



WILSON FAVORITES AFTER A LONG DAY

What do you enjoy drinking after a long day of work? One reason that we have a broad selection of wines on our tasting menu is that people enjoy different wines. That is why we say that the best wine is the one **you** like. It is like art and music. It is a matter of personal taste. Don't push rap music on me, because I just don't like it, no matter how much it sells. Same with wine. To illustrate this point I asked each Wilson family member what they enjoy after a long day. The answers vary as much as our personalities.

Rosie Wilson: You will see her with a glass of Champagne. She invented the half-and-half Champagne combo now dubbed “The Rosie Blend” that is half Almond Champagne and half Grand Cuvée Champagne. Many of you liked the half/half recipe too, and likely Rosie showed it to you, right?

Gerry Wilson: A Martini with Bombay gin, straight up with two olives. Rosie makes one for him after each day. Gerry's granddaughter often sits in his lap so she can get the olive. Needless to say, Gerry is also a wine lover, reds and whites.

Jenifer Wilson (oversees weddings and the tasting room): Definitely Almond Champagne.

Bill Wilson: Although Bill oversees the wine production, vineyards, and special events, you will see Bill with a big glass of good beer (preferably a Pale Ale) at the end of the day. A popular saying in Wine Country during harvest and crush is, “It takes a lot of good beer to make great wine!”

Libby Wilson Johns (oversees human resources and staffing): Libby is a Chardonnay lover. She loves Cakebread Cellar's Chardonnay and, of course, our 2000 and 2001 Chardonnays.

Craig Johns: Anything that goes with a good cigar. Therefore, Craig loves the Chocolate Port.



*Left to right
Front row: Gerry with granddaughter Cassidy Wilson,
Rosie with granddaughter Cambria Wilson,
and grandson Gavin Johns
Back row: Craig and Libby Johns with son Hayden,
Bill and Jenifer Wilson,
Deanna Woolner (soon to be Wilson)
and Mick Wilson*

Deanna Woolner (soon to be Deanna Wilson – oversees our distribution and private labels): I, Mick Wilson, call Deanna a bold red because in my opinion she is smooth, complex, elegant, and just gets better over the years.

A great investment. Yes, Deanna goes for the big reds after a long day, like our 2000 Petite Syrah, in the big Wine Club glass.

Mick Wilson: The bolder the better. I like a red wine that you can spread on your toast ☺. A wine that says, “I am red, hear me roar.” A wine where you find yourself shaking the last drop out of

the bottle (you know what I'm talking about!). Big, bad, bold, and beautiful. So at the end of a day you will find me tasting our not-yet-released 2001 Reserve Syrah (just to make sure it is aging in the bottle properly, right ☺). This Syrah I speak of will hopefully be aged enough to be ready for the April Wine Club shipment. Darn, more sampling to see if it is ready.

Moral of the story? We all have different preferences, so be freed up to enjoy what wine you enjoy. At the same time, stretch yourself a bit and experiment outside your taste preferences. For example, if you like sweet wines, taste some red varietals and learn about them, and vice versa. You might be surprised.

PRIVATE LABELS FOR GUITARIST JOE SATRIANI

My (Mick's) favorite musician is Joe Satriani, a guitar virtuoso. We just saw him in concert at “4th and B” in San Diego. We were lucky to get a back stage pass, so we presented a case of Joe Satriani's Private

JOE SATRIANI'S
Private Reserve
ALMOND CHAMPAGNE
THE "OH MY GOSH" CHAMPAGNE

GLASSWARE 101

When you drink good wine, you will need good glasses. Gerry recently gave some Riedel (pronounced REE-duhl) crystal wine glasses to all the adult family members for Christmas. Riedel is considered one of the finest wine glasses in the world. Does a nice glass matter? Well, I knew that fine wine glasses made a big difference on the taste and enjoyment of wine, but WOW, after tasting out of these Riedel glasses, I am truly convinced. A good wineglass does not need to be expensive, simply functional. Try this test: Pour the same wine into a water glass and into a good, ample sized wineglass. From which glass does the wine taste better? If you are at the winery, try a wine out of the nice Wine Club glasses (remember, Wine Club glasses stay at the winery, right?) and the same wine out of the smaller glasses non Wine Club members use ("El-Chepos" in Spanish). Or, try this test at home with a few wines and let us know when you visit what you discovered.



