



"Fine Wines & Quality Times!"

Wine Club gets cheesy

Over 180 cheese lovers enjoyed pairing world-class cheeses with Wilson Creek fine wines at our first (but definitely not last) Wine Club Cheese and Wine Night. We thought only a handful would attend, so the huge turnout was a big surprise. Sorry, some of you who wanted to make reservations that day will have to wait for the next one (we will hold another one soon). We were excited to have two cheese experts host the event. **Gina Freize** (known as the "Cheese Whiz") from the San Diego based **Venissimo Cheese Company** facilitated the evening as well as **Jules Wesselink** from the **Winchester Cheese Company**, who graciously brought numerous cheeses of his for all to sample. Gina's cheeses can also be found online at www.venissimo.com. You can visit the Winchester Cheese Company on line at www.winchestercheese.com or in person on Highway 79 North (Winchester Rd.) right by Domenigoni Parkway on your way from Temecula to Hemet (Look for the big Conestoga wagon!). For easy links to these nice people, check out our **Business "Friends of the Family" Business Directory** under "Gourmet Foods".

Gina Freize, the "Cheese Whiz" holding her two favorites.

Gina, one of our event staff, pouring 2003 Syrah out of the barrel.



Left: Guests each had six glasses in front of them when they arrived. Washing the dishes after was quite the challenge.

Left: Gina Freize, the "Cheese Whiz" with Mick Wilson.



Gourmet Picnic Winner!

Club member **Marsi Yount** of Temecula won a gourmet picnic for four in our lower garden! **Thanks, Marsi, for being part of our "family" and the nice letter!**

*Dear Wilson Creek Family,
I just wanted to let you know how special you always make me feel whenever I come out to see you. And I truly felt special today!! The gourmet picnic I won was FABULOUS! It was delicious and perfect in every way! Since we were celebrating my birthday, it was especially wonderful to start the celebration with all of you. Jeff was a superstar and Christie... well, what can I say, she is always superb. I love you all.*

*Thank you for making my birthday celebration so wonderful.
You are the best!!*

*Warmly
with much love,
Marsi Yount*





Valentine's Day Dinner

It was “Springtime in Paris”, and over 150 guests sat in the shadow of the Eiffel Tower (ok, it was an 18’ replica) while enjoying gourmet food and premium wine. The Peter Pavone Orchestra entertained the couples as they danced cheek-to-cheek, and a professional photographer was on site to capture the moment.



Deanna & Jenifer Wilson



Rosie & Gerry Wilson



Plan to join us on our next cruise – Alaska to Alaska!

Picture this: Relaxing on a beautiful ship, cruising through some of the most beautiful scenery in the world, with fun people and great wine!

SOAK in the ms Zuiderdam, a beautiful cruise ship with all the amenities. Enjoy the health spa, formal restaurants, jacuzzis, wine tasting, great evening entertainment... or just relax, sleep in and order FREE room service.

SEE amazing sights as you steam through the Inland Passage while sipping your wine or martini.

EXPERIENCE dynamic shore excursions such as whale watching, fishing, visiting native villages, train rides through mountain scenery, float plane rides, helicopter rides to a glacier, dog sledding, etc.

CONNECT with other Wine Club members at a private Wine Club wine tasting and the many other informal gatherings.

RELAX with a massage, pedicure, or facial. Or sip your favorite drink as you watch the amazing scenery go by.

WALK through fun and interesting Alaskan port towns.

INDULGE yourself with great food, amazing desserts, fine wines, and great entertainment.

SAVE on the cost by booking the trip as a Wine Club member. You will get much better rates going as a member.

HURRY because the slots are almost full. There are some good balcony rooms left, but only a few. Book by tax time (April 15) to guarantee your spot.

Please join us by calling Carlson Sterling Travel today at 1-800-777-6560 for more details and reservations. *Bon Voyage!*



This bud's for YOU!

This is a picture of the first bud break on a Chardonnay branch. This bud really IS for YOU, because in late April, tiny grapes will appear. Then in the summer we get the full leaves and more mature grapes, and then we harvest the beautiful fruit in the fall. We squeeze the grapes, ferment the juice, bottle it, and when the time is just right, send it to you to enjoy.



Check out
all the
FREEBIES
on page 6!

Back by popular demand!

Spa Day

**Just in time for
Mother's Day –
SPA DAY, SPRING
2006!** Friday, May
19th, 8:30AM - 3:30PM



That's right, the ladies of the Wine Club are cordially invited to join us for a day of rest, relaxation and rejuvenation at **Pala Spa, Resort and Casino**. Our day will include morning Mimosa's at the Winery, a quick but relaxing luxury-coach ride to the resort and then a full day of rest, relaxation and fun! All inclusive cost is just \$199.95 and includes:

- Transportation to and from the Spa
- All gratuities
- Choice of manicure or pedicure
- Choice of specially-tailored massage or facial
- Choice of gourmet lunch and beverage at the Poolside Café
- Full use of wet/dry saunas and jacuzzi
- Relaxing in one of the three exclusively reserved poolside cabanas filled with your favorite Wilson Creek wines and champagnes
- Surprises galore!

