

The Next Generation

September, 2016

In the perpetual cycle of wine, from winegrowing through to winemaking, this time of year is always filled with anticipation, and has been for both myself and Tony for over a quarter of a century. As I said last year at this time, we feel our partnership has allowed us to be as successful as we have - we still love working together in this family business.



Duncan, Walker & Taylor

This year, our sons Duncan and Walker interned at the Winery, and we are thrilled that our second generation is becoming involved in the business. We feel a great sense of pride knowing that our philosophies have come to bear in our sons and that they too have a love for this business, this lifestyle, that has surrounded them since birth. And, it's catching - Walker's girlfriend Taylor also joined as an intern and they will soon continue with their Biology degrees, before attending UC Davis where they will receive their winemaking credentials. Duncan, just a touch younger, will then follow and soon our entire family will have attended this venerable school.

Being a winemaker instills such a sense of awareness with the seasons, the growing conditions, the physiology of the fruit - it is a

strong connection with nature that becomes so grounding, perhaps so enviable, although, at times, the pressures of not having control of Mother Nature can be consuming. But, I wouldn't change it for the world. The opportunity to create such a beautiful product that brings people together to enjoy the fruits of nature - forgive me for being so poetic, but it really is a beautiful thing!

Tony and I are keen to work alongside our sons, and perhaps their families, in the years to come. We've put our heart and soul into our winemaking, and it does become very personal. Perhaps the boys also feel this attachment and, with us, will continue to nurture their vinous sibling.

Our family thanks you for your support and soon the story will be told of Harvest 2016 as your wine will come to rest for future release.

Cheers!

Nancy Walker
Owner and Winemaker



Tony, Walker, Nancy, Duncan and Sweetie Pie

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

2014 Cabernet Sauvignon, Oak Knoll, Napa Valley

87 Cases Made – \$95

Always our smallest lot wine, our Oak Knoll Cabernet is rich and chocolate-y, with a kiss of mint – I lovingly call this wine Peppermint Patty! So scarce, this wine is allocated for our club release.



2014 Petite Sirah, Dry Creek Valley

97 Cases Made – \$46

Gorgeous, dense, dark, rich and robust, this complex and elegant wine shows supple flavors of blackberry pie, vanilla cream and warm spice box of cinnamon and allspice. Finish is long and sexy!



“Our Wine Club members love that they are guaranteed to receive some of the most special wines that may never be available to the public.”

Nancy Walker, winemaker

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 – Aug. 27 & Oct. 29, 2016, 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.

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.

BBQ Herby Leg of Lamb

I love lamb and herbs, and at this time of year, anything on the BBQ is delicious. This recipe comes from Jamie Oliver – can't you just hear his wonderful accent now?!

I also like to strip the meat and lay over a salad – makes for a delicious patio lunch, complete with a glass of Petite Sirah!

Ingredients

- Leg of lamb, roughly 2.75kg (6lbs)

For the herb oil

- 150ml (5fl oz) olive oil
- 2 tbsp freshly ground black pepper
- 1 tsp ground cumin
- Few sprigs each fresh thyme, rosemary and marjoram leaves
- 2 tbsp chilli powder (optional)

For the baste

- 2 tbsp olive oil
- 3 cloves garlic, peeled and smashed
- Zest and juice of 1 lemon
- 2 tbsp runny honey
- Small bunch of fresh flat-leaf parsley, chopped

For the dressing

- 6 tbsp olive oil
- Small bunch fresh flat-leaf parsley, chopped
- Sea salt and freshly ground black pepper

Method:

Score the top side of the lamb leg in a criss-cross pattern at 1cm (½in) intervals, 1cm (½") deep.

Mix and crush the herb oil ingredients in a large bowl.

Adam's Tip

Add the meat and leave for at least 3 hours, or up to 24 hours in the fridge.

Prepare the barbecue for indirect cooking: food should be away from the heat source and the temperature, if your barbecue has a thermometer, should be a steady medium heat of 150°C-160°C.

Put the meat on the well-oiled heated grill and cook, covered, for 1 hour.

Meanwhile, combine the baste ingredients. Baste the meat every 15 minutes, cooking for a further 30 for blushing meat, or until done to your liking.

Combine the dressing on a board. Turn the lamb in it to coat and rest for 5 to 10 minutes before serving.

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

NEW
RELEASE

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

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

NEW
RELEASE

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

Winery Dogs!

It's no secret our family loves our dogs! Even at 5am, they are ready to go on their next vineyard adventure! I snapped this photo at our home – it's a nightly ritual, as we prepare for our dinner. Those eyes! It's tough to say no...!

From the left:

Checkers and Sweetie Pie (ours),
Miss Maisey (my sister Salli's),
Hank (Walker and Taylar's) and
Willy (also Salli's).



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TASTING ROOM ADDRESS

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