



Doukénie Winery Newsletter

Heritage Club News
February 2010

Valentine's Day is February 14th!

Doukénie wines and assorted items from our newly launched gourmet gift section would make a romantic gift basket to share with your Valentine. We invite you stop in and see what we have to offer!



Dear Friends,

We hope this finds you happy and well. The frigid temperatures and the snowy days of mid-winter have not slowed us down at Doukénie Winery. We've been busily planning a calendar full of exciting and interesting events for all to enjoy in 2010.

Doukénie Winery has much more to offer beyond our exquisite wines, mountain views and our famous baklava. We offer a series of Member-Exclusive events and classes to add spice and flair whatever your passion may be. Beginning in February, we are launching a new series of **Art Classes** exclusively available to our Heritage Club members! Enjoy art and wine with resident artist, ***Isabelle Truchon*** for a series of art classes. As many of you already know, Isabelle is responsible for the beautiful transformation of our Tasting Room and the works of arts displayed throughout the winery.

These classes are designed for anyone, regardless of artistic experience and ability, who wishes to practice unique techniques, and experience the enjoyment that the creative process brings. All participants will leave with a unique work of art at the completion of each class. The classes will be held in the lovely Heritage Club room on specific Fridays between the times of 5-9pm. Each class involves a different media and theme. Included in the 75\$ cost are all materials and 2 glasses of wine to be served during the evening. The class dates are: **February 19th, April 9th, April 23rd, June 11th, July 30th, August 20th, September 17th**. For more information, lists of class themes, or to reserve your space, please call Maria or Brandy at 540-668-6464 ex 202 or 207. Non-refundable payment in full is due at the time of booking. For additional information about Isabelle and her art, log onto www.itcArtGroup.com.

The theme for the **February 19th** session is **Monograms**. In this class, Isabelle will teach you techniques to create a beautiful classical style Monogram by transferring designs, manipulating glaze, creating shadows and other useful and fun techniques using acrylic paints. All



participants will be creating their monochromatic art piece on an 8" X 10" stretched Canvas, using the color of their choice. Reservations for this session must be received by 6:00pm on Thursday, February 17th.

Examples of Isabelle's Monogram pieces

If your passion is more of the culinary variety, then we invite you to consider joining us for a **Tuscan Cooking Classes with La Cucina**. Maria Canora, our Tasting Room Manager and Events Coordinator is also a professional instructor of cooking, operating under *La Cucina*. Maria specializes in Northern Italian cuisine. *La Cucina* classes are designed to be a total hands-on experience. Join Maria for an evening of food, fun and learning. *La Cucina* cooking classes have become very popular at Doukénie. We guarantee this will be just the thing to spice up your

weekend!

We are offering a Friday evening session on **March 12th** from 6:30-10:30pm, featuring a new Spring menu. The cost is \$100.00 per person. You will learn to prepare a classic Northern Italian meal, which will be paired with our wines. The fee includes all

materials, wine, the meal and Maria's personal instruction. Space is limited to 15 students per session. For more information or to register, please contact at Maria@DoukenieWinery.com. A 50% non-refundable deposit is required in order to book your reservation. Reservations must be received by 6:00pm on Wednesday, March 10th. For additional information about Maria's instruction and *La Cucina*, log onto www.LaurasTuscanCooking.com.

Also, we hope that you will join us as we wish Dr. Bazaco a safe trip as he ventures to Haiti along with a medical missionary group called, **Medical Missionaries**. He will leave us February 5th and remain for ten days. Dr. Bazaco will be in the Thomassique Village, north of Port au Prince. Thomassique lies in the central plateau about 20 miles west of the border between Haiti and the Dominican Republic. There, he will provide much needed medical care to those in need. If you wish to learn more or to make a donation to the organization, please visit www.MedMissionaries.org. We also wish to extend our gratitude to all of those who offered donations through our tasting room last month Doukénie is donating all tasting fees collected and \$1.00 from each bottle purchased to the American Red Cross for Haiti Relief. Your donations will be used to help those who greatly need it.

We are looking forward to seeing you all at the winery very soon!

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

A Word From Our Winemaker, Sébastien Marquet...

Bottling

Hello Everyone,

Thank you all who came to visit and taste for the "Route 9" barrel tasting last month. I hope that you all had a wonderful experience. It was fantastic to see you all and to share my wines with you.

I want let you know that the second week of February will be busy for me , I will be bottling the 2009 white wine, (Sauvignon Blanc, Mandolin, Pinot Grigio, Riesling), and the reds (2008 Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Zeus, Cabernet/Syrah).



