



## Doukénie Winery Newsletter

Heritage Club News  
November 2009

Dear Friends,

November is the time of year when we will all gather around our Thanksgiving tables and reflect upon our blessings. The Doukénie family will be giving thanks for loyal friends like you. Additionally, we would like to help make your Thanksgiving gathering all the more delicious. Our **Mandolin** would be an excellent accompaniment to your turkey feast.

Do not forget to make your wine purchases for your Thanksgiving celebrations. We are introducing a new gourmet gift section in our tasting room. We are featuring gourmet chocolate, coffee, olives, nuts and much more to compliment our fantastic wine. A bottle of our **Hope's Legacy Raspberry** wine along with a decadent chocolate confection makes an excellent hostess gift! The winery will remain open from 10am until 6pm, daily with the exception of Thanksgiving Day. The winery will be **CLOSED** on Thanksgiving Day in observance of the holiday.

We would like to thank those of you who were able to join us on for our **Harvest Party**. It was a festive day at the winery and we hope you all enjoyed your Barrel Tasting with Sébastien. Sébastien enjoyed meeting and talking with all of you. Now that Harvest is over, he will be at the winery more often, tending to the barrels. Please feel free to stop by anytime to ask him questions about the wine or the winemaking process, or just to say Hello!

Doukénie supports our brave men and women of the Armed Forces. In honor of **Veteran's Day**, and as an expression of our gratitude, we are offering **complimentary tastings** all day for Veterans and Active Duty personnel on **Saturday, November 7th**. We invite you and your friends who have served to enjoy the beautiful scenery and our exquisite wines.

A few open spaces remain for our **Tuscan Cooking Classe** with Maria Canora of *La Cucina*. As many of you know, our Tasting Room Manager and Events Coordinator, Maria is also a professional cooking instructor. She specializes in Northern Italian Cuisine. We are holding a Friday evening session on **November 13th** from 6:30-10:30pm. 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 20 students per session. For more information or to register, please contact Maria at [Maria@DoukenieWinery.com](mailto:Maria@DoukenieWinery.com) or Brandy at [Brandy@DoukenieWinery.com](mailto:Brandy@DoukenieWinery.com). A 50% non-refundable deposit is required in order to book your reservation.

Mark your calendars to come out to celebrate the release of our **2007 Petit Verdot** on **Friday, November 20th**. As Heritage Club members, we invite you to be the first to taste and purchase our newest release. In addition, we will officially introduce our resident

Artist, Isabelle Truchon. Come and meet Isabelle who will introduce her new collection (see below for more details!). We hope you will join us for a complimentary taste, appetizers and art from 5:30-8:00pm.

Our **2008 Sauvignon Blanc** has recently **SOLD OUT**. We hope you all have had the opportunity to experience this very unique and wonderful wine. Please note that, if you have Sauvignon Blanc selected for any of your future club wine orders, they will be substituted with our **2008 Pinot Grigio** in your November order. If you have Sauvignon Blanc as one of your preferred wines for future months, it will be substituted with a Winemaker's Selection (unless you notify us of your desired alternative). Please note the **Wine Cellar Inventory Update** below for a listing of the wines in which we have **less than 30 cases** remaining. If you wish to make any changes to your future wine selections, you must notify Brandy no less than 3 weeks prior to the first day of the month in which you wish to make the change.

We hope that you will visit us during this beautiful time of year. We invite you to bring your holiday guests to share in the wine and the natural beauty surrounding our winery. Thank you again and we wish you a wonderful Thanksgiving!

*Warmest regards,  
Brandy Woodier, Heritage Manager  
Sébastien Marquet, General Manager and Winemaker  
The Bazaco Family & The Doukénie Staff*

## November's Winemaker Selections

### **2008 Chardonnay**

A delicate balance of oak and creaminess gives this 2008 Chardonnay a beautiful style. Doukénie's 2008 Chardonnay would be a perfect compliment to chicken dishes of all kinds and works well with pork.

