



"Tis the Season..."

November 1, 2016

Here we are, at the end of another glorious harvest and the winery is awash in the scents of winemaking – absolutely sublime! Soon our wines will take their long winter's nap and another year will pass. Where did the time go – how can it already be November?! With a profession that is so closely tied to the seasons, it should never come as a surprise to me, especially as we took every ounce of summer and are thoroughly enjoying the transition to the autumn colors.

Tucking into a glass of red at this time of year always signals the great anticipation of the holiday season, which I love, especially as our family grows and we immerse ourselves in our annual traditions. Each Thanksgiving, we harvest our olives from our Hopland Ranch to then cure over the holidays – beautiful nuggets of flavor – I can't wait to get started! The harvest begins with me preparing an apple and minced meat pie with buttery crust. With the pie left to cool, we then harvest and grade our olives (green, brown or black), and begin the curing. Pie has never tasted better after the work is done, and we pair this goodness with a glass of our Late Harvest Chardonnay or a wee dram of 20 year old Tullbardine Highland single malt scotch. Or both!

Mushroom foraging is also a holiday highlight – it's something the boys have been doing since they were small and the competitive streak is alive and well. But, if the rain sets in, I'm afraid it will be just myself and my four legged friends on the hunt!

This year, we're developing a "new" tradition in the Tasting Room, with our Twelve Days of Christmas wine advent calendar – one bottle of one type of wine, two bottles of another, three of the next....a very generous 78 bottles! This would surely make a nice gift for somebody that has been EXTRA nice this year. Please give us a call for further details.

The November release is always a members' favorite – it's our Magnum shipment! Our gorgeous, 24K gold hand painted, etched 1.5L bottles are also perfect for the holidays, and this year, we have quite the assortment of wines that will feature in this bottle lottery – Cabernet Sauvignon, Petite Sirah, Zinfandel and Pinot Noir – which will you receive in your surprise shipment?! Perfect for the holiday parties, these large format bottles are offered to our wine club members at a 25% savings, but only during November and December. We also have a limited selection of 3L decorated bottles available – please contact Debra in the Tasting Room, for current availability and pricing – 707-431-8749.

We can't thank you enough for your tremendous support this year – we wish you and your family a phenomenal holiday season and look forward to seeing you soon!

Cheers!
Nancy Walker
Owner and Winemaker

CURRENT RELEASES – AWARDS

We're so fortunate our wines are well received by the critics and competitions – we make some of the winning-est wines in Sonoma!

2012 Chardonnay, Late Harvest Botrytis Mendocino Ridge

Best Late Harvest/Dessert Wine – 2014 Grand Harvest Awards
Best of Show, Best of Class, Double Gold – 2013 Grand Harvest Awards
Best of Class – 2014 Sunset Magazine Wine Comp
Best of Class – 2013 Press Democrat Wine Comp
Double Gold – 2014 Jerry Meade's New World Wine Competition
Gold, 91 points – 2015 LA Intl Wine Competition

2012 Petite Sirah Dry Creek Valley

Double Gold – 2015 SF Chronicle Competition
Gold – 2014 Pacific Rim Wine Competitio

2013 Pinot Noir Monterey County

Best of Class, Gold, 95 points – LA Intl Wine Comp
90 points – 2015 CA Expo Commercial Wine Comp
Best Red of N. Central Coast, Best Pinot Noir,
Best of Region, Best of Class, 98 Points,
Double Gold – 2016 California State Fair

2012 Cabernet Sauvignon Howell Mountain

Best of Class, Gold, 96 points – LA Intl. Wine Comp

2013 Portentous Port Styled Wine

Best of Class, Gold, 96 points – 2015 LA Intl. Wine Comp
Best of Class of Region, 90 points – 2015 CA Expo Commercial Wine Comp
Double Gold – 2016 SF Chronicle Wine Competition



Club Shipment

It's November, and time for our beautiful Magnum shipment! A 25% savings, November and December only. Order additional bottles early, as they are always popular gifts for the holidays. With the lottery system used for our Magnum distribution, your shipment could be any of the following!



