

A NEWSLETTER
Spring 2006

Sierra Oaks Estates

WINERY AND VINEYARD

Tasting room located at 6713 Mt. Aukum Rd., Fair Play, CA (530) 620-7079

It Will Be A Syrah, Syrah Club Release !

On March 18, 2006 4 to 6pm

2006 EVENTS CALANDER

March	18	Club Release
April	1, 2	Passport
	8, 9	Weekends
	22	Spring Fling *
June	3, 4	Fair Play
	10, 11	Festival
	17	Club Release
July	22	Summer BBQ *
Sept	16	Club Release
Nov	11	Post Harvest *
Dec	16	Club Release

It's syrah time ! Well , anytime's syrah time !

2002 Estate Syrah

This medal winner is an elegant syrah with a pleasant aromatic nose, with mature flavors of cherry and coffee with a lingering mocha finish. This is a very smooth nicely balanced wine that is completely opened up. It may remind you of a mature Pinot Noir.

March 18th will be a vertical release of Estate Syrah

2003 Estate Syrah

A big full bodied and complex syrah loaded with layers of flavors. This is a well structured syrah that has flavors of blackberries and mocha with a nice nutty finish. We have only gotten the results of one 2006 wine competition (San Francisco Chronicle) and it won a silver medal. This will only be the beginning for this syrah, as the wine settles down in the bottle we think it has good potential.

We hope you will join us to enjoy light appetizers along with some great in house specials offered only at that time!

FUTURES

We have barrel tasting of:

04 Petite Sirah and
Coming soon,

04 Grand Trios

every weekend

* Events for Club members and their guests only.

Events are 4 to 6 pm
and are free for members and \$5.00ea. for their guests





Winemakers Corner by Jim Brown

What's up at the Winery & Vineyards ?

As I sit here and ponder what informative message I can impart to our readers we are in the slowest time of the year in the winery and vineyards, a welcome repast. It is a time not without activity. We are monitoring the malolatic progress

of the 2005 wines and racking them as they are ready. By the time this newsletter is in your hands we will be pruning the vineyard, a most critical phase of the overall process of growing the grapes. Prune too early and you may get a freeze that

can damage the vines or you may open up the wood to infections that can destroy the vines. Prune too late and damage buds in their early phase of development.

Decant or not Decant

Have you ever tasted a red wine in a tasting room, ours or anyone else's, loved the wine and purchased a bottle (or even maybe a case). Then in the next few days or weeks opened up a bottle and was disappointed that the wine seemed to be less than it was. Wines that are young, and most sold in tasting rooms, wine stores, and grocery stores are young (less than 3 years old) are often 'closed up'. In some cases this is just an immature wine that needs time to develop and will improve with age. In other cases the wine was fairly open just before bottling and now that it is bottled it 'closed up'. In the severest case this is called 'bottle shock'. Wineries usually hold the wines until most of the bottle shock is past. This can be a matter of weeks to months.

So why did the wine taste more 'open' in the tasting room. The answer is fairly simple, the wine had been opened earlier in the day and it had aerated. This aeration will slowly take place in the bottle if you are patient enough, maybe a few more weeks or months. But what if you want to

share this wine that was so good in the tasting room with friends at dinner? In the tasting room this bottle is being handled pouring small amounts numerous times, this is aerating the wine. But what can you do with a full bottle? The answer is to decant the wine and aerate it while pouring. There are funnels designed to do this, they flow the wine down the sides of decanter giving the wine maximum exposure to air. You can achieve the same effect by tilting the decanter and pouring down the side. Let the wine sit an hour or so before serving. Don't have a decanter or want to sever the wine in the bottle with the pretty label? Decant the wine into a pitcher, aerating it as you go and then just before your guest arrive pour it back into the bottle. There are many very nice crystal decanters on the market as well as the different funnels; we carry some of these at very reasonable prices in our gift shop.

I heard you. You said "I thought that decanting was for older wines?" You are correct, older wines (10 plus years) sometimes need decanting. There are several reasons why an older wine might need decant-

ing. The first is it has developed 'off odors' in the bottle. By decanting these will often blow off fairly quickly, do this with aeration as with a young wine. Don't leave an older wine open for a long period as it can actually start to deteriorate in a few hours. The other reason is that the wine may have developed sediment that you want to avoid pouring into your guest glass. When decanting to remove sediment be sure the bottle is handled carefully so as not to stir up the sediment. If the bottle was upright keep it that way, if it was on its side upright it gently for an hour or more before removing the cork. Pour slowly while monitoring the sediment with a light or candle. Stop as soon as you see sediment in the neck of the bottle. Some of the decanter funnels have a small mesh filter screen in them to trap the larger sediment particles.

One final tip, if you have been storing your red wine at a cool temperature (good for you) let it come up to room temp before serving. This will also help open a wine up. Enjoy your wines and don't forget to decant.

A SUGGESTION

Ready to drink the wine and found it 'closed up', don't have an hour or so to let it breath. Put the cork part way back in, put your thumb over the cork to keep it from coming out and shake the bottle like you did a soda bottle as a kid. Another way is to pour small amounts (like we do in the tasting room) and swirl the wine in the glass. It helps to have bowl shaped or chimney shaped glasses.

Watch out for the table clothes and carpet until you get the knack of this. (You might want to get some 'Wine-away' from the tasting room to have on hand).



3 Wine Club Events Scheduled in 2006

Country Spring Picnic

April 23rd 2006

The first wine club party of 2006 will be Saturday, April 23rd from 4 to 6pm at the tasting room. This club event is free for Wine Afficionado Club members and \$5.00ea. for their guests. A Spring picnic will be served in a country spring fair setting. Club members will find good country bargains amidst good fellowship, entertainment, food, and of course, wine. Look for your invitation in April and be sure to RSVP.

Summer BBQ

July 22nd, 2006

The second Wine Club party will be the Summer BBQ on July 22nd.

Put it on your calendar and plan to be there!

Post Harvest Social

November 11th, 2006

Wine Club Party number 3 is our Post Harvest Celebration. Deep fried Turkey is the tradition as we celebrate another successful harvest.

Fair Play Festival in June

June 3rd, 4th and 11th, 12th

A FIESTA!

Eighteen Wineries will be involved with The Fair Play Festival the first two weekends in June. Each winery will have great entertainment to listen to, great food to eat, and great wine to drink.

Sierra Oaks will be participating with a Mexican Fiesta theme,

Back by popular demand, we will be serving Janet Finch's
carnitas and zesty salsa bar

Also back, the band, RIVERDUST, (www.riverdust.net) will entertain us with some good tunes.

Tickets are \$75.00 each and will be available in April. This event is worth every penny if you like good food, good company, good wine and especially a good time!

Toshi's Japanese Cabbage Salad

- Heat in skillet 2 tablespoons of oil
- Crumble into oil 1 package of oriental (Top Ramen) noodles
- Do not use season packet
- along with 2 tablespoons of sesame seeds and
- 1/2 cup of chopped nuts (pecans, walnuts etc.).

Cook and stir until nicely browned. Set aside

- Mix together 1 head chopped cabbage,
- 1/2 cup chopped onion
- 1/2 teaspoon salt

- Blend together 1/2 teaspoon pepper 1/3 cup salad oil
- 1/3 cup sugar, 1/3 cup vinegar

And pour over salad. Mix in noodle mix from skillet

For a light meal add a few chicken strips.



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