Interested in knowing a bit more about glassware? This top ten list is adapted from The Wine Bible by Karen MacNeil (Workman Publishing, \$19.95... and one of the best sources for learning about wine, and therefore increasing your enjoyment of wine).

1. Only buy wineglasses you can afford to break. If you spend \$50 per glass means you will never use them, buy ones that are less expensive.
2. Buy more glasses than you need. Glasses do break. Besides, there may be times when you want to serve two different Zinfandels side by side for comparison.
3. Consider buying one great style of wineglass that can be used for both red and white wines. It's simply nonsense that white wine should be served in smaller glasses. A well-designed wineglass should have an ample bowl that gives the flavors room in which to evolve. Closer to the rim, however, the bowl should narrow, forcing the aromas to be focused toward your nose. Experienced wine drinkers say that the most important thing about a wineglass is that it be open at the top. 😊
4. Buy glasses that are absolutely clear and smooth. Clear glasses show

- off the depth and richness of the wine's color. Colored and/or cut glass may be beautiful, but you cannot see the wine.
5. Make sure the glass has a thin rim so that the wine glides over it easily and you don't feel as if you have to chew on the glass to get the wine. Imagine drinking wine out of a mason jar! The wine would jump right over the front of your tongue, and all those taste buds would miss the party. The edge should be thin so the wine flows directly onto the tongue and not past it.
6. Choose a glass with a stem long enough to give you something to hold other than the bowl. Holding the glass around the bowl can warm the wine. Editor's note: Remember, if Rosie sees a Wine Club member holding a glass by the bowl, you will get a gentle scolding. Hey, you were forewarned 😊.
7. Never buy small wine glasses. Drinking wine out of a small glass feels as awkward as sitting in a chair that's too small or eating dinner off a bread plate.
8. In addition to regular wineglasses, buy flutes for serving Champagne and sparkling wines. The long, tapered shape of a flute encourages a steady stream of bubbles, and with these wines, bubbles are part of the pleasure.
9. Wineglasses should be filled only half way (many say 1/3 full is ideal). This leaves plenty of room to swirl the wine so that its aromas and flavors come alive as they mix with oxygen. However, fill Champagne flutes slightly more than half way since the goal is to encourage a bead of bubbles streaming to the surface. However, do not fill flutes to the rim. Some air space will help to focus the aromas.
10. Wash the glass properly. Sometimes the wine will taste odd because of an improperly washed glass; i.e. the glass is in poor condition, not the wine. The best way to wash crystal is using your hand, not a sponge, with a small amount of diluted soap and lukewarm water. Then rinse crystal several times in hot, not scalding, water. Drain crystal upside down, then turn the glasses upright and let them dry in the air. Any drops or spots can be finished off with a clean, soft cloth. Store wineglasses right side up, standing on its base, not on its more fragile rim.

It is difficult to enjoy a good wine in a bad glass. –Evelyn Waugh

EMPLOYEE SPOTLIGHT

DEANNA WOOLNER



In each newsletter we highlight a staff member at Wilson Creek so you can get to know them. I want to introduce Deanna who oversees our distribution, private labels, and our point-of-sale system. She also happens to be engaged to Mick Wilson (that's me). In fact, we are getting married at the winery this summer. Pretty cool, eh? We have always wanted to learn

more about Italian and French wine, so why not honeymoon there, right? We plan on traveling through Piedmont Italy, and then through the Rhone Valley in France... Um, wine research!

Her brother was my seminary intern when I was a youth pastor in Pasadena. Deanna and I became friends, and circumstances brought her

to Temecula. She started working for us as a wine server, then took over distribution and helped launch the popular Private Labels we do for the Almond Champagne. I jokingly say I proposed because it is more effective having a Wilson family member representing our wines out there in stores and restaurants. Just business, right? Har.

Q: So why work at Wilson Creek?

A: The slower pace and the family feel. Wilson Creek has turned me from a city girl to a country girl (I got rid of all my corporate suits). The family is great, and there is a lot of energy here. I also get to meet amazing people everyday.