2013 Pinot Noir, Monterey

Best of Class, Gold, 95 points – 2015 LA Intl. Wine Competition
90 points – 2015 CA Expo Commercial Wine Competition

100% Pinot Noir with earthy aromas and flavors of cranberry-rhubarb, cherry turnover and creme brûlée, with subtle notes of forest floor and wild mushroom. A finish of oak toast and lush creamy vanilla. Beautiful mouthfeel, juicy and delicious.



2012 Cabernet Sauvignon, Howell Mountain

Best of Class, Gold, 96 points – 2015 LA Intl. Wine Competition

Rich, ripe, red currant and cherry pie layered with dark chocolate, vanilla, cola berry and allspice aromas pair with velvety soft tannin in a smooth, long finish. Barrel aged 28 months, this robust wine is destined to be a cellar favorite.

This wine is our classic, and was the impetus in starting our winery! We sell through each and every vintage and we only produced 370 cases of the 2012, our 7th release from this vineyard.



2012 Zinfandel, Dry Creek Valley

Best of Class of Region, Gold – 2014 CA State Fair
Gold – 2014 SF Intl. Wine Competition
Gold – 2014 LA Intl. Wine Competition
Gold – 2015 San Diego Wine Competition

This wine is very deep, with aromas of white pepper and stargazer lily. Dense fruit flavors are complemented by toasty oak, vanilla cream and jammy-blackberry aromas and flavors. Aged in small French and American oak for 12 months.



2012 Petite Sirah, Dry Creek Valley

Double Gold – 2015 SF Chronicle Wine Competition
Gold – 2014 Pacific Rim Wine Competition

This wine is DENSE, DARK, RICH and ROBUST! This extremely complex and elegant wine shows supple flavors of blackberry pie, vanilla cream and warm spice box of cinnamon and allspice. The finish is long, gorgeous and sexy!

In addition to these wines, we have released our new vintages of the etched bottles:

- 2014 Pinot Noir, Monterey
- 2013 Zinfandel, Dry Creek Valley
- 2013 and 2014 Petite Sirah, Dry Creek Valley

Upcoming Events

Wine Down Fridays & Wine'd Up Saturdays – Every Friday & Saturday, 11am – 7pm

Enjoy our Gold Medal Dry Creek Zinfandel paired with our complimentary, local, artisan cheese plate. Also explore our full range of award winning wines, here at our Tasting Room.

2016 Wine Club Pick Up Parties – October 29, 2016, 2 – 6pm

Our Harvest "Party Like a Rock Star" is our year end celebration – come dressed up for Halloween and join me as I dress as the Wine Witch! We'll be serving our famous Pork Posole as our pairing!

Wine & Food Affair – November 5-6, 2016, 11am – 4pm

We will be featuring our wines paired with a lovely dish for this event. Live music will also play from 1-5pm.

Paid tastings from 4-7pm. Tickets on sale Sept. 1st, 2016, at wineroad.com – always a sell out! No tickets at the Tasting Room.

Winter Wineland – January 14-15, 2017, 11am – 4pm

Winter in Healdsburg is beautiful – the vines may be dormant but we are certainly not in the Tasting Room!

This weekend, I will be choosing wines especially for the occasion and we will pair with some lovely food. Not to mention music!

Paid tastings from 4-7pm. Tickets on sale November 8th at wineroad.com. Tickets also available at the door, but premium to advance sales.

40th Annual Barrel Tasting – March 3-5 & 10-12, 2017, 11am – 4pm

This is your chance to sample wines from the barrel, talk with Nancy and explore the beautiful Alexander, Dry Creek and Russian River Valleys.

Barrel Tasting is not a food pairing or themed event. It's all about the WINE...

Paid tastings from 4-7pm. Tickets on sale January 17th at wineroad.com – always a sell out! No tickets at the Tasting Room.

