

News from the Owner

New Releases

Just in time for summer, we have some new releases: a 2009 Dry Rosé from Livermore Valley, the 2009 Riesling and a 2009 Late Harvest Riesling. The Rosé was made primarily from Grenache, Mourvedre and Tempranillo. It has been some time since we made a Late Harvest Riesling, but the opportunity appeared, so we did it. The grapes were picked at 27° Brix and it was bottled with about 6% residual sugar. It is delicious by itself or with lemon meringue pie or gingersnap cookies.

We are also releasing some excellent red wines: the 2007 Grenache, our 2007 Estate Mourvedre, the 2007 Malbec from Livermore Valley, the 2004 Port, the 2006 Tourvanillo and magnums of 2003 Zinfandel (if any are left). Tourvanillo, if you are wondering, is a proprietary blend put together by Brent Amos, our winemaker from Silvaspoons Vineyard's fruit. It is a blend of 53% Touriga, 25% Alvarinho, 8% Tempranillo, 8% Malbec and 2% each of Tinto Cão, Mourvedre and Cabernet Sauvignon. All of these wines, except for the Port, were previously only available to the members of our wine club.

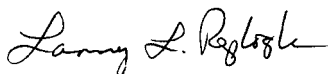
We are out of the following wines:

2008 Torrontes, 2008 White Riesling, 2006 Cabernet Franc, 2005 Thatcher Bay Cabernet Sauvignon, 05 Merlot, 2003 Port and the 07 Lodi Malbec.

Awards

Our wines did very well at the 2010 New World International Wine Competition founded by Jerry Mead. Our 2007 Tempranillo won Best Varietal, Best of Class and Double Gold; the 2007 Livermore Valley Malbec got a Double Gold; our 2007 Estate Mourvedre got a Gold and Best of Class; the 2008 Semonnay and the 2006 Cabernet Franc got Gold Medals; and the 2008 Sauvignon Blanc won a Silver Medal. I entered only eight wines and five got Double Gold or Gold Medals!

At the 2010 Riverside International Wine Competition we received 9 awards, most notably were Golds for the 2006 Estate Syrah, 2007 Touriga (Silvaspoons Vyd in Lodi), and the 2007 Zinfandel. Five Silver medals went to the 2004 Port, 2007 Grenache, 2007 Estate Mourvedre, 2007 Petite Sirah and Malbec, both from Ghilmetti Vyd. Our 2006 Thatcher Bay received a Bronze medal.



Lanny L. Replogle, Ph.D.
Owner

FENESTRA Newsletter



SPRING FLING & ANNUAL WHITES SALE

May 29, 30 & 31
noon - 5 pm

Volume: Spring-Summer 2010

NEW RELEASES

2009 Riesling, Arroyo Seco

This is a charming wine with a spicy, tropical fruit bouquet, and clean, crisp flavors of pineapple, peach, and spice. It has good body, a lingering finish and 2.5% residual sugar. Goes great with curry, Thai food, sushi, fresh fruit and cheese. **\$14.00/bottle**

2009 Late Harvest Riesling, Arroyo Seco

Enticing aromas of pineapple, pear, spice & lemon. The palate is well balanced, with rich flavors of baked apple, peach, ginger & spice. The sugar at harvest was 27° Brix, and the wine has 6.0% by weight residual sugar. Pair with lemon meringue pie, peach cobbler, gingersnaps, or enjoy as an aperitif. **\$15.00/375ml**

2009 Dry Rosé, Livermore Valley

Our 2009 Dry Rosé has refreshing aromas of strawberry, raspberry, and rose petal. It is a light bodied, refreshing wine with flavors of cherry, strawberry, and spice. Enjoy with smoked turkey, salmon, ham or pork loin. Great for picnics, or as an aperitif. **\$12.00/bottle**

Continued on page 2

CALENDAR OF EVENTS

What are **YOU** doing these weekends?

