



Heritage Park Wine Club

"It's a smile, it's a kiss, it's a sip of wine ... it's summertime!" - Kenny Chesney

June 2011 Special Winery: PILOT PEAK

PILOT PEAK WINERY is located in Penn Valley, California, an hour north of Sacramento and a stone's throw from Grass Valley and Nevada City in the Northern Sierra wine country.

Owned and operated by winemaker Lynn Wilson, his wife Jacque and friends Len and Nancy Stevens, Pilot Peak was established in 2004. Starting with 600 cases their first year, they currently produce about 2500 cases.

Pilot Peak Vineyards and Winery produces estate-grown Sauvignon Blanc and Mourvedre and sources all their other grapes from growers within 20 miles of the winery. Their award-winning wines, produced under two labels—Pilot Peak and Peak A Boo, include Viognier, Grenache Rose, PrimoZin, LiVedo (red blend), Paramour (Rhone red blend), Syrah, Petite Sirah, Late Harvest Syrah, Syrah Port and Cabernet Franc and are available for sale only at the winery.

Speaking of awards - their 2008 Peak a Boo Zinfandel took gold at the 2011 California State Fair, and won silver for their 2009 Viognier (which Heritage Park Wine Club members will have the opportunity to taste at this month's meeting)!

The winery itself is a cedar and stone building that offers the rustic charm of the Gold Country. So charming, in fact, that it was featured in a 2010 episode of "On the Road with Austin and Santino," a Lifetime Television reality show.

Pilot Peak is open on Friday nights from 6:00-9:00 PM with light appetizers and wine by the glass (no tasting). On Saturdays and Sundays, from 12:00-5:00 PM, they offer complimentary "Comparative Tastings" of their award-winning wines. The tastings are served in flights of four, allowing patrons to compare and contrast each wine, and are accompanied by appetizers to provide an appreciation of the marriage of food and wine. Saturday *Sunsets at the Peak* (6:00-10:00 PM) are a crowd favorite, with live local music and reasonably-priced food prepared by local restaurants and caterers.

For more information, visit www.pilotpeak.com.



Grab your (21+) wine-loving friends and family and join us at this month's Wine Club meeting!

OUR NEXT MEETING:

MONDAY, JUNE 27, 6:30 – 9:00 PM



Bring a bottle of a **Summertime Wine** and wine glasses

WHAT'S THE MOTIF?

As always, the Wine Club provides an array of appetizers at our meetings, along with those contributed by our members.

For 2011, we've upgraded our monthly themes to provide balance and harmony to your tasting palate. This year, the wine theme will be complemented by food along the same lines.

In June, "Barbecue" is the theme so get your palates ready for some yummy grub from the grill..



We anticipate another large turn-out at this month's event, so member-provided appetizers would be most appreciated!

Contact us for suggestions on which tasty food you can bring - or just bring it! Please make sure you let us know what you brought (we'll have a sign-in sheet) so we may properly thank you.

Much thanks to those who shared their yummy dishes at our May Summer Social!

What makes for a "Summertime Wine"?

Light and fresh. This is what makes a wine a "summertime wine". Naturally, it will pair nicely with summertime foods, which are generally a bit lighter fare than what we eat in other seasons.

Grapes that yield these lighter, fresher wines include Sauvignon Blanc, Chenin Blanc, Pinot Grigio, Riesling, Rose's and sparkling wines, including Champagnes.

Let's also include French Chardonnays, particularly those from Chablis. (Remember, the French don't call it Chardonnay ... it's "White Burgundy".) With the occasional rare exception, our popular American Chardonnays do not, however, share the light refreshing character that their French cousins have.

The two factors these refreshing wines share that lend to our summertime enjoyment are slight-

ly lower than average levels of alcohol and slightly higher than average acidity levels.

Alcohol, in addition to its obvious effect, is the component that gives wines their weight, or body.

