



Chimney Rock

STAGS LEAP DISTRICT
NAPA VALLEY

EST. 1981

CLUB ELEVAGE
FEBRUARY 2013

FROM THE TERLATO FAMILY



John Terlato in the vineyards

EXPANDING YOUR WINE REPERTOIRE

My family has been in the wine world for four generations now, and as result, I am often asked: “What is the best way for me to learn more about wine?” The answer is simple: Drink More Wine. I know, it sounds like a tongue in cheek answer, but it’s really not. So, here is my three-step guide for fellow wine lovers to learn more about wine as you embark on your journey.

1. DRINK TWO OR THREE WINES NEXT TO EACH OTHER. I’ve learned the most by tasting wines next to each other. This way, I have a chance to see and compare the subtleties: the effect of different soil types and microclimate on like varietals, the nuances of the varying varietal types, the impact that the hand of the winemaker has on a wine or varietal. When I taste several wines next to each other, I’m learning about the subtle, and sometimes not so subtle, differences in like wines.

2. TASTE BLIND. Wines that are tasted blind are totally exposed – with no external interference or bias. I really do not want my opinion of a wine to be skewed or affected by a label or its price point. I like to taste wines naked: no clothing, totally exposed. I want to develop my own opinion about the wines without external influence, or by the wine’s clothing - (i.e. the price point, label, country of origin or a critic’s perspective).



3. GO GLOBAL. When I'm looking to learn about a specific varietal, I taste wines from around the world. If I want to learn more about Cabernet Sauvignon or Merlot, I don't limit myself by only tasting the neighbors' wines. I like to taste wines from around the world. For example, I consider Bordeaux to be a fabulous reference point when I am interested tasting and learning more about Merlot and Cabernet. It doesn't mean I intend to copy these wines, but I do want to reference these wines, given their centuries of winemaking expertise.

Enjoy wine and enjoy the journey...I also hope you will enjoy these handcrafted wines from the hand of Elizabeth Vianna with your favorite foods and your favorite friends. And if you're up for continuing on the journey, order another bottle from the Club, and pick up a couple "cousin" bottles to conduct your own blind tasting. Make yours an exciting and delicious journey!

Cheers,



John Terlato



PALISADES SOCIETY

Welcome to those of you who have transferred your membership to PALISADES SOCIETY!

Palisades Society is the newly formed, exclusive Club where you receive an additional single-vineyard distinctive wine in each shipment, first access to new and highly-limited single barrel wines, periodic discounts on large format bottles and other special opportunities.

If you are interested in joining, there is still time to convert your membership – please contact us at **866.279.4637** or **club@chimneyrock.com**.



2009 YOUNG VINES CABERNET SAUVIGNON

A newly-planted vineyard often requires many years of careful focus and parental attention from our winemaking team before it reaches its optimal expression. Even with the wealth of viticultural knowledge and remarkable technology available to guide us towards the best plantings, the interplay between sky, vine and soil is still a curious alchemy. We slowly and humbly learn, vintage to vintage, how to grow distinctively great wines on this beloved estate.

Delightfully, we sometimes discover a true prodigy. This early achiever, planted by the Terlato family in 2002, already offers great promise and displays a depth and complexity usually found in much older vines. The 2009 Young Vines Cabernet Sauvignon serves as a preview of our next great single vineyard wine. This is a taste of our future.



2009 GANYMEDE VINEYARD CABERNET SAUVIGNON

Our industry is somewhat notorious for lapsing into hyperbole. But on rare occasion, the hype does in fact coincide with reality. Case in point: the 2009 Ganymede. Simply put, this wine is the highest-rated Chimney Rock release. Ever.

The Wine Enthusiast gave it 96 points, and called it “delicious, stunning, and dramatic.” The Wine Advocate gave it 94 points and said

that “black cherries, plums, spices, herbs and pencil shavings all explode from the glass.” We certainly agree.

Our wine club members have long known about the singular qualities of our Ganymede Vineyard. It seems fitting and appropriate that you get the first opportunity to enjoy a wine that will almost immediately get snapped up by collectors and wine lovers around the world.



