 40 minutes. When chorizo has cooked through, turn oven to broil for a few minutes to crisp the bacon.
5. While the dates bake, add peppers and tomatoes in medium saucepan and cook over medium-low heat until heated through. Season to taste with salt, then puree sauce. Arrange dates on a platter and drizzle with sauce. Voila!!!

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