Space is **EXTREMELY** limited so call **TODAY!**
(951) 699 - WINE (9463)

Smooth Jazz News from Wilson Creek

FREE MAGAZINE!

Did you find something "extra" in your Wine Club shipment this month? Thanks to our friends at **Smooth Jazz Magazine** and **BB Jazz** for a FREE issue of Smooth Jazz for all of our "Extended Family" members (while supplies last). Read about your favorite artists, new CD releases, breaking concert news (and maybe someday a story about our Sunset Jazz in the Vines concerts!). Want to know more? Visit their web site at www.smoothjazzmag.net

SMOOTH CRUISIN'

Can't get enough Smooth Jazz music on dry land?

Join us for the **2007 Warren Hill Smooth
Jazz Cruise, January 20 - 27, 2007**. We'll

sail to Key West, Cozumel, Costa Maya and Half Moon Cay. Artists scheduled to "rock the boat" include: Warren Hill and Wayman Tisdale (co-hosts of the cruise!), Najee, Mindi Abair, and so many more! See their web site at www.warrenhillcruise.com for more details! Don't wait to make your reservations! This cruise is ALWAYS a sell-out. To book your cruise, call Mollie at 877-330-JAZZ (5299). Let her know that you are part of the Wilson Creek "Extended Family" Wine Club so you'll receive a special invitation to an exclusive on-board event!



BUSINESS "FRIENDS OF THE FAMILY" – BUSINESS SPOTLIGHT

Each newsletter we will highlight a business that is part of our rapidly growing Business "Friends of the Family". **Joining this is a great way to not only get great wine, but customized labels, web site exposure, advertising opportunities, free wine tasting, priority reservations and discounts, and other perks for a small annual cost.** Our spotlight this shipment is on:

"SUPER SUE" WILLIAMS OF MORTGAGE SOLUTIONS

Mortgage Solutions is owned and operated by Susan Williams, licensed California Real Estate Broker/ Sole Proprietor. She has been in the mortgage business for almost 20 years. "I pride myself in providing honest and reliable service to every client I meet at the lowest possible rates and fees in today's market." If it is possible, "Super Sue" can get it done! Getting a home loan can be very frustrating and confusing. "I have a financial planning background, and use this concept in assisting clients to find the right loan for their individual situation. There are not necessarily good and bad loans, just different programs to fit different needs. I will work with you to find the best fit for your situation." Because she is the owner and broker of the company, she is able to provide the most competitive rates and programs in today's market. "Many people think they will get a better deal by going direct to a specific lender such as a savings and loan. However, this is not usually true. As a broker, I can search 100's of loan programs to find the lowest rate and fees. By going direct, you are subject to only the programs that lender has to offer. Also, if you don't qualify for their loan, you must start all over with a new lender. With us, we simply submit it to a different lender/investor for approval. No need to start paperwork over." As a licensed Real Estate Broker for California she will also be happy to assist buyers in searching properties to purchase. "Ask me about getting cash back on your next home purchase if you use us for both the purchase and loan. Our clients have received \$1000's of dollars back in rebates." Also ask about our Custom Homebuyer program for building and financing. We have a great custom builder partner to help with design and building. We are also Reverse Mortgage Specialists for senior homeowners. "I joined Wilson Creek's Business Friends of the Family because the Wilson Creek staff is so inviting and makes you feel very welcomed. You actually do feel like a family member! My husband and I purchased season tickets for the Concert in the Vines last year, and had a great time. I am thrilled to be a part of the business network, and part of the Wilson Creek family!" Please Call "Super Sue" for all your real estate financing needs. Our toll free number is 800-723-5699 or (951) 296-2446 or visit our web site at www.MortgageSolutionsUSA.com. Call us for a quote! **FREE APPRAISAL FOR ALL WILSON CREEK WINE CLUB MEMBERS!**

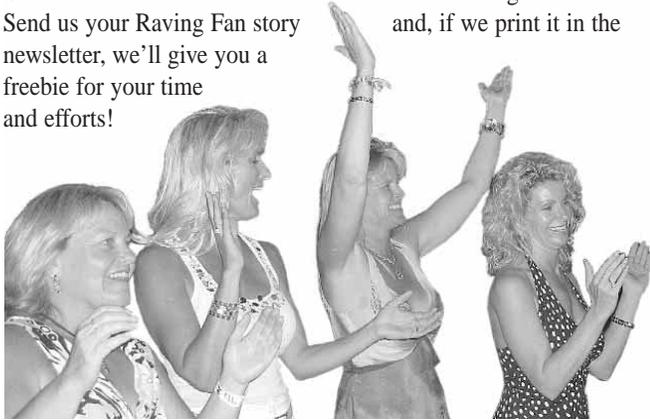


**Generate NEW BUSINESS & ENJOY FREE WINE & CHAMPAGNE
at the same time! Call us TODAY to JOIN!**

Check out the **FREEBIES**

Raving Fans!

