



June/July 2006  
Issue 30

## WILSON CREEK WINERY & VINEYARDS “Fine Wines & Quality Times!”



Bill introducing Gerry



Our dad, **Gerry Wilson**, was honored with four other dads as the San Diego area “Father of the Year” sponsored by the **American Diabetes Association**. Since 1999, the Father’s Day Council has joined the American Diabetes Association to host the Father of the Year Awards dinner, benefiting the research, education, and advocacy initiatives of the American Diabetes Association. The gala event was held at the Manchester Hyatt in San Diego. His kids (Libby Johns, Bill Wilson and Mick Wilson) presented the award to him. The event was attended by many of San Diego’s business and political leaders. We’ve known all along what an incredible man he is, so it’s really good to see him get the recognition we know he deserves!

### GERRY WILSON IS CHOSEN AS FATHER OF THE YEAR

*This award recognizes outstanding people whose contributions set a shining example for all fellow citizens. With great willingness, you have given your time and resources to those in need, and your commitment has touched the lives of many. This well-deserved honor is a tribute to your generosity of spirit, and I thank you for inspiring others to serve a cause greater than themselves.*

- Governor, Arnold Schwarzenegger

*Excerpt from a California Senate Resolution No. 556, dated April 5, 2006*

*"WHEREAS, Gerry Wilson has been selected by the San Diego Father's Day Council as Father of the Year for 2006 in recognition of his integrity, compassion, and commitment to his family and his contributions to the well-being of the people of his community and state, and he is deserving of special public recognition and the highest commendations from the people of California, and WHEREAS, Gerry Wilson has never hesitated to volunteer his time, effort, and funds to his fellow citizens when called upon; now, therefore, be it RESOLVED BY SENATOR DENNIS HOLLINGSWORTH, that he takes great pleasure in congratulating Gerry Wilson on his selection as Father of the Year for 2006, commends him for providing a loving and solid home life for his family and extends to him sincere best wishes for continued success in the future."*

- Honorable Dennis Hollingsworth, 36th Senatorial District

*Gerry is patient and kind. He is not jealous or boastful or proud or rude. Gerry does not demand his own way. He is not irritable, and he keeps no record of when he has been wronged. He is never glad about injustice but rejoices whenever the truth wins out. Gerry never gives up, never loses faith, is always hopeful, and endures through every circumstance. This is THE passage on love, and this describes my dad.*

- Mick Wilson

*Congratulations Gerry. Best wishes to you and your family.*

- Riverside County Supervisor, Jeff Stone & Regina Stone

*Honest, trustworthy and gracious – his word is his bond.*

*Every member of his family is following his example.*

- Fred Weibek Jr., Weibel Vineyards

*If you are fortunate enough to be a member of the Wilson family or one of Gerry's many friends, you can be sure that you will always receive unconditional love and acceptance from him . . . even a Democrat like myself!*

- Ernie Woolner, Retired Minister (Deanna Wilson's dad)



Gerry, Rosie and (back row L to R) Christopher, Deanna, Mick, Jenifer, Bill, Libby and Craig

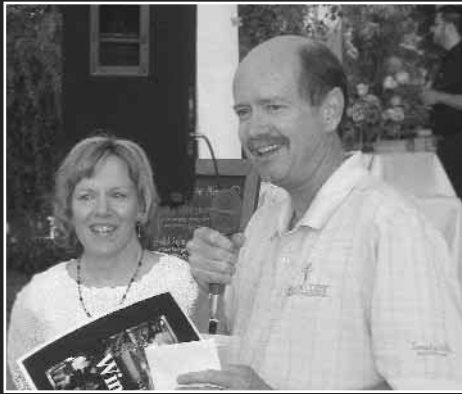


# Farewell JR

As many of you know, JR, one of our amazing wine servers, is retiring and moving to New Mexico to play lots of golf and drink lots of great (Wilson Creek) wine. The farewell party honoring JR just had to blow him away. He expected about 30 people to attend, but when 250 (mostly Wine Club members) showed up, JR and his wife Annie were flabbergasted. We gave JR and Annie a year’s Wine Club membership and a gift certificate to a world-class restaurant in Taos. We, and many of you, will miss JR.



## We will miss you!



*JR and Anne receiving their year’s membership to the Wine Club.*



*Left: Wine Club Manager, Lisa Cherry, with Donny Ho from Palumbo Family Winery (great reds there!).*



*Rosie Wilson with family friends Kristin & Kim*



*Left: Taffy makes this miniature golf hole a dog leg right!*



*Above: Gavin Johns hitting off the mats on our home-made driving range.*



*Winemaker, Michael Calabro (left) pours out of the barrel for friends, including our Vineyard Manager, Cheo (third from left).*



# Spa Day

On Friday, May 19th, the ladies of the Wine Club enjoyed another fabulous Spa Day adventure at **Pala Resort, Casino and Spa!** The ladies received poolside pedicures and luxurious massage treatments while sipping their favorite Wilson Creek wines and champagnes! Does this sound like a day for you? We are already planning the next Spa Day for sometime in mid-September. (Treat yourself after the kids start school again?) Be watching for details in upcoming e-mails and newsletters or call us today to make SURE we have YOUR e-mail address!



*Ladies returning to the Winery found a volunteer to be cabana boy at the next Spa Day excursion!*

# Happy Hunting



Every year at Easter, we host an Easter Egg Hunt for the children of our employees and friends of the Winery. Now, we couldn't let the kids have all the fun so the Easter Bunny also hides bottles of wine and champagne around the gardens for the grown-ups to find! We LOVE the Easter Bunny!



# Golf Tournament

Wilson Creek Winery took first place at the Temecula Valley Chamber of Commerce Golf Tournament.

*Champions: Micah Albao, Steve Robles, Ben Huber and Jim Mitchell.*



# Mother's Day

Every year on Mother's Day, moms celebrate here in style with champagne brunch and live music.



*Wilson family members: Craig Johns, Hayden, Gavin, and Libby Wilson Johns*



*Julie Solferino pouring champagne. She has been with us the longest, since our opening in 2000.*



*Wilson family moms and friends (you cannot see it here, but glasses of Mimosas were flowing at this table).*



*Grapeline owner, John Kelliher, catching crawdads in our creek using string and bacon with over 30 kids watching. This was a catch and release day and they caught their limit too.*



# What a Day @ Wilson Creek!

## Juvenile Diabetes Research Foundation Walk For The Cure



Left:  
The beginning  
of the long  
meandering  
stream of 1200  
people starting  
from the  
winery.



Left: "Thunder", the mascot  
of the Lake Elsinore Storm,  
cheers people of all ages at  
the starting line.



**Join Us  
Next Year!**

On May 20th we started off the day with the annual **Juvenile Diabetes Research Foundation (JDRF) "Walk for the Cure"** through our vineyard. This 5k walk raised over \$200,000 for JDRF. Almost 1200 people joined us this year to help raise awareness and monies for this worthy cause. Then we quickly transitioned to a normal (busy) Saturday, doing wine tasting and private tastings throughout the day. We transformed the property again at 5:00 PM for the annual **"Law Enforcement Torch Run"** that raises monies for the Special Olympics. This run starts at Pechanga Casino and ends up at Wilson Creek. Two Special Olympians do the final leg and lighting of the flame. One of our core values as a family and business is to give back to the community. We feel blessed that we can do this to help others – plus, it's a lot of fun!

## Law Enforcement Torch Run

*As of today, we are looking at about \$200,000 raised with more coming in. We estimate close to 1200 walkers! The day was just wonderful, and we are SO GRATEFUL to all of you at Wilson Creek Winery. All the JDRF chapters have envied us for having the beautiful vineyard of WCW to be our playground for the walk. For all you do and for the dedication you give to JDRF, we are humbled.*

- Linda Steinbeck, Executive Director - JDRF Inland Empire Chapter



Lighting the flame.

Right: Bill Wilson with  
Special Olympian



Special Olympians carrying  
the torch on the final stretch as  
an officer leads the Torch Run.



"Cristal" our hard-working Golden  
Retriever, cleans up after the Torch Run BBQ.

# Alaska

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

**August 19th through August 26th**

Adventure with us as we cruise Alaska, into the fabled Inside Passage and spectacular glacier wilderness where eagles and whales roam free. Our 3rd Annual Wine Club cruise takes us to the land of adventure and the midnight sun. In addition to the scenic wonder that is Alaska and the luxury and comfort of Holland America's ms Zuiderdam, our intrepid Club cruisers will enjoy a "Welcome Aboard" cocktail reception, a complimentary on-board wine tasting and a complimentary shore excursion. Only a few spaces left, so call **Carlson Sterling Travel TODAY at (800) 777-6540** to reserve your spot, or visit the Wine Club section of our web site at [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com) and click on the Wine Club Cruise link for more information!

**Bon Voyage!**



Deanna Wilson enjoying the  
view on the 2004 Alaska  
cruise (not pictured is her big  
glass of wine and the pod of  
whales 100' from the ship).

Wilson Creek Winery Presents

# Sunset Jazz

*in the* **Vines** Summer Concert Series



From 2005  
Concert Series

## Sunset Jazz in the Vines 2006 Concert Series Kicks Off with a BANG!

Imagine a starlit summer evening, warm breezes wafting through the trees, a vineyard burgeoning with fruit, and the promise of great wines to come. Now, close your eyes... can you faintly hear the notes of world-class smooth jazz music and almost savor the taste of the world-class wine in your glass? That's right! It's time for the 2006 Sunset Jazz in the Vines Concert series! World-renowned, Grammy award winning artists grace our concert stage for four unforgettable evenings of great music, great food, great wine, and more!

- **Saturday, June 17th** - Marion Meadows with Nick Colionne opening
- **Saturday, July 15th** - Najee with Chuck Loeb opening
- **Saturday, August 19th** - Norman Brown's Summer Storm with Patti Austin, Paul Taylor and Alex Bugnon with Andre Delano opening
- **Saturday, September 16th** - Soul Express featuring Jody Watley, Jeff Lorber & Chris Standring... plus a VERY special opening act that we can't announce yet!



From 2005  
Concert Series

See Wilson Creek Winery and many of our scheduled artists featured in the **FREE** copy of **SMOOTH JAZZ NEWS** included in this shipment!

## Do you know that "Extended Family" Wine Club members receive **SPECIAL VIP STATUS & PERKS** at our jazz concerts?

- Quick and easy VIP check-in
- Complimentary pre-concert Champagne Reception and an opportunity to meet the artists
- Reserved VIP Wine Club seating (available on a "first come, first seated" basis)
- 10% off tickets
- 30% off merchandise and wine during the hour after the show

Join us for great wine, great music and of course, a great time!

Call **(951) 699-WINE** (9463)

or visit [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com)



*FREE Wine Club champagne reception before each concert.*

**Make your  
reservations TODAY!**



*Full-service gourmet dinner available!*



**Wilson Creek Winery**

# Upcoming Events

## 1st Annual "MAKE GRILLIN' THRILLIN"

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

*For the Expert or Novice Griller*

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! Learn about rubs and what goes well with what in this informal, relaxing, educational and fun event. Plus, there's barrel

tasting too! 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!



## 5th 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! 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!



*A Temecula Valley Winegrowers Event*

## WINEMAKERS' GOLD DINNER & AUCTION

**Saturday, July 22nd**

Join us for an innovative winemaker's dinner showcasing the premium wines of the Temecula Valley. Guests will dine with Temecula Valley winemakers, winery owners, and growers at the beautiful South Coast Winery Resort & Spa. TV and radio personality, Chef Mario Martinoli, will serve as master of ceremonies and auctioneer.

**Call 800-801-9463** to reserve your place today!

*A Temecula Valley Winegrowers Event*

## VINE 2 WINE

**Saturday, August 5th**

A special treat for a select few! Experience the beauty and romance of the Temecula Valley just prior to harvest. Go beyond the tasting room experience and meet the men and women who grow the grapes, talk with the winemakers who make the wine, and taste the wines they produce together! **Call 800-801-9463** to reserve your place today!



## Back by VERY popular demand! CIGAR NIGHT!

**Sunday, August 13th**

Join us as we enjoy exquisite cigars, paired with gourmet food and your favorite Wilson Creek Wines, champagnes and, after dinner, Decadencia Port and Angelica Cream Sherry! Cost for this extraordinary evening is just \$75 for "Extended Family" members and their guests and includes a free gift of cigars and accessories to take home! Spaces are extremely limited for this fun and interactive event so call **(951) 699 - WINE (9463) TODAY** to reserve your spot!

# Wilson Creek Winery Presents Sunset Jazz in the Vines Summer Concert Series 2006

**Join us** this summer for four intimate evenings of fine music, food, 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



Meadows

**July 15th**

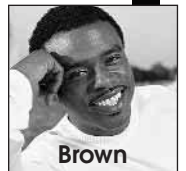
Najee and Chuck Loeb



Najee

**August 19th**

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



Brown

**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.



Watley

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!

**See previous page for more details.  
ALWAYS A SELL-OUT!  
Call (951) 699-WINE (9463) TODAY!**

## Mark Your Calendar & Watch for more Details

- Mid-September - Spa Day at Pala Spa
- October 1st - 4th Annual Vine Tasting  
Vineyard tour, tasting and gourmet dinner.

# THIS SHIPMENT'S FEATURE WINES

## 2005 MUSCAT CANELLI

Muscat Canelli has been one of our best sellers. This 2005 Muscat exudes floral aromas, yet is sweet tasting. Muscat grapes are grown in temperate climates around the world in Italy, France, Greece, Spain, Australia, and California. This category of grapes has existed for centuries and is one of the oldest known to man. Muscat even dates back to the Egyptian times. Muscat grapes are best known for making a perfumy, musky, fragrant, sweet wine.

### **Tasting Notes:**

Floral aromas combined with flavors of ripe pear and honeysuckle. Smooth and luscious. Crisp, yet lightly sweet. Serve chilled.

### **Cuisine pairing:**

Goes well with oriental chicken salad, grilled fish, gourmet sandwiches, and pasta primavera.

### **Winemaking:**

Harvested 8/29/05, stainless tank fermentation, no malolactic.

### **Lab Analysis:**

PH: 3.8, total acidity: 5.8, residual sugar: 5%,  
Brix at crush (sugar content): 25.

## 2004 ESTATE SYRAH

"WOW" is a good word to describe this amazing wine. "Yummy" works too. We knew this was going to be good once we fermented it, but after a year of oak barrel aging, it got even better. BIG FRUIT flavors of blackberry and dark cherry, yet it is sooooo smooth and delicious. A BIG RED lover's delight. Grown from our Estate vines.

### **Tasting Notes:**

Hints of blackberry and dark cherry. Soft tannins with a full-mouth feel.

### **Cuisine pairing:**

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

### **Winemaking:**

Barrel type: aged 16 months in French Oak (70%) and Amer (30%), Malolactic fermentation, no filtering.

### **Aging:**

This is good now but will age nicely up to 2015.

### **Lab Analysis:**

PH: 3.92, total acidity: 5.68, residual sugar: less than .025%, cases produced: 1000, Brix at crush (sugar content): 25.75.

To print these tasting notes for your cellar records, visit:  
[www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com) and click on "The Winery".

## PRICE OF THIS SHIPMENT

Muscat Canelli	\$17.95
Estate Syrah	\$34.95
<b>Subtotal w/ 20% Wine Club Discount</b>	<b>\$42.32</b>
Tax in CA only – Shipping varies	

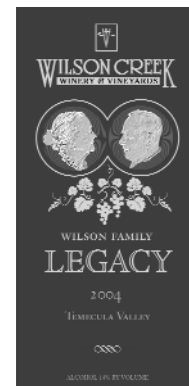
## UPCOMING RELEASES

**Reds** (released sometime from Summer to Fall)

- 04 Legacy (Bordeaux blend)
- 04 Estate Cabernet Sauvignon
- 04 Zinfandel
- 04 Sangiovese
- 05 Barbera

**Whites** (released mid-summer)

- 05 Sauvignon Blanc
- 05 Quartet Bordeaux blend
- 05 Chardonnay
- 05 Golden Jubilee



## VINEYARD UPDATE

### **How are those grapes doin'?**

It is fun to watch the vines first bud, then those "mini grapes" start forming. Deanna and I (Mick) walk with our little Sarah Wilson (now 18 months) and my dad (Gerry) through the vineyard every morning. Not bad eh? We take pictures occasionally to keep you updated on the growth of the grapes. This picture is of a cluster of Cabernet Sauvignon; teeny, weeny green grapes, each grape about the size of a head of a pin. In August they will start getting their red color and higher sugar content, and they should, hopefully, be ready to harvest in September. We'll keep walking to keep you posted.



## Private Tasting

### **Want a "special" tasting experience at Wilson Creek Winery?**

Consider hosting a "Private Tasting" for friends, family or business associates! Hosted by a Wilson Family member, these fun and interactive experiences let you learn about the winemaking process, hear a little bit of our family story, and learn to make the most of all of your wine tasting adventures! Cost for the general public is \$13 per person with a 20 person minimum. Wine Club members enjoy this special experience for just \$8.50 per person (20 person minimum, tax and gratuity additional). Call our events team at (951) 699-WINE (9463) to learn more and make reservations!



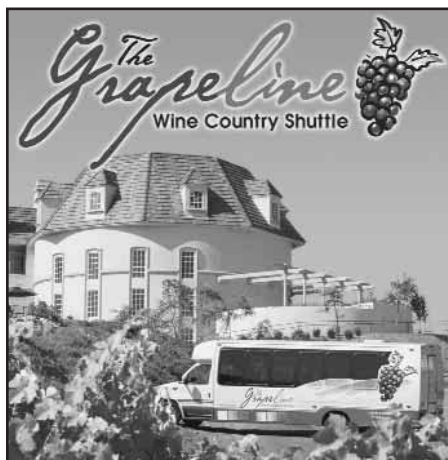
Check out the **FREEBIE**

## WIN A Deluxe Wine Country Tour

from our friends at **The Grapeline!** Visit the Wine Club section of our web site and click on the link that says **"Ridin' with The Grapeline"**. Your name will be entered into a drawing to win a deluxe **CABERNET GOURMET PICNIC TOUR for TWO VALUED AT \$156.00**. The Cabernet Picnic Tour offers hosted transportation, a gourmet picnic lunch in a beautiful scenic setting, and best of all, all tasting tickets are provided - no waiting in line! Along with the Cabernet Tour package, guests receive a Value Passport, good for discounts on merchandise and wine purchases.

**ENTER FOR YOUR CHANCE TO WIN TODAY!**

For more information about Grapeline Tours call **1(888) 8-WINERY** or visit [www.gogrape.com](http://www.gogrape.com).



## Congratulations, Theresa!

It's up, up and away for **Theresa Wienk**, the happy winner of a **FREE** hot air balloon ride for two from our friends at **A Grape Escape!** We called Theresa the day before she was joining us for "Spa Day" at Pala Spa. (Talk about taking advantage of the benefits that membership brings!) For more information about hot air balloon flights over beautiful Temecula Wine Country, call **1-800-965-2122** or visit: [www.agrapeescape.com](http://www.agrapeescape.com).



Find both of these great companies, and many more, on our Business "Friends of the Family" Business Directory at [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com)

## Storm Hits Wilson Creek

The entire **Lake Elsinore Storm** baseball team enjoyed a night of gourmet food and wine tasting at Wilson Creek on Memorial Day weekend right after one of their local games. Our winery staff will visit them at a home game in June and enjoy a BBQ in the left field VIP party pavilion. We enjoy "swapping facilities", so to speak, and we are proud to be informally known as "The Official Winery of the Lake Elsinore Storm".



## Wine Club Member ELECTED MAYOR!

Long-time Wilson family close friend, Bill Wilson's high school buddy, and Wine Club member, **Bob Kennedy** was recently elected Mayor of the town of Avalon on Catalina Island. Bob runs a scuba service (Catalina Scuba Luv 1-800-BOB-DIVE) on the island and has been active in local politics for some time. When news of Bob's election victory was announced, Bill Wilson remarked "From town clown to town mayor! What a country!" To help Mayor Bob celebrate his election victory, we're preparing some special custom-label bottles of Almond Champagne to share with his friends, supporters and constituents.



*This picture is from his election poster and he still got elected!*

## DO YOU HAVE SOMETHING TO CELEBRATE?

Make your next occasion **REALLY SPECIAL** by adding Wilson Creek Almond Champagne. Call us to ask about Custom Label Almond Champagne!

**Deanna and Mick Wilson** meeting members at **Gaphney's Wine Bar** in Encinitas after Deanna and Mick poured at the re-opening of the **Beverages & More** store in Encinitas. Our Almond Champagne is available at Beverages & More stores statewide and at all Albertson's in Southern California.



# MORE 10% OFF GREAT WINE CLUB PERKS!

Eatin' good in the neighborhood!® at Applebee's! For those of you who live in the Temecula area, our friends at Applebee's Restaurant at 32175 State Highway 79 have offered another GREAT family benefit! That's right, simply show your "Extended Family" Adoption card each time you dine at the Temecula Applebee's and receive 10% off your check! Offer is good ONLY at Temecula/Highway 79 location. See their listing on our web site at [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com) in the "Friends of the Family" Business Directory under "Restaurants"!

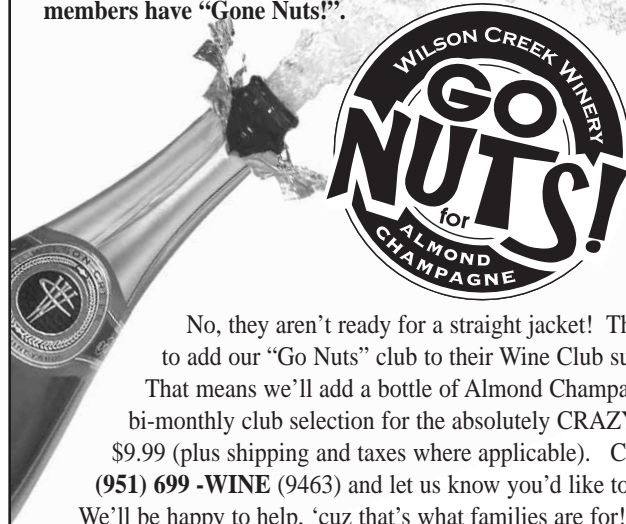
"Extended Family" members can "ham it up" at Honeycutt Farms in Murrieta! Our friends and fellow "Extended Family" members at Honeycutt Farms, in the Ralphs' Shopping Center on Murrieta Hot Springs Road, would like to offer a 10% discount when you show your "Adoption Card". Visit them for delicious baked ham and deli sandwiches, breakfast and lunch. See their listing on our web site at [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com) in the "Friends of the Family" Business Directory under "Restaurants"!

**YES, MEMBERSHIP HAS ITS REWARDS!**

## Breaking News – THIS JUST IN!

Mass insanity hits Wilson Creek "Extended Family" Wine Club!

Yes, that's right! Hundreds of our "Extended Family" members have "Gone Nuts!"



Add a bottle, save a bundle!

No, they aren't ready for a straight jacket! They've decided to add our "Go Nuts" club to their Wine Club subscriptions! That means we'll add a bottle of Almond Champagne to each bi-monthly club selection for the absolutely CRAZY price of just \$9.99 (plus shipping and taxes where applicable). Call us today at (951) 699 -WINE (9463) and let us know you'd like to "GO NUTS"! We'll be happy to help, 'cuz that's what families are for!

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

Did you read this?

## BUSINESS "FRIENDS OF THE FAMILY" – BUSINESS SPOTLIGHT

In each newsletter we will highlight a business that is part of our rapidly growing "Friends of the Family" Business Directory. Joining this directory 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:

### TEMECULA COMPUTER SOLUTIONS, INC.

Temecula Computer Solutions, Inc., located in the heart of Temecula, has been owned and operated by **Richard and Marcia Agnew** for over 3 years. Richard is a certified technician who has been working with electronics and computers for over 10 years, with Marcia as his support and company backbone. "We at Temecula Computer Solutions take pride in knowing we offer honest, top quality customer service and competitive pricing for all our clients, home and business owners alike. We understand that using a computer can be frustrating and are willing to lend a helping hand whenever possible to make your life easier." Temecula Computer Solutions, Inc. provides a wide variety of services for all your computer needs from repair, tune-ups, and removal of nasty viruses and spyware. We also custom build computers, sell new and used systems, install, repair, and maintain business servers and networks. If you have an idea for a web site, we can help with that, too! Just give us a call and we will help create, design and host your web site idea. "Computers were designed to help save time and energy, not to create frustration that costs you money and down time. Just by giving us a call, we can help diagnose the problems and suggest the most cost effective and time efficient way to correct the problem so you can continue on with your busy life." Richard and Marcia Agnew joined Wilson Creek Winery years ago as frequent visitors for the kind and energized staff, as well as the wine! "Wilson Creek has always made us and our friends feel welcome every visit." Wilson Creek's customer service always exceeds our expectations, and thanks to our added exposure through the "Friends of the Family" Business Directory, our services can reach the rest of our community friends. For a full list of our services, please visit us at [www.temeculacomputersolutions.com](http://www.temeculacomputersolutions.com) or call our office at 888-308-6010. You can also visit us through our growing Wilson Creek Winery "Friends of the Family" Business Directory at [www.wilsoncreekwinery.com](http://www.wilsoncreekwinery.com).



Find out how your business can be featured in our newsletter and how you can generate NEW BUSINESS & ENJOY FREE WINE & CHAMPAGNE at the same time! Call us TODAY to find out more about the "Friends of the Family" Business Directory!

# Chillin' Wine 101 By Mick Wilson

What really is the best way to chill a bottle of wine or champagne (or even beer!)? I have noticed many people do it incorrectly and then get frustrated because their wine did not chill quickly enough. So when friends drop by and you want to quickly chill a bottle, what is the best way? When you have that romantic evening and you want to chill a bottle of Almond Champagne, like RIGHT NOW, what is the best way to do it? You are on a boat and you have a warm case of beer and you are dying for a cold one RIGHT NOW, what do you do?

Fortunately, much of the painstaking research has already been done for us, and the results are surprising. One of my favorite shows is Mythbusters (Discovery Channel. Episode 29: Cooling a Six-Pack where they used ice, water, refrigerators, freezers and fire to test the fastest way to cool a six-pack). I am kind of a science fan, and I love to see someone test a theory or myth. On one of the episodes, they were testing the quickest way to chill a can of beer. They tried ice, dry ice, ice and water, etc. The tests were a lot of fun to watch on TV, so we decided to try our own tests on a bottle of Almond Champagne.

1. Champagne on ice
2. Champagne in ice
3. Champagne in ice and water
4. Champagne chilled by a massive blast of CO2

What do you think is the best method? What is the most widely used method? The most common one is #1. Most people chill a bottle by putting it on ice and then trying to push it down into the ice i.e. starting with method #1 and forcing it to #2. Pretty difficult isn't it? That bottle just does not want to go down into the ice, unless it is in a very large cooler. If you do force the bottle into the ice, why does it seem to take forever to chill? Well, the more surface area of a bottle that is



1. Bottle sitting ON ice. This will take a loooooog time to chill.



2. Chris, a WC wineserver, trying to force a bottle into the ice filled bucket.



3. Sarah, our cashier, easily pushes a bottle into a bucket with ice AND water.



4. Jared, from our event staff, demonstrates the fastest way to chill a bottle. Yep, with a fire extinguisher! It might take away from that romantic evening or visit to a nice restaurant, but it works!



5. Tim, our Warehouse Manager, ready for his date after quickly chilling a bottle of Almond Champagne with his fire extinguisher. How romantic?!

touched by cold the better. Ice only touches the bottle at certain points. Try this tip: add one part water to two parts ice. Now the bottle slides into the ice beautifully, and the bottle chills MUCH more quickly. Even at a restaurant, when you order a bottle and you want it iced, ask for some water in the ice (most high end restaurants probably will do it anyway, but why not make sure). If they forget, just add a few glasses of table water to the ice bucket. Nah, it's not tacky; you can do it discreetly. So what actually is the best method? The results were surprising, and our winery test confirmed them, but do not try this at home! Mythbusters already proved that method #4 is the best, and we did it just for the fun of it. Carbon dioxide (CO2) is very cold when coming out of a fire extinguisher. Very cold!

