

BEHIND^{THE} CELLAR DOOR

2010 Winery Events and Featured Varietals

** indicates wineries that will have tickets/glasses available for sale during the event*

*Amador Cellars **

Featured Varietal: 2006 West Vineyard Zinfandel

Harvest Date: September, 2006

Alcohol: 15.6%

Cases Produced: 465

Winemaker notes: This Zinfandel is from the Western side of our estate Zinfandel vineyard and was made in an "Old World Style." We fermented the grapes in small bin fermenters and then pressed to barrels using traditional basket presses. Complex aromas of wild berry, smoky vanilla and hints of cinnamon are followed by flavors of black cherry and raspberry with a spicy Amador style finish. This wine pairs well with California and Italian cuisines.

Barrel Sampling: 2008 Zinfandel

Library Tasting: Vertical Tasting of 2004, 2005 and 2006 West Vineyard Zinfandel

Discounts: Discounts on select wines

Seminar Title: "How the West Was Done-The West Vineyard Zinfandel, That Is" A Look at the Effects of Oak Barrels on Wine.

Seminar Description: Virginia Oak? Missouri Oak? Minnesota Oak? What about Pennsylvania Oak? Does forest origin really have an impact on a wine's outcome? Join Winemaker, Larry Long, as he guides you through a barrel comparison tasting. Larry will be sampling his 2008 Zinfandel from a selection of barrels sourced from various American forests.

Seminar Times: Ongoing Saturday and Sunday.

Food Pairing: Warm and delicious Italian fare including "Pasta e Fagioli" served with breadsticks. David Friend of Olive Oak Ranch will also be here to offer olive oil tasting and educational information

Music: Michael Trucco on the Accordion both days Noon-3:00 p.m.

*Amador Foothill **

Featured Varietal: Sangiovese

Harvested: September 5th and 13th, 2004

Alcohol: 15.1%

Cases: 98

Retail Price: \$28

Winemaker Notes: Our Sangiovese is produced from our estate, high-density vineyard established in 1999. In 2004, crop levels were kept at 2 tons per acre. This Grand Reserve bottling is a selection from the best barrels of the vintage. With a total of 17 months aging in French oak barrels, it has deep color

and rich aromas of berries and spice. Juicy cherry and plum fruit flavors are enhanced by a refined tannin structure, balanced acidity, and a smooth lingering finish.

Barrel Tasting: 2009 Estate Sangiovese

Library Tasting: 2004 Estate Sangiovese, 2004 Grand Reserve Sangiovese, and the current release of 2006 Estate Sangiovese

Specials: \$3.00 off Sangiovese by the bottle and generous volume discounts.

Seminar Title: What's So Grand About Our Reserve Sangiovese?

Seminar Description: Learn what special steps we take in the vineyard to bring the grapes to optimal maturation. Learn exactly what maturation is. Taste and compare our regular Sangiovese with the reserve bottling from the same vintage. What differences do you find in aroma, flavor and structure? Learn the characteristics the winemaker looks for when selecting barrels of wine for a reserve bottling. Taste the 2009 barrel sample – do you think it has what it takes to make a reserve?

Seminar Time: Ongoing both days

Food Pairing: 2006 Sangiovese and Hunter's Chicken. The sweet fruit and vivid acidity of the Sangiovese marry well with the earthy mushroom and tomato flavors of the Hunter's Chicken.

*Avio Vineyards **

Featured Varietal: 2007 Estate Sangiovese Reserve

Alcohol: 14.9%

Retail: \$35.00

Winemaker Notes: Estate Grown. To capture the aromatic expression of this wine, imagine the smell of an early morning in a room full of new leather coats, upstairs from a bakery, with an enormous jasmine vine spilling in the window. The palate is crème brulee with fresh berries, organic cherry fruit roll up, and a suggestion of the best BBQ you've ever had. The finish is the best of all that came before.

Specials: \$99.00/case Pinot Grigio, & \$99.00/case Zinfandel

Seminar: "Sip & Savor" an interactive tasting experience

Seminar Description: Come and enjoy our award-winning wines paired with delicious food samples, all served tapas-style in the warm ambiance of our barrel room. Stefano will share with you the flavor dynamic of food and wine by guiding you through an interactive tasting experience, which will help you to confidently match food and wine.

Seminar Time: Saturday and Sunday 1:00 pm. Seating is limited & reservations are required. RSVP to info@aviowine.com.

Food Pairing: Tasty tapas prepared by Chef Beth Sogaard specifically created to complement the wines.

*Bantam Cellars **

Featured Varietal: 2008 Vermentino

Harvested: September 23, 2008

Alcohol: 12.5%

Retail: \$17

Winemaker notes: Crisp and fruity Italian white wine. This delightful contribution from Sicily and Southern Italy has wonderful citrus aromatics and refreshing acidity. Grown locally in the Shenandoah Valley, this hard-to-find varietal is sure to be a force to be reckoned with in the near future. Full of ripe

peach flavors, this white wine can stand up to food beautifully. Pair with pasta's, seafood dishes and roast pork.

Barrel Tasting: 2009 Vermentino

Library Tasting: 2007 Vermentino

Specials: 10% discount on six bottle purchase and 25% discount on case purchases. Vermentino 30% off by the case.

Seminar: The rarity of Vermentino's placement in California Vineyards as seen by winemaker Garth Cobb.