Spring Fling & Annual Whites Sale"

May 29, 30 & 31 | Noon-5pm

Our annual yearly sale of all our white wines and some new releases on Memorial Day Weekend! A great excuse to stock up on your whites for the summer and enjoy our beautiful winery grounds in the Springtime. Receive a fresh herb plant of your choice included with every purchase of \$100 or more.

LVWA's Harvest Wine Celebration

September 5 & 6 | Noon-5pm

Livermore Valley Winegrower's Association's annual fundraising event. Two days of wonderful fun in the Livermore Valley Wine Country. For ticket information call **925-447-9463** or email www.lvwine.org

Tasting Room Hours

A reminder that the Tasting Room is open Friday, Saturday & Sunday from noon to 5pm. Please allow enough time to savor our many fine wines. Remember that we stop pouring promptly at 5:00. After 5pm we allow sales only.

Food and Wine

"Chocolate and Cabernet Weekend" Recap

Chocolate and Cab Weekend was a huge success. Over 500 people tasted a wide variety of chocolate flavored foods and treats. Some examples were a Beef Brisket with Chocolate Herb Sauce, provided by Carol Syriani of Gimaneilli's, served with our True Red Lot 24; and a Vegetarian Chocolate Chili, made by our own Marla James & Jan Bachman. There were other chocolate goodies, such as Dark Chocolate & Orange Bars, Mom's Chocolate Pudding Cake, and Chocolate Spider Cookies, among others.



Our Wines

Continued from page 1

2007 Grenache, Livermore Valley

This Grenache has a spicy bouquet of black cherry, raspberry, strawberry and rose petal. It is full bodied and complex, with flavors of raspberry, cherry, cranberry, and plum with a touch of white pepper. Enjoy with stuffed peppers, herb roasted potatoes, gourmet hamburgers, and ratatouille.

\$21.00/bottle

2007 Estate Mourvedre, Livermore Valley

Our Estate Mourvedre exhibits spicy aromas of plum, cherry, black currant, and pepper. This wine is medium to full bodied, with flavors of plum, blackberry, white pepper, and cherry. Excellent with lamb, mushrooms, chicken marsala, and Cornish game hen.

GOLD MEDAL, BEST OF CLASS \$25.00/bottle

2007 Malbec, Livermore Valley, Ghielmetti Vineyard

This Malbec is an elegant wine, with an inviting bouquet of raspberry, blueberry, black currant, spice, and rose petal. This complex, full bodied wine has rich, vibrant flavors of plum, cherry, blackberry, raspberry, and spice. Pairs well with roasted duck breast, lamb, venison, or enjoy by itself as an aperitif.

DOUBLE GOLD MEDAL \$27.00/bottle

2006 Tourvanillo, Lodi, Silvaspoons Vineyards

Tourvanillo consists of 53% Touriga, 25% Alvarelhão, 8% Tempranillo, 8% Malbec, 2% Tinto Cão, and 2% Cabernet Sauvignon. It has inviting, floral aromas of cherry, plum, blueberry, and violet. The palate is rich and smooth, with flavors of raspberry, cherry, strawberry, and spice. This wine is full bodied and exotic, with a lingering finish. Enjoy with seared ahi tuna, lamb, venison, or herb roasted chicken.

\$28.00/bottle

FENESTRA WINES

2008 Verdelho, Lodi, Silvaspoons Vineyards

Verdelho is a grape traditionally grown in Portugal. It has a fresh citrus/tropical fruit bouquet and crisp, clean citrus/pineapple/melon flavors. This refreshing, fruity wine has medium body and a satisfying finish. Serve with seafood – shrimp, scallops, fresh clams – salads, chicken or any time as an aperitif.

6 MEDALS! \$15.00/bottle

2008 Sauvignon Blanc, Livermore Valley, Ghielmetti Vyd.

From the Ghielmetti Vineyard in the Livermore Valley, this wine has a ripe bouquet of kiwi, lime, and orange blossom, with luscious flavors of mango, citrus, and peach. This wine is crisp, with good body and lingering finish. Enjoy with herb-crusted chicken, oysters or as an aperitif.