Q: Anything you want to pass along to the Wine Club?

A: Working here has reminded me of what is really important. It is so easy to be driven by things and expectations that are secondary to what brings true joy. In me, this creates stress, "drivenness", and a focus on tasks – loving people then becomes secondary. I am learning to slow down, and appreciate friends and family, listening to their heart and my true heart too. The old me was go, go, go! I am learning to "be", and get more of a balance in my life. Can you relate?



Super Bowl —

What a blast!



SUPERBOWL PARTY REVIEW

What a blast, with 160 Wine Club members attending our Second Annual SUPERBOWL Party. We sold out about a week before the game. At the party, we tasted over 12 wines, one at each timeout, and when the game was slow, we just made up the timeouts. The beer and wine flowed, and the food was great. We definitely plan on doing this again next year. Thanks to all you who attended. You all were a fun group, and we had a great time hosting the event!



Left: Wine Club members excited to finally find their picture in the Wine Club photo gallery.



USS Roosevelt

Wilson Creek is the "official winery" of the USS THEODORE ROOSEVELT.

AIRCRAFT CARRIER UPDATE

It is official; we are doing a "Captain's Select Reserve" for the Aircraft Carrier USS THEODORE ROOSEVELT. They heard about us through some officers from the Aircraft Carrier USS JOHN C. STENNIS. Keep those two Carriers in your prayers, as the Roosevelt is underway to the mid-east and the Stennis is gearing up. I guess good news gets around, because we just got a call from the AFLOAT TRAINING GROUP based out of Pearl Harbor. They heard about us from the Carrier USS CONSTELLATION. We have also designed labels for the Carrier USS PELELIU and are currently designing a "General's Private Reserve" for a three-star Air Force General. Next time you visit us at the winery, check out the labels we have done for the Navy.

CLUB MEMBER FEEDBACK

In the last newsletter we mentioned that if you emailed us something fun for the newsletter, we would send you a private labeled bottle of Almond Champagne. Well, Michelle and David Webster sent in this story, and they get an elegant bottle sent to them. *"My story: We were traveling out of San Diego and we had to go through the usual security routine at the airport. I wore my favorite Wilson Creek sweatshirt and as the security guard motioned me through the line he stops me, stares at my shirt, then with a big smile on his face whispers to me, "Isn't their Almond Champagne fabulous?" I was proud to say, "Yes" and proud to be wearing a shirt that belongs to the best winery I have ever been to. I encouraged him to join the Wine Club and experience all your wonderful wines.* (Editor's note: If that guard joins, they get another bottle mailed to them for referring a Wine Club member. If you refer someone, let us know too!). *Thank you for being so pleasant when we come in and making us feel like part of the family. You are the BEST and we are so happy we have found you. We always bring our family and friends over to meet you and you always take the time to visit with us even when you are swamped... which is most of the time."*

WINERY ON NATIONAL TV ON "BLIND DATE"

By the time you get this it will have aired on February 12th. Blind Date is that show where they set up two people to go out together (then the editors add funny "pop ups" guessing what the people are thinking). The two people who had their date at Wilson Creek were both fun, but they did not click at all. The pop ups should be interesting. It will air five more times, so keep your eyes open to the TV schedule.

GOLF CHANNEL

We were also recently featured on the Golf Channel in late January. They filmed for over 90 minutes at the winery with a golfing instructor tasting out of the barrels, drinking the Chocolate Port out of the chocolate glasses, grape stomping, etc. Obviously a lot was left on the editing room floor, but we got some great mentions and exposure. The show is called "Dean of the Road" Golf Academy featuring Dean Reinmuth. It will air again three or four times, so keep your eyes open.

WINE "FUTURES" NOW AVAILABLE

What are wine futures? Wine futures are a fun new way to enjoy wine. **Here is how it works:** We will have a barrel or two of a selected red wine that you can taste and pre-buy at a discount before we release it. For example, you visit us and try some 2001 Zinfandel right out of the oak barrel. You taste it and say, "Wow, great stuff! When can I get it?" We hear that all the time, and until now the only answer was, "Well, when we release it to the public." Now you can buy a case right then at a huge pre-release discount. Then when we release the wine, we will have a "2001 Zinfandel Release Party" at the winery where you can pick up the case or cases. You get two free "release party" tickets for every case you buy of that wine. The release party will be scheduled before we release the wine to the general public and it will include a buffet luncheon. If you cannot make the party, we will ship the wine to you free. We will start the Futures program ASAP. Check it out next time you visit.