There's a very reliable direct relationship between fuller bodied wines and higher alcohol content. A lighter summertime wine will probably not exceed 12% alcohol.

While all wines indeed have natural acids in them, "acidity" in wine parlance is not something you taste. It's a sensation you perceive as a clean lightness or freshness. That refreshing crispness

you're enjoying in your Pinot Grigio on a hot August day results from a slightly higher level of acidity than that which is found in heavier white wines and in most red wines.



SOURCE: "Summertime Wines", by Ernest Valtri

Support your Wine Club & Win Fabulous Door Prizes!



Since admission to our meetings is **FREE**, the club relies on the generosity of its membership in purchasing **Door Prize Donation** tickets to gain adequate proceeds to cover expenses for the appetizers, food service supplies and the usual cool assortment of door prizes from the Wine Club - personally selected by committee member and buyer extraordinaire Mary DeChance and complemented by fabulous prize donations from your fellow members.

We very much appreciate your continued door prize ticket purchases and hope that you are one of the many lucky winners of the always-fun list of prizes!



California State Fair Commercial Wine Competition Winners Announced Grape & Gourmet Event on Hold

After judging more than 2,600 wines, the 2011 California State Fair Commercial Wine Competition has announced its list of winning wines.

Best of show winners included Windwalker Vineyard's Shady Lady Primitivo from Amador County (red), Greenwood Ridge Vineyards of Mendocino Ridge for its Riesling (white), and Anderson Valley's Navarro Vineyards for its Muscat Blanc (sweet).



In previous years, the gold medal winners from the State Fair's commercial wine competition were sampled with food from local restaurants at the Grape & Gourmet event. *Grape & Gourmet has been put on hold this year*; the winning wines can instead be sampled on July 29 at the California State Fair. The tasting is now called **Taste & Celebrate the Best Wine!** Tickets cost \$25 and are separate from State Fair admission.

For more information, visit the California State Fair website—www.bigfun.org— or call 916-263-3247.



MARK YOUR CALENDAR FOR THESE UPCOMING EVENTS

JULY 25

**Hawaiian Luau
(California State Fair Wines)**

**ELKHORN PEAK
CELLARS**

Located in South Napa's Jamieson Canyon, Elkhorn Peak Cellars grows and produces premium Pinot Noir..

<http://www.elkhornpeakcellars.com/>

AUG 22

**That's-a-Spicy!
(Wines That Pair With Spicy Food)**

**SHADOW RANCH
VINEYARD & WINERY**

Located on a picturesque hilltop in the heart of Fairplay, Shadow Ranch embraces the concepts of sustainable organic farming.

<http://www.shadowranchwinery.com>



HOMEWARD BOUND GOLDEN RETRIEVER RESCUE

Presents

A GOLDEN VINTAGE

Friday, August 12 5:00-8:00 PM
Saturday, August 20, 1:30-4:30 PM



Vintner's Cellar; 12401 Folsom Blvd. (off Hazel & Hwy 50; Rancho Cordova

Bottle your own wine! Choose from Chardonnay, a red Rhone blend or a Cranberry Shiraz, then label it with a custom label and take it home to mature. The ticket price includes three (3) wine tastings, appetizers, a door prize drawing entry, a Homeward Bound Golden Retriever Rescue logo wine glass and the experience of bottling your own bottle of wine.

Purchase tickets online at www.hbgr.org — \$35 before July 20, \$40 after



**For more information and to
view over 2,000 pictures from
past Wine Club events, visit us online at:**

www.heritageparkwineclub.org/

CHEERS!

**Bill & Diane Anderson, Mike & Holly Brickner, Stan & Francine Brodecki, Tim & Tiffany Brown,
Daryl & Dodie Burnett, Mary DeChance, Mike & Diana Fahey, Mark Freed, Linda Hood, Roy Johnson,
Don Moak, Christel Neustrom, John Posedel, Brent Seizer and Renae Thue**