Seminar Description: Garth Cobb will lead an informative discussion on Vermentino and it's placement (or lack of) in California's grape farming industry. With Vermentino's booming popularity, how does the future look for this varietal? Seminar attendees will be treated to a rare flight of Vermentino. We will pull the 2007 vintage from the library to taste next to the current 2008 and a barrel sample of the 2009. In this flight you will be treated not only to vintage differences but aging and cooperage differences as well.

Seminar Times: Saturday and Sunday, 1:00 p.m.

Food Pairing: Satisfying Chicken and Bacon Corn Chowder

*Bray Vineyards **

Featured Varietal: Barbera

Cases: 235

Alcohol: 14.3%

Winemaker notes: Head-trained in the Italian tradition, our Barbera was harvested by hand and aged in French and American oak barrels. Farmed for lower yields to increase the intensity of flavors, our Barbera is full and flavorful.

Barrel Tasting: 2008 Barbera

Library Tasting: 2002-2007 Barbera

Specials: Spring Sampler - six bottles of the 2006 vintage, including Brayzin Hussy, Sangiovese, Primitivo, Tempranillo, Petite Sirah and Black Muscat for \$69. Additional case discounts offered.

Seminar Title: Growing Gold on the Vines

Seminar Description: A short PowerPoint presentation on the unique aspects of Amador County's Terrior and how this Terrior influences the creation of some of the finest Barbera in the state. Seminar concludes with a guided barrel tasting.

Seminar Times: Saturday and Sunday at 11:00 a.m., 12:00 p.m., 1:00 p.m., 2:00 p.m., 3:00 p.m.

Food pairing: A selection of Bray wines paired specifically with artisan cheeses including Chevre, Parmesan Reggiano, Pecorino Romano, Manchego and Stilton Blue. Olive Oil tasting of 2008 Muck Ranch Organic EVOO and 2009 Bray Vineyards EVOO.

Live Music: Steve Waranietz performing Accordion and keyboard stylings Saturday and Sunday from 10:00 a.m. – 5:00 p.m.

*Borjon Winery**

Featured Varietal: 2006 Xinfandel (Zinfandel Reserva)

Specials: Additional 10% off all wines

Seminar: "Zin-Talk"

Seminar Description: Join Borjon's winemaker for a discussion of Zinfandel and wine aroma education.

Seminar Times: Saturday, 12:00 p.m.

Food pairing: Mom's own Mole recipe and fresh corn tortillas made on the spot. Does wine pair with authentic Mexican food? You be the judge.

Live Music: Enjoy live Mariachi music performed Saturday from 12:00 p.m. to 4:00 p.m.

*C.G. Di Arie **

Featured Varietal: 2007 Petite Sirah

Harvested: September 2007

Alcohol: 13.8%

Cases: 794

Retail Price: \$30

Winemaker Notes: Inky dark purple in color, the wine has an elegant nose that begins with blueberries and blackberries. Fruit gives way to cocoa, smoke, tar, and vanilla. On the palate, notes of pencil shavings and black pepper integrate with the chewy, dusty tannins. The acidity in the long pleasant finish balances the tannins and ends with lingering dark cherry notes.

Library Tasting: 2006 Petite Sirah

Seminar Title: Varietal Identity of Wines: Be a Sleuth!

Seminar Times: Daily on the hour

Charles Spinetta Winery

Featured Wine: Zinfandel (Five styles)

Library Tasting: 2004 Zinfandel

Specials: Case and 3 bottle discounts.

Seminar Title: "The Varietal Zin Grape"

Seminar Title: "Sparkling Wines"

Seminar Description: Samples and lessons ongoing in the "Reserve" tasting room.

Seminar Times: Ongoing both days.

*Convergence Vineyards **

Featured Wine: 2007 Estate Zinfandel Gold Medal Winner

Harvested: September, 2007

Cases: 150

Alcohol: 14.4%

Retail Price: \$26.00

Winemaker Notes: A true classic collector's wine from our very own estate vines. Brambly blackberry fruit mixes with smoke and spice for a classically styled Zinfandel. A big rich mouth feel and bracing acidity assures years of ageability.

Barrel Tasting: Conducted with Seminars

Specials: 2006 Mouvedre 40% off by the case, 20% off 6 bottles or more. Make sure to stop by and visit with your favorite celebrity chefs Julia Child, Paula Dean and others.

Seminar Title: "Smokin with Jamie"

Seminar Description: Jamie guides you through Barbequing using wood smoke to enhance flavors. Sample Texas-Style beef brisket that pairs perfectly with our Zinfandel.

Seminar Time: High Noon Saturday and Sunday.

Food Pairing: Eat French, Drink Californian! Foods with flair include mini quiches, French Onion Soup, and Warm Goey Brownies with French Vanilla Ice Cream. Yum!

*Cooper **

Winery Name: Cooper Vineyards

Featured Varietal: 2006 Zinfandel

Harvested: Cowan 9/21, Cooper 10/30, Busi 10/17

Cases: 472

Alcohol: 15.6 %

Retail Price: \$23.00

Winemaker Notes: The 2006 Zinfandel is a blend of three fields, each contributing specific characteristics to the wine. Cooper Zinfandel (50%) is the foundation for big fruit forward flavors while the Cowan Zinfandel (27%) brings earthy tones and the Busi Zinfandel rounds out the blend with flavors of ripe fruit. Meticulously blended to capture the natural essence of each vineyard, this Zinfandel is an example of a hands-off approach to winemaking proving that good wine really does begin in the vineyard.

