

CADUS

BOURGOGNE-FRANCE

1992
100% Pinot Noir



CHIMNEY ROCK

FROM THE TERLATO FAMILY



John Terlato in the vineyards

THE PERFECT PAIRING

Thoughtfully paired food and wine brings double the pleasure.

In fact, when pairings are purposeful, both the food and the wine taste better than they might on their own. It's kind of like a great piece of music – when all of those random notes are thoughtfully woven together, the sum of the whole is greater than the individual parts.

One of my early food & wine pairing lessons traces back to a story my Dad still shares with me about one of his many dinners with his lifelong friend, Robert Mondavi.

On this specific evening, Dad and Bob had planned an evening together with some friends and in the kitchen that evening was one of my father's good friends - Chef Jean Joho. While chef was preparing a shell of beef, he asked my father for a bottle of the wine to make the wine reduction sauce for the beef- and preferably the same wine that my father had chosen to serve with that particular dish. My father replied, "Well, we're having a '47 Cheval Blanc..." Chef nodded, and said, "that will do then." My Dad handed over another bottle from his cellar and the chef poured the wine into the pan in preparing the reduction.

That evening, every last drop of sauce was wiped from the plates, and all of the guests, my father, Bob and the Chef savored the amazing harmony of food and wine.

That early pairing lesson set the bar in my pairing education. Yet, as captivating as that pairing must have been, there are a few other rules when pairing our treasured Chimney Rock Cabernet Sauvignons with the perfect dish.



SECRETS TO PAIRING OLD AND YOUNG CABERNETS

We all know that Cabernet Sauvignon and red meat is a dinner fit for kings, or simply the perfect recipe for a Saturday night in. However, each Cab and each cut of red meat is vastly different – and there's a perfect pairing for each of the Stags Leap District Cabernets in your cellar.

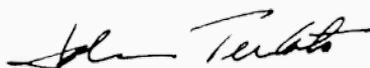
Generally, I find that younger wines carry more tannin, so it usually best to pair these with bigger, fattier pieces of meat. When uncorking your 2010 Young Vines or 2011 Clone 7 Cabernet Sauvignon, I suggest pairing your Saturday night menu around the rib eye, even better, the eye of the rib eye, prime rib or lamb chops. The bold lusciousness of the dish will accentuate the young wine's tannin personality. In addition, a young Cabernet Sauvignon loves grilled dishes, as the zesty charred meat mingles with the bitter tannins and reduces some of the bitterness.

On the other hand, the older, wiser wines, such as this 2008 Ganymede Vineyard Cabernet Sauvignon, have developed

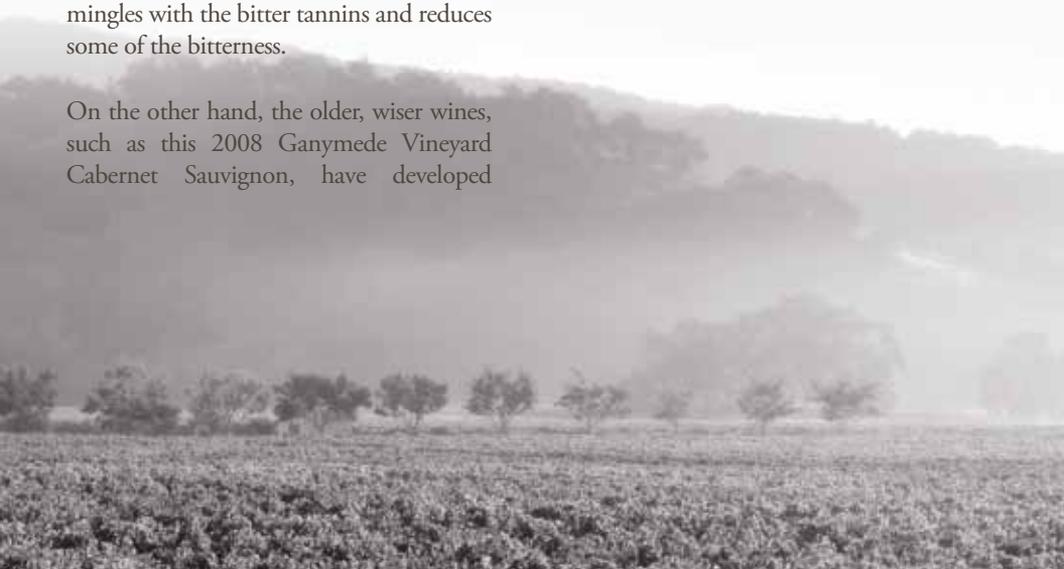
gorgeously, swapping the tannins for more delicate aromatics and smooth personalities. These wines generally pair harmoniously with a simple grilled filet, pork or even a salmon steak. Let these gorgeous wines shine – they should be the centerpieces at your table.

