



"Wine is sunlight, held together by water." — Galileo

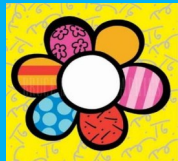
May 2011 Special Guest: SOMMELIER JEREMIAH MOREHOUSE

As in years past, we will be celebrating the beginning of summer with a social gathering at our May meeting. Accordingly, we won't be hosting a guest winery. Instead, we thought we would mirror last year's event by having an educational speaker talk to us about wine. Join us for a special presentation by Enotria's new wine director, Jeremiah Morehouse.

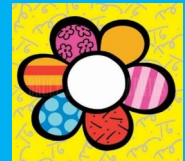
Enotria Restaurant and Wine Bar recently completed its \$1.5 million remodel, adding a brand new wine bar and remodeled restaurant to their spot on Del Paso Boulevard at Arden Way.

Jeremiah Morehouse, a former assistant general manager and wine director at Spataro restaurant, came on board in March to lead Enotria's long- running wine program. It's a move that's helping Morehouse emerge as one of the brightest talents on the local wine scene. At 26, Morehouse is already a certified second-level sommelier and on track to take his advanced exam next year.

(Continued on page 2)



**Summertime . . .
and the Bivin' is Easy!**



WINE CLUB SUMMER SOCIAL



**MONDAY, MAY 23
6:30 – 9:00 PM**

Bring a bottle of **CALIFORNIA WINE** — and a glass!



Morehouse returned in February from a four-month jaunt in Europe, where he spent the bulk of his time in Italy with detours to Bordeaux and Burgundy. For part of the trip he volunteered as a consultant and sommelier for a luxury tour wine group in southern Tuscany, in which he tasted and toured through some of the nearby family-run wineries.

Morehouse plans on applying this deeper knowledge of Old World wines to his new gig at Enotria.

"I was able to learn a lot and see a tremendous amount," said Morehouse. "It didn't really feel like work. I still got to experience *la dolce vita* – the sweet life – as they say in Italy. With my background being mostly focused in Italian wines, that's an area I'm looking to expand (at Enotria), but preserve the large variety in our California selections as well."

At Enotria, Morehouse is responsible for overseeing the restaurant's wine cellar, which spans nearly 2,000 bottles and serves 30 wines by the glass. With Enotria's remodeled restaurant debuting in February, Morehouse also coordinates with executive chef Anthony Brenes to host winemaker dinners and pair wines with Enotria's new American cuisine. Morehouse also hopes to continue building the restaurant's wine retail program.

"I'm definitely excited about the opportunity to get a list of this reputation and variety and add my own touch to it," said Morehouse. "Now, we can start to do things the way the old Enotria did, with weekly wine tastings and winemaker dinners."

In April, Enotria Café & Wine Bar kicked off its Weekly Wine Tastings—Thursdays from 5 to 7 p.m. For more information, visit their website: <http://www.enotria.com>

SOURCE: *Sacramento Bee*

A BRIEF HISTORY OF CALIFORNIA WINE

Archeology reveals that winemaking began some 8,000 years ago, probably in the Middle East. California's relatively recent presence on the scene represents just a few moments on the historical timeline, but the state's impact on winemaking worldwide has been unparalleled.

California winegrowing began in 1769, when Father Junipero Serra, one of the Franciscan monks who established the 21 missions along the coast, planted vines at Mission San Diego. In September of 1772, the grapes were harvested and pressed, marking California's first vintage.

In the centuries since, California has become a beacon for immigrants who brought with them their native cultures, cuisines and winemaking skills.

Italians and Germans made early contributions to the establishment of California's premium wine industry; today, people from all over the world grow grapes and produce wine in the Golden State, sharing an innovative spirit that has made California a world leader

in the wine quality revolution.

Wine is grown throughout California, in 48 of the state's 58 counties.

The state has 110 American Viticultural Areas, or AVAs. AVAs are federally recognized winegrowing regions, defined by geographic, climatic and historic features. AVAs as well as areas defined by political boundaries, such as county or state names, can both be on the wine label indicating the geographic origin or appellation of the grapes.

More than 2,800 wineries populate these diverse regions, many of which remain multi-generational family businesses, and all dedicated to the sustainable production of high quality wines.

With its natural beauty, ideal growing conditions, diversity of wines produced and commitment to protecting the environment, California is one of earth's most perfect places—not only to make wine, but to enjoy it. California is The Golden State, and its wines are positively liquid gold.



