

EVENTS

APRIL 25 *Artist Reception and Tasting*

Meet local photographer Mary Steinbacher, enjoy some special Chimney Rock selections as you take in her works on display.

5:30 - 7:30 p.m.

RSVP to TourTaste@chimneyrock.com

27 *Vineyard to Vintner (V2V) Weekend*

Tickets may still be available for the series of "backstage access" open houses. For information, please visit:

www.stagsleapdistrict.com/v2v.php

MAY 8-12 *BottleRock Napa Valley*

Over 60 bands on 3 Napa Expo Stages. Enjoy wine, microbrews and today's top comics. For more information or passes:

www.bottlerocknapavalley.com

JUNE 5-9 *Napa Valley Jazz Getaway*

A series of performances and events featuring talented, renowned musicians and acoustically intimate venues (including Chimney Rock winery!). Information on schedules, tickets and packaged offerings can be found at www.napavalleyjazzgetaway2013.com

JULY 6 *Annual Dodgers vs. Giants Game*

Join the Club for our annual summer game outing!

AUGUST 10 *South African Braai*

Join us for a traditional South African Braai. Details to come!

TAKE ME OUT TO THE BALL GAME



JULY 6, 2013

What's better than a ball game at AT&T Park?

A ball game enjoyed from our Club seats and pre-game party with Chimney Rock wines!

Our annual Club event kicks off in the AT&T Stadium with some special wines and ballpark fare. At First Pitch, we take in the game from our Club Level seats. Pre-game party 2:15 p.m.

\$135: includes pre-game party at the park

Space is limited, Reserve your tickets now:

www.chimneyrock.com/SFgiants

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

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

Chimney Rock

STAGS LEAP DISTRICT
NAPA VALLEY



DUNGENESS CRAB AND CITRUS SALAD

FOR SALAD:

- 2 lbs fresh Dungeness crab meat,
may substitute jumbo lump
- ½ cup minced fresh fennel bulb
(anise)
- ½ cup minced celery
- 3 tablespoons minced shallot
- 3 tablespoons minced
red bell pepper
- 1 teaspoon orange zest
- 1 teaspoon chopped chives
- 1 teaspoon chopped parsley
- Juice of 1 orange
- Juice of ½ lemon
- 2/3 cup extra virgin olive oil
- Salt and pepper to taste
- ½ lb of arugula



TO SERVE:

Mix all ingredients together except for arugula, let sit for at least 1 hour in refrigerator

Arrange arugula on plate, spoon 2 1/2 oz. of crab salad over arugula. Serve with Elevage Blanc.

Serves 8



2011 ELEVAGE BLANC

It's an all too-common refrain: "white wines don't age well." While many wineries do produce wines that are only intended for immediate consumption, there are a select few estates that aspire towards something greater. At Chimney Rock, we firmly believe that age-worthy wines (yes, even white wines) are the truest, most timeless expressions of our beloved vineyards. The 2011 Elevage Blanc stands as further proof of our passions and convictions.

A carefully crafted blend of bright, crisp Sauvignon Blanc and lush, exotic Sauvignon Gris, Elevage Blanc often surprises: a swirl, a sip, a raised eyebrow and a curious lingering smile is the typical near-musical progression. The 2011 vintage blessed the winemaking team with beautiful fruit, and long, cool fermentations which preserved the stunningly diverse floral, citrus and tropical aromas that burst forth in this wine. Meticulous stirring of the lees and an artistic combination of new and old French oak and stainless steel barrels provide a lush mouthfeel and mid-palate, while still allowing the wine to retain a bright acidity and remarkable, intriguing finish.

The end result: Elevage Blanc, a startlingly dexterous wine that can dance passionately with a wide range of culinary partners, and will age as gracefully as any great white wines in the world.

WINE PROFILE

BLEND: 69% Sauvignon Blanc,
31% Sauvignon Gris

AROMA: Lemon curd, apple pie,
vanilla and white peach

FLAVOR: This wine has a richness
and texture reminiscent of the red
wines from our estate. Viscosity and
lovely weight on the mid-palate finish
with bright acidity and richness.

ALCOHOL: 14.2%

528 CASES PRODUCED

AGING: Fermented in 1/3 new French
oak, 1/3 used French oak, stainless
steel barrels with lees stirring for two
months.

RETAIL: \$42.00

CLUB PRICE: \$33.60

REORDER: 25% off six bottles
or more: \$31.50/bottle

OFFER ENDS JUNE 2, 2013