

Doukénie

WINERY

Doukénie Winery Newsletter

Heritage Club News
May 2010

Dear Friends,

We hope this finds you well and that you have been enjoying the inspiring spring weather. Thank you for your support during April's Art and Music Month and we look forward to continuing the tradition next year.

On May 15th, a fun filled day including authentic Greek food, music, dance and family tradition awaits you at Doukénie's annual ***Taste Of Greece*** event. This year the The Mounted Horse Association will be on site with their horse teams to compete in exciting relay races and demonstrations as you cheer on! Enjoy outdoor wine tastings, vineyard tours, face painting, barrel tasting, and more! In addition, the New Nicola's Blackberry Wine will be released! Don't miss this grand event! The cost is \$25.00 per person for general admission. Heritage Club members get one free ticket per membership for the event, and the second ticket is \$20.00, children \$10.00, designated driver \$10.00. The event takes place from Noon - 6:00 p.m.

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!

Looking ahead, our next Release Party, held on Friday May 21st, will showcase our Pinot Grigio 2009, and Cabernet Franc 2008. Don't miss this event between 5:00PM- 8:00PM. There is sure to be a great turnout and we look forward to seeing you here!

Warm regards,
Sébastien Marquet, General Manager and Winemaker
Bazaco family and the Doukénie staff



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May's Winemaker Selections



2008 Cabernet Franc
European style wine with predominant strawberry and raspberry aromas. The oak, spice and black pepper flavors are well balanced and invite a long finish.

2009 Pinot Grigio
This full bodied wine, expresses a floral bouquet,

Notes From the Cellar, Sébastien Marquet, Winemaker

GROWING FAST

Hello everyone,

The warm weather and the rain precipitation are accelerating the growth of the shoots. The Cabernet Sauvignon is between 2 to 4 inches, the Chardonnay 3 to 6 inches and the Dornfelder 12 to 14 inches and you can see the clusters in inset calyptra on the above picture taken today May 3rd, 2010 at Vino Volturmo Vineyard. The thunder storms have arrived and are giving me a hard time in regards to managing the vineyard. It's very difficult to predict the weather and schedule the work that needs to be done.

For the past 3 years I have kept, all the remaining organic materials (grapes skin, stems, seeds) after fermentation, and mixed them with the horse manure to make the Doukénie Winery organic compost. I just finished dispersing this compost in our vineyard with the manure spreader (picture).

"Sustainable agriculture" is not necessarily a current situation but a goal for the future and this kind of action really make sense environmentally, economically and socially. I hope to reproduce this kind action to protect Doukenie's soil, terroir and future.

And don't forget "it's time to drink some good wine"

Sébastien Marquet

*fresh melon with a nice and
crisp finish; perfect for
spring and summer!*

**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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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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