

## EVENTS

### SEPTEMBER

#### *America's Cup*

The perfect time to visit the gorgeous Bay area and Napa Valley - take in the 34th annual sailing competition and then hop over to Napa Valley during the magic of harvest season.

[www.americascup.com](http://www.americascup.com)

### NOVEMBER

#### **2** *Annual Harvest Dinner*

Join Winemaker Elizabeth Vianna for a special evening with wonderful wines, food and music to celebrate the recent harvest!

#### **13-17** *Napa Valley Film Festival*

Join us in the tail end of Napa Valley's gorgeous harvest season. The festival runs from Wednesday evening through Sunday night - 5 days, 4 villages, 12 screening venues, 100+ films and 100+ wines.

[www.napavalleyfilmfest.org](http://www.napavalleyfilmfest.org)

#### **20-24** *Flavor! Napa Valley*

The annual event that features world-class Napa Valley wines alongside the Napa Valley's master chefs and graduates of The Culinary Institute of America's education programs.

[www.flavornapavalley.com](http://www.flavornapavalley.com)

### SAVE THE DATE: OUR HARVEST DINNER



**SATURDAY, NOVEMBER 2, 2013  
6:30 PM**

Please join us for our Wine Country tradition - our annual Harvest Dinner hosted by Winemaker Elizabeth Vianna and Assistant Winemaker Jeff van de Pol. Enjoy an exquisite four-course dinner paired with Chimney Rock wines in our ambient barrel room. Please visit [chimneyrock.com/harvestdinner](http://chimneyrock.com/harvestdinner) to purchase tickets or call 866.279.4637.