BAPTISING WINE?

Try this additional tip, noted in The Wine Bible that is practiced in many Italian homes and top Italian restaurants. In Italy, a perfectly clean wineglass is not yet considered ready for use. The Italians always pour a small amount of wine in the glass, swirl it around, then throw this wine rinse out. Italians will say they are preparing the glass to receive the wine – a baptism of sorts. Makes sense, doesn't it? Try it and see if you agree with this Italian sensibility. Let us know your thoughts.

NEW TERM: "TASTING FATIGUE"

I heard this one from my brother, Bill Wilson. Let us know if you experience (or are experiencing) this condition next time you visit us. Here is how it should look if the phrase "tasting fatigue" was in the dictionary: Tasting Fatigue (n.) 1. The condition a wine judge often times experiences after sampling and spitting out over 50 tastes in a day. 2. The condition a visitor to Wine Country finds himself or herself in (usually in the late afternoon) after visiting numerous wineries throughout the day, sometimes resulting in a need for a power nap.

WINE CLUB GLASSES REMINDER AND THANKS

We appreciate your courtesousness in leaving the large, etched Wine Club glasses at the winery after tasting. I guess a few of you thought they were to take home every time. Oops! No, they stay here, so we can wash them for you next time...but you can buy one for \$9.95 if you do want to take one home.


WE WILL NO LONGER BE "bathroom challenged"

Yes, more restrooms are on the way! When we designed the building, we had no idea it would become as busy as it is. Hopefully there will be no more standing in line while tasting or during events. That's probably the best news for many of you in this entire newsletter.

NEW CASH REGISTER SYSTEM

With our new system you will be able to see what you saved as a Wine Club member when you take advantage of your tasting room discounts!

**DRINK BECAUSE YOU ARE HAPPY,
BUT NEVER BECAUSE YOU ARE MISERABLE.
- G.K. CHESTERTON**

 WILSON CREEK WINERY & VINEYARDS	
FUTURE CERTIFICATE 2001 Vintage	
# Cases	Sample Certificate
<input type="checkbox"/> Estate Zinfandel	
<input type="checkbox"/> Cabernet Sauvignon	
<input type="checkbox"/> Merlot	
<input type="checkbox"/> Mourvedre	
<input type="checkbox"/> Double Dog "Old Vine" Zinfandel	
<input type="checkbox"/> 1/2 case _____	<input type="checkbox"/> 1/2 case _____
Total # of cases _____	
_____ Certificate Holder	
Management Authorization	Date
(909) 699-WINE • Fax (909) 695-WINE www.wilsoncreekwinery.com	
Certificate #4554	

Rosie's Recipe

This is an easy recipe that would go great with the
2000 Sangiovese.

Taco Delight

1 lb. ground beef (or turkey)
1 small chopped onion
1 6-oz. can tomato paste
2 cloves garlic, crushed (or 1/2 tsp. powdered)
1 8-oz. tomato sauce
1 tsp. each: oregano, chili powder, Mrs. Dash
2 cans water 1/2 tsp. cumin
2 tsp. sugar 1 pkg. chili seasoning
Brown meat and onion then combine remainder of ingredients with meat. Simmer 5 -10 minutes. Stir in 1/2 cup cooked rice. Serve over Fritos.

On top of meat, pour Buttermilk Dressing:
(also an excellent salad dressing)

1 8-oz. pkg. cream cheese
1 tsp. each: pepper, Mrs. Dash, onion salt
2 c. mayonnaise
1/4 tsp. garlic powder (or 2 cloves, crushed)
2 c. buttermilk

Garnish with green onions, diced tomato, grated cheddar cheese, sliced ripe olives, and shredded lettuce. This is a fun supper party. It can be made the night before and it sometimes even tastes better when you reheat in the microwave. On the buffet table have a basket of chips, a chafing dish of the meat sauce, a bowl or pitcher of the buttermilk sauce, and small dishes of the toppings. Everyone makes their own combinations.