### **2007 Cabernet Franc**

Doukénies 2007 Cabernet Franc is truly one of the best wines in 2007. The flavors are of powerful tobacco, raspberry, cassis (black currant), and eucalyptus. The perfect balance between alcohol, acidity and wood flavors give a fantastic sensation. This wine is not only a wine, but a new experience and a new horizon for Virginia Cabernet Franc. This Cabernet Franc pairs well with Greek or Middle Eastern fare, pizza, red meat, poultry and wild game.

### **2007 Vintner's Reserve**

The Vintage of the century, this classic Bordeaux 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 regal. This wine spent 23 months in French barrels. This long process gives the wine the smooth, tannic structure and the vanilla, chocolate and smoke flavors. Doukénie's 2007 Vintner's Reserve can be paired with roasted meats of all types, such as lamb, veal or pork and meat sauces over pasta.

## A Word From Our Winemaker, Sébastien Marquet...

Hello Everyone,

Harvest is over and I still have some Cabernet Franc and Petit Verdot grapes fermenting. The quality is fantastic and I will compare this year with 2007.

The cool weather slowed down the end of this 2009 harvest, and that helped to develop sugar and flavors without mildew or botrytis.

Francois Delmas Saint Hilaire, who interned with us this past Summer, has returned to France where he is a student at the famous Ingenieur School of Purpan. He recently interviewed me and I wanted to share this interview with you.

### **Mr. Marquet, according to you, what are the factors who play a leading role in the extraction of aromas?**

It is difficult to speak about extraction factor without talking before about the vineyard or all the stock of the aromas. The most important factor is the control of the quantity; without any control of the quantity and a good sanitary situation of the harvest, not any aromatic extraction is possible. When theses essential factors are contained, finally the extraction factors are considered in the wine-making process.

We have a short time to extract the aromas. The most important factors are:

- the control of the temperatures
- the timing between each pump-over/punch down, and the quality/time of it
- the timing of the contact between the juice and the skin during the period sweet/alcoholic.

### **Apparently you apply techniques from Bourgogne on the Doukénie wine, what are these techniques?**

Yes that is right. I use these techniques from my birthplace, Bourgogne.

For the white wine, the development of my Chardonnay is done with a frequent "bâtonnage" on the lees after alcoholic fermentation. This technique permits the suspension of fine lees compounded of dead yeast, vegetal residue, organic compound... in order to obtain a complexity more important and a butter taste with the malolactic fermentation. For the red wine, I use the punch down, a Bourguignone technique currently used for the Pinot noir. This technique permits to push down the cap compound of skins and pulp (the aromatic and color compound). This technique permits the cap to break in order to increase the contact of skin/juice. There is also the pump-over having the same action (but it cannot break the cap). When theses two techniques are done at the same time, the result is maximum extraction.

### **Can you talk about the critical period of aroma exchange?**

During the sweet period, it is difficult to extract complex aromas in the red wine. While with alcohol, the phenols will permit to extract the polyphenol tannins. Theses tannins will fix the color of the wine but also will extract the complex aromatic molecules as well as the esters that bring the substance to the wine.

After twenty years of experience in the wine-making, I realized that the aroma extraction has to be taken very seriously during the time when the juice is half-sweet and half-alcoholic, between sixteen and eleven Brix. It is for this reason that we have to be really efficient during this period which can last sometimes just one day. But each tank can be different and the decision will have to be adapted for each case.

**You had a chance to experiment with 3 different techniques for the Chardonnay, can you talk about that? Do you have a favorite?**

I used 3 different technique this year for the Chardonnay because I'm sure that the more techniques I use, the more complex my wine will be. It's easy to understand that between all the techniques, the aromas are really different.

The whole Cluster Press will make a wine more clean and crystalline, because there is less lees. After I put the juice in barrels (French oak and acacia).

The skin contact will give a taste of fruit with aromas of citