



# Heritage Park Wine Club



"Eres como el vino; con el paso de los años mejoras." ("You're like wine; you get better as the years go by.") - Spanish Proverb

## September 2011 Special Winery: Moniz Family Wines



With over thirty years in the wine business, Rod Moniz founded Moniz Family Wines with his wife Cindy in 2007.

Moniz produces boutique wines with grapes from the Napa and Sonoma wine appellations.

"Our wines are made with the intent to over-deliver on quality and achieve a great value to you, the customer," says Rod.

The winery's main focus is on two of their Cabernet Sauvignon blends, named after Rod and Cindy's daughters: *Cuvee Alexandra* from Napa and *Cuvee Olivia* from Sonoma, a San Francisco Chronicle Wine Competition Gold Medal Winner.

The winery currently has no tasting room so don't miss your opportunity to meet Rod and taste these two cuvees, along with the Moniz Family 2008 Chardonnay, 2009 Pinot Noir Rose, 2005 Petit Verdot (Best of Class & Best of Region – California State Fair) and their fabulous 2008 Park Avenue Cabernet Sauvignon, which received a rating of 91 at the California State Fair. Join us!

For more information, visit [www.monizfamilywines.com](http://www.monizfamilywines.com)



**TASTE OF  
NATOMAS**

**October 8**  
*See page 4 for details*



# ¡VIVA ESPANOL!

Join us at this month's Wine Club meeting!

**MONDAY—SEPTEMBER 26,**

**6:30 – 9:00 PM**

Bring a bottle of **SPANISH WINE**

and wine glasses



One of the more compelling wine stories of recent decades has been Spain's almost miraculous evolution from a producer of oceans of mediocre commercial wine

into a source of some of the most exciting, original and sought-after wines in the world.

Change was a long time coming. Grapes first appeared in Spain around 1100 B.C., probably grown by Phoenicians near what is now Cádiz. The arrival of the non-drinking Moors in the eighth century A.D. put a damper on the wine trade that lasted 700 years. Not until the 1490s, with the expulsion of the Moors, did business begin to pick up again. Spanish explorers planted Spanish vines throughout the New World, but only in the 19th century did Spanish wines begin to move, hesitantly, into modern times.

When Phylloxera destroyed the French vineyards in the 1860s and '70s, many Bordeaux winemakers moved south. They brought with them their vines, their winemaking skills and the Bordeaux bottle.

A century later, in the 1970s and '80s, Spain decided to join the contemporary viniculture world, and Spanish wines began to improve.

Suddenly, wine regions unknown, even within Spain, a few years earlier — the **Rioja**, of course, and the **Penedès** region in Catalonia, but also **Ribera del Duero**, **Priorat**, **Navarra** and **Toro**, and even the **Rias Baixas** region of Galicia in northwestern Spain — began to capture the attention of wine lovers worldwide.

As late as the 1980s, most Spanish wines were over-sulfured to combat spoilage, not always successfully. Within a decade that practice had ended, even in the cooperatives that still sell inexpensive bulk wine all over Europe.

Grenache, called Garnacha in Spain, is the country's most widely planted grape but hardly its best. That honor goes to Tempranillo, the principal grape of the Rioja, the Ribera del Duero, Penedès and Priorat. **Vega Sicilia**, long considered Spain's greatest red wine, comes from Ribera del Duero and is made principally from the Tinta del país grape and about 20 percent cabernet sauvignon. Tinta del país was once thought to be a separate variety; today it is known to be Tempranillo.

**Sherry**, still Spain's best-known wine, is made from palomino and Pedro Ximénez grapes.

And then there is **Cava**, Spain's widely popular sparkling wine, made mostly from the parellada grape, along with macabeo, riesling and muscat. The best known labels include Cordoniu, Freixenet and Juvé y Camps.

SOURCE: Tony Genicola/The New York Times

## WHAT'S THE MOTIF?

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

¡VIVA ESPANOL! Is our September theme so look for Spanish tapas on the food tables.