Crock Pot Posole

Ingredients

- 2 dried bay leaves
- 6 black peppercorns
- 4 whole cloves
- 2 tsp. kosher salt
- 20 grinds black pepper
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- One 4-1/4-lb., bone-in pork shoulder (after removing all excess fat)
- 2 Tbs. vegetable oil
- 2 15-oz. cans white hominy, rinsed and drained
- 2 red onions, halved and cut into 1/4-inch-thick slices
- 8 whole cloves garlic
- 1-1/4 cups low-sodium chicken stock
- 1 cup coarsely chopped husked tomatillos
- 3/4 cup pulp-free orange juice
- 1/2 cup fresh-squeezed, strained lime juice
- 1/4 cup coarsely chopped canned jalapeños
- 3 avocados, peeled, pitted, and diced
- 1/2 cup sliced scallions
- 1/2 cup coarsely chopped, fresh cilantro leaves
- 1 lime, cut into eighths
- Tortilla chips

We get such rave reviews for our Pork Posole, and cooking this dish in a crock pot makes the job so much easier. I came across this recipe on Fine Cooking, which sounds yummy – come taste our version at the Tasting Room, October 29th. Don't forget your costume!

Method:

Place the first three ingredients on a small piece of cheesecloth, bundle up into a "purse," and secure with a piece of kitchen twine. Place in the slow cooker.

Combine the next four ingredients in a small bowl. Rub the spices all over the trimmed pork. Heat the oil in a 10-inch, heavy sauté pan over medium-high heat. When the oil is hot but not smoking, add the meat and cook on the first side until golden brown, about 5 minutes. Turn over and brown the other side, about another 4 minutes. Transfer to the slow cooker, and pour the hominy on top and around it.

Add the onions and garlic to the hot pan, and sauté until softened, about 3 minutes. Add the stock, tomatillos, orange and lime juices, and jalapeños and raise the heat to high. Cook, whisking occasionally, for 5 minutes. Pour over the pork-hominy mixture in the slow cooker. Cover and cook on low until the pork is tender and cooked through, about 8-1/2 hours.

Carefully remove the meat from the slow cooker and place on a cutting board. Remove and discard the spice bag. Discard any bones and gummy cartilage and shred the meat. Return the shredded meat to the slow cooker and mix into the liquid. Divide the stew among serving bowls, and top each portion with diced avocado, scallions, cilantro, lime, and chips – you may also complement with a dollop of sour cream or grated cheese.

Even better when paired with our Pinot Noir or Zinfandel.

Current Releases

Wine Club members always receive their preferred pricing (25% discount from listed price), both in the tasting room, and online at trustwine.com. We are pleased to offer these multiple award winning, small lot wines. As wines do sell out, updated availabilities are always listed on the website, or just give us a call.

2015 Sauvignon Blanc, Green Valley of Russian River Valley
279 cases made | \$28

2015 Patrona, Muscat Canelli, Alexander Valley
200 cases made | \$38

2014 Chardonnay, Botrytis, Mendocino
200 cases made | \$75

2014 Carignane, Alexander Valley
87 cases made | \$48

2013 Pinot Noir, Monterey County
625 cases made | \$46

2014 Pinot Noir, Russian River Valley
450 cases made | \$56

2013 Portentous, Petite Sirah Port, Dry Creek Valley
590 cases made | \$85

2013 Zinfandel, Dry Creek Valley
350 cases made | \$45

2013 Zinfandel, Russian River Valley
200 cases made | \$45

2012 Petite Sirah, Dry Creek Valley
590 cases made | \$46

2014 Petite Sirah, Dry Creek Valley
97 cases made | \$46

2013 Cabernet Sauvignon, Oak Knoll, Napa Valley
86 cases made | \$85

2014 Cabernet Sauvignon, Oak Knoll, Napa Valley
87 cases made | \$95

2014 Cabernet Sauvignon, Howell Mountain, Napa Valley
370 cases made | \$85

Family at the Tasting Room!

Have you met my sister Salli?! She came to work with us this past summer, and I couldn't be happier! Salli spent the last 20 years in NYC in a top executive assistant role, so let's say her transition to Healdsburg wine country life has been phenomenal – she wondered why she took so long! Say hello to Salli in the tasting room, or at many of our outside events. XO



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TASTING ROOM ADDRESS

243 Healdsburg Avenue

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Open Daily, 11am - 7pm