



Doukénie

WINERY

Doukénie Winery Newsletter

Heritage Club News
April 2010

Dear Friends,

We hope this finds you well and that you have been enjoying this spring weather! It is so wonderful to begin to see our guests enjoying the beautiful days by the pond or on our decks with their picnic baskets and a refreshing bottle of our summertime favorite, *Mandolin* or our newly released, *2009 Riesling*. This will be a beautiful summer season at Doukénie Winery!

April is *Art and Music Month* at Doukénie. Enjoy works from local artisans and the sounds of local musicians while enjoying our wines and the lovely scenery of the mountainside. Please see our *Promotional Flyer* for the Schedule of Artists and Musicians who will be on site and make your plans to visit!

Looking ahead, our *Annual Taste of Greece* festival will take place on Saturday, May 15th from 12 noon until 6pm. Heritage Club members receive one free admission per membership to the event. Your secondary Heritage Club Member ticket is offered at a discount of \$20.00. General Admission advance sale tickets are reduced to \$20.00 (General Admission tickets purchased after Friday, May 7th will be \$25.00) and \$10.00 for minors and Designated Drivers. Please contact Maria at Maria@DoukenieWinery.com for more information or to reserve your free ticket and purchase additional advance purchase tickets to this event. Please review our *Events* calendar for a listing of all other upcoming events, Art and Cooking classes!

Regretfully, I would like to inform all of you that I will be leaving my full time position as Heritage Club Manager later this month. I have thoroughly enjoyed working with and getting to know all of you during my tenure. Rest assured, there will be no disruption in the



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*April's Winemaker
Selections*



2009 Riesling
Our 2009 Riesling has a very distinguished pineapple, flowery; almost perfumed flavors and aromas which are developed from the very cold stainless steel fermentation. Its acidity gives a long and fresh

level of services offered to you. After April 21st, please direct all questions regarding your Heritage Club account to Maria at 540-668-6464, ext. 202 or Maria@DoukenieWinery.com.

Warm regards,
Brandy Woodier, Heritage Club Manager
Sébastien Marquet, General Manager and Winemaker
Bazaco family and the Doukénie staff

Notes From the Cellar, Sébastien Marquet, Winemaker

Hello Everyone,
The buds are breaking and I am behind with final pruning.

The first Release Party of 2010 was very successful and I wanted to thank all of you for your support and kind words.

So the sun is now shining and I am trying to focus on final pruning. It's very important to complete the final prune late in the season.

That way I will minimize the risk of frost damage.

It's always the last bud of the branch that is breaking first.

That means if you let the last bud break (x) and cut back late on the season you are protecting the bud that you want to keep (o) protected for few weeks.

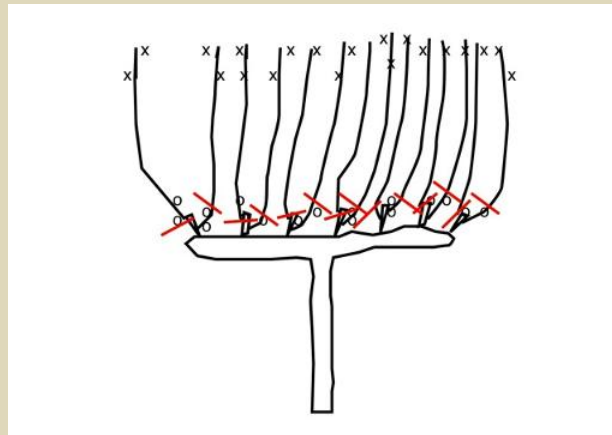
If you look at the vine, the x x are the first bud that will break and the o o are the buds that I want to keep to produce the new shoots and the 2010 crop.

The red lines are where I will cut the day of final pruning.

I hope that will help you to understand why late final pruning is



Sébastien Marquet, Winemaker



finish.

2008 Merlot

This wine is an amazingly full-bodied wine with its red and black fruits, spice and vanilla and brings a wonderful long finish. Our Merlot is best with poultry and grilled meats, but actually goes well with most foods. Enjoy this Merlot with a grilled sizzling steak, roasted pork tenderloin, black olives, mushrooms or a zesty tomato sauce over pasta.

UPCOMING NEW RELEASES:

*Nicola's Blackberry-
May 15th (Taste of Greece)*

*2009 Pinot Grigio-
May 21st*

*2008 Cabernet Franc-
May 21st*

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very
important to
protect your new buds from the frost.
It's also time to prepare the sprayer if you didn't do that yet.
Happy spring to you and don't forget "It's time to drink some good
wine"

Pruning Illustration

Regards,
Sébastien Marquet

Hope's Corner

Hope is the Bazaco family matriarch and Doukénie's daughter. Her charming energy and her smile are infectious.

Click on Hope's photo to read more about Hope, be inspired by her words of wisdom and to sample recipes from her kitchen (All of which pair wonderfully with our wines)!



Complimentary private tastings are one of the benefits allowed to you as a club member (including one guest per member when you pre-schedule in our club room). The tasting fee for any additional guests is \$5.00 each. Payment in full is required at the time of booking and is non-refundable. Please note that we must receive your request for a private tasting at least 48 hours in advance and bookings are taken on a first come, first served basis.

In order to provide quality service, we will be unable to accommodate your request for a private tasting without a reservation. Please call Maria Canora at (540) 668-6464, ext.207 to schedule your private tasting today!

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www.DoukenieWinery.com