THIS SHIPMENT'S FEATURE WINES

2000 SANGIOVESE

\$24.95/ bottle, \$254.49/case

Wine Club price:

\$19.96/bottle, \$224.55/case

This is Italy's most famous grape. It is called "The Lord of Tuscany." It is the major red used in all the important traditional red wines of the Tuscany region in Italy. Sangiovese is by far the main grape in the Chianti region of Tuscany, and in Chianti wine. Chianti has come a long way from its role as companion to spaghetti and meatballs. Innovative winemakers in Italy are making Chianti wines that are polar opposites of the spaghetti wine. In order to be called a Chianti Classico, it must be made with 75-100% Sangiovese. Our Sangiovese was grown and produced in Temecula and has received numerous accolades from Italian winemakers and others who know a good Sangiovese. Because Sangiovese tends to be more acidic (therefore balances a strong and spicy dish) it goes great with marinara sauces, grilled steak, etc. Sangiovese is known to be one of the best choices to serve with Italian food.

2001 GEWUZTRAMINER

\$14.95/bottle, \$152.49/case

Wine Club price:

\$11.96/bottle, \$134.55/case

The prefix "gewurtz" means spice in German, and this varietal is known to be loveable and a tad eccentric. The German prefix means spicy in the sense of bold aromas and perfumed flavors.

What if there are crystals in the Gewurztraminer? The potassium tartrate, which looks like sugar crystals has no effect on the taste of a wine. These crystals on the bottom of a cork (if the wine is stored horizontally or upside-down) or the bottom of a wine bottle are called "Argol." Argol can appear in young white wines or older ones and is a sign that the wine is "alive." If there are crystals, it simply means that the winemaker chose not to filter or "fine" that particular vintage. Do not drink the Argol if it gets into your glass (but if you do, it is harmless). Next time you see crystals in a white wine, do not fear. If you do not over-chill the Gewurztraminer (refrigerator temp OK, ice cold is not), the Argol should not develop. This is chilling news! ☺

PRICE OF THIS SHIPMENT:

2000 Sangiovese	\$24.95	
2001 Gewurztraminer	\$11.96	
Subtotal	\$36.91	
Total with 20% discount	\$29.53	(you save \$7.38)
Tax(CA only)	\$ 2.28	

*Shipping is additional and cost varies depending where you live in the US

NEW RELEASES

- **2000 Sangiovese:** Sassy and spicy. An Italian varietal that goes great with many foods.
- **2001 Gewurztraminer:** Sweet and luscious. Everyone seems to adore this wine.

- **2000 Merlot:** From the same vineyard as the GOLD medal 2000 Reserve Merlot.
- **2000 Cabernet Sauvignon:** One wine judge stated about our Cab: Three words, "Damn, good Cab!" Won four bronze medals in four international competitions.

UPCOMING RELEASES

White Wines

- **2002 Viognier** (correctly pronounced vee-ohn-yey, the redneck pronunciation is vye-AHG-knee-er ☺): Bursts with pineapple, pear, and kiwi. To be released in March.
- **2002 White Cabernet Sauvignon:** She is back! Bottled in cobalt blue bottles, this award-winning wine will be out in mid-March.
- **2002 Muscat Canelli:** Tastes of mandarin orange, honeysuckle, and ripe pear. Released in March.
- **2002 Sauvignon Blanc:** Crisp and flavorful. Release in late Spring.
- **2002 "Barrel Reserve" Chardonnay:** She is aging in French oak and will be released this Summer.

Red Wines

- **2001 Estate Zinfandel:** This BIG red (16.6% alcohol) is still in oak barrels and will likely be ready this summer. We are definitely doing futures on this unique Zin.
- **2001 Mourvedre:** Follows in the footsteps of our GOLD medal 2000 vintage. Flavors of Bing cherry and black cherry. Dynamite stuff. Only 340 cases made. To be released in May.
- **2001 Reserve Syrah** (bottled for Wine Club only): She is relaxing in the bottle, ready for release to the Wine Club for the April Wine Club shipment. Same varietal and vineyard that won "Best of Class" for Syrah in last year's California State Fair. An exceptional wine. A red lover's paradise.
- **1996 Estate Cabernet:** Will be re-released on our parent's Golden Anniversary August 2nd at \$100/bottle, and for those of you who know this wine, it is worth every drop.
- **2000 Double Dog Red Old Vine Zinfandel:** This award winning gem will be back, but only 30 cases are remaining. Wine Club only. Limit 2 bottles. It will be re-released May 1st. No purchases or futures before that date.