Good news-- all these wines are excellent and ready to be bottled. So I decided to delay the February shipment (usually first week) to the fourth week of February. That way I will limit the number of substitutions and will be able to satisfy your preferred wine selections. Please note that your credit card on file will not be charged at or around the first of February, but rather the third week of the month. But I have to ask you to wait before opening the bottles because bottling line or handling and transportation can sometimes provoke "bottle-shock" which temporarily changes the taste of the wines, and can mute or disjoint the fruit flavors. So be patient because the wine will eventually return to its original properties and the fruit flavors will open again after a couple of weeks. Take your time.

I do hope that you all had an opportunity to look over the invitation to join George and I on tour of Burgundy. This will be a fantastic trip that will take place June 19th- June 26th. As a native of Burgundy, I am proud to accompany you and be your guide. The trip is limited to 20 Heritage Club members. We have several reservations already booked and I would love it if you could join us! The cost is \$2900.00 per person. A deposit of 50% is due at the time of your reservation and the balance is due May 1st. To make your reservation or for more information, please contact Maria or Brandy at 540-668-6464, ext 202 or 207. You may also contact me directly at

Winemaker@DoukenieWinery.com.

I also want to let you know that my Winemaker Selections for February will be:

2007 Vintner's Reserve

The ***Vintage of the Century***, this classic Bordeaux style blend offers your senses an explosion of flavors. The red and black fruits are predominant. You will also sense raspberry, strawberry and blackberry. Spices and black pepper create soft tannins and a smooth finish that is is regal.

2009 Mandolin

Like the 2008 Mandolin, this wine is lightly sweet with a lot of flavors. You will get rose petals, fruits and spice. This vintage is a blend of 61% Traminette, 23% Vidal Blanc and 16% Seyval.

Hope's Legacy Raspberry

Homegrown raspberries are fermented and blended with our oak-aged red wine. The combination creates an intense fruit flavor, chocolate notes from the oak, a balanced sweetness, and a finish with body.

"Don't forget it's time to drink good wine !"

Kind regards,
Sébastien Marquet,
General Manager & Winemaker

Upcoming Events...

Saturday, Feb 13	<i>Annual Heart Healthy Dinner</i>	7:00pm-10:00pm <i>Reservations</i>
<i>Required</i>		
Friday, Feb 19	<i>Monogram Art Class with Resident Artist, Isabelle Truchon</i>	5:00pm-9:00pm <i>Reservations</i>
<i>Required</i>		
Friday, Mar 12	<i>Tuscan Cooking Class with La Cucina</i>	6:30pm- <i>Reservations</i>
10:00pm		
<i>Required</i>		
Saturday, Mar 20 & Sunday, Mar 21	<i>Blending with Sebastien</i>	11:00am & 2:00pm <i>Reservations Required</i>
Saturday, Mar 27	<i>Doctors' & Nurses' Day</i> (Doctors and Nurses are invited to enjoy a complimentary wine-tasting for this General Public event)	10:00am-6:00pm <i>Open Event</i>

Hope's Corner...

A VALENTINE WISH

To you, My love, I bring this day
reflections of our past, when our
dreams were big, our children small
and we assumed that it would last.

The years have stealthily and swiftly
passed and we are faced with the
reality that few things last.

In retrospect we have survived
the obstacles that touched our lives.

And now My Love, it's plain to see
that we have grown with time.

Despite it though, you have got to know
you're still my Valentine.

Your ever loving--



~Hope Bazaco

Wine Cellar Inventory Update...

Please be advised that we have *SOLD OUT* of the following wines:

2008 Riesling
2008 Syrah
2007 Cabernet Franc
2008 Mandolin
2007 Merlot

If you have selected the above wines as your preferences, please contact Brandy with an alternate preference, otherwise these wines will be substituted with the Winemaker's Selection.

As a courtesy, we would like to inform you that we have fewer than 40 cases available of the following wines:

**Vin de Paille
2008 Pinot Grigio
2008 Chardonnay**

****Please remember that Sébastien will begin bottling the 2008 reds and 2009 whites the second week of February. In order to fulfill your first choice of wine preferences and reduce the number of substitutions for out of stock wines, he has decided to delay the February Heritage club wine orders from the first week of the month to the fourth week of the month. The following wines will then become available in February pick ups and shipments:**

2008 Reds:

Merlot, Cabernet Franc, Cabernet Sauvignon, Zeus, Syrah, Cabernet-Syrah

2009 Whites:

Mandolin, Pinot Grigio, Sauvignon Blanc, Riesling

Schedule Your Private Tasting Today!



*Don't forget that complimentary private tastings are one of the benefits allowed to you as a club member (including one guest per member). 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!

Join Our Mailing List!

JUST A QUICK NOTE:

In order to make sure that you receive all winery and Club related news and that your wine shipments reach you without interruption, please check that we have your most current **address, phone numbers, credit card information and email addresses for our records**. If you have made any changes to any of these, please let me know by calling 540-668-6464 ext. 207 or emailing me at Brandy@DoukenieWinery.com. Thank you!!!!

Contact Us:

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