Specials: 10% off 2006 Zinfandel

Seminar Title: Whether the Weather makes a difference in vintages of the same varietal

Seminar Description: Winemaker Michael Roser will lead guests through a tasting of 2007, 2008 and 2009 vintages of single- vineyard Zinfandels. He'll discuss weather patterns for each year and guests will have the opportunity to opine if the 2008 frost affected fruit flavors differently than the bumper crops seen in 2009.

Seminar Times: Saturday and Sunday at 12:00 p.m. and 2:30 p.m.

Food Pairing : Carnitas from Taqueria Ay! Jalisco

*Deaver **

Featured Varietal: 2007 Zinfandel

Alcohol: 16.5 %

Cases: 275

Retail Price: \$27.99

Winemaker Notes: Amador County is home to some of the oldest Zinfandel vineyards in California. Many of the historical records have been lost over time – so exact planting dates are sometimes difficult to document. However, Deaver Vineyards has 14 acres of Old Vine Zinfandel that have been traced back to the 1860s. They were planted by the gold miners seeking their fortunes in the gold mines – finding their fortunes in the rich Shenandoah Valley soils.

Barrel Tasting: 2008 Zinfandel

Library Tasting: 1999 Zinfandel

Specials: 10% off 6 bottles, 15% off a case (does not include ports or library wines)

Seminar Title: The History of Zinfandel and the Deaver Influence

Seminar Description: Discover the heritage of our beloved Zinfandel grape and the Deaver Family's unique influence in its preservation.

Seminar Times: Saturday and Sunday 10:30 a.m., 11:30 a.m., and 12:30 p.m.

Food Pairing: Samples of gourmet foods including our famous Red Bell and Ancho Chili jam with sausage.

Live Music: Live Music both days from 1:30 p.m.– 3:30 p.m. On Saturday enjoy the smooth jazz of *Symposium* and Sunday dance to the R&B sounds of the *Esquires*.

Dillian Wines

Featured Varietal: 2008 Barbera

Harvested: October 8, 2008

Alcohol: 15.5%

Cases: 506

Retail Price: \$24.00

Winemaker Notes: Our Barbera has become one of our most popular wines, not only with our customers, but also with wine judges. Last year's vintage sold out in nine months and our past three vintages have brought home three gold medals and one double gold medal. The 2008 vintage continues this winning tradition showing flavors and aromas of raspberry and plum with a pleasant acidity that makes it a great companion to Italian meals. This wine was aged in French and American Oak barrels for 15 months. Like all of our wines, this Barbera was fermented in individual half ton fermenting bins to achieve maximum complexity and structure.

Barrel Tasting: 2009 Barbera

Specials: New Releases of our 2008 Barbera and 2008 Vino Nostro Blend

Seminar Title: "Bark to Bottle"

Seminar Description: Scott Webster from Portocork America will take our guests through the process of how cork is harvested and its progression into the bottle, where it is used to preserve and age fine wines such as Dillian Barbera.

Seminar Time: Saturday at 1:00 p.m.

Food Pairing: Enjoy a sample of our 2008 Barbera with handmade Meat Ravioli with Marinara sauce, prepared by Vinciguerra Ravioli Company.

*Dobra Zemlja **

Featured Wine: 2007 Syrah

Alcohol: 16.6%

Retail Price \$26.00

Winemaker Notes: Dobra Syrah's are great to drink with or without food. If you have to drink it with food, we like it with a big juicy prime rib & blue cheese for dessert. Either way you won't be disappointed!

Barrel Tasting: 2008 Syrah

Library Tasting: 1999, 2000 & 2001 Syrah

Specials offers: \$10.00 off every half case in addition to any other discounts on current vintages.

Seminar Title: "Barrel Tasting 101"

Seminar Description: Taste what a difference a year makes. We will have our 2008 Syrah available for tasting, in barrel for 15 months, to be bottled in late summer 2010. You may then compare it to the 2009 Syrah, in barrel for 5 months, and not to be bottled until late summer 2011.

Seminar Days/Times: Saturday & Sunday ongoing

Food Pairing: Cheese and Syrah pairing along with Dobra Chicken Piccata with Risotto Milanese (Risotto w/Porcini mushrooms and saffron) and garlic bread.

Live Music: Saturday & Sunday 12:00 p.m. – 4:00 p.m. enjoy *Late for Dinner* and don't forget to bring your comfortable dancing shoes our dance floor is on a slope.

Driven Cellars

Featured Varietal: 2006 Primitivo

Alcohol: 14.4%

Cases: 325

Retail: \$23.00

Barrel Tasting: 2008 Zinfandel & 2008 Barbera

Winemaker notes: Estate grown. A beautiful example of what Primitivo should be, Driven Cellars' 2006 offering is a deep, vibrant red with a sophisticated, complex nose showing mint, vanilla, thyme and cocoa powder. It is superbly soft and ultra jammy on the palate, with flavors that expand into dark chocolate and refined tannins on the finish.

Specials: Additional 5% off cases.

Seminar : Chef Susan Witherow will be talking recipes and discussing food pairings for our 2006 Primitivo

Seminar Times: Both days at 1:00 p.m.

Food Pairing: Jason Wolin (a local favorite) of Angus Mutton BBQ will serve Marinated Tri-Tip along with his famous green beans and bacon, pasta and garlic bread.