Have you had an extraordinary experience at our Winery? Was one of our great staff members particularly helpful? Go to the Wine Club section of our web site and click the Raving Fan button! Send us your Raving Fan story and, if we print it in the newsletter, we'll give you a freebie for your time and efforts!



FREE Balloon Ride!

Go to the Wine Club section on our web site and click on the link that says **UP, UP, and AWAY!** Your name will be entered into a drawing to win a **FREE Hot Air Balloon ride** from our friends at **The Grape Escape!** Jeez, it's good to be "family"!



Email Fun Pictures

If you have any nutty (going nuts over Almond Champagne!?) pictures you took while visiting Wilson Creek, OR while enjoying Wilson Creek wine anywhere, please email them to us at info@wilsoncreekwinery.com attention Mick. If we print it in the newsletter, we'll send you a freebie for your time and efforts.



What Goes "Good" With Wine?



Why stick with the standard cold beer when grilled foods also go so well with the right wine? One of the ways to pair wine with your BBQ'd foods is to consider the flavor of the sauce or marinade.

- Citrus-based marinades match with a crisp, herbal white wine such as a Wilson Creek Sauvignon Blanc.
- To balance a spicy bite on fish, chicken or pork, try a fruity white wine like Wilson Creek's Golden Jubilee or White Cabernet. For spicy beef rubs, try soft, tannin reds like our 2003 Merlot or Estate Syrah.
- Balance the flavors of sweet marinades with rich whites such as our 2003 California Chardonnay. Fruity sauces and salsas can be matched by whites of equivalent sweetness, for fish and poultry. Steak requires a red with maximum grappiness, like a Beaujolais or Gamay.
- Spicy sauces and salsas are well-partnered with a Vouvray or Chenin Blanc. For beef, try our Wilson Creek 2003 Estate Zinfandel. Poultry and pork will go with either!

Some additional BBQ "hot tips" include:

- Have all your tools and ingredients ready next to the grill before you begin so food won't burn while you run inside to get something.
- Add interesting flavors by scattering dried herb clippings, both sprigs and whole stems, over the coals. Basil and thyme are gently sweet paired with fish. Try tossing on some broken cinnamon sticks for a flavor that pairs with jerk ribs or chicken.
- Prevent flare-ups by keeping a small spray bottle of water close at hand and marinate and baste carefully.
- Add tomato or sugar-based sauces at the end of the grilling process, as these products burn easily and don't add to the meat's internal flavor.

Want to learn more about grilling and wine pairing?

Join us for the 1st Annual
"Make Grillin' Thrillin'" evening!

Friday, June 23rd, 5:30PM - 7:30PM

Our own Executive Chef, Gerry Kent, from The Forge, will be grilling samples of beef, chicken, pork and shrimp, prepared with his own signature line of spice rubs and giving us tips on how to be the king (or queen!) of the BBQ! These rubs have been specially created to pair with all of your favorite Wilson Creek wines and champagnes. Cost for this member exclusive event is just \$35 for Club members and \$40 for their guests! Just in time for the peak summer BBQ season! What a GREAT Father's Day gift! Call (951) 699 - WINE (9463) to reserve your place!

Important Retraction By Mick Wilson

“A glass of red wine a day keeps the cholesterol away!?”

I (Mick Wilson) wrote in a Wine Club newsletter last year about the benefits of drinking wine to reduce your bad cholesterol. I mentioned that I was diagnosed with high cholesterol, and my doctor gave me a prescription of one glass of red wine a night (he seriously wrote out a prescription). Keep in mind that I was not out of shape or fat. But, I took his advice seriously and drank a glass of red wine every night. I know, it was brutal, but I just sucked it up and took my medicine faithfully. One night my prescription was Cabernet, then another night it was Brunello, then Sangiovese... I tasted a lot of reds, because I am so faithful to my health ;-). After a six month period, and a lot of red wine, my cholesterol dropped over 100 points. Not bad. Now it is down from 325 in 2004 to 169. I learned there is something in red wine that acts as a sort of garbage collector that chips away at the cholesterol and hauls it away. How great is that? There is a God!