## Q: At what temperature should you serve wine?

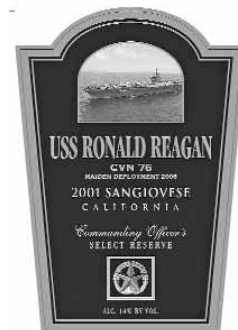
A: Room temperature? Response: **NOT!** Room temperature is the typical answer. The problem is that, at the very least, it is a bit inaccurate, and at worst (as demonstrated by many restaurants) you wouldn't want to drink it at 70-80 degrees Fahrenheit (isn't that room temperature?). Here's why: As cool wine warms, vapors rise off the wine. Since your sense of smell is a very big part of what things taste like (some say 75%), getting those vapors into your nose is important. Try drinking a bottle of wine that has been heavily refrigerated. In some ways, it will taste a lot like water, or at least tasteless alcohol. On the other hand, if you serve a little below room temperature, you'll get the benefit of the vaporizing effect. To some extent, you can use the following hints for:

- Best "big" red wines: 59 to 61 degrees
- Lesser reds, rose, and "complex" white wines: 50 to 54 degrees
- Less complex white wines: 46 to 50 degrees
- Sweet white wines and champagne: 43 to 46
- The cheap stuff: chill the crud out of it!

## USS REAGAN and USS NIMITZ

As some of you know, Wilson Creek has become (unofficially) the "official winery" of the United States Navy. So far we have custom labeled wine for eight aircraft carriers and over 50 other ships, squadrons, and submarines. The officers buy it for their own personal use when back in port, and the Captain keeps some under lock and key on the ship to hand out to dignitaries on deployment. This commemorative label is to celebrate USS REAGAN'S maiden deployment. They are currently somewhere in the Gulf and will return to San Diego this summer. Their custom labeled wine will be waiting for them.

We also recently hosted a farewell dinner (for their Executive Officer) in our barrel room for the Captain, officers (and spouses) of the USS NIMITZ, which is also San Diego based. In addition we have done labels for the NIMITZ (that was the ship that Bill and Mick Wilson were fortunate enough to land on, and get catapulted off, last year). They enjoyed a gourmet meal prepared by Executive Chef, Gerry Kent, and topped off the evening with cigars and Decadencia Chocolate Port on our patio. Thanks USS NIMITZ crew you are all a class act!



# INTRODUCING EXECUTIVE CHEF, GERRY KENT

Wilson Creek Winery is proud to introduce **Chef Gerry Kent of The Forge Catering** as our own Executive Chef. Chef Gerry comes to us by way of some of the finest, award-winning restaurants in Southern California and brings over sixteen years of experience to share here at Wilson Creek. As Sous Chef to Orange County's Antonello Ristorante, many coveted awards were earned including the Golden Scepter Award for an unprecedented 10 consecutive years and the AAA Four Diamond Award for 11 consecutive years. He was also Sous Chef at the famous Wind & Sea Restaurant in Dana Point and Sorrento Grille & Martini Bar in Laguna Beach. As Executive Chef for Pizzaioli in Chino Hills, awards received were the Italian Gold award and the Wine Spectator's 1999-2002 Award of Excellence. We are proud to offer his magical culinary creations at our events for "Extended Family" members and their guests! Want to know more about The Forge Catering? Visit their web site at: [www.theforgeonline.net](http://www.theforgeonline.net)



## What's cookin' at the Creek-

### *Steak De Burgo*

This recipe is endorsed by our own **Tim Henry**, Warehouse Manager and Iowa native!

We love this extraordinarily simple recipe for quick summer grilling. Although the recipe's name and origin are shrouded in mystery, in central Iowa it's a traditional steak dish topped with butter, Italian herbs, and garlic. The version featured here uses fresh herbs for extra flavor.

#### Ingredients:

- 1/2 cup (1 stick) unsalted butter
- 6 large garlic cloves, thinly sliced
- 4 6-to 8-ounce beef tenderloin steaks (about 1 inch thick)
- 1/4 cup chopped fresh oregano
- 1/4 cup chopped fresh basil

Melt butter in heavy small saucepan over medium heat. Remove from heat. Add garlic. Season to taste with salt and pepper. Let garlic butter stand 2 hours at room temperature. Prepare barbecue (medium-high heat). Sprinkle steaks with salt and pepper. Grill steaks to desired doneness, about 4 minutes per side for medium-rare. Place pan of garlic butter at edge of grill to rewarm. Transfer steaks to plates. Spoon garlic butter over. Sprinkle with herbs and serve. Makes 4 servings.

We Wilsons were the first family in LA County (South Pasadena) to be licensed to keep a "domestic animal" (no, we're not talking about Bill!) in a residential area. Our first pig, Sophie, even went so far as to appear before the City Council to testify (oink!) to overturn an old "no farm animals" ordinance and succeeded.

The story made the LA Times!

Dexter, another pig of ours, in his house that included a doorbell and heating system. He could eat 20 large avocados a day, just as soon as they fell from our tree! He was super smart, fun, clean and only sweat from his nose!



Long time members, the **McDonalds**, have been telling us about their pet pot-bellied pig, Petunia, who is pretty picky about her libations! The only champagne she will drink is Wilson Creek Winery Almond Champagne. We were SO inspired by her story that we wrote a poem in her honor!

