

Upcoming Events



Wine Club Pick up at the Peak

SATURDAY SEPTEMBER 17TH 2011
6:00PM TO 7:30PM

Join us to taste and pick up your September release wines paired with delicious Artisan cheeses. Wine club members will receive 35% off additional bottles purchased. For members who aren't able to join us, we will extend this discount to you by calling 866.449.1300 on September 17th only. This event is sure to fill up fast, so make your reservations today! This event is complimentary for club members; limited to 2 guests per membership. Additional guests are welcome at a cost of \$10 per person.

Harvest Celebration "Paella on the Patio"

SATURDAY OCTOBER 8TH 2011
12:30PM TO 3:00PM

Harvest is a thrilling time here at Geyser Peak, as the work of winemaking transfers from the vineyards to the winery. We want to share this excitement with you! Join us for a relaxing afternoon to celebrate the fruits of our labor! Enjoy a tantalizing array of Geyser Peak wines paired with Paella on our patio. Grab a glass, and watch Jose Castaneda, AKA "The Paella Guy", skillfully prepare this beautiful, traditional Spanish dish. It's guaranteed to entice all of the senses!

RSVP today!

\$25 per person for Geyser Peak Wine Club members and one guest; \$35 per person for non members

For event reservations and telephone orders call 866.449.1300 or email wineclub@geyserpeakwinery.com



Curried Pumpkin Soup

Pair with the 2010 Viognier



INGREDIENTS

olive oil to sauté mushrooms
2 tablespoons butter
1 8oz. pkg. sliced, fresh mushrooms
3/4 cup chopped onions
2 tablespoons flour
1-1/4 tablespoons curry powder
3 cups chicken broth
1 15-ounce canned pumpkin

1 tablespoon honey
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon pepper
1 12-ounce can evaporated milk
Optional topping – dollop sour cream
and chopped, fresh green onion
Use a medium size Dutch oven.

PREPARATION

Lightly cook mushrooms in a little olive oil and 2 tablespoons butter for about a minute. Add chopped onion and cook until transparent. Add flour and cook until it thickens. Add the curry, chicken broth, pumpkin, honey and salt. Bring to a boil, and then add powder, nutmeg and evaporated milk. Reduce heat and simmer for 20 minutes.

We are committed to serving the customer here at Geyser Peak. It is through the valuable feedback given by our customers themselves that we are able to ensure the highest quality of service that our customers deserve. Customer service is our number one priority. Please contact us at wineclub@geyserpeakwinery.com or call 866.449.1300 with any questions and/or inquiries.

Geyser Peak Winery
22281 Chianti Road, Geyserville, CA 95441
800.255.9463

www.geyserpeakwinery.com

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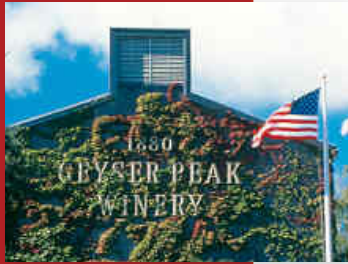
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September 2011

GEYSER PEAK

W I N E R Y



Hello Geysers Peak Wine Club Members!

We have been very busy with harvest underway. Our winemaking team is working around the clock to make the wines you have come to enjoy over the years. We invite you to the winery to see our talented winemakers in action. While you are here, remember to schedule a barrel or private tasting. Our new barrel tasting is an exclusive opportunity for you to taste our wines before they are bottled and released to the public. This unique experience is \$10 for club members and \$15 for guests.

We are happy to introduce our *Pick up at the Peak* wine club gathering on September 17th from 6pm to 7:30pm. This is a great opportunity to pick up your September club selections and take advantage of a deeper discount of 35% off additional bottles purchased. If you can't join in the festivities, don't worry, we haven't forgotten about you! All wine club members are eligible for this deeper discount when they call 866.449.1300 to purchase on September 17th only. This is our way of saying thank you to all of our wonderful wine club members and to let you know that we truly value your support.

We hope you enjoy the wines we have selected for you this month. Please feel free to call us with any questions or concerns on our wine club line, 866.449.1300 or better yet, stop by the winery to introduce yourself in person!

Cheers!

Your friends at Geysers Peak

September Cellar Door Club Selections

2007 RESERVE ALEXANDRE MERITAGE, ALEXANDER VALLEY

TASTING NOTES: A multifaceted, noteworthy wine. Reserve Alexandre strikes a balance between intensity and refinement. The core of the palate is reminiscent of cassis and black cherry fruit complemented by aromas of dried flowers. These fruit and floral notes are interwoven with lovely fresh earth aromas of tobacco and cedar. The graceful structure of this wine yields supple tannins with a silky mouth feel. The interplay of the five varietals results in a noble and luxurious wine.

WINEMAKER COMMENTS: In crafting Reserve Alexandre we look to our vineyard sources that consistently produce grapes with abundant fruit flavors and rich structure. Low-yielding vines from high elevations, hillsides, and bench land sites produce grape berries with excellent concentration, unparalleled finesse and subtlety. Each of the five varietals brings a unique character to the blend. Cabernet Sauvignon is the backbone and framework of the wine, Merlot fleshes out the body and adds to the juicy palate, Malbec brings the floral component and sumptuous spice, Petit Verdot adds a measure of tannin and lovely color, and an aliquot of Cabernet Franc adds brown spice and a sophisticated dried herb note to the final blend. Each component is vinted individually and the varied lots are blended in stages and then matured as a single wine for fourteen months.