Dessert Wines

- **2002 Duet Late Harvest Cabernet/Zinfandel:** A smooth and sweet dessert wine. Released in March.
- **2002 Late Harvest Chardonnay:** Sweet and sensual in a gorgeous sleek bottle. Release in March.
- **Angelica Cream Sherry:** Many of you have asked about this one. It is over-the-top silky and smooth. A classic cream sherry with a lot of history to the grape and the wine. Ready for release, hopefully in late March.

As you can tell, we will be having a lot of new releases within the next month. So there's your excuse to visit us soon and take advantage of your free tastings.

**THE FINE WINE
LEAVES YOU WITH SOMETHING PLEASANT;
THE ORDINARY WINE JUST LEAVES.
-MAYNARD AMERINE**

WILSON CREEK *Almond Champagne*

Best of class, Gold Medal Winner

NOW AVAILABLE AT YOUR LOCAL SOUTHERN CALIFORNIA BEVERAGES AND MORE



Thanks to Deanna, and a lot of teamwork, we are getting into more and more stores. Speaking of "more" we are now in Beverages and More (9 stores). Yes, you can now buy the Almond Champagne in the Southern California Beverages and More locations. How convenient is that? This is great news for all you Almond Champagne lovers. Now don't you use this news as an excuse for not visiting us at the winery and trying some of our

new releases ☺. The following stores also carry Wilson Creek Almond Champagne. Call Deanna at the winery if you know of other stores or restaurants that would like to stock our Almond Champagne and possibly the Chocolate Port.

BEVERAGES & MORE

ORANGE COUNTY

Brea 875 East Birch 714-990-2060
Irvine 15315 Culver Dr. 949-551-3377
Huntington Beach 16672 Beach Blvd. 714-842-5117
Newport Beach 401 Newport Center Dr.

Fashion Island 949-640-1080

Orange 2000 N. Tustin St. 714-279-8131

SAN DIEGO COUNTY

Encinitas 212 N. El Camino Real 760-943-6631
La Mesa 8410 Center Dr. 619 461-6230
San Diego 925A Camino De la Reina 619-295-3171
San Diego 11475 Carmel Mountain Rd. . . 858-673-3892

ALBERTSON'S

RIVERSIDE COUNTY

Temecula 30640 Rancho California Rd. . . 909-694-0244
Temecula 31960 Hwy 79, Temecula 909-303-1133
Lake Elsinore 30901 Riverside Dr. 909-245-4461
Lake Elsinore 32281 Mission Trail 909-674-0771
Murrieta 41000 California Oaks Rd. . . . 909-600-1027
Sun City 26100 Newport Rd. 909-301-7223
Wildomar 23805 Clinton Keith Rd. 909-600-4607

SAN DIEGO COUNTY

Rancho Bernardo 12475 Rancho Bernardo Rd. . . 858-385-9223

RALPH'S

RIVERSIDE COUNTY

Murrieta 23801 Washington Ave. 909-677-2297
Murrieta 40473 Murrieta Hot Springs . . . 909-698-1767
Murrieta 40545 California Oaks Rd. 909-698-8292
Temecula 40355 Winchester 909-296-5242
Temecula 33145 Hwy 79 909-303-3102