## CHAMPAGNE Pig

This is the story of Petunia, the pig. She likes to eat so she has grown pretty big. She washes down dinner with Almond Champagne. She likes it so much she doesn't care what she gains.

She's tried other brands but none could compare. Her dog friends come over but she really won't share. Give her a sip of anything other. She gives you a look like "Why even bother?"

Wilson Creek Almond Champagne is the best! Petunia can't be tempted with any of the rest. A discriminating porker who knows what she wants. She sips Almond Champagne throughout the months.

She has quite a sophisticated palate for a swine. She really knows what she likes about wine: A little dry or a little sweet, she thinks Almond Champagne can't be beat!

Now we're not encouraging drunken pigs. They could go rampaging through your "digs". We can only imagine what a mess they'd be makin'. We would sure hate to try Almond Champagne-flavored bacon.



*Petunia licking the bottle after finishing a bowl.*

*(Ok, so the poetry may not be Shelley or Keats but how often are you called upon to write poetry about a champagne-swilling swine?)*

## WINE CLUB

# Members' Feedback

One of our newest members,

**Ken Jones** of Laguna Niguel, CA writes...

*My wife put together a getaway for five couples to Temecula Wine Country. The ten of us visited your winery and had a terrific time. I was introduced to some great wines and very friendly people. I was so overcome by the wonderful experience, I joined the Wine Club, bought a case of champagne, and can't stop raving about the great experience we had. Thanks for making our trip such a memorable time.*

**Wendy Cramer**, member since 2001 writes...

*Once again, it was a great shipment with some nice wines – but the newsletter! I just received your latest edition of the Wine Club News and must comment that I loved several things about it: The Important Retraction - Please share the two glasses of wine prescription with my unhealthy, high cholesterol husband (he needs to know it is good for medicinal purposes, and I need him to hear it!). The Doctor's comments were totally funny and something worthwhile to believe in! Also, the Mondavi "Art & Challenge of Wine Making" article was fabulous, but you omitted their motto... "Wine to me is passion. It is family and friends, warmth of heart and generosity of spirit." (totally something that the Wilsons seem to believe in!) Anyway, for this motto alone, we have drank many more bottles of wine with friends than we should admit to, but have enjoyed them all! We love you, Wilson Family!*

**Gerald Myers** wrote...

*My wife and I live in Tempe, Arizona and have been "Extended Family" members since you have been able to ship here. We stop by the winery about three times a year to see everyone and purchase cases of wine. Our last trip was to visit our daughter who lives in San Diego and visit the Wilsons. Stephanie Myers, our daughter, joined us that day. We had a great time and*



*had the pleasure of speaking to Gerry and Rosie together. They may remember Stephanie. She was on The Apprentice 3 show with Donald Trump last year at this time. She didn't make it to the end but did make the final eight. Attached is the picture of Gerry, Rosie and Stephanie. I hope you can get it to them so they can enjoy it. We enjoyed chatting with them about the focus on family at Wilson Creek Winery.*

**PS:** *I liked Mick's medicine cabinet so much I redid mine.*

**Wanda Patterson** of St. George, UT writes...

*My husband and I were married on August 10, 2002. We immediately departed on our honeymoon, which I chose to spend in Temecula/Oceanside California. When we arrived at Wilson Creek we spent some time out front taking pictures of each other. Shortly after our arrival an older gentleman approached us, commented on how we must be newlyweds, and he offered to take some pictures of us. He was exceptionally nice, and it will forever be a memory that we hold dear. Once we were done enjoying the Wilson Creek grounds, we ventured inside. It quickly became apparent to us that it was Mr. Wilson himself who had taken our photos – and he was there at the counter to greet us with a smile. We enjoyed some incredible conversation and wine that afternoon with an incredible man. Thank you, Mr. Wilson. We have returned each year since, and upon the birth of our son, my husband ordered our favorite Almond Champagne, of course, and had it waiting for me in celebration. Never change, and I will forever continue to spread by word of mouth to all that will listen, Wilson Creek is a must on anyone's list.*

**New Member, Kelly Brock**, writes...

*Today was my husband's and my first visit to Wilson Creek. We immediately felt welcomed, as the staff was very friendly. The young man who sold us our tasting tickets gave us excellent suggestions on some wines to taste and in which order to taste them. Sheila B. gave us all of our samples and told us what wonderful benefits we'd receive as Club members. We are so excited about the perks that come along with being in the "Extended Family" Wine Club that we can't wait for our next visit.*

## Wine Club Information

### CHECK OUT OUR WEB SITE!

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 you receive your Wine Club discounts online. If you haven't already provided us with this information, please email us at [wineclub@wilsoncreekwinery.com](mailto: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](http://www.wilsoncreekwinery.com)!

### EMPLOYEE SPOTLIGHT –

Meet some of our amazing wine servers who have a lot of fun connecting with our "Extended Family" and making sure your visit is a memorable one.

*Top row from left: Ashley, Grace and Sarah. Bottom row from left: Kim, Gena and Erin.*