*Drytown Cellars **

Featured Varietal: 2008 Barbera

Harvest Date: September 7, 2008

Alcohol: 14.4

Cases Produced: 346

SRP: \$19.00

Winemaker notes: The first to pick Barbera in the Shenandoah Valley, winemaker Alan Kreutzer wants to avoid very high alcohol levels and water additions. A critical look pre-bottling led to fattening with 5% Shenandoah Valley Zinfandel. This wine was a slow fermenter, but turned out great. Black cherry nose and raspberry middle; nutty long finish is complemented by Barbera's characteristic tartness.

Barrel Sampling: Zin, Syrah, and Petite Sirah

Discounts: Join the Wet Ones for 10-25% off purchases

Seminar Title: Petite Sirah Blending Seminar and Tasting

Seminar Description: Taste different barrel samples of Petite Sirah and make informed blending decisions based on acidity, oak levels, tannin, and color to achieve an optimally balanced wine.

Seminar Times: Saturday and Sunday 12:00 p.m. and 2:00 p.m.

Food Pairing: Spaghetti with Pecorino Romano and Black Pepper

Music: Live Blues Duo 12:00 p.m. - 4:00 p.m.

*Il Gioiello Winery & Morse Wines **

Featured Wine: Introducing Morse Wines and our SF Chronicle Gold Medal winning "Ensemble" Rhone Blend

Alcohol: 15%

Cases Produced: 160

Winemaker notes: The 2006 "Ensemble," a GSM Rhone blend, consists of 60% Grenache grown on the estate, 25% Mourvedre grown on the estate and 15% Syrah. The Syrah is a combination of grapes from El Dorado County (79%) and from the estate (21%). This wine, crafted by winemaker David Fenech, accentuates the terroir of the estate vineyards. Wrapping the complex mineral components of the Grenache with leather, violet and cigar tobacco aromas of Mourvedre, is a plush combination of cherries, plum, strawberry and ripe fig. Vanilla and warm mocha combine with oak components in a long, silky sweet and earthy finish with black tea and meat juice notes.

Barrel Sampling: The Components of Ensemble: Grenache, Mourvedre and Syrah

Library Tasting: Syrah from the 2002, 2003, and 2004 vintages in addition to our new 2005 release.

Specials: Il Gioiello pulls out all the corks on our very limited wines, including the initial public release of "Triumphe," our Cal-Ital Super Tuscan. Also featuring extraordinary pricing on the Syrahs featured in our library verticals.

Seminar Title: Creating our Gold Medal winning "Ensemble".

Seminar Description: Winemaker- David Fenech, will lead a tasting and blending session demonstrating the process of *Creating Gold*, blending estate Rhone varietals into a juicy and complex blend for "Ensemble."

Seminar Times: Saturday 11:00 a.m., 1:00 p.m., and 3:00 p.m.;- Sunday 12:00 p.m. and 2:00 p.m.

Food Pairing: Il Gioiello wines paired with Tuscan cuisine and Morse Wine paired with Savory Chicken Provencal

*Jeff Runquist Wines **

Featured Varietal: 2008 "Z" Zinfandel, Massoni Ranch, Amador County

Harvested: September 2007

Cases: 1323

Alcohol: 14.3%

Retail Price: \$24

Winemaker Notes: The 2008 vintage has the deepest color in years. The hues are purple-carmine. The aroma is deep and brooding with ripe concentrated black fruits, cassis with a bit of perfumed lavender. The bouquet is that of smoky oak, chocolate with hints of pie crust. Big ripe black raspberry and plum flavors dominate along with nuances of mocha and dark chocolate. Despite the density of color and depth of flavor the tannins remain restrained and the texture of the wine is supple and voluptuous.

Seminar Title: Calibrate your nose!

Seminar Description: Wine scents back by popular demand. Come test your ability to identify common smells in red wine.

Seminar Days/Times: Ongoing both days

Food Pairing : We will be paring our 2008 "Z" Zinfandel with a Lamb Stew created by Beth Sogaard Catering. We will also be paring Andre's Famous chocolate brownies with our 2007 Petite Sirah from Enver Salman Vineyards, Clarksburg.

*Karly **

Featured Wine: 2009 Sauvignon Blanc

Harvest Date: September 7, 2009

Alcohol: 13%

Cases: 1699

Winemaker Notes: Melons, pears, zesty freshness, every bit of fruit is there. The perfect summer pool and patio wine:

Seminar Title: Sadie Upton Vertical Tasting

Seminar Description: Tasting of the 2005, 2006 and 2008 (barrel sample) Sadie Upton Zinfandel, perennial winner of the single-vineyard tastings. Limited to the first 30 people.

Seminar Times: Saturday at 12:00 p.m. and 2:00 p.m. Sunday at 12:00 p.m.

Food Pairing: Sauvignon Blanc with Vietnamese Chicken Satay)

*Karmere **

Featured Varietal: 2007 Barbera

Harvest Date: 2007

Alcohol: 14.9%

Cases Produced: 562

Winemaker notes: Ripe cherries and caramel greet your nose and are joined by layers of mocha and spice on the palate. Multiple Gold Medal winner.

Barrel Sampling: 2009 Barbera, Syrah, and Zinfandel

Seminar Title: Barbera and American Oak

Seminar Description: Join winemaker- Dawn Martella, as she demonstrates the flavor contributions to Barbera from different cooperages of American Oak. This seminar is limited to 20 people. Participants are encouraged to dress warmly.