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



most appreciated!

Contact us for suggestions on which tasty food you can bring - or just bring whatever strikes your fancy!

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 of you who continue to share your yummy dishes!



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 Holly Brickner 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!

**Support your  
Wine Club &  
Win Fabulous  
Door Prizes!**

# SPANISH WINE

---



# GRAPE VARIETALS

---

- **Albariño**: This thick skinned grape is Spain's most popular white grape, grown in the region of Galicia, with traces of it being planted near the town of Cambados as far as the 12th century. Some French sources claim that the grape originated in France, but their evidence goes as far as the 15th century. The Albariño grape produces wines that are light, high in acid and usually have alcohol levels between 11% to 13%. It offers aromas of apricots and peaches and leads to a nice balanced finish, perfect for any type of fish, especially shell fish.
- **Carineña**: Originating in the town of Carineña, this red grape is known as a blending grape. Its used everywhere from Rioja to Australia to the south of France. This grape is known for making high acid wines with strong tannins, and is best used when blended with Garnacha and/or Syrah. Carineña is extremely popular as it offers large yields and can transform a simple Garnacha into a softer wine with deeper fruit, greater fragrance, and a superb balance.
- **Garnacha**: One of the most widely planted grapes in the world, it originates in the region of Aragon, and is used everywhere from the Rhone Valley to Australia. It grows well with hot days and cool nights and can be used alone or as a blend. Its known for offering a dark color with high alcohol levels and flavors of red ripe fruit, coffee and leather, and usually having a long finish. In Spain, it is mainly used in the wine regions Navarra, Rioja, Priorat and Campo de Borja.
- **Graciano**: This red grape is most popular in the region of Rioja and is used as a blending grape. This grape can produce a dark color, strong perfume and age extremely well, and is usually harvested later than most grapes, around late October. It is grown in other parts of the world, such as France and Australia, but really thrives in Spain, as it prefers warmer weather. In Rioja, its usually used in Gran Reservas for better structure and to promote longer lasting wines.
- **Macabeo**: Also called Viura, this white grape is used to make white Rioja's, but is most popular in the DO of Cava, as its the main grape used when making the famous Spanish sparkling wine, Cava. In Rioja they also blend this white grape with some red grapes, such as Tempranillo and Garnacha. In Cava it is blended with other white grapes to make sparkling wine. This grape makes mildly acidic wines that are made to be consumed young.
- **Mencia**: This red grape from the Bierzo wine region is leaner than most, with red fruit and a lively snap of acidity. It can be compared to Cabernet Franc, offering a dense perfume and made to be consumed young. Within the last couple of years, many talented Spanish wine makers have started to make wine with old vines of Mencia grapes, and have made them with more concentration and darker in color. This grape can make some amazing wines and should be on your list of wines to buy next time you shop.
- **Monastrell**: One of the most popular grapes in the world, used everywhere from the Rhone Valley to Australia, and called Mourvedre. It should be called Monastrell, as it originates in Spain. This grape has been becoming extremely popular in the regions of Jumilla and Yecla, as they are producing world-class wines for pennies to the dollar. The new wave of talented Spanish wine makers are using old vine Monastrell in these regions to create wines as dark as night, with relatively high alcohol levels and offering plenty of ripe fruit and great concentration.
- **Palomino**: This white grape is the main source to make Sherry, Spain's famous fortified wine. This grape is mostly found in the region of Andalucía and is usually blended with other native grapes to make sherry. Some sources claim this grape was brought back by Christopher Columbus after he discovered America, but no proof has yet to be made. There are some table wines made with this grape, but they are usually not a success.
- **Tempranillo**: Spain's most planted grape and its most famous grape. This grape is known for making some of the best wines in Spain, the top (3) regions that make the best Tempranillo are: Rioja, Ribera del Duero and Toro, where it is called "Tinta de Toro". This grape grows well in high altitudes, with hot days and cool nights. It makes bold red wines that offer plenty of fruit, tobacco, leather and vanilla and is usually made to last many years in the cellar. Tempranillo has been planted in other countries, but it seems dull and boring when grown anywhere outside of Spain.
- **Verdejo**: This white grape is grown in the region of Rueda and was always known for making sweet white wines, when the Rioja gurus of Marques de Riscal came to Rueda, they started making higher quality white wines out of the Verdejo grape and have put Rueda, and Verdejo, on the map of must drink white wines. This grape is usually harvested at night and offers aromatic wines with plenty of fruit, low acid and perfect balance.