So why the retraction? I recently chatted with a cardiologist who was visiting our winery. This guy knows cholesterol and what works and what doesn't. I shared my story about dropping my LDL cholesterol and he congratulated me but said my prescription was faulty. WHAT?

All these months, and hundreds of glasses of red, and I was doing it all wrong? So I asked him where I was off. You gotta love his answer. He stated that current research shows that one glass of red wine a day was insufficient. His recommendation was to drink TWO glasses a day. Yep, TWO glasses holds the right amount of natural chemical that reduces cholesterol, much more than one. My assumption was that three would do even more... hey, I'll put a straw in a barrel and see what happens. But, according to this doctor, two is the magic number, any more didn't help (which I will help research if any research group needs a participant). Obviously, check with your own doctor, but I like this doctor's advice. Too bad he isn't local.



One of my two glasses. Hey, no one said how big a "glass" actually is. This one is a monstrous 25 ounce Bordeaux glass.



Mick's medicine cabinet.

We like this Doctor, too!

Normally we try to keep things light and entertaining in our "Extended Family" newsletter. However, another recent winery visitor, Dr. Ima Weisenwiner, answered some important health advice questions that we wanted to pass on to our family members.

Q: I've heard that cardiovascular exercise can prolong life; is this true?

A: Your heart is only good for so many beats, and that's it... don't waste them on exercise. Everything wears out eventually. Speeding up your heart will not make you live longer; that's like saying you can extend the life of your car by driving it faster. Want to live longer? Take a nap.

Q: Should I cut down on meat and eat more fruits and vegetables?

A: You must grasp logistical efficiencies. What does a cow eat? Hay and corn! And what are these? Vegetables. So a steak is nothing more than an efficient mechanism of delivering vegetables to your system. Need grain? Eat chicken. Beef is also a good source of field grass (green leafy vegetable), and a pork chop can give you 100% of your recommended daily allowance of vegetable products.

Q: Should I reduce my alcohol intake?

A: No, not at all. Wine is made from fruit. Brandy is distilled wine. That means they take the water out of the fruity bit so you get even more of the goodness that way. Beer is also made out of grain. Bottoms up!

Q: How can I calculate my body/fat ratio?

A: Well, if you have a body and you have fat, your ratio is one to one. If you have two bodies, your ratio is two to one, etc.

Q: What are some of the advantages of participating in a regular exercise program?

A: Can't think of a single one, sorry. My philosophy is: No Pain... Good!

Q: Aren't fried foods bad for you?

A: YOU'RE NOT LISTENING!!!!... Foods are fried these days in vegetable oil. In fact, they're permeated in it. How could getting more vegetables be bad for you?

Q: Will sit-ups help prevent me from getting a little soft around the middle?

A: Definitely not! When you exercise a muscle, it gets bigger. You should only be doing sit-ups if you want a bigger stomach.

Q: Is chocolate bad for me?

A: Are you crazy? HELLO Cocoa beans! Another vegetable!!! It's the best feel-good food around!

Q: Is swimming good for your figure?

A: If swimming is good for your figure, explain whales to me.

Q: Is getting in-shape important for my lifestyle?

A: Hey! 'Round' is a shape!

Well, we hope this has cleared up any misconceptions you may have had about food and diets. If you have any questions for Dr. Ima Weisenwiner, she can be reached at

winer@wearejustkidding.com

And Remember: "Life should NOT be a journey to the grave with the intention of arriving safely in an attractive and well preserved body, but rather to skid in sideways - champagne in one hand - chocolate in the other - body thoroughly used up, totally worn out and screaming 'WOO HOO, What a Ride!'"



Wilson Creek Winery

Upcoming Events

JR 'S RETIREMENT & WINE PARTY

Sunday, May 7th, 5:30 PM - 7:30 PM

Join us as we bid "Bon voyage" to our friend **JR Richardson**. After many years with Wilson Creek, JR is retiring to the Albuquerque, New Mexico area to enjoy a life of golf and wine tasting. (Hey, isn't that pretty much what he does now?!?)



In recognition of the years of great service and friendship that JR has given to our guests and especially our "Extended Family" members, we're throwing a party for him and we'd like you to come! We'll eat, drink (including out of the barrel or tank) and be merry as we say "Adios!" to our friend, JR. The Forge catering will be on hand with food to purchase. Reservations are required so call us TODAY to reserve your place. (951) 699 - 9463

Mother's Day Celebration

Sunday, May 14th @ 11AM

Bring your mom, grandmother, or even your mother-in-law to celebrate her day in the beautiful Wilson Creek gardens. Champagne, music and food will create the perfect day. Visit our web site for menu details. Cost is just \$59 for Wine Club members, \$65 for non-Club members. Call for details and prices of children's menu. (951) 699 - 9463



Back by popular demand!

Spa Day, Spring 2006

Friday, May 19th, 8:30AM - 3:30PM

We're planning another Spa Day adventure with our friends at Pala Spa, Resort and Casino! See inside newsletter for details.

WALK FOR THE CURE

Saturday, May 20th @ 7:30AM

Start now recruiting your friends, family and co-workers to join you at Wilson Creek Winery. You can walk (or run) through our lovely vineyards and, at the same time, raise much needed funds to help find a cure for **Juvenile Diabetes**, an illness that affects 18 million Americans. Call **JDRF** today at **(866) 645-0101** or visit their web site at **www.jdrf.org** to find out how to participate! Anyone interested in putting together an "Extended Family" Wine Club team? Give us a call! What a difference we can make, together!



1st Annual "MAKE GRILLIN' THRILLIN'"

Friday, June 23rd, 5:30PM - 7:30PM

Our own **Executive Chef, Gerry Kent**, from **The Forge**, will be grilling samples of beef, chicken, pork and shrimp, prepared with his own signature line of spice rubs and giving us tips on how to be the king (or queen!) of the BBQ! These rubs have been specially created to pair with all of your favorite Wilson Creek wines and champagnes. Cost for this **member exclusive event** is just \$35 for Club members and \$40 for their guests! Just in time for the peak summer BBQ season! What a **GREAT Father's Day gift!** Call **(951) 699 - WINE (9463)** to reserve your place!



Annual WINE CLUB BBQ

Friday, July 21st 5:30PM - 8:30PM

An "Extended Family" tradition! Join us for classic California BBQ foods, Wilson Creek style with all the trimmings! Music, wine, champagne! The fun NEVER stops! Cost for this event is just \$45 per person for Club members and their guests! Call your friends to reserve the date and then call Wilson Creek to reserve your spot for this summer-spectacular tradition!

1st Annual CINCO DE MAYO EXTRAVAGANZA

Benefiting the Riverside County Foster Care Families!

Friday, May 5th, 6:00PM - 10:00PM Come to the Winery to celebrate and help raise funds for this worthwhile charity at the same time. For ticket information and to donate any items to the Silent Auction, call Trish Shea at (951) 302-2229

Wilson Creek Winery Presents 2006

SUNSET JAZZ in the Vines

Summer Concert Series

Join us this summer for four intimate evenings of fine music, food and wine and fun! Presented by Mercedes Benz and Good Neighbor Pharmacy on the third Saturday of each month from June through September. Mark your calendar TODAY for these great concerts!

June 17th - Marion Meadows and Nick Colionne

July 15th - Najee and Chuck Loeb

August 19th - Norman Brown's Summer Storm with Patti Austin, Paul Taylor and Alex Bugnon, opening act, saxophonist Andre Delano

September 16th - Soul Express featuring Jody Watley, Jeff Lorber and Chris Standring. Extra special opening act, so extraordinary we're not allowed to announce yet.

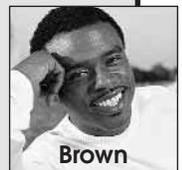
World-class artists grace the stage in an intimate setting surrounded by 92 acres of our vineyards. At sunset and under the stars, these are parties not to miss!



Meadows



Najee



Brown



Watley

THIS SHIPMENT'S FEATURE WINES

We think this pairing will be one of our most popular of the year. It certainly is the most popular in our tasting room now. Proof positive that we ship our members only the best (hey, you are "extended family" right?).

2004 BARBERA

Gold Medal, New World International Wine Competition

This big red has quickly become a favorite of red fans. Hints of blackberry and dark cherry. Fruit-forward with a good finish.

Cuisine Pairing Suggestions

Anything off the grill: lamb, osso bucco, filet mignon, tri tip, etc. Also pairs well with dishes with marinara sauces.

Winemaking

Barrel type: French oak (100%); barrel aging: 16 months;
Malolactic: Yes; filtering: no

Aging

This is good now, but will age nicely up to 2012.

Lab Analysis

Alcohol %: 14.2, PH: 3.6, total acidity: 6.0, residual sugar:
less than .02%, cases produced: 1045, Brix at crush (sugar content):
24 degrees

The chef decanting a bottle of Barbera in Piedmont, Italy. Notice the candle under the bottle neck. This is so the server can see when the sediment (often found in older bottles) comes to the neck. Then it is time to stop pouring that last bit.



Left: Deanna and Mick Wilson in the Piedmont region in Italy hangin' with a winery family as they are working on a beautiful Barbera d' Asti.

2005 WHITE CABERNET

Gold Medal, Presentation, New World International Wine Competition

Made with 100% RED Cabernet Sauvignon. So how the heck do we get a white wine out of a red grape? Great question. The pulp in all grapes, both red and white, is white. The color in red wines comes from the skins. So we need to remove the skins. We do this by

hand-peeling each of those tiny grapes one at a time. Nah, we actually squeeze or press the grapes before fermentation. The key word is "BEFORE". Usually, red wines are made by fermenting the grape skins in with the pulp and juice, then we press AFTER fermentation. Thus, the pigment and "tannin" (that velvety texture that makes your mouth pucker) from the skins enter the juice and make it red. But if we gently (very gently) press the grapes before fermentation we can ferment the clear juice that comes from squeezing the red grapes.

We doubled out production of White Cabernet to just under 2000 cases after we sold out of a 1000 cases last year in just over five months. This was after we doubled that production over the previous year (500 cases) after that year sold out in six months. So, based on history, we do not expect this wine to stay on our shelves to long. So get it now. It is that good.

Tasting Notes

Citrus aromas of ripe peach, pear, grapefruit and mandarin orange. Lightly sweet but not too sweet; it's jussst right.

Cuisine Pairing Suggestions

Pairs well with grilled fish, and salads as well as hot tubs and fireside cuddling.

Varietal Composition

100% Cabernet Sauvignon. Used only the "free run" juice which is the pure, white juice at the beginning of the pressing. As the juice turns pink as the grapes are crushed further, that pink juice is channeled off to be used in other wines. So the color is that of a pure white wine.

How Long to Store

It is ready to drink now. Definitely drink within two years.

Lab Analysis

Alcohol %: 12.8, tons picked: 23.44, date picked: 9/27/05,
PH: 3.6, total acidity: 6.4, residual sugar: less than 2.4%, cases
produced: 1937, Brix at crush (sugar content): 23.5

PRICE OF THIS SHIPMENT

2004 Barbera	\$26.95
2005 White Cabernet	\$22.95
Subtotal w/ 20% Wine Club Discount	\$39.92
Tax where applicable – Shipping varies	

UPCOMING RELEASES

Whites released by late Spring:

2005 Muscat Canelli

2005 Chardonnay

2005 Viognier

2005 Sauvignon Blanc

Reds to be release early summer:

2004 Zinfandel

2004 Cabernet Sauvignon

2004 Bordeaux blend

2003 Syrah

2004 Syrah



The *Art* & Challenge of Winemaking

My dad, Gerry, read the book by Robert Mondavi entitled Harvests of Joy. It is a great read and tells of the adventure he went through to build his winery. OK, Mondavi is in a different league (like comparing a little leaguer to a pro baseball player) but we enjoyed reading his book.

Here is an excerpt of what we can identify with about the joys and frustrations of growing grapes and making wine. This stuff is what Bill Wilson deals with on a daily basis. (Bill oversees wine production and vineyard management.) Keep in mind that before we started this winery, Bill was wearing a suit and working as a stockbroker and financial planner. In contrast, I recently saw him get excited at the arrival of a new vineyard tractor. Quite the change!

"I wanted to learn everything there was to know about the fascinating – and somewhat mysterious – process by which the humble juice of grapes alchemized into the elegance and grandeur of fine wine.

There was so much to learn. Wine making is both an art and a science, but it is not just one science. In order to understand fully the process, you have to learn elements of geography, geology, meteorology agriculture, botany, biology and chemistry. A bit of physics can come in handy, too. To master the vineyard, you have to learn about soil qualities, water tables, rain patterns, rootstocks, grape varietal, planting patterns and schedules, insect control, mold and fungus control, trellising and pruning techniques, irrigation, how to measure

sugar and acid levels, sun exposure, when to pick the grapes, and how best to pick them.

Then to master the wine cellar, you have to learn the intricacies of fermentation, yeast varieties, acid levels, and the composition of grape skins, stems and pops and how they affect the juice. You have to learn how fermenting juice reacts to its container, be it concrete, stainless steel or wood. It also pays to know a good deal about engineering, refrigeration, and even welding. If you age your wine in oak barrels, as we do, you have to learn about forests and forest maintenance, about the different varieties of oak coming from different parts of the world, and about how barrels are made and how different kinds of oak and different kinds of barrels impart different qualities to the wine. Even corks are a science unto themselves; imperfect corks or imperfect corking techniques can ruin event the best-made wine. Each different wine you make – red, white, rosé, sweet or sparkling – uses a different grape variety, and you have to understand the qualities of each variety and learn the specific process for making each different wine. On top of all this, each year in wine making is a new challenge, with different rainfall and temperatures, a different number of sunny days, and different vine conditions, too. Just as each child you raise is different, so it is with wines; with each year and each vintage you have to start anew."



Robert Mondavi getting advice from Gerry.

Wait a minute, is that for real?



THOMAS JEFFERSON ON WINE

"Wine from long habit has become an indispensable for my health."