Seminar Times: Saturday and Sunday, 11:30 a.m.

Food Pairing: Hearty winter soup with Barbera and Zinfandels

Music: Saturday and Sunday, 12:00-3:00 p.m. Enjoy the classic sounds of Jimmy Glantz.

*Nine Gables **

Featured Varietal: 2007 Shenandoah Oaks Barbera

Harvest Date: September 20, 2007

Alcohol: 14.2%

Cases Produced: 140

Winemaker notes: This vineyard sits on top of the hill so it gets all the warm breezes during the growing season, and allows the grapes to get that wonderful spice and cinnamon that is typical of Barbera. Enjoy with ribs, lamb, and pasta.

Specials: 5% off on all wines, 15% off 6 bottles and 20% off by the case. Futures available.

Barrel Sampling: 2009 Barbera and 2009 Mission

Music: Midtown Jazz – Saturday and Sunday 1:00-4:00 p.m.

Food Pairing: Enjoy warm Butternut and Apple Soup with our selection of delicious red wines.

*Nua Dair **

Featured Varietal: 2003 Barbera

Alcohol: 14.5%

Cases Produced: 184

Retail Price: \$19.00

Winemaker notes: Sweet cherry fruit bathed in vanilla with soft undertones of chocolate and spice. Flavors of cherry and cocoa dominate the flavor with caramel and vanilla in the background. Bottle aging has tamed the acidity common to Barberas.

Library Tasting: 2002, 2003 and 2005 Barbera

Discounts: 30% off case sales

Seminar Title: Vertical Barbera Tasting

Seminar Times: Ongoing

Food Pairing: Barbera is commonly referred to as a food wine. Explore how different styles of Barbera can affect the wine and food interaction. We will be using a tomato based appetizer for the demonstration.

*Renwood Winery **

Featured Varietal: 2006 Renwood Grandpère Zinfandel

Bottled: November 2008

Cases: 1,890 six-pack cases

Alcohol: 15.5%

Retail Price: \$35.00

Winemaker Notes: Grandpère "*Estate Grown*" - America's oldest zinfandel vineyard produces a complex zin. Great color, luscious berry fruit flavors, scents from the French oak aging and firm chalky tannins round out this sensational wine. A classic field blend with a small percentage of Petite Sirah, Barbera, & Alicante

Library Tasting: Zinfandel 94, 96, 98

Specials: 2006 Renwood Pinot Grigio - \$3/bottle or \$36/case – Wine Club members will receive 30% discount (regularly 20%) for wine purchases at this event – Non Wine Club members will receive a 20% discount on 6 or more bottles excluding sale wines – Various library selections 2 for 1

Seminar Title: Grandpère a Historical Tasting from the last 16 years

Seminar Description: Grandpère- America's oldest zinfandel vineyard has always produced award winning Old Vine style wines. We will taste 4 vintages dating back over the 16 years Renwood has owned the vineyard. We will sort out the fact and legend of Mark Twain, French oak barrels and the secret essence of white pepper. All four vintages of Grandpère that will be tasted are 90 plus rated by Wine Spectator, Wine Enthusiast or Robert Parker. Join us afterwards for Chef Davis' creative pairing of Roberto's Penne with Lamb Ragu and Grandpère Zinfandel

Seminar times: Saturday & Sunday 11:00 a.m. both days – Limited seating

Food Pairings: Try our Roberto's Penne with Lamb Ragù

Sera Fina Cellars

Featured Varietal: 2004 Sera Fina Cellars Amador Zinfandel

Harvested: September, 2004

Alcohol: 14.2%

Cases: 150

Retail Price: \$26

Special: Grand Opening Specials

Winemaker Notes: This Zinfandel offers rich, ripe blackberry and cherry flavors, delicate oak accents and smooth tannins. Hand crafted wine that was Barrel Aged.

Barrel Tasting: 2009 Zinfandel

Library Tasting: 2006 Zinfandel

Seminar: "The enjoyment of Zinfandel with Desserts"

Nothing complements a Sera Fina "Fine Evening" like Zinfandel with dessert. Our family's very own pastry chef Nichole Skillings is preparing an array of amazing Italian pastries to pair with our 2007 Zinfandel. To accent and demonstrate the many flavors of our 2008 Zinfandel, Nichole will be preparing Italian Biscotti in assorted flavors for us to dip in our wines old world style. Join us for this guided tasting where together we can discover the complementary flavors of Zin and Dessert.

Seminar Times: 11:00 a.m. and 4:00 p.m.

Seminar: Mobile Bottling line Tours of the Vaz Bottling Truck.

Seminar Times: Ongoing both days.

*Shenandoah Vineyards **

Featured Wine: 2008 Zingiovese®

Bottled: May 2009

Alcohol: 14.8% **Cases:** 223

Retail Price: \$16:00 (Sale Price \$14) **Winemaker Notes:** One of our Tasting Room favorites! An artful blend of 50% Zinfandel and 50% Sangiovese. The aromas are rich and jammy. The flavors return the berry fruit of Zinfandel and the finesse of Sangiovese. A truly unique and memorable wine. Great with grilled and smoked meats and BBQ or your favorite Italian meal.