As winter keeps us yearning for warm nights in, take this time to enjoy some of your favorite bold red wines next to the fire.

Cheers,



John Terlato





2010 YOUNG VINES CABERNET SAUVIGNON

Ask any grape grower: there is a singular sense of pride and satisfaction that arises naturally from the parental attention and care given when planting, raising and cultivating vines.

The winemaking team has extremely high standards, and will allow only the best expressions of our beloved vineyards into our wines. This can mean that it takes many years of patient, careful thought and long, physical toil to optimally express the potential of a young vineyard.

However, in rare cases, a vineyard announces its significance early. This distinctiveness is an anomaly, but more than welcome. The 2010 Young Vines Cabernet Sauvignon is a wunderkind; full of vitality and complexity that belies its age, and an ambitious preview of our next great single vineyard wine. Let's celebrate the future.



2011 CLONE 7 CABERNET SAUVIGNON

There is a small patch of rocky soil, approximately eight feet from the top of the Clone 7 Vineyard, which will change the way you see the world. Trekking up the steep slopes of Cardiac Hill, you will be tempted to keep your head down and legs moving to reach the apex. Stop. Take a deep breath and turn around.

The expansive, crystalline view of the Chimney Rock estate. The precise symmetry of the vineyard rows, balanced by the natural undulations of the

hills and mountains. A spiritual silence enhanced only by the sounds of birds and wildlife with whom we share this land. This is our quiet cathedral. It is not hyperbole when we say we feel blessed to share these wines with you. Enjoy our latest evocation of this special, special place.



2008 GANYMEDE CABERNET SAUVIGNON

The 2008 vintage was a viticultural roller coaster for most of Napa Valley. A dauntingly frosty spring and a summer with repeated heat spikes led to troubled vines and less-than-ideal fruit for much of Napa Valley...but not for Chimney Rock.

The unique location of the winery (framed by the beautiful, temperature-moderating hills and palisades of the Stags Leap District) provided superb growing conditions during the summer and fall, and we spent countless hours in the vineyards ensuring

that the grapes reached perfect ripeness.

The result: a series of beautifully balanced wines that are aging remarkably well, perhaps even better than the flashier selections from more heralded vintages. A premium example is the 2008 Ganymede Vineyard Cabernet Sauvignon. This wine, slightly shy upon initial release, has blossomed into a powerful, graceful classic that will stand alongside the best releases from any vintage, and is available exclusively to members of the Palisades Society.

WINE PROFILE

VARIETAL COMPOSITION:

95% Cabernet Sauvignon, 5% Merlot

COLOR: Deep red with a purple hue**AROMA:** Bursting with aromas of black cherry pie, plum, slight note of toffee and a hint of dried sage.**FLAVOR:** This delightful wine is still quite young in the palate – it has beautiful structure and lush richness followed with depth to carry it through the nice, long finish.**ALCOHOL:** 14.1%**997 CASES PRODUCED****AGEABILITY:** Drink now or age for 12-15 years.**RETAIL:** \$60.00**CLUB PRICE:** \$48.00**REORDER:** 25% off six bottles or more: \$45.00/bottle**OFFER ENDS
FEBRUARY 23, 2014**

WINE PROFILE

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

COLOR: Deep red with a purple hue**AROMA:** Notes of black currant, plum and cocoa interwoven with a hint of dried herbs.**FLAVOR:** Lush and rich, this wine has an elegance in its structure in 2011. Clone 7, which from our Cardiac Hillside, is known for its muscular tannin profile but has a beautiful

round mid-palate that balances the texture perfectly.

ALCOHOL: 14.5%**601 CASES PRODUCED****AGEABILITY:** 15-20 years stored in proper cellar condition.**RETAIL:** \$90.00**CLUB PRICE:** \$72.00**REORDER:** 25% off six bottles or more: \$67.50/bottle**OFFER ENDS
FEBRUARY 23, 2014**

A Note from Elizabeth:

I recommend decanting and/or using the Vinturi if this wine is consumed when received or within the first year of release.