2009 ALPINE VINEYARD CABERNET SAUVIGNON

Vineyard names almost always offer a story, a tale often reflecting history, geography or family. Our Alpine Vineyard is a combination of all three.

Even a quick glance at the Alpine Vineyard will confirm that it is appropriately named. The intimidatingly steep, terraced rows, which curve around beautiful, historic trees, are by far the most challenging to cultivate on the

estate. Many vintners would look at the efforts needed in this vineyard and just throw in the towel. Thankfully, the Terlato family recognizes the singular distinctiveness of this extreme hillside, and provides the resources to continue producing a wine that is among the most limited and coveted of any wines at Chimney Rock. Enjoy this esteemed inaugural bottle of the PALISADES SOCIETY!

WINE PROFILE

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

COLOR: Deep red

AROMA: Cassis, plum, cherry cola and a hint of dried sage.

FLAVOR: This medium-bodied red exemplifies the approachability of Stags Leap District wines in the palate. From front palate to finish – the texture of this wine is supple and delicate.

ALCOHOL: 13.9%

HARVEST DATE:

October 23-27th, 2009

973 CASES PRODUCED

AGEABILITY: Drink now or age for 10-12 years

RETAIL: \$55.00

CLUB PRICE: \$44.00

REORDER: 25% off six bottles or more: \$41.25/bottle

**OFFER ENDS
MARCH 17, 2013**

WINE PROFILE

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

COLOR: Deep purple red

AROMA: Cocoa, blackberry, toffee and an intriguing floral note.

FLAVOR: Full-bodied, incredibly rich in mid-palate. The tannins are powerful yet silky in texture on the finish.

ALCOHOL: 14.5%

HARVEST DATE:

October 9-18, 2009

876 CASES PRODUCED

AGEABILITY: Some time of additional bottle ageing or decanting recommended. This wine will age 15-20 years.

RETAIL: \$120.00

CLUB PRICE: \$96.00

REORDER: 25% off six bottles or more: \$90.00/bottle

**OFFER ENDS
MARCH 17, 2013**

WINE PROFILE

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

COLOR: Deep ruby purple

AROMA: Dense layers of black cherry, cassis, interlaced with hints of dried herbs such as lavender and sage, which are characteristic of this particular vineyard.

FLAVOR: Solid structure, as we expect from this hillside block, but with an elegant tannin profile, this wine has lots of weight and depth.

ALCOHOL: 14.5%

HARVEST DATE:

October 5th, 2009

168 CASES PRODUCED

AGEABILITY: Drink now or age 10-12 years

RETAIL: \$85.00

CLUB PRICE: \$68.00

REORDER: 25% off six bottles or more: \$63.75 bottle

**OFFER ENDS
MARCH 17, 2013**



PALISADES SOCIETY
SELECTION

EVENTS

MARCH

6 *Boston Wine Festival*

Join Winemaker Elizabeth Vianna for a special evening sharing the history and future of Chimney Rock. Boston Harbor Hotel, MA, \$155 per person. Purchase tickets at: www.bostonwinefestival.net/shop or 1-888-660-WINE.

APRIL

6 *13th Annual Club Elevage Blending Party*

26 *Vineyard to Vintner Dinner*

Enjoy a multi-course dinner prepared by a celebrated chef at the winery. Hosted at Chimney Rock Winery with Hartwell Vineyards, Malk Family Vineyards, Odette Estate Winery and Regusci Winery. Reservations Limited. 6:30 -10:00 pm. www.stagsleapdistrict.com/v2v.php or 707.255.1720.

JUNE

9 *Napa Valley Jazz Getaway*

Join us for a very rare solo acoustic performance by Ray Parker Jr! Before the performance, you'll enjoy some award-winning wines and hors d'oeuvres while overlooking the vineyards. \$50 per person, seating is extremely limited. 12:00 pm. For more information, 707.257.2641 ext. 3216.

JUNE

9 *Annual Dodgers vs. Giants Game*

BECOME A WINEMAKER FOR THE DAY!



