

Earliest Harvest on Record

November, 2015

■ his year marked my 30th grape harvest on California's North Coast, and in what also makes for a memorable year, 2015 was California's earliest harvest on record! An early harvest is quite lovely, with no rain or cold to fuss with, and with the quality of the fruit we brought into the winery, we should have even more cause to celebrate.

The Sauvignon Blanc was first in, with excellent quality again this year. All of our red grapes were absolutely beautiful - the flavors we achieved in this record heat! And, ripening literally neck and neck, our Pinot Noir, Carignane, Zinfandel and Petite Sirah were all delivered within 15 days of each other, putting quite a bit of stress on the tank fermentation space in the winery. Tony was brilliant in coordinating the tanks perfectly with the computerized pneumatic punch down, allowing us to crush into the tanks, press off and refill again. Everything is now barreled down, resting!

The terrible fires continued during harvest - if you recall, in the last newsletter, the going concern was the Rocky Fire. On Sept. 15th, the Valley Fire burned nearly 1000 homes and 95 square miles overnight - a horrible loss for many, with total economic losses of approximately \$1.5 billion. It was a little too close to home, as we live about 16 miles from here. We came home from the winery just before sunset to look to the east and see the smoke, and it was a frightful view - a dark, black sky above the horizon - no day, no night, just black. I was terrified, and it's nothing I want to see again.

Thankfully, our November shipment offers an extra special gift. It is the Magnum shipment of our 24-karat gold, hand painted, etched bottles, and they are



breathtaking. But even more beautiful are the wines within! And, which wine will it be? This shipment is always a bottle lottery, as there's nothing like a nice surprise! In this bottle lottery, we have an assortment of Pinot Noir, Petite Sirah, Cabernet Sauvignon & Zinfandel, which will fulfill this release. These bottles are ideal for sharing during the upcoming holiday season - perfect for a dinner party, or perhaps as a perfect gift? Wine Club members are entitled to a 25% savings on these large format bottles, but only during November and December as full price resumes in January. Who will be the lucky recipient on your list?!

Having a really large party, or has somebody been very, very good?! We also have a limited selection of 3L bottles available - please phone Debra in the Tasting Room, for current availability and pricing. 707-431-8749.

The holidays are soon upon us, and as the year begins to draw the curtain, I thank you from the bottom of my heart, for your continued support and allowing me to make the wines you enjoy – it is a privilege!

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 Comp

Gold, 91 points - 2015 LA Intl Wine Comp

2012 Petite Sirah

Dry Creek Valley

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

2013 Petite Sirah

Dry Creek Valley

Best of Class of Region (Best Sonoma County) 2015 CA State Fair

Gold, 94 points - 2015 CA Expo Commercial Wine Comp Gold - 2015 Orange County Fair

2012 Zinfandel

Dry Creek Valley

Best of Class of Region – 2014 California State Fair Gold – 2014 Los Angeles Int'l. Wine Comp Gold – 2014 SF Int'l. Wine Comp Gold - 2015 San Diego State Fair

2013 Pinot Noir

Monterey County

Best of Class, Gold, 95 points - LA Intl Wine Comp 90 points - 2015 CA Expo Commercial Wine Comp

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

Our newly released wines have yet to be judged - please let us know on Facebook, what you choose as the Gold Medal winners!

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 oaky 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!



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.

Wine & Food Affair – November, 7 & 8, 2015, 11am – 4pm

We will be featuring our newly released 2013 Oak Knoll Cabernet Sauvignon, paired with roast tri-trip, red pepper and Pt. Reyes blue cheese on crostini. Live music will also play from 1-5pm. Paid tastings from 4-7pm. Tickets on sale at wineroad.com – always a sell out! No tickets at the Tasting Room.

Winter Wineland – January, 16 & 17, 2016, 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 at wineroad.com. Tickets also available at the door, but premium to advance sales.

Barrel Tasting – March 4-6 & II-13, 2016, IIam – 4pm

Our beautiful wines, resting in barrel, will have a dress rehearsal these two weekends, as we taste our newest vintages. The focus is on the wine, but we know you will also work up an appetite, so we will be serving bites and enjoying some music as well! Paid tastings from 4-7pm.

Tickets on sale January 2016 at wineroad.com. Tickets also available at the door, but premium to advance sales. Visit Fridays if you can – this event draws a crowd!

Gingerbread

Happy Holidays!

This time of year has me thinking of warming spice and what better casual dessert than the Gingerbread cake? It's a favorite of my family and also perfect for the holidays. Enjoy!

Ingredients:

- 2 cups all purpose flour
- I cup dark brown sugar
- I 1/2 teaspoons ground cloves
- I 1/2 teaspoons ground cinnamon
- I teaspoons ground cardamon
- Pinch salt
- 3/4 cup dark molasses
- 7 tablespoons melted butter
- 3 large eggs
- 2 ounces fresh ginger, peeled and grated (1/3 cup)
- I 1/2 teaspoons baking soda
- 3/4 cup heavy cream

Preparation - 20 minutes. Cooking - 45 minutes

Preheat oven to 325 degrees F. Grease a 9-inch cake tin. Sift together flour, sugar, spices, and salt and reserve

In a mixing bowl beat together molasses, butter, eggs, and ginger. Stir in dry ingredients until just mixed. In a small bowl dissolved baking soda 3/4 cup hot water. Stir into ginger bread mixture and pour into prepared pan.

Bake until a knife inserted in the center of the cake comes out clean, about 45 minutes. Remove from oven and allow to cool completely on a wire rack.



To serve: Whip cream until soft peaks form and add a dollop on top when serving.

Perfect Pairing - Enjoy with our 2012 Petite Sirah, Dry Creek Valley

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.

2012 Chardonnay, Botrytis, Mendocino 200 cases made| \$75

2014 "Posy" Rosé of Pinot Noir, Sonoma County 450 cases made| \$45/1.5L

2013 Carignane, Alexander Valley 58 cases made | \$48

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

2014 Pinot Noir, Russian River Valley 450 cases made | \$56 **2012 Zinfandel, Dry Creek Valley** 705 cases made | \$39

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

2013 Petite Sirah, **Dry Creek Valley** 58 cases made | \$46

2012 Cabernet Sauvignon, Howell Mountain, Napa Valley 370 cases made | \$85

2013 Cabernet Sauvignon, Oak Knoll, Napa Valley 39 cases made | \$85

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

Wine Club Concierge

We have had many requests from you, inquiring as to where to stay, or who to use as a car service, while in wine country. Our new "concierge" recommendations will offer discounts to you, from various businesses, so that you may further your experience in Sonoma. Please remember to book directly with the businesses, and mention the Stephen & Walker Winery rate – specific details are below.



Best Western Dry Creek Inn

198 Dry Creek Road, Healdsburg, CA 95448 707-433-0300 | www.bestwestern.com/drycreekinn

- 25% discounted room rate
- Reservation made directly with hotel Identify "Stephen & Walker" relationship
- Request Wine Club Rate @ 707-433-0300
- Based on availability, cannot be used with other discounts, book early!

Haydon Street Inn

321 Haydon Street, Healdsburg, CA 95448 707-433-5228 | www.haydon.com

- IO% discounted room rate (Apr.-Nov.)
- 25% discounted room rate (Dec.-Mar)
- Two-night minimum
- Excludes wine events (ie. Passport, Barrel Tasting)
- Based on availability, cannot be used with other discounts, book early!



fax: 707-431-8795



Join the conversation facebook.com/stephenandwalker @stephandwalker



243 Healdsburg Avenue Healdsburg, CA 95448 Open Daily, 11am - 7pm