2008 BLOCK COLLECTION, PETIT VERDOT, ALEXANDER VALLEY

TASTING NOTES: This is a rich and powerful wine with remarkable depth of color. In blends this grape lends structure and framework while on its own it can display earth and mineral aromatics. Our Petit Verdot offers a balance of strong tannins and generous mouth-filling fruit opening with blackberry and leading to complex layers of cigar box spice, black olives and licorice. This muscular wine has lovely aromas of violet and black pepper that are enhanced with time in the glass.

WINEMAKER COMMENTS: Tiny black-skinned berries were crushed into our small capacity tanks and the fermentation was managed to maximize the extraction of luscious fruit character. After an extended maceration period of approximately three weeks the wine was put to barrel in 100% French oak (30% new) to allow the substantial tannins to mellow and integrate. Representing a textbook example of the varietal, a portion of this wine was diverted to our Reserve Alexandre Meritage blend where it contributed inky color and structure. This intense wine is best enjoyed with roasted meats and vegetables or with hard cheeses.

2010 BLOCK COLLECTION VIOGNIER, RIVER RANCHES, RUSSIAN RIVER VALLEY

TASTING NOTES: Viognier is notable for its intense aromatics and enticing complexity of rich fruit balanced by crisp acidity. The varietal gained fame in Condrieu in the Northern Rhone Valley and has since found success in the cooler regions of California as well. Our 2010 vintage opens with an exotic array of orange blossom, honeysuckle and floral aromas with a very subtle complexing component of barrel ferment bouquet. Following is a finely balanced palate of fresh vibrant fruit characters, a clean, crisp finish with long persistence of flavors beyond.

WINEMAKER COMMENTS: After hand-picking in the cool morning hours, the fruit was gently whole cluster pressed and transferred to neutral French oak barrels for fermentation. The four months of maturation in contact with its lees enhances the texture and complexity of the wine's mouth feel while adding very little oak influence. This style will be at its best in its youth and pair beautifully with shellfish and lightly spiced cuisine from the Pacific Rim.



GEYSER PEAK

WINERY

	Retail	Club	Reorder	Bottles	Total
VARIETAL WINES					
2010 Sauvignon Blanc, California	\$13.00	\$9.75		_____	_____
2009 Chardonnay, Alexander Valley	\$14.00	\$10.50		_____	_____
2007 Cabernet Sauvignon, Alexander Valley	\$18.00	\$13.50		_____	_____
2006 Merlot, Alexander Valley	\$18.00	\$13.50		_____	_____
BLOCK WINES					
2010 Block Collection Sauvignon Blanc, River Ranches, Russian River Valley	\$21.00	\$15.75		_____	_____
2010 Viognier, River Ranches, Russian River Valley	\$21.00	\$15.75	\$14.70	_____	_____
2009 Block Collection Chardonnay, Water Bend, Alexander Valley	\$24.00	\$18.00		_____	_____
2007 Block Collection Malbec, River Bench, Alexander Valley	\$28.00	\$21.00		_____	_____
2008 Block Collection Malbec, River Bench, Alexander Valley	\$28.00	\$21.00		_____	_____
2008 Block Collection Petite Sirah, Walking Tree Vineyard, Alexander Valley	\$28.00	\$21.00		_____	_____
2007 Block Collection Merlot, J & J Fay Ranch, Alexander Valley	\$28.00	\$21.00		_____	_____
2008 Block Collection Merlot, J & J Fay Ranch, Alexander Valley	\$28.00	\$21.00		_____	_____
2008 Block Collection Petit Verdot, Foothill Vineyard, Alexander Valley	\$28.00	\$21.00	\$19.60	_____	_____
2007 Block Collection Cabernet Sauvignon, Walking Tree Vineyard, Alexander Valley	\$25.00	\$18.75		_____	_____
RESERVE WINES					
2006 Reserve Alexandre Meritage, Alexander Valley	\$49.00	\$36.75		_____	_____
2007 Reserve Alexandre Meritage, Alexander Valley– September club selection	\$49.00	\$36.75	\$34.30	_____	_____
2007 Reserve Cabernet Sauvignon, Alexander Valley	\$47.00	\$35.25		_____	_____
LIMITED SELECTION WINES					
N/V Tawny Port, Best of Class, <i>SF Chronicle Wine Competition</i>	\$25.00	\$18.75		_____	_____
2008 Late Harvest Riesling, Russian River Valley	\$23.00	\$17.25		_____	_____
2005 Sparkling Shiraz, Sonoma County	\$34.00	\$25.50		_____	_____
2005 Bin 9 Cabernet Sauvignon, Alexander Valley	\$100.00	\$75.00		_____	_____
2006 Bin 10 Cabernet Sauvignon, Alexander Valley	\$100.00	\$75.00		_____	_____
XYZIN WINES					
2008 XYZin Zinfandel 10 year Old Vines, California	\$16.00	\$12.00		_____	_____
2009 XYZin Zinfandel 50 year Old Vines, California	\$35.00	\$26.25		_____	_____
2009 XYZin Zinfandel 100 year Old Vines, California	\$45.00	\$33.75		_____	_____
				Subtotal	_____
				*Shipping	_____
				Total	_____

Name _____
 Address _____
 Phone _____ Email _____
 Credit Card _____ Exp Date _____