SILVER MEDAL \$15.00/bottle

2008 Semillon, Livermore Valley

Our 2008 Semillon has an inviting bouquet of kiwi, apricot and pineapple with citrus, key lime, and green apple on the palate. This crisp, clean wine has medium body and a lingering finish. Pairs nicely with shrimp salad, Asian food, and chicken in a tarragon cream sauce. Perfect as an aperitif.

GOLD MEDAL \$12.50/bottle

2008 Semonny, Livermore Valley

This Semonny is an intriguing marriage of 55% Chardonnay and 45% Semillon. Both wines were barrel-fermented in French and Hungarian oak. This wine has a spicy bouquet of peach, apricot, and pear with luscious flavors of green apple, lemon cream and peach. This is a complex, medium-bodied wine with a lingering finish.. Enjoy with shellfish, roasted chicken, pork loin, or as an aperitif.

GOLD MEDAL \$16.00/bottle

2008 Chardonnay, Livermore Valley

This Chardonnay has an inviting floral bouquet of pear, lemon cream, apple, and ripe peach. The palate is complex, with rich flavors of apricot, citrus, pineapple, and pear. This elegant wine has good acidity and a lingering finish. It was barrel fermented and aged sur lie for 10 months. Enjoy with roast chicken, shellfish, rosemary pork loin, or as an aperitif.

GOLD MEDAL \$16.00/bottle

2008 Viognier, Contra Costa County

Our Viognier has a vibrant, floral bouquet of white peach, pineapple, and orange blossom. It has bright acidity, with spicy flavors of apple, pear and mango. This delightful wine has good body and a lingering finish. Enjoy with Coconut Curry, Portugese steamed clams, chicken or pork. Excellent as an aperitif.

\$17.00/bottle

True Red, *Lot 24*, California

Named for George True who built our winery building in 1889, this is Fenestra's most popular wine. This delicious wine is rich and smooth, with a cherry/raspberry bouquet and plum/black cherry flavor. It is a complex blend, with medium body and a lingering finish. A great everyday red wine—with pizza, ravioli, hamburgers, even filet mignon.

\$10.50/bottle

2007 Pinot Noir, Livermore Valley

This Pinot Noir has a classic bouquet of rose petal, orange peel, cherry and strawberry. This is a complex, medium bodied wine with lingering flavors of dried cherry, strawberry, spice and leather. It will be delicious with herb-roasted turkey, filet mignon, cheese stuffed mushrooms and pheasant.

\$26.00/bottle

2006 Alvarelhão, Lodi, Silvaspoons Vineyards

Made from a grape traditionally grown in Portugal, this wine exhibits aromas of freesia, sour apple, strawberry and cherry. This medium-bodied wine is fruit forward with complex flavors of plum, cherry and raspberry. It is delicious with roasted duck, venison and pork loin.

SILVER MEDAL \$17.00/bottle

2007 Tempranillo, Lodi, Silvaspoons Vineyards

Our Tempranillo has a black cherry, raspberry and spice bouquet with flavors of raspberry, cherry and pomegranate. Enjoy this well-balanced, medium-bodied wine with roasted fennel, lamb, sausage, and stuffed chilies. It's great for picnics!

BEST OF VARIETAL, BEST OF CLASS, DOUBLE GOLD \$22.00/bottle

2006 Cabernet Sauvignon, Livermore Valley, Thatcher Bay Vineyards

This Cabernet is an elegant, complex wine. It has a bright, floral bouquet of raspberry, currant, black cherry, and lavender. It is full bodied with luscious, lingering flavors of cherry, spice, plum and mocha. Pairs well with filet mignon, duck, pork tenderloin and grilled lamb. Age this wine for maximum enjoyment.

SILVER MEDAL 24.00/bottle

2006 Estate Syrah, Livermore Valley

Our Estate Syrah has an intense bouquet of black cherry, plum, mocha and pepper, with rich flavors of blackberry, cherry and spice. Full bodied and complex, this wine will complement steak, sausage, mushrooms and ribs. Age for maximum enjoyment.