## Chimney Rock

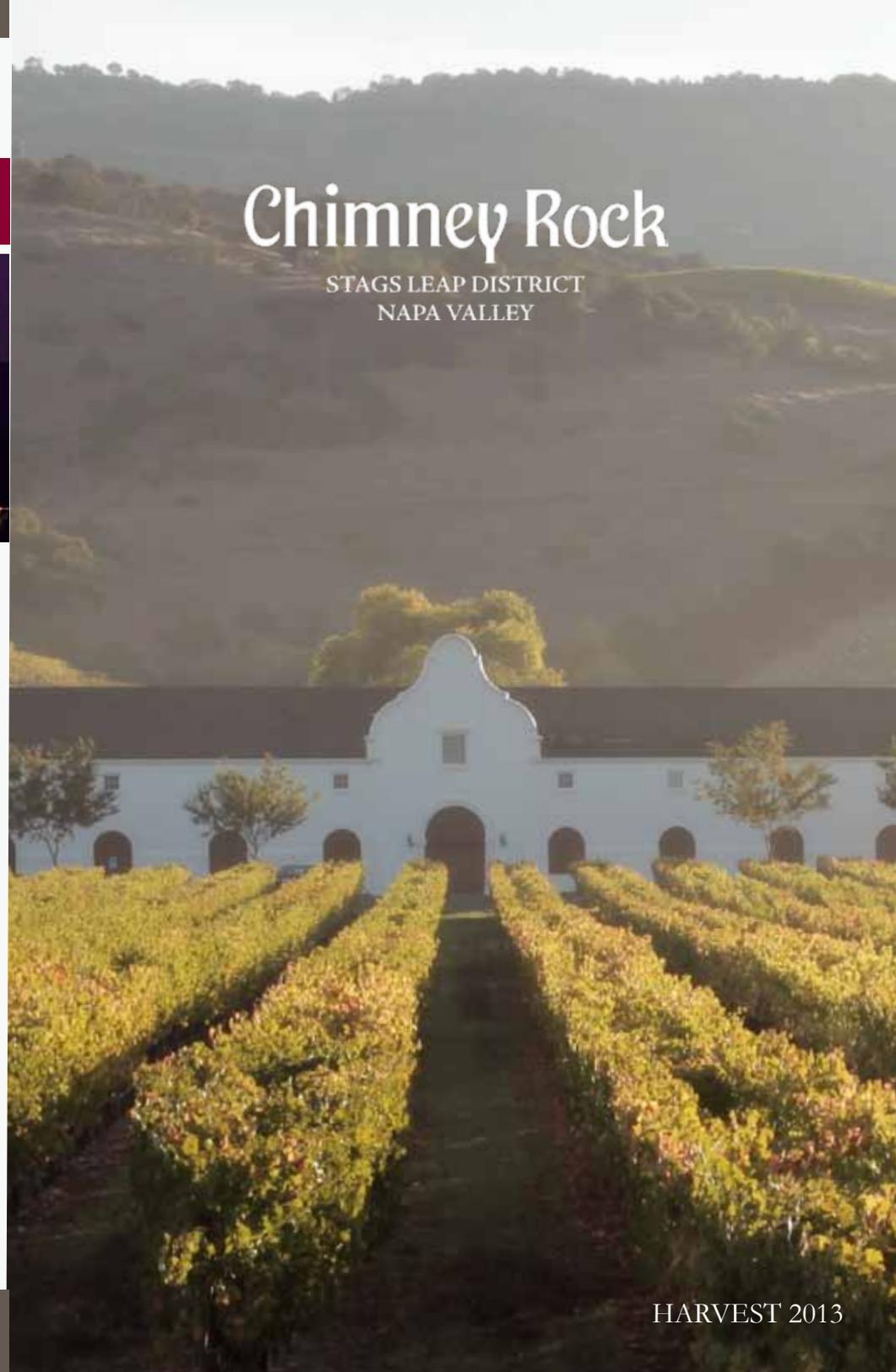
STAGS LEAP DISTRICT  
NAPA VALLEY

5350 Silverado Trail Napa, CA 94558

PHONE: 866-279-4637 FAX: 707-251-9821 EMAIL: [club@chimneyrock.com](mailto:club@chimneyrock.com)  
[www.chimneyrock.com](http://www.chimneyrock.com)

# Chimney Rock

STAGS LEAP DISTRICT  
NAPA VALLEY



## FROM THE TERLATO FAMILY



John Terlato in the vineyards

season in Napa Valley, I'd like to take a moment to toast our Winemaker Elizabeth Vianna and her team.

Each vintage begins at the start of the year, with pruning the vines and keeping the frost at bay during their fragile springtime growth. In the following months, Elizabeth and her team give our vines meticulous care and make hundreds of decisions encouraging their development. Vines are pruned to make way for healthy new shoots and cover crops are cultivated to help throughout the season. This is why we often say, "Great winemaking happens *in* the vineyard."

In the coming weeks, the winemaking crew will give it their all - scrutinizing weather reports, anticipating Mother Nature's cue for each vineyard and devoting long days – and often longer nights – in the vineyards. They will handpick clusters of plump red grapes from the vines, ensure the gentle crushing of the grapes and shuffle

barrels in the winery to make room for the new vintage. The winery will be filled with the scent of the fermenting grapes and aromas of wet French oak barrels. It's an intense, adrenaline-packed, energized few weeks that round out a beautifully orchestrated season.

Join me in raising a glass of Chimney Rock to Elizabeth Vianna and her team as they bring in the 2013 harvest. And remember...the beauty that you taste in the glass has been nurtured over the course of the entire vintage by the caring hands of this special team.

Cheers!

A handwritten signature in black ink that reads "John Terlato".

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 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 converting your membership, there is still time – please contact us at **866.279.4637** or **club@chimneyrock.com**.



## 2010 GANYMEDE VINEYARD CABERNET SAUVIGNON

When the winemaking team at Chimney Rock carefully crafts the wines from a particular vintage, we will often taste “blind” to remove any potential bias and more objectively evaluate the quality of each vineyard block. On rare occasion, a wine will stand out as so distinctive and beautiful that, despite our earnest efforts, it simply refuses to be anonymous. Almost invariably, this wine hails from our Ganymede Vineyard.

Our team has over two decades of experience with this small yet glorious vineyard, and the superlatives are difficult to suppress. Ganymede continually exemplifies the elusive balance of structure and grace that is so revered in Chimney Rock wines. This wine is a sleeping lover. A sky rocket. A pure, shared smile on that day of days. Unforgettable.

### WINE PROFILE

**VARIETAL COMPOSITION:**  
100% Ganymede Vineyard  
Cabernet Sauvignon

**COLOR:** Deep red with intense  
purple hue

**AROMA:** Cocoa, blackberry, violets  
and slight hint of mint

**FLAVOR:** Very full-bodied and  
incredibly rich in mid-palate. The  
tannins are powerful but silky in  
texture on the finish.

**ALCOHOL:** 14.5%

**HARVEST DATE:**  
October 22, 2010

**895 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  
OCTOBER 20, 2013**

**94** Wine Spectator  
**POINTS** INSIDER



## 2010 ARETE VINEYARD CABERNET SAUVIGNON

Recent technological advancements and publicly-funded research have continued to significantly improve the overall quality and consistency of California wines. However, one long-standing rule remains unchanged: to make truly great wine, vineyard location is paramount.

The winemaking team at Chimney Rock is blessed to work with a diverse collection of

vineyards all located within an ideal area for growing and crafting world-class Cabernet Sauvignon. Utilizing only the best fruit that highlights the most distinctive elements of each particular premium vineyard, we create Arete, a multi-faceted yet balanced wine that celebrates the vintage at our idyllic estate.

Open a bottle, close your eyes, and you'll see: this is the right place at the right time.

### WINE PROFILE

**VARIETAL COMPOSITION:**  
94% Cabernet Sauvignon,  
3% Merlot, 3% Cabernet Franc

**COLOR:** Deep purple red

**AROMA:** Rainier cherry, chocolate,  
kirsch, vanilla and a hint of clove.

**FLAVOR:** This wine has some power  
in structure - a fleshy mid-palate is  
followed by a long finish.

**ALCOHOL:** 14.5%

**HARVEST DATE:**  
October 10 - 27, 2010

**523 CASES PRODUCED**

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

**RETAIL:** \$90.00

**CLUB PRICE:** \$72.00

**REORDER:** 25% off six bottles  
or more: \$67.50/bottle

**OFFER ENDS  
OCTOBER 20, 2013**



## 2004 STAGS LEAP DISTRICT CABERNET SAUVIGNON

Amidst the thrilling pace of modern society and the unbridled curiosity that arises from a passion for wine, it can be challenging to set aside a few favorite bottles to explore how they will age over time. While Chimney Rock wines are well known for their elegance and approachability while young, we strongly believe that our beloved creations become even more fascinating as the years progress.