Barrel Tasting: 2008 Paul's Vineyard Zinfandel, 2009 Barbera

Specials: 15% off 6 bottles, 20% off case, 25% off 5+ cases

Seminar Title: California Farmstead Cheeses

Seminar Description: Join local artisan cheese maker Caroline Hoel from La Clarine Farm as she leads you through a tasting experience you will not forget. Learn about cheese production as we pair California farmstead cheeses and Sobon Family wines.

Seminar Days/Times: Both Days at 11:00 am

Food Pairing: Taste our 2008 Zingiovese® with Smoked BBQ Brisket sandwiches with Zingiovese® BBQ Sauce & Taste the 2008 Black Muscat dessert wine with the Black Muscat Chocolate Fudge Sauce with berries and cookies.

*Sierra Ridge **

Featured Varietal: Vranac

Barrel Sampling: 2007 Vranac

Discounts: 15% off Zinfandel and Nebbiolo

Seminar Title: Everything you need to know about Vranac.

Seminar Description: A seminar on Vranac, a varietal indigenous to Montenegro, formerly a province of Yugoslavia.

Seminar Times: Saturday and Sunday 11:30 a.m. -12:00 p.m. and 2:30-3:00 p.m.

Food Pairing: French cassoulet and crusty French bread

Music: Over the Edge – 12:00-2:00 Saturday

*Sobon Estate **

Featured Varietal: 2008 Rocky Top Zinfandel

Alcohol: 15.1%

Cases: 4166

Retail Price: \$17 (Sale Price \$15)

Winemaker Notes: The latest Rocky Top Zinfandel is showing great. This lovely wine is a rich example of the "Amador" Zinfandel style. The aromas are reminiscent of ripe blackberries, cherries and cocoa.

Made from our own Organically Grown grapes. This wine is a perfect match for roasts, steak, and rich sauces and will complement aged, full flavored cheeses.

Barrel Tasting: 2008 Carson Vineyard Zinfandel,
2008 Primitivo, 2008 Fiddletown Zinfandel

Specials: 15% off 6 bottles, 20% off case, 25% off 5+ cases

Seminar Title: What Makes a ReZerve Wine

Seminar Description: Join winemaker Paul Sobon in tasting barrel samples and blending them to make your version of our 2008 ReZerve Zinfandel.

Seminar Times: Ongoing both days

Seminar Title: Book Signing w/ Photographer & Author Daniel D'Agostini

Seminar Description: Admire Daniel D'Agostini's beautiful new book "Into the Earth: A Wine Cave Renaissance." Learn about the photographs & wine caves, purchase a copy and have it signed.

Seminar Times: Saturday & Sunday Noon – 3:00 p.m.

Food Pairing : Paul's Famous Grilled Polenta w/ Vegetable Marinara with an array of Zinfandels and Sobon Estate Zinfandel Port paired with new crop walnuts.

*Stonehouse Vineyards & Winery **

Featured Varietal: 2004 Cabernet Sauvignon "Legacy" Shultz Family Vineyards

Harvested: October 1, 2004

Cases: 1,480

Alcohol: 14.9%

Retail Price: \$38.00

Winemaker Notes: Grown on the Shultz Family Estate at 1,200 ft. elevation in South Western El Dorado County this Ultra-Premium wine opens with big black cherry and hints of anise, followed by powerfully rich flavors of ripe red fruit, cassis, white chocolate and spice and a massive, yet velvety and refined tannin structure, along with nuances of toasty oak and vanilla characters.

Quote: Awarded 92 points by the Wine Enthusiast, July 2008

Food Pairings: European Chocolate to complement our 2006 Port, various European cheeses and French bread.

*Story **

Featured Varietal: Zinfandel

Barrel Sampling: 2009 vintages

Discounts: Case & Bottle Discounts

Food Pairing: Specialty cheeses, chocolate fountain, savory appetizers

*Terra d'Oro **

Featured Wine: 2007 Terra d'Oro Sangiovese

Harvest Date: October 2007

Alcohol: 14.5 %

Cases Produced: 2300

Winemaker notes: the 2007 Terra d'Oro Sangiovese showcases the depth of character that can be coaxed out of this varietal in Amador County. The wine opens with notes of cinnamon, black tea and ripe black cherry. The cherries spill in the mouth, buoyed along by a juicy current of balanced acidity. The finish lingers long and low, as the spicy components of the oak intertwine with the spice of the grape. Quite possibly the perfect food wine, enjoy Terra d'Oro Sangiovese with a family-style platter of your favorite Italian dish. Add a table full of friends and family, mix and enjoy.

Barrel Sampling: 2008 Sangiovese

Specials: \$1 off all bottle prices plus special Sangiovese discounts

Seminar Title: Beauty and the Beast

Seminar Description: Join lovely celebrity chef, Athena Mackis, and beastly winemaker, Chris Leamy, on our mezzanine for a cooking demonstration and wine pairing. On Saturday, experience braised oxtail ravioli; on Sunday savor chanterelle risotto with Black Truffle Oil, each paired masterfully with Terra d'Oro Sangiovese.

Seminar Times: Saturday and Sunday, 2:00 p.m.

Food Pairing: A Mezze (translated in Italian as small plate) consisting of Zinfandel braised beef, Baked Orchietti Pasta, Salad, and Sourdough French bread, prepared by Bay Area chef Athena Mackis.