"I have lived temperately . . . I double the doctor's recommendation of a glass and a half of wine a day and even treble it with a friend."

"By making this wine vine known to the public, I have rendered my country as great a service as if I had enabled it to pay back the national debt."

"I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is a tax on the health of our citizens."

"Good wine is a necessity of life for me."

Are you **NUTS!** about

Wilson Creek Winery's Almond Champagne?

Can't find it in stores near you?



Well, you're in luck!

By popular demand, we're giving our "Extended Family" Wine Club members a chance to add a bottle of Almond Champagne to each Club selection! That's right! We're giving you a chance to "GO NUTS!" for our Almond Champagne! Every other month, along with the ultra-premium wines selected for your enjoyment, we'll add a bottle of Almond Champagne! And, because you are a member of our "Extended Family", we're going to offer this extra treat at the very special price of just \$9.99, plus any additional tax and shipping and handling (usually only about \$2.00!). So call us today at (951) 699 -WINE (9463) and let us know that you'd like to "GO NUTS", and we'll help! After all, that's what "families" are for!

GO AHEAD *GO NUTS!* YOU KNOW YOU WANT TO

What's cookin'—

This recipe is from
Executive Chef, Gerry Kent of The Forge.

(This will pair GREAT with the
2004 Barbera in this shipment)

Mixed Summer Grill with Infused Olive Oil

- 1 pc Angus Tri Tip (seasoned with salt and pepper)
 - 2 ea Mixed Peppers (seeded and cut in half)
 - 2 ea Peeled White Onions (cut in thick rings)
 - *1 Asparagus (*bundle)
 - 4 ea Heirloom Tomatoes (thick rings)
 - 5 ea Baby Bok Choy (cut in half)
 - 4 ea Garlic Cloves (tops cut off)
 - 1 c Extra Virgin Olive Oil
 - 1/4 c Mixed Green Herbs (fresh and or dry of any kind)
- Salt and pepper to taste

Instructions:

1. Pre-heat your favorite summer grill.
2. In a large mixing bowl season the tri-tip with salt and pepper. Place on grill fat side down.
3. In small sauce pan heat olive oil for 20-30 seconds on high and add in fresh and dry herbs. Remove from heat and let cool.
4. Check on your tri-tip once browned color has formed and turn over. Try and keep it out of any immediate flame ups.
5. In same large mixing bowl, toss in all of your vegetables, tomatoes and garlic. Nicely coat with the infused olive oil, reserving some for later. Make sure to season well with salt and pepper.
6. Begin grilling vegetables on a med-high heat, using a grilling basket.
7. Once the tri-tip is nice and browned, move to a area of lower heat on your grill to finish slowly.
8. Once your tri-tip and vegetables are done to your desired doneness, remove from grill.
9. Let the tri-tip rest for at least 10 minutes before you begin to slice. Make sure to slice against the grain.
10. Place all on a platter or two, drizzle with a bit more of the infused olive oil.

Remember - We still hope to make a Wilson Creek "Extended Family" Cookbook, so email your favorite recipes today! wineclub@wilsoncreekwinery.com

WHERE TO FIND OUR AWARD-WINNING ALMOND CHAMPAGNE?

You can buy it in the tasting room, order it on our web site or if you live in California, you can likely buy it at a store near you. Almond Champagne is now available in Albertson's stores all around Southern California. Here is a list of stores where you can find it:

- **Albertson's** - throughout San Diego and Riverside County, and parts of Orange County **and soon from San Luis Obispo south!**
- **Beverages & More** - state-wide
- **Bristol Farms** - Los Angeles and Orange County
- **Cost Plus** - state-wide
- **Costco** - San Diego and Riverside County
- **Henry's Marketplace** - San Diego, Orange and Riverside County
- **Jensen's** - Palm Springs
- **Long's Drugs** - state-wide
- **Ralph's** - Temecula and Murrieta
- **Von's** - Lake Elsinore, Temecula, and Murrieta
- **Sav-On** - Temecula and Murrieta
- **Wild Oats** - Long Beach, Laguna Beach, and Santa Monica

Other stores and restaurants are listed online at

www.wilsoncreekwinery.com in the Business Directory.

Father of the Year

Gerry Wilson was selected as the 2005 Father of the Year by the San Diego chapter of **The American Diabetes Foundation**. A film crew came to Wilson Creek and interviewed the family about life with our Dad, Gerry. The video is for the awards gala this May.



How to avoid crowds at the Winery!

Wine Club members have learned that it is less crowded to come on a Sunday. You will likely get better customer service and relax a tad more. If you do come on a Saturday, start at Wilson Creek and go West toward Callaway. This way, you miss the tourist traffic and experience Wilson Creek without all the crowds.



WINE CLUB

Members' Feedback

Theresa Jong of Las Vegas writes...