**SATURDAY, APRIL 6, 2012
10:00 AM - 2:00PM**

Join Winemaker Elizabeth Vianna and Assistant Winemaker Jeff Van de Pol to create your own blend of wine from a selection of Chimney Rock premium wines. Take home a bottle of your own blend to share with your family and friends. Enjoy a traditional wine country feast served with a delicious assortment of Chimney Rock wines. This event sells out fast! Make your reservation early at www.chimneyrock.com/ChimneyRockBlendingParty2013 \$125 for Club Elevage and Palisades Society Members.

Chimney Rock

STAGS LEAP DISTRICT
NAPA VALLEY

5350 Silverado Trail Napa, CA 94558

PHONE: 866-279-4637 FAX: 707-251-9821 EMAIL: club@chimneyrock.com
www.chimneyrock.com

Don't forget that your Club Elevage membership provides travel discounts at the following locations: www.chimneyrock.com/lodging

FROM THE WINEMAKER



Dear Friends,

February is in many ways the official start of the next harvest for us at Chimney Rock. Soon we will sit down to taste our most recent vintage and begin to make plans on how to prune our vines so that 2013 brings beautifully ripe fruit to our crush pad. Winemaking is a craft that demands forethought and attention to every detail in the vineyard throughout the year. We strive to maintain well-balanced vineyards so that they continue to deliver the promise of Stags Leap District perfection. A new year in the vineyards provides us the opportunity to continue to learn from our land and to make better wines each year.

2012 was a glorious year for our Estate. Mother Nature was extremely generous in giving us a perfect growing season. Our 2012 vintage wines are now ageing in barrel and exhibit extraordinary potential. The vineyards planted by the Terlato family in 2002 reached their first decade anniversary. The quality produced by these younger vines is some of the best we have seen. You will have the opportunity to taste this in our current shipment with the Young Vines Cabernet Sauvignon.

Our 2009 wines have received great acclaim from our loyal public and from wine writers and critics here and abroad. At Chimney Rock, we feel that we are on the verge of something very special in the decade to come – mature vines and a state-of-the art winery working in tandem to produce art in a bottle.

We have exciting plans for our club members in the New Year. I look forward to meeting many of you in person and continuing to share the discovery of the magic of Stags Leap District with you.

Thank you as always for your support and loyalty.

Elizabeth Vianna



CABERNET BRAISED SHORT RIBS WITH RAVIOLI



Directions:

Pre-heat oven to 300°F.

Heat 2 T. of oil over medium high heat in a large skillet.

Mix flour in a large bowl with salt and pepper.

Lightly coat ribs in flour and place 2-3 at a time in heated oil.

Brown well on all sides in batches, adding more oil if necessary, then place in heavy roasting pan.

While browning meat, chop all vegetables.

When meat is done browning, put onions, carrots and celery in same hot skillet.

Add more oil if necessary. Cook vegetables until just starting to soften, 4-5 minutes. Add brandy and cook for 1-2 minutes.

Add all remaining ingredients.

Bring to a boil and pour over short ribs and cover pan.

Place covered pan in oven and bake for 3 hours, checking every 45 minutes to turn the meat and baste with liquid.

Remove meat after 3 hours when it is tender and about to fall off the bone.

Place in a large colander set in bowl and strain meat and solids from liquid.

Return meat and vegetables to roasting pan and cover.

Let liquid cool so that fat can be skimmed off.

May be prepared a day ahead at this point.

When ready to serve, pre-heat oven to 325°F.

Add de-fatted liquid from ribs and pour mixture over ribs. Cover and gently heat for 45-60 minutes.

Serve over Ravioli with Chimney Rock Young Vines Cabernet Sauvignon.

3 T. olive oil

1/4 C. all purpose flour

1 1/2 t. each salt and pepper

5-6 lbs. beef short ribs

2 medium onions, diced coarse

4 carrots, peeled and diced coarse

4 stalks celery, diced medium

1 1/2 C. fresh tomatoes, chopped

(or 1- 14-oz. can chopped tomatoes)

1/4 C. brandy

4 bay leaves

2 T. fresh thyme, (or 1 T. dried)

2 C. Cabernet Sauvignon

2 T. tomato paste

1 lb. mushrooms, halved

3 cups meat or

mushroom-filled ravioli