*Terre Rouge and Easton Wines **

Featured Wine: 2006 Terre Rouge Syrah, DTR Ranch Estate

Harvested: October 24, 2006

Alcohol: 14.5%

Cases: 300

Retail: \$38

Winemaker notes: The 2006 DTR Ranch Syrah is made entirely from our estate vines. This is our first bottling of a 100% Syrah from this vineyard. It is our coolest Syrah site and it is located on the steep slopes of the Fiddletown appellation. We farm these rocky, volcanic soils in a holistic and sustainable manner using just organic compost to amend the soil, owls to keep the rodents in check, in-row cultivation, organic sulphur as a fungicide, and lots of manual labor. As with all of our Syrahs, the wine is made in a traditional artisan manner. We focus on the terroir oriented attributes of the grapes for this special limited bottling.

Barrel Tasting: 2008 Terre Rouge Syrah, DTR Ranch Estate

Seminar Title: Pinot Noir and Cabernet Franc in the Sierra Foothills?

Seminar Description: Join winemaker Bill Easton to taste and hear about his new "small lot" projects from high elevation vineyards, including Pinot Noir, Cabernet Franc in the Loire style, and his organically farmed DTR Ranch Estate Syrah. Jane will serve Green Lentils with Duck Confit to pair with the syrah.

Seminar Time: Saturday and Sunday at 11:00 a.m.

Food Pairing: Jane's Parisian Bistro featuring Lamb, Sausage & White Bean Stew, Pommes Frites, Celery Root Remoulade, and Tapenade Toasts.

*TKC **

Featured Varietal: Zinfandel

Barrel Sampling: Yes, TBD

Library Tasting: 2001 Mourvedre

Discounts: On selected wines

Seminar Title: Tasting of Older (Well Aged) Zinfandels

Seminar Description: There are many wine consumers under the misconception that zinfandel wines don't age well. Many wine consumers have not had the opportunity to taste well aged zins. Take this opportunity to visit TKC Vineyards. You will not be disappointed. 1985 and 1986 zins will be offered for your tasting pleasure.

Seminar Times: Saturday and Sunday, 2:00 p.m.

Food Pairing: Salmon Chowder will be paired with newly released 2006 Zinfandel and Zinfandel brownies will be paired with Cabernet Sauvignon

Vino Noceto *

Featured Varietal: Sangiovese

Barrel Tasting: Unlock the secrets of Sangiovese as you sample an array of Vino Noceto's award-winning wines, including our 18th vintage 2007 Chianti-style Sangiovese, 2006 and 2007 Riserva Sangioveses, and four limited-production 2006 Sangioveses. We will additionally feature a vertical tasting of one of the limited-production wines, including the 2006 and upcoming 2007 vintages in the bottle and barrel samples of the 2008 and/or 2009 vintages. You will experience the diversity of each of these wines as you come to understand the differences due to clonal selection, terroir, vintage, aging, and in some cases, blending. Yet, you will see a common thread as all are approachable, well-balanced, food-friendly, and true to the varietal character of this noble grape.

Specials: Offering a special 20-10 discount for BCD guests only – 20% on 1 case, 10% on ½ case. Buy more and earn even greater savings! Also featuring serious specials on select wines.

Seminar: Saturday & Sunday at noon in the Tasting Room

Seminar Title: In Search of Angelic Sangiovese

Seminar Details: Want to contribute to designing Vino Noceto's "Halo" wine (i.e., the winery statement wine)? As the acknowledged "Master of Sangiovese," we feel it's time for Vino Noceto to have its own halo wine, and we'd like you to help us. Jim will guide you through a tasting of six Sangiovese-based wines – Brunellos, high-end Chianti Classicos, and super Tuscans. First, we'll define the halo wine – what components does it need? Then, we'll taste and assess each wine for how it measures up to our definition of Vino Noceto, M.S.

Food Pairings: Chef Beth has perfectly paired our Sangiovese wines with Tuscan Ribollita Soup, Grilled Italian Sausages with sautéed Onions & Peppers, and Risotto Torta.

Dessert Event: Dolci i Caffè, Saturday only, from 4 until 5 PM.

Dessert Event Details: From 4:00 p.m. to 5:00 p.m., on Saturday only, we close down the wine stations and bring on the dessert. Please join us for the perfect end to a perfect day -- gourmet desserts, coffee, a little port, and some refreshing Frivolo.

*Wilderotter Vineyards **

Featured Varietal: * 2007 Estate Petite Sirah & 2007 Cabernet Sauvignon.