"I am absolutely a raving fan! My mom, her best friend, my best friend, and my sister-in-law and her best friend and I have come to your winery for years to enjoy picnic lunches in the grove, and of course, the Almond Champagne! Now we six are miles apart. I CRAVE your Almond Champagne. I DREAM about it, tell all my friends about it, and any time ANYONE I know is headed to California, I find distributors along their route so they can bring me back some of those fantastic bubbles. I am actually headed to Los Angeles this weekend, and I'm the lucky one to buy a couple cases to bring back. You see, I have introduced your Almond Champagne to my new friends out here, and this desert life has created some very thirsty people! RAVE, RAVE, RAVE. Pick me!!! P.S. There are a lot of Southern California transplants out here in Las Vegas. Perhaps Lee's Liquor (a local chain with a fairly extensive wine selection) would like to add some Wilson Creek Almond Champagne to their shelves? Oh yeah. . . one more time. . . Pick me!!!" (Editor's Note: We picked Theresa to be awarded a complimentary bottle of Almond Champagne along with these other fine folks for taking the time to write to us about her visit to the winery!)

Wine Club member **Michael Kramer** writes...

"So, there I was leading the adult Bible study at Zion Lutheran as I do most every Sunday. The book under discussion these last few weeks was Paul's first epistle to Timothy. Coming in, I had figured we'd finish the book that week. As we moved to Paul's concluding remarks to the young ecclesiastical supervisor, one of the members read aloud 1 Timothy 5: 23: "Stop drinking only water, and use a little wine because of your stomach and frequent illnesses". Of course, I had known of that verse, but as we discussed it, I couldn't help but share Mick's comment from some newsletters back about a routine (if you can call anything by Wilson Creek that) glass of red wine in the evening for his health (medical studies, lower cholesterol, general well-being). My class, for the most part senior citizens, all chuckled and agreed about the wine. Apparently these good Lutherans are drifting away from their more

traditional beer. I have to admit, the rest of the class I had a more difficult time focusing – I kept thinking about the Angelica Sherry my wife and have open at home, and the Late Harvest Cabernet Zinfandel we have cellared, and the White Cabernet we love so well, and the Almond Champagne, and... Well, I came to the conclusion that Paul's suggestion was a good one."

Long time member **Sherrie Brush** writes...

"Just a note to let you know, we came in for my daughter's bachelorette party and had a great time. J.R. was extra nice, if that's possible. Her wedding was held March 4th in Crestline, and we had Almond Champagne!!!!!!!!!!!!!! Everyone loved it. Also my son came home from Baghdad and surprised everyone. We were so glad he was home and was able to be at his little sister's wedding. Then he told us he had been home for a week and had been right here in Temecula at the Wilson Creek Winery! He was Sailor of the Year and the Navy had all kinds of fun things planned for him. One of which was visiting the Wilson Creek Winery! Thanks for everything you do to make us feel like family. Also, we would like to come to the party for JR May 7th. How do we go about doing this? Thanks again!"

Long time member **Joy Oostra** of Escondido, CA writes...

"Just the mention of Wilson Creek Winery brings a smile to ones face! Everytime I come to the winery, I bring friends or family. Everyone wants to see for themselves this awesome winery that I rant and rave about all the time. When I walk through the door, I feel as if I'm going back home. Thank you for the warm, friendly welcome I receive everytime I visit. P.S. Thanks to Rosie for disciplining my girlfriend, who wouldn't hold her glass correctly. You're such a good 'Mom'".

Helen McKinley of Murrieta, CA writes...

I had the opportunity to visit Wilson Creek with a girlfriend of mine, on Valentine's Day. We spent the afternoon going to various wineries, but the delight of our visit was when she met JR as he rolled out the red carpet and made our day. She said that she felt as if she was "family". He offered all the different wines for tasting. Top it off with her favorite Almond Champagne. What a Valentine's Day to remember! Thanks JR!

Wine Club Information

CHECK OUT OUR WEB SITE!

Wilson Creek Winery's web site is up, and we're getting great feedback from you, our valued "Extended Family" members! Please note that we need to have your email address on file in order for the online store to recognize you as a Wine Club member. So, if you haven't already provided us with this information, please email us at wineclub@wilsoncreekwinery.com today! Remember, as a member of our "family," you can rest assured knowing that we will never spam nor share your information with anyone! Meanwhile, we invite you to visit our site at www.wilsoncreekwinery.com!

EMPLOYEE SPOTLIGHT –

Meet Bar Captain, Dawn and Lead Wine Pourer, Holly, two of our amazing staff members whose jobs are to make your visit a great one.

Meet Diana, who is one of the dynamic Wine Club assistants who is on the other end of your phone calls and emails.