CALIFORNIA WINE TIMELINE

- 1770s** — Franciscan monks plant California's first winegrapes, the mission variety, at their 21 missions.
- 1812** — Russian colonists plant winegrapes at Fort Ross on the Sonoma Coast.
- 1833** — Bordelais Jean-Louis Vignes brings the first European vines to Los Angeles.
- 1838** — George Yount plants the first winegrapes in Napa Valley.
- 1849** — Gold Rush draws immigrants to California, including many winemakers.
- 1850** — California becomes the 31st state in the Union.
- 1850s** — California's winemaking base begins to shift from southern to northern California.
- 1860s** — The California wine industry surges with the arrival of wine-drinking and winemaking Italian and German immigrants.
- 1861** — Agoston Haraszthy brings 100,000 European vine cuttings to Sonoma and other parts of California.
- 1906** — Northern California earthquake destroys wine cellars and stocks.
- 1920** — Prohibition begins and alcohol consumption becomes illegal. Many wineries close, though some wineries stay open by making sacramental wines for mass and some winegrape growers survive by shipping fresh table grapes to home winemakers who were legally allowed to make 200 gallons annually.
- 1933** — Prohibition is repealed; only 160 of California's original 700 wineries are still in business.
- 1934** — The Wine Institute is created to support California's wine industry.
- 1939** — The University of California at Davis builds its first enology building. The program will soon begin turning out future wine-making stars.
- 1960** — Wineries begin labeling wine by grape variety rather than by generic name; for the first time, the United States' sales of table wine exceed that of dessert wine.
- 1970s** — Forward-thinking vintners start wineries that become leaders in California's wine quality revolution.
- 1976** — California wines stun the world by beating French wines in the "Judgment of Paris" tasting.
- 1980s** — Vine-damaging root louse phylloxera results in many growers replanting to superior varieties and using innovative planting and trellising techniques.
- 1991** — The CBS-TV "60 Minutes" program broadcasts a story about the "French Paradox" – compared to Americans, the French have a 40% lower incidence of coronary heart disease, despite a lifestyle that includes a high-fat diet, smoking and little vigorous exercise.
- 1993** — Varietal wine sales surpass generic wine sales in the U.S.
- 1996** — USDA AND HHS release the "Dietary Guidelines for Americans" which updates the official alcohol message, emphasizing moderate consumption with meals, and stating that moderation is "associated with a lower risk for coronary heart disease."
- 1997** — Fresno State establishes the first licensed, bonded, commercial winery on a United States university campus.
- 2002** — Wine Institute and the California Association of Winegrape Growers (CAWG) introduce the California Code of Sustainable Winegrowing, a program with a best practices guide and workshops to promote winemaking and winegrowing that is friendly to the environment and communities.
- 2005** — The U.S. Supreme Court rules that states cannot discriminate by allowing in-state wineries to ship to its adult residents yet banning out-of-state wineries from shipping to those same consumers. The decision opened many states to direct-to-consumer wine shipping from about 50% of U.S. adult consumers to 81% as of July 2008.
- 2006** — Armed with the Supreme Court decision, Wine Institute works with in-state producers to advocate change, state by state, to direct-to-consumer shipping laws, increasing the number of legal markets to 80 percent of U.S. consumers.
- 2006** — In a re-enactment of the "Judgment of Paris," a California Cabernet Sauvignon wins again; California's 4,600 growers and 2,700 winemakers produce 2.7 billion bottles of wine, showing tremendous growth.

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 May, we're celebrating the beginning of summer so look for appetizers that pair well with California wine and sunshine.

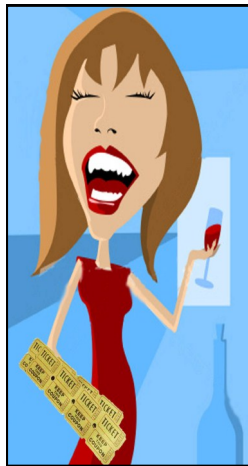


We anticipate another large turn-out at this month's event, so member-provided appetizers would be appreciated!

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 Carolyn Posedel and Ralph Villanueva for sharing their yummy dishes at our April meeting!

Support your
Wine Club and
Win Fabulous
Door Prizes!