GOLD MEDAL \$20.00/bottle



FENESTRA

Food & Wine

2004 Port, Lodi, Silvaspoons Vineyards

Our 2004 Port is a classic Port blend using traditional Portugese style grapes, it has an inviting red fruit/spice/rose petal bouquet and complex cherry/raspberry flavor. This is a luscious wine, rich, smooth, creamy and elegant. It is a blend of 34% Touriga, 26% Tempranillo, 20% Tinto Cão, 20% Souzão. Pair this wine with the finest blue cheeses (Stilton, Roquefort), nuts and dried fruits, chocolate fondue and berry tarts.

SILVER MEDAL \$17.00/375 ml bottle / \$30/750 ml bottle

FEATURED WINE

As an added feature to our newsletter, we are including a favorite wine pick from a person on the Fenestra staff. For this issue we asked Assistant Winemaker, Meredith Miles, to share her choice.

"2006 Alvarelhão, Lodi, Silvaspoons. This is one of our Portugese varietals, and it is a lush, fruit-forward, spicy red wine with a hint of floral aroma. A floral red??? Yes! That's what makes this wine so special. This is one of those unique and interesting wines that you sometimes run into, and it reminds you why wine is such an amazing beverage. If you are not big on spice or dry tannins, but you really like red wine—or just something unique—give this one a try. Transport yourself to the Douro riverbank vineyards, and discover what being Portugese is all about. At the great low price of \$17/bottle, this wine is truly not to be missed!"

SIPS OF NEWS FROM THE WINEMAKER

In March, we participated in the second annual LVWA barrel tasting. We decided to feature barrel samples of the lesser known red bordeaux wines; Cabernet Franc, Malbec, and Petit Verdot, all from Ghielmetti Vineyard in Livermore.

There are six red Bordeaux varietals; Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec, and Carmenere. In 2008 and 2009, we made wine from all except Carmenere.

Everyone is familiar with Cabernet Sauvignon and Merlot, so we wanted to expose our guests to some of the different varietals that are often used only for blending.

Cabernet Franc is very aromatic and floral with a firm tannin structure. Malbec is deeply colored, with rich fruit and a full body. Petit Verdot, which means "little green" in French, is very tannic with deep color and aromas of violets and herbs.

We will be bottling each of these as a varietal wine, and will also use them for our upcoming Bordeaux-style blend.

Brent Amos
Brent Amos, Winemaker

VINEYARD PASTA

by Kathy Holland (Fran's sister)

First shown in one of our newsletters from 1983, this dish is a rich combination of unusual ingredients. To accompany this dish, I recommend our Alvarelhão.

Serves 6

INGREDIENTS:

- 1 whole chicken breast
- 2 cups chicken broth, canned or fresh
- 16 oz (1 lb.) fettuccine
- 2 Tbsp butter
- ¼ lb. pancetta, cubed
- ¼ lb. shitake mushrooms sliced
(Or regular mushrooms)
- ¼ cup pine nuts
- ¾ cup whipping cream
- ¼ cup grape leaves (canned, rinsed, drained & shredded)
- 4 Tbsp parmesan cheese, freshly grated
- Salt & White pepper freshly ground

DIRECTIONS:

1. Poach chicken in chicken broth. Cool, bone, remove skin & shred meat. Set aside.
2. Bring 4 quarts of salted water to a boil. Drop fettuccine into water. Cook for 8 minutes or until al dente. Drain well.
3. While noodles are cooking, prepare sauce.
4. Melt butter, lightly sauté cubed pancetta and set aside.
5. In remaining butter, in pan, sauté mushrooms & pine nuts until brown; set aside.
6. To pan juices, add whipping cream and cook until slightly reduced.
7. Add noodles to reduced cream.
8. Toss in shredded chicken, grape leaves, pancetta, mushrooms & pine nuts.
9. Gently fold in cheese. Salt & pepper to taste.