LONG'S

RIVERSIDE COUNTY

Temecula Rancho California Rd. 909-695-1710
Temecula Winchester Rd. 909-296-2668

SAV-ON DRUGS

RIVERSIDE COUNTY

Temecula Rancho Cal Rd. 909-699-0192
Temecula Hwy 79 909-303-3164

DANIEL'S MARKET

Bonsall 5256 S. Mission Rd. 760-732-1135

HOLIDAY WINE CELLAR

Escondido 302 W. Mission 760-745-1200

OLD TOWN LIQUOR

Temecula 28780 Front Street 909-676-6909

PARADISE WINES

Ventura 1547 Los Angeles, #105 805-671-9207

THE BOTTLE SHOP

Sierra Madre 58 West Sierra Madre 626-355-1262

THE ORCHARD

Menifee 29015 Garland Ln. 909-679-5555

THE WINE CONNECTION

Del Mar 2650 Via De La Valle 858-350-9292

WALLY'S IGA

Imperial Beach 836 Palm Ave. 619-424-8129





Wilson Creek Winery

Upcoming Events

JOEY AND MARIA'S COMEDY ITALIAN DINNER THEATER

Saturday, March 15th

Yes, it is back! The hilarious night of mob-style entertainment! Become a guest at Joey & Maria's traditional Italian wedding, dress in your tackiest big city attire, and enjoy an Italian feast with, of course, great wine! Back by popular demand, don't miss this wild night of dancing, feasting & Mafioso hoopla. \$75 per person, inclusive. Call 1-800-944-JOEY for tickets. A portion of the proceeds benefit the Rotary Club of Temecula.



TEMECULA VALLEY BALLOON AND WINE FESTIVAL

June 7-8th

THE big event of the year at Lake Skinner. Wine tasting, crafts, live music, food, and much more. Mark it on your calendar.



Temecula Valley Winegrowers Assoc. Events

WINEMAKER'S GOLD DINNER & AUCTION

July 12th - An elegant 5 course dinner pairing food and medal winning wines. \$125 per person.

VINE2WINE CELEBRATION

August 3rd - For more information call 1-800-801-WINE or go online at www.temeculawines.org.



THE SAN DIEGO PADRES PLAY THE LAKE ELSINORE STORM

Saturday, March 29th

We reserved 20 seats for Wine Club members to see this game in executive box seats at the Lake Elsinore Diamond. These tickets are, um,

FREE... but you have to pick them up at the winery after March 1st. **Another fun Wine Club perk.**

AN AFTERNOON OF ART & WINE

Wilson Creek Winery & The Vineyard Valley's Women's Club present "An Afternoon at the Winery with Art."

Sunday, May 4, 2-6 PM

Join us for a buffet dinner and wine tasting, while enjoying both a silent and live Art Auction to benefit Hospice of the Valleys as well as local high school scholarship programs. \$25 per person includes the buffet dinner, music, wine tasting, and raffle.

Mother's Day

CHAMPAGNE BRUNCH

Sunday, May 11

Treat Mom to a day in the vineyards with an elegant champagne brunch designed to make moms feel special. Featuring an incredible array of gourmet brunch stations and bottomless Almond & Cuvée Champagne. \$49 Wine Club Price, \$55/person for guests. Child's price upcoming. Two seatings available (10-12, 1-3 PM). We sold out last year's event!



WILSON CREEK

2ND ANNUAL COMMUNITY BANDFEST

Sunday, June 1st

Enjoy an afternoon listening to full 25-40 piece bands play on our jazz stage. Picnic to the music of John Phillip Souza, John Williams, and more. Last year over 8 bands participated playing back to back music all day. Price and information to come.

SUNSET JAZZ IN THE VINES -

SUMMER CONCERT SERIES Sponsored by Guidant

- Saturday, July 19
- Saturday, August 16
- Saturday, September 20

Don't miss this!

Last summer we had about 700 people enjoy Marion Meadows playing as the sun set over the jazz pavilion at Wilson Creek. We are back with three concerts this summer. Mark your calendars. Once we have the performers finalized, we will let you know in the next newsletter or on the web site if we know earlier. Dinner seats available with a catered meal from Spaghetini's Jazz Grill.

ANNUAL HARVEST PARTY, GRAPE STOMP & CHILI COOK OFF

Our biggest event of the year!

Saturday, October 11th

Chow down with a Texas-style pit BBQ, enjoy live music all day, stomp grapes Lucille-Ball-style & taste some of the best darn chili in Temecula! Kids' activities, too. A fun day for the whole family. \$35 for adults, includes food, chili tasting & two drink tickets. Children 12 & under, free admission. \$5 for kids' meals. Proceeds benefit Rotary of Temecula. Chili cooks wanted!