A prime example of this magical evolution is the 2004 Stags Leap District Cabernet Sauvignon. Still a relative youngster, this wine offers layer upon layer of subtle, fascinating aromatics and flavors, while still possessing the structure to age gracefully for at least another decade. Only vanishingly small quantities of this wine remain, and they are reserved exclusively for the members of PALISADES SOCIETY.

### WINE PROFILE

**VARIETAL COMPOSITION:**  
87% Cabernet Sauvignon,  
12% Merlot, 1% Petit Verdot

**COLOR:** Deep garnet with slight  
purple hue

**AROMA:** Dark aromas of blackberry,  
black currant, dark chocolate and hints  
of mocha and smoke.

**FLAVOR:** Beautiful density on the  
palate, although the tannins are  
traditionally silky with a long finish.

**ALCOHOL:** 14.2%

**HARVEST DATES**  
Sept. 2 - Oct. 14, 2004

**AGEABILITY:** Drink now or age  
5-10 years.

**RETAIL:** \$90.00

**CLUB PRICE:** \$72.00

**REORDER:** 25% off six bottles  
or more: \$67.50 bottle

**OFFER ENDS  
OCTOBER 20, 2013**



PALISADES SOCIETY  
SELECTION



Dear Friends,

This year I've had the amazing pleasure of meeting and visiting with club members in Washington DC, Boston, Milwaukee, Baltimore, Madison, Nashville, Atlanta and Chicago. My favorite moment when I host a winemaker dinner is when I ask "how many club members are in the room?" - and I see anywhere from four to twenty hands go up. It is like finding family away from home. We send a special thank you to each person who came to our off-site events - your presence is very much appreciated.

I have just taken a brief moment away from working on our 2012 blends, and I am exhilarated by the promise of this vintage - the wines have density, depth and extreme beauty. It is always a test of patience for a winemaker to wait to share some of the younger wines in the cellar. This vintage, which is aging quietly in barrels, will be truly unforgettable.

Out in the vineyards, we are going through each block and taking off clusters that are not ripening evenly. We want to ensure that only perfectly ripe clusters will arrive on our crush-pad at harvest time. In the cellar, we are taking the time to smell each brand new French oak barrel as it arrives from France. The beautiful aromas of vanilla, cocoa and clove are inebriating even before filling them with wine.

We hope you enjoy the current wine treasures you receive this month. As always we thank you for your loyalty and enthusiasm. Hope to see you at the harvest dinner after the madness of crush!

Cheers,

*Elizabeth Vianna*

## GRILLED RIB-EYE STEAK WITH MARINATED HEIRLOOM TOMATOES

### Ingredients

**4 ripe heirloom tomatoes,  
*peeled and diced***

**3 cloves garlic, *minced***

**½ teaspoon dried basil**

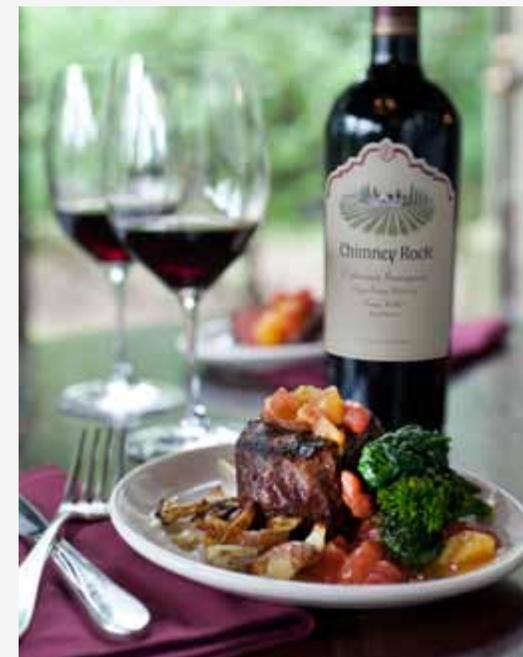
**½ teaspoon dried oregano**

**½ cup extra virgin olive oil**

**Pinch of salt**

**Pinch of crushed red chili**

**6 rib-eye steaks, 7 ounces each**



### Directions:

Mix the tomatoes with the garlic and herbs, then season with salt and chili pepper. Mix in the olive oil and reserve.

Heat the grill or broiler. Lightly sprinkle the steaks with salt and pepper and grill or broil 3 minutes each side for medium-rare.

Place a spoonful of tomatoes on each steak and serve with Chimney Rock Ganymede Cabernet Sauvignon.