



GEYSER PEAK

WINERY®

NOVEMBER/FALL 2009



Cellar Door Club Offerings – November 2009

Greetings from Geyser Peak! Autumn is here and with it brings the longing for hearty comfort foods and a glass of something extraordinary to pair it with. This is a perfect opportunity to stock your cellar with the lush and richly textured wines of Geyser Peak that will accompany all your family feasts for the holidays just ahead. We are proud to present our Block Collection wines, the 2008 Water Bend Chardonnay, 2007 Merlot, and the 2005 Kuimelis Vineyard Cabernet Sauvignon. Cheers!

2008 BLOCK COLLECTION CHARDONNAY, WATER BEND

RETAIL \$24.00 REORDER \$16.50 (30% Discount through December 31ST)

The color of our Water Bend Chardonnay is soft straw, with flashes of bright gold. Rich, complex aromas of ripe pear, lemon blossom and Fuji apples burst out of the glass on this intense, beautifully balanced and wonderfully food-friendly Chardonnay. Its first impression of bright, bold fruit is rounded out with subtle aromas of toast, vanilla and butterscotch. On the palate, the wine shows a superb balance between creamy richness and palate-cleansing acidity. This is a unique wine that expresses all the benefits of its terroir-driven origin.

2007 BLOCK COLLECTION MERLOT, J & J FAY RANCH

RETAIL \$28.00 REORDER \$19.60 (30% Discount through December 31ST)

Our Block Collection Merlot shows red fruit, fresh honeycomb, and vanilla/maple notes on the nose complemented by more complex characters of plum, roasted coffee, savory sage, green olive and black raspberry fruit on the palate. The medium-bodied tannins of this wine provides mid-palate structure with a lingering soft, velvety mouthfeel.

2005 BLOCK COLLECTION CABERNET SAUVIGNON, KUIMELIS VINEYARD

RETAIL \$47.00 REORDER \$32.90 (30% Discount through December 31ST)

The dense, opaque color of our Block Collection Cabernet Sauvignon speaks to its hillside origins, promising intensity and rich fruit. From the first approach on the nose, black cherry fruit dominates, with accent notes of blackberry, dark chocolate and sweet vanilla oak. Typical of Alexander Valley Cabernets, the palate is juicy and fruit-forward. More unusual is that from the first taste, neither fruit nor tannin dominates the palate. Instead, the wine's focused, cherry fruit and rounded tannins continue in parallel harmony throughout a lasting finish.

CELLAR DOOR CLUB DETAILS

Cellar Door Club selections come to your door five times a year, including a special selection shipment in April (see page four for details). Wine selections consist of our Block Collection, Reserve and Proprietary tasting-room only wines. Each shipment, except April's, includes three bottles and costs \$65, plus shipping, handling and applicable sales tax. The value of this shipment is \$99 providing you a 34% savings off the retail price.

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October Club Member Appreciation Fiesta



We would like to thank all of our members who attended our October Club Member Appreciation Fiesta. This was the largest club event ever at Geyser Peak. Your loyalty is greatly appreciated and from the looks of things...we believe everyone had a great time. Cheers!!



FILET MIGNON WITH CABERNET SAUCE

1 750-ml bottle of 2005 Geyser Peak Cabernet Sauvignon
30 ounces low-salt chicken broth
14 1/2 ounces can beef broth
2 tablespoons (1/4 stick) unsalted butter, room temperature
1 tablespoon all purpose flour
1 tablespoon olive oil
4 6-ounce filet mignon steaks (each about 1 inch thick)
Freshly cracked pepper
1/4 cup chopped shallots
1 tablespoon chopped garlic
1 teaspoon chopped fresh thyme

To assemble dish:

Boil wine, chicken broth and beef broth in heavy large saucepan over high heat until mixture is reduced to 2 cups, about 1 hour. (Can be prepared 1 day ahead. Cover and refrigerate.)

Mix butter and flour in small bowl. Heat 1 tablespoon olive oil in heavy large skillet over medium-high heat. Sprinkle steaks with salt and cracked pepper. Sauté steaks until rare, about 3 minutes per side. Transfer to plate. Add shallots, garlic and thyme to skillet; stir 30 seconds. Add 2 cups reduced wine mixture to skillet (reserve remainder for another use). Bring mixture to boil, scraping up any browned bits. Add butter mixture and whisk until smooth. Boil sauce until thick enough to coat spoon, about 2 minutes. Serve steaks with sauce.