Serve immediately with Fenestra's True Red

Fanatic Corner

SPRING-SUMMER 2010 SELECTION

The Summer Fanatic's Selection features two fabulous wines to enjoy during the summer: the fruity 2006 Merlot from Thatcher Bay Vineyards and the spicy 2007 Zinfandel.

2006 Merlot, Livermore Valley, Thatcher Bay Vyds

This Merlot has a bouquet of cherry, spice, currant and rose petal. It is well balanced, and medium bodied with flavors of raspberry, cherry, mocha and mulberry. Enjoy this wine with pasta, pizza, steak, or even hamburgers. Age for maximum enjoyment. **\$17.00/bottle**

2007 Zinfandel, Livermore Valley

Our Zinfandel has a spicy bouquet of black cherry, plum and rose petal, with flavors of currant, dried cherries and toasty oak. This is a full-bodied, complex wine with a lingering finish. Enjoy with hamburgers, barbeque, paella or sausage. **GOLD MEDAL \$19.00/bottle**

BONUS BUY:

2007 Petite Sirah, Livermore Valley, Ghielmetti Vyd

This wine is a rich, complex wine with a deep ruby red color. It exhibits aromas of blueberry, blackberry, pepper, & spice, with savory flavors of raspberry, pepper, sage & black cherry. Pairs well with big foods like short ribs, lamb & venison, but is elegant enough to work with lighter fare such as herb roasted chicken. **\$23.00/bottle**

2003 Zinfandel, Livermore Valley MAGNUM

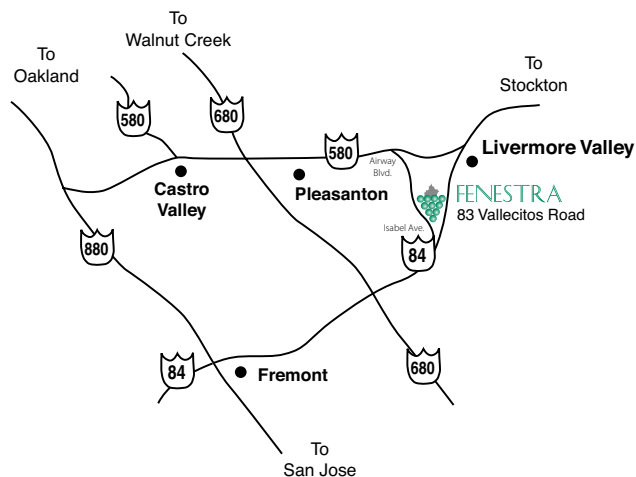
This wine has lots of fruit in the spicy, ripe berry bouquet with hints of cinnamon and nutmeg, and an intense, blackberry flavor with a lingering finish. Well-balanced with good tannins. Wonderful with barbecue, grilled sausage, marinated flank steak, ribs, kebabs, ratatouille, and paella. **VERY LIMITED! \$75.00/bottle**

SPECIAL FANATIC EVENTS

"20 Years of Fanaticism"

In the 1990 Spring Newsletter, the Fanatic wine club was introduced. We still have 16 members who joined that year! Later this summer we will be honoring those Fanatics by having a special evening to celebrate. This will be by invitation only to wine club members in good standing Look for yours in the mail.

**Tasting Room Open
Friday - Sunday | Noon - 5:00 pm**



Fenestra Winery is located near Highway 84, 6 miles east of 680.

To get to Fenestra:

From 680, headed north:

Take the 84 East, Livermore Exit, Go 6 miles.
Turn right at Vallecitos Rd. (stoplight).
Fenestra is the first driveway on the left.

From 580:

Take Airway Blvd / Highway 84 Exit.
Turn right onto Kitty Hawk Rd. (stoplight).
Follow Highway 84 (which becomes Isabel Ave.)
to the Vallecitos Rd / 84 stoplight. Turn left.
Fenestra is the first driveway on the left.



FENESTRA

83 Vallecitos Road
Livermore, CA 94550

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Spring Fling & Annual Whites Sale
May 29, 30 & 31 | Noon-5pm

Fenestra is now open on Fridays, Noon-5pm!