WINE PROFILE

VARIETAL COMPOSITION:

100% Ganymede Cabernet Sauvignon

COLOR: Deep red with inky violet hue**AROMA:** This wine is imbued with aromas of intense blackberry, crème de cassis, cedar and a hint of lavender.**FLAVOR:** The structure of this wine says “power cab” – but the finesse is clear with its rich mid-palate and silky tannins.**ALCOHOL:** 14.2%**AGEABILITY:** Drink now or age for 12-15 years.**RETAIL:** \$141.00**CLUB PRICE:** \$112.80**REORDER:** 25% off six bottles or more: \$105.75 bottle**OFFER ENDS
FEBRUARY 23, 2014**

PALISADES SOCIETY
SELECTION

FROM THE WINEMAKER



Dear friends,

As we begin the New Year, our grapevines are dormant, gathering energy for the year ahead. Very soon we will start to prune our vineyards and begin the wondrous cycle of a new vintage. In the cellar, we are thrilled by the intensely fragrant aromas of the recently-born 2013 vintage wines.

Each of us eagerly anticipates the extraordinary beauty of these youthful creatures as they continue to develop in barrel for the next two years.

We hope that you enjoyed many of our wines through your holiday season. We greatly appreciate all of the photographs shared by club members via Facebook and Twitter. We encourage you to continue to share your experiences with our wines, and we delight in being a part of all of those wonderful moments.

One of the most exciting events in the New Year for Chimney Rock has been the release of the PBS TV series *Vintage: Napa Valley 2012*. Six exciting episodes depict the grueling and exhilarating activities of the 2012 harvest at three Napa Valley wineries. We hope that you've had the opportunity to catch a glimpse of our winemaking team at its best.

Thank you, as always, for your support and loyalty.

Cheers,

A handwritten signature in black ink that reads "Elizabeth Vianna". The signature is written in a cursive style. The background of the page is a faded, grayscale image of a vineyard with rows of grapevines stretching into the distance.

LAMB CHOPS WITH ROASTED RED PEPPER AND EGGPLANT SALAD

Serves 6

Ingredients:

8 lamb rib chops,
preferably domestic

½ cup grilled eggplant, *diced*

½ cup grilled red bell pepper,
diced

½ cup grilled red onion, *diced*

3 tablespoons of brined capers,
rinsed

2 tablespoons of Kalamata
olives, *diced*

1 tablespoon of chopped
Italian parsley

¼ cup extra virgin olive oil,
plus 2 Tbsp. for lamb

Salt and black pepper



Directions:

Mix all vegetables together, add olive oil, adjust seasoning and allow to marinate for 1 hour.

Rub lamb with olive oil and season with salt and pepper.

Grill over medium high heat, approximately 3-4 minutes per side.

When lamb chops are off the grill, allow to rest 5 minutes and spoon salad over the top.

Serve with Chimney Rock Young Vines or Clone 7 Cabernet Sauvignon.

EVENTS

MARCH

- 1 *Chimney Rock Wine Club comes to Sanctuary, Paradise Valley, AZ*
- 2 *36th Annual Napa Valley Marathon*

APRIL

- 1-27 *Arts in April*
Features four weekly "art crawl" tours curated by geography.
www.artscouncilnapavalley.org
- 12 *Elevation Blending Party*
- 26 *V2V Dinner at Chimney Rock*

JULY

- 26 *Dodgers vs. Giants Game*

AUGUST

- 9 *Second Annual South African Braai*



MEET OUR WINEMAKER!

Stay tuned for details on Elizabeth's Winemaker Dinners

February - Texas

March - Boston Wine Festival
www.bostonwinefestival.net

April - Illinois

April - Arizona

May - Los Angeles
www.californiawinemasters.org

July - Missouri and Ohio

ELEVAGE BLENDING PARTY



WANT TO BE A WINEMAKER?

This Members-only event is the only blending experience we offer in a year. Members will compete as teams to create a custom blend of Elevation with varietals provided by the Elizabeth and the winemaking team. After a fun morning of blending, guests will enjoy lunch in the courtyard (weather permitting) and prizes will be awarded for best blend and best label.

\$135 + tax per person. Please call 866-279-4637 or email club@chimneyrock.com for more information.

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 membership provides travel discounts at the following locations:
www.chimneyrock.com/lodging