ANNUAL NEW YEAR'S EVE GALA

 Always a sell-out!

Wednesday, December 31

Dress to the nines and dance the night away in our enormous party pavilion. Tray-passed hors d'oeuvres, a sit-down elegant dinner and hosted Wilson Creek Wine & Champagne all evening. Balloon drop at midnight, fun party favors & live music on stage all night! The best party in town. \$150-175 per person, inclusive.



L to R:
Mick Wilson,
Wine Club member
Steve Mallory,
and Deanna with
Joe Satriani
(in hat)
backstage.

Reserve Almond Champagne to him. What is fun about this story was that a documentary was being done on Joe that night, and the film producers loved the private labels with Joe’s picture on them, so they filmed Joe with Wilson Creek Almond Champagne to use in the documentary. The producers also plan to visit the winery soon to include the winery in the documentary. Pretty cool, eh?

PRIVATE LABELS FOR OPRAH WINFREY?

We’re having fun doing Private Labels for our Almond Champagne. Last newsletter we reported that we did a Private Label for **Chi Chi Rodriguez**, the golfer. This last month we did labels for **Joe Satriani** and **Oprah** (YES, Oprah Winfrey).

WINNER OF SKYDIVING ONLINE DRAWING

On our web site www.wilsoncreekwinery.com, we just had an online drawing where Wine Club members could submit their names for two free skydives with Skydive Elsinore. They are the outfit who hooked up Gerry and Rosie to skydive a few months ago. So the winner is... drum roll... **DAWN SELLECK** of Lake Forest, CA. So Dawn and a guest will dive for free, parachutes are extra. ☺ Get ready, Dawn, for the ride of your life!

WILSON CREEK WINE CLUB DAY AT SKYDIVE ELSINORE May 10th

Did YOU ever want to skydive? Well, here is a great reason to not procrastinate anymore: **The 1st Annual Wine Club Skydive Extravaganza** (or something like that). What’s that? As we were brainstorming with the folks at Skydive Elsinore, we thought it would be fun to make jumping available to the whole Wine Club where Wine Club members can jump at a discounted price. We will meet at their facility and drop zone in Lake Elsinore. The dives will be tandem dives where an instructor is strapped to your back. You go through an orientation before you jump, so you know what’s up, or down, har. We will have some Almond Champagne to celebrate the jump. Price is \$175/person for the jump, and champagne celebration.

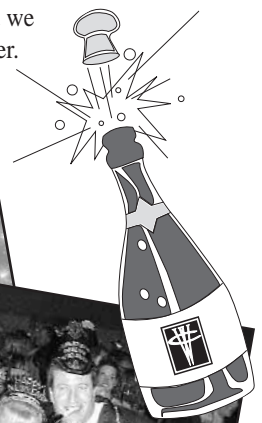


WINE CLUB DRAWING FOR A FREE GROUP GRAPELINE WINE TOUR

We will try to do a giveaway every newsletter for the Wine Club. We have given away balloon rides, skydives, private labels, and now a wine country tour. If you haven’t heard of **The Grapeline** yet, check this out. They have

nice air-conditioned shuttles that circulate through the wineries, so you can wine taste without the hassle of driving. You can get picked up in town, visit the wineries, then get dropped off at your original spot to relax and catch your breath (or take a nap at Embassy Suites!). Additionally you get a value passport with discounts and some 2 for 1 wine tasting at participating wineries. The trip practically pays for itself if you use all the discounts. The drawing is for a group of six to take advantage of a chauffeured trip through Temecula Wine Country FREE. Yes, one lucky Wine Club member and 5 friends. The winner will be extremely popular for a day! Email us your name and email address at info@wilsoncreekwinery.com and we will announce the winner in the next newsletter.

New Year's



Above: Gerry and Rosie toasting the new year.



Above: Balloon drop at midnight.

Winter Barrel Tasting

Right:
Wilson Creek
Staff at the
Winter
Barrel Tasting.



Left:
Saxophonist
Jason Webber
plays the crowd
at the Winter
Barrel Tasting.
His band is in
the gazebo in
the background.