Serves 4

Upcoming Events

DECEMBER 5TH

ALEXANDER VALLEY OPEN HOUSE

Noon – 4pm

Join us in celebrating the wineries of the beautiful Alexander Valley.

Visit Geysler Peak, Silver Oak, Coppola, Clos du Bois, Trentadue and Simi.

Taste the incredible wines produced in this premier grape growing region and receive special discounts on selected purchases. Enjoy small bites paired with selected wines. The Gateway to Alexander Valley will be collecting canned foods to help support local food banks and charities in the Geyserville and Healdsburg areas. Please join our efforts by donating canned foods as your admission to the Holiday Open House.

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FEBRUARY 13TH AND 14TH - VALENTINE'S DAY

CHOCOLATE AND CABERNET PAIRING

\$10 Club Members & \$15 Non-Club Members

Bring your sweetheart for a sweet treat. Join us in our beautiful Reserve Room and let us introduce you to the pleasure of Geysler Peak Cabernet Sauvignon paired with Chocolate! A heavenly way to celebrate Valentine's Day!

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MARCH 6TH – 7TH AND MARCH 13TH – 14TH

BARREL TASTING WEEKEND

(Over 100 Participating Wineries)

11am – 4pm each day

Join us in celebrating the 32nd Annual Barrel Tasting along the Wine Road!

Barrel Tasting Weekend is a great way to enjoy wines straight from the barrel. Learn how wines age and take on the subtle and nuanced characteristics that eventually find their way into the bottle.

Geysler Peak will be tasting limited, club-only wine selections.

Advance Online Ticket Price Is: \$20

At the Door Price Is: \$30

To purchase tickets or for more information visit: www.wineroad.com

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SHIPPING SCHEDULE CHANGE FOR 2010

To better serve our Cellar Door Club members we are making a change to the wine club shipping schedule starting in 2010. To avoid shipping during the hot summer months, we will now send your club shipments during the following months:

February, April (Library), May, September and November.

The Library/Special offer shipment will now be sent in April instead of September. All of the details about the offer will be mailed in early March.

GEYSER PEAK HOLIDAY SPECIALS

Add some sparkle to your holiday feasting and gift giving this year! In appreciation for your continued loyalty to the wines of Geysler Peak we are offering our wine club members 40% off case purchases on selected wines and special 2 for 1 pricing on shipping these cases to you.

Enjoy special holiday pricing on the following wines:

	Retail Price	Sale Price (40% off)
2008 Block Collection Viogner	\$252	\$151.12
2006 Block Collection Malbec	\$336	\$201.60
2006 Block Collection Petit Verdot	\$336	\$201.60
2006 Block Collection Tannat	\$300	\$180.00
2004 Walking Tree Cabernet Sauvignon	\$564	\$338.40
2005 Walking Tree Cabernet Sauvignon	\$300	\$180.00
2005 Ascentia Vineyard Cabernet Sauvignon	\$552	\$331.20
2005 Reserve Alexandre Meritage	\$588	\$352.80
2006 Henry's Reserve Shiraz Port	\$228	\$136.80

We are happy to extend this holiday sale to your family and friends. Spread the joy this year and have them contact us to take advantage of these wonderful prices.

Orders may only be placed through the Wine Club at 866-449-1300 or on our website geyserpeakwinery.com
(promo code: **case09** for the 40% discount & **2for1** for shipping)

Quantities are limited. Sale ends November 30th, 2009. Our offer of two cases shipped for the price of one will be sent via ground shipping to the lower 48 states and 2-3 day air for Alaska and Hawaii. Shipping special does not apply to Third Party Shippers.

Holiday Order Deadlines (Ground Shipping)

Thanksgiving –

East Coast = November 15th
Mid-West = November 17th
West Coast = November 19th

Christmas -

East Coast = December 13th
Mid-West = December 15th
West Coast = December 17th

New Years -

East Coast = December 17th
Mid-West = December 18th
West Coast = December 23rd

Please call the Wine Club at 866-449-1300 for further details.