*Free Gifts, Door Prizes and Silent Auction!*

**Tickets now on sale at the front desk!**

Please make checks payable to *Cure Breast Cancer, Inc.*

**October 8, 2011**

**1:00pm - 4:00pm**

**Heritage Park Clubhouse**

**Just \$10 will buy you a ticket to  
Heritage Park's Food & Wine Event of the year!**

## *Taste of Natomas*

**A Benefit for  
Cure Breast Cancer, Inc.**

*Sponsored by the Heritage Park Wine Club*

**Fabulous food provided by the following Natomas vendors:**

*Applebee's, Chili's, Chevy's, Coca Cola, Cupcake Craving, Dove Chocolate, Elegant and Easy Gourmet, Fat's, Family Restaurant, Fiscalini Cheese Company, Logan's Roadhouse, Mimi's Cafe, Round Table Pizza, Royal Palm Pub, Sizzler, See's Candies, Starbuck's, Tokyo Steakhouse, Vince's Italian Restaurant and more!*

**Participating Wineries include:**

*Black Stallion Winery, Canopy Wine Company, Carvalho Family Winery, Elkhorn Peak Cellars, Holly's Hill Vineyards, Jodar Vineyards & Winery, Mount Aukum Winery, Rominger West Winery, Secret Ravine Vineyards, Sierra Vista Vineyards & Winery and Terra d'Oro*

*Entertainment provided by Heritage Park's Ukulele Band and local Sacramento crooner, Alencia.*



## MARK YOUR CALENDAR FOR THESE UPCOMING EVENTS

**OCTOBER 24**

### **OCTOBERFEST!**

(German Wines)

### **TWISTED RIVER**

Sumptuous wines produced by Duke Herringer from grapes grown in Clarksburg and Napa Valley.

<http://www.twisteddrivers.com>

**NOVEMBER 28**

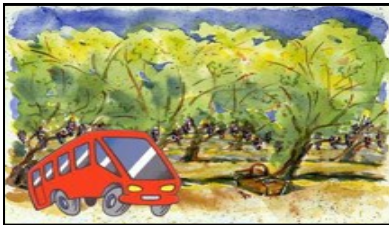
### **HERITAGE PARK**

### **WINE CLUB**

### **HOLIDAY SOCIAL**

*Details coming soon . . .*

[www.heritageparkwineclub.org](http://www.heritageparkwineclub.org)



## **ROAD TRIP!**

### ***Destination Amador . . .***

**Friday,  
November 4**

**9:00 AM—6:00 PM**

The Wine Club is embarking on another road trip. We'll visit the following wineries in the Amador appellation:

**Jeff Runquist Winery** (2011 Golden State Winery of the Year) - Award-winning wines, paired with antipasti.

**Terra d'oro & Montevina** - Zinfandel and catered gourmet lunch

**Deaver Vineyard** – Port and dessert wines

**Sign-up and pay at the September 26 Wine Club Meeting and  
your cost will be only \$45 per person (a \$5 savings)!**

**After 9/26, the cost will be \$50 per person (Sign-up and payment deadline — 10/21)**



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

[www.heritageparkwineclub.org/](http://www.heritageparkwineclub.org/)

## **CHEERS!**

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