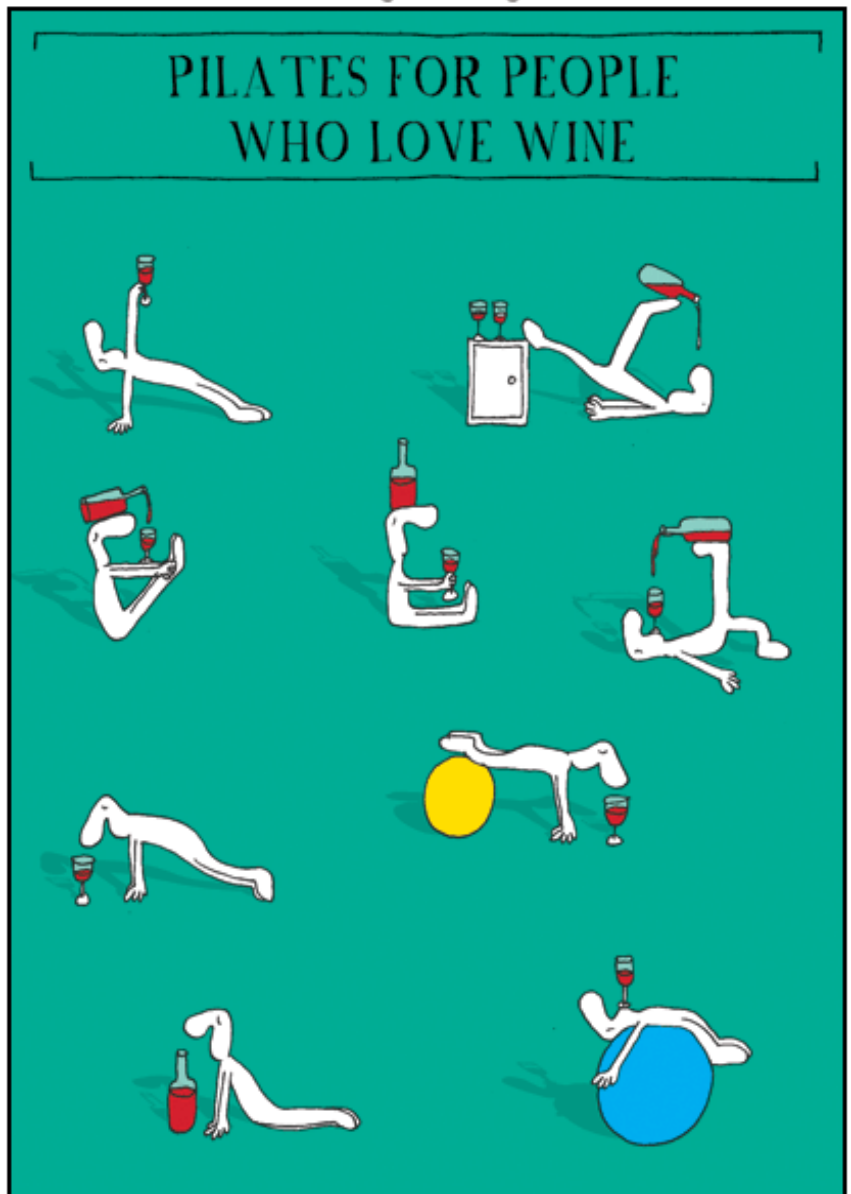


Since admission to our meetings is **FREE**, the club relies on the generosity of its membership in purchasing **Door Prize Donation** tickets to gain adequate proceeds to cover expenses for the appetizers, food service supplies and the usual cool assortment of door prizes from the Wine Club - personally 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!

HAROLD'S PLANET by swerling and Lazar

PILATES FOR PEOPLE WHO LOVE WINE





MARK YOUR CALENDAR FOR THESE UPCOMING EVENTS

JUNE 27

**Barbeque
(Summertime Wines)**

**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>

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/>



ROAD TRIP!

Friday, June 10

9:00 AM—4:00 PM

The Wine Club will be traveling to Grass Valley to visit three wineries. The per-person cost of \$45 covers a wine & cheese pairing at Sierra Starr Vineyard & Winery, a tasting at Naggier Vineyard & Winery, lunch (with wine of course) at Pilot Peak Winery and bus transportation.

Those interested in participating should register at the front desk in the Clubhouse. Payments may be cash or via check made out to the Heritage Park Wine Club. *Space is limited and slots are filling up quickly!*

- THE DEADLINE TO REGISTER AND PAY IS 6/1/11 -



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

<http://www.heritageparkwineclub.org/>

CHEERS!

The HP Wine Club Committee

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