Harvested: October 10, 2009

Alcohol: 14.5%

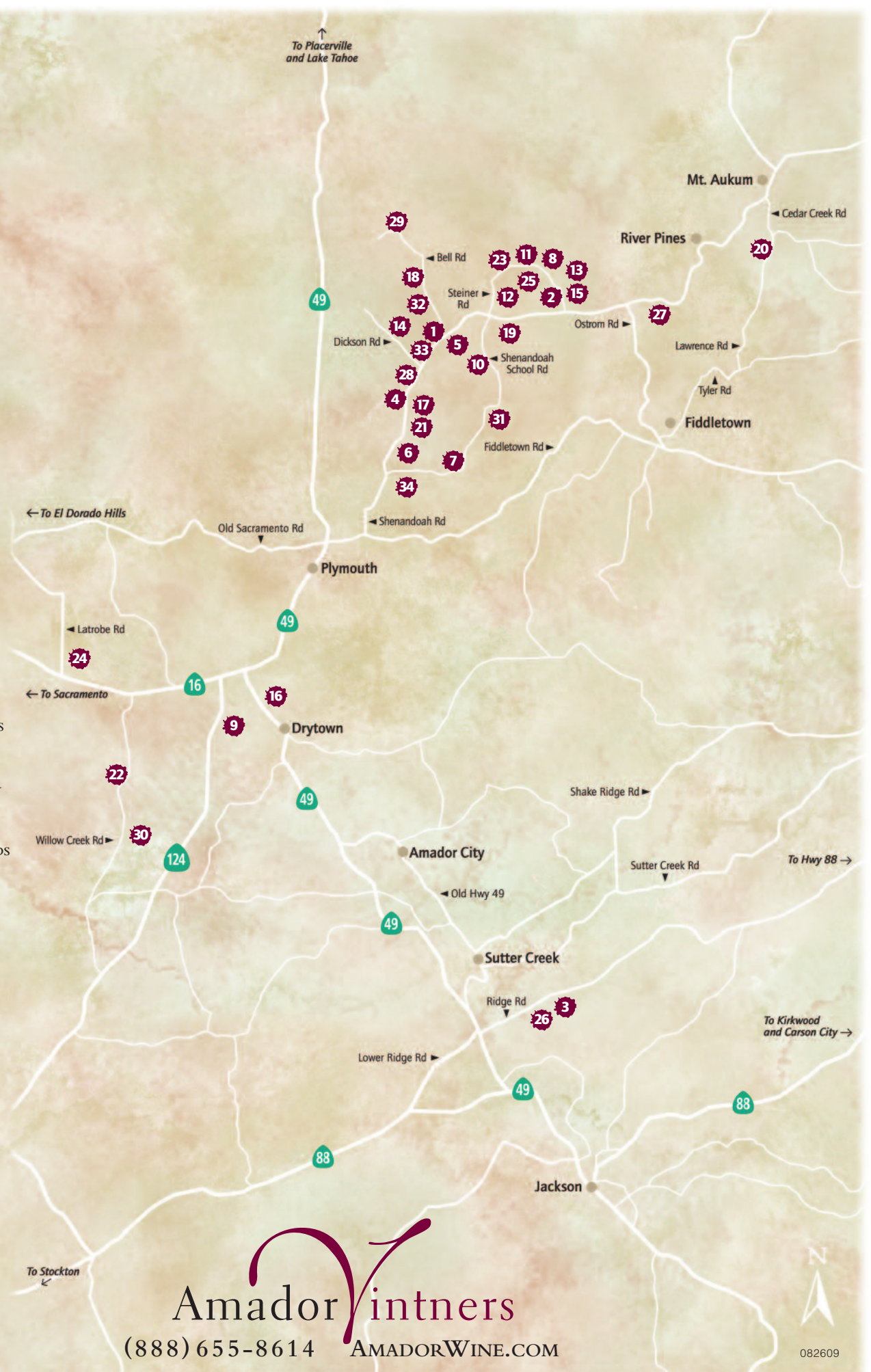
Cases: 225

Retail Price: \$25.95

Winemaker Notes: The origin of Petite Sirah was unknown until 2003. Most plantings are believed to be the same grape as the French variety named Durif, a cross of Peloursin and Syrah created in the 1880's. Petite Sirah is often blended with other red varietals to give them structure and "zest". By itself it is a wine high in tannins with an almost "inky" color. The massive flavors that come to mind are black peppery, rich & rustic. This is not a humble wine! Wines made from Petite Sirah age slowly and can be cellared for many years. Foods such as beef, stews, and full flavored, mature cheeses enhance the flavors of this wine.

Food Pairing: The Petite Sirah will be paired with a special appetizer created by Chef Beth Sogaard of Amador Vintage Market. In addition to this delightful tasting, Wilderotter's will be serving Spaghetti with meatballs and sausage to enhance the flavors of our award-winning red wines. This is all complemented by amazing breads from Andre's Bakery.

- 1** AMADOR CELLARS
- 2** AMADOR FOOTHILL WINERY
- 3** AVIO VINEYARDS
- 4** BANTAM CELLARS
- 5** BORJON WINERY
- 6** BRAY VINEYARDS
- 7** C. G. DI ARIE VINEYARD AND WINERY
- 8** CHARLES SPINETTA WINERY
- 9** CONVERGENCE VINEYARDS
- 10** COOPER VINEYARDS
- 11** DEEVER VINEYARDS
- 12** DILLIAN WINES
- 13** DOBRA ZEMlja
- 14** DOMAINE DE LA TERRE ROUGE AND EASTON WINES
- 15** DRIVEN CELLARS
- 16** DRYTOWN CELLARS
- 17** JEFF RUNQUIST WINES
- 18** KARLY
- 19** KARMERE VINEYARDS AND WINERY
- 20** MORSE WINES / IL GIOIELLO WINERY
- 21** NINE GABLES
- 22** NUA DAIR VINEYARDS
- 23** RENWOOD WINERY
- 24** SERA FINA CELLARS
- 25** SHENANDOAH VINEYARDS
- 26** SIERRA RIDGE VINEYARDS AND WINERY
- 27** SOBON ESTATE
- 28** STONEHOUSE VINEYARDS AND WINERY
- 29** STORY
- 30** TANIS VINEYARDS
- 31** TERRA D'ORO/MONTEVINA
- 32** TKC VINEYARDS
- 33** VINO NOCETO
- 34** WILDEROTTER VINEYARD



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