

"Did you miss us?"

May 1, 2017

Did you miss us? Well, we missed you...and our newsletter publication in March! It's been (or shall I say, I've been...) a little bonkers, but as the Mad Hatter says, all the best people are!

I love May - full of showy blooms and a certain something that gives us an increased "spring" in our step - perhaps it's the anticipation that travels with this season of promise. At this time of year, we look forward to the season of growth in the vineyards and meeting our old friends and new visitors in the Tasting Room.

Spring also brings with it a new playlist of great music. We surround ourselves with music - in the winery, on the bottling line, at our events and always on our drive home, and when we can, we love to take in a summer festival or concert. A perfect pairing with a chilled glass of Posy Rosé, wouldn't you say?!

This year, we are super excited that the Gipsy Kings play in Santa Rosa!! One of our favorite bands (for years!), we are now getting to see the next generation play with their fathers and uncles and from what we've heard of their new show, we know it will be another lively evening! Perhaps the fondness we hold for the band is also due to the tenure - both the Gipsy Kings and Tony and I have "performed" for over 25 years, and like the Gypsies, we too believe in continually changing, improving and involving our next generation. I guess we're both just family businesses, at the heart of it.

One of my London friends just saw the band perform at the Royal Albert Hall, and said the entire audience was on its feet dancing and singing - I can imagine how magical that must have been. She also mentioned a very energetic "dueling guitar" piece and said the experience and finesse of the original members, Nicolas and Tonnino is very much like a perfectly aged red - you just want more! Like Bamboleo - I just can't get enough of that song!



(Photo: courtesy Impact Artist Management)

We are holding a contest for our Members to win two tickets to the Gipsy Kings show! Better yet, we have two sets of tickets available!

To enter, you

1. must be a wine club member, and
2. must follow us on instagram (stephenandwalker), and
3. post and tag us in your best/most creative Stephen & Walker wine photo on Instagram and
4. must Email us your instagram "name" (at info@trustwine.com) so we know it's you!
5. If you don't have instagram, then follow us on facebook (stephenandwalker), post and tag your photo there, and then email us to the above address!

We will draw a name on August 7th and the lucky member will receive two tickets for the show, Thursday, September 7, 2017 at 8pm, at the Luther Burbank Center for the Arts, in Santa Rosa. You may soon be dancing in the aisles!

Cheers!
Stacey 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!

2016 Sauvignon Blanc

Green Valley of Russian River Valley

Gold – 2017 SF Chronicle Wine Competition

2015 Petite Sirah

Dry Creek Valley

Gold – 2017 SF Chronicle Wine Competition

2013 Zinfandel

Dry Creek Valley

Double Gold & Chairman's Award – 2016 Dan Berger's
Riverside 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



2016 Posy Rosé, Sonoma County

Only 450 cases made

The perfect time of year to release our beautiful magnum of perfect pink Posy! Our blend of 35% Pinot Noir (Russian River), 25% Zinfandel (Russian River), 15% Carignane (Alexander Valley), 12.5% Syrah (Russian River) and 12.5% Petite Sirah (Dry Creek) may sound complex, but the wine is oh so very delicious and bursting with luscious fruit.

It may be bottled in a magnum, but it certainly doesn't last long with flavors of strawberry, kiwi and citrus blossom flavors. Hello Spring!



2014 Zinfandel, Russian River Valley

Only 200 cases made

Grown in heated pockets of a "cool" area, this Zinfandel is a joy to make. Having rested in barrel for a year, followed by a year of bottle aging, this wine couldn't be more perfect for a release now. Russian River Zinfandels are bright and candied, with soft tannins and very different from their Dry Creek cousins.

Ripe candied fruit with flavors of cranberry and rich black cherry surrounded by notes of chocolate, mocha-vanilla, asian spice and white pepper. This lovely wine, thankfully, lingers...

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.

2017 Wine Club Pick Up Parties

April 29, Sept. 2, Oct. 28th, 2 – 6pm

Always a fun afternoon as members meet to pick up their newly released wines. Sample the wines with a complementary bite, and enjoy the music of our favorite quartet! At the Healdsburg tasting room.

PRIDE - A Celebration of Diversity

June 24th & 25th, 11am– 7pm

To coincide with SF Pride Weekend, we are offering our PRIDE tasting. Just ask for it by name!

Spring salad of cucumber, lentils & tarragon

What a perfect, lighter dish for spring! Loads of flavour, and the lentils give it some lovely body.

Serves: 4 as a side

Preparation time: 20 minutes

Cooking time: 5 minutes

Ingredients:

- 2 tbsp chopped tarragon
- 1 shallot, very finely chopped
- 1 tbsp dijon mustard
- 1 lemon, zest and juice
- 5 tbsp extra virgin olive oil
- handful of fine asparagus, trimmed and cut into 3cm pieces
- 1 cup frozen or fresh petits pois
- 1 cucumber, peeled, deseeded and finely diced
- 2 cups green lentils, drained & rinsed
- 2 handfuls of pea shoots

Method:

1. To make the dressing, whisk the tarragon, shallot, mustard and lemon zest and juice together. Season and gradually whisk in the olive oil.
2. Bring a pan of water to the boil, then add the asparagus pieces and petits pois. When the water has come back to the boil, drain and refresh under cold water. Drain again and pat dry on kitchen paper.
3. Combine the dressing with the vegetables, cucumber, lentils and pea shoots. Serve as a light lunch, or as an accompaniment to grilled fish or chicken



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.

2016 Sauvignon Blanc, Green Valley of Russian River Valley
300 cases made | \$28

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

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

2016 Posy Rosé
450 cases made | \$50/1.5L

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

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

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

2014 Zinfandel, Russian River Valley
200 cases made | \$45

2014 Zinfandel, Dry Creek Valley
450 cases made | \$45

2015 Petite Sirah, Dry Creek Valley
590 cases made | \$46

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

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

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

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The Stephen and Walker Family Vacation!

This summer we pack up the family and head to Colorado Springs, to celebrate Tony's family reunion. If you know this bunch, it is absolutely guaranteed to be a memorable weekend as 45 of us descend on this beautiful part of the country.

In true Stephen family fashion, a friendly competition will surely surface - what is it to be this year? The first to reach the summit of Pikes Peak? Cycling up Red Rock Canyon?!

I'll be taking a wonderfully relaxing stroll through the Garden of the Gods - absolutely mesmerizing and home to over 300 sandstone formations. It's breathtaking.

And, perhaps, just a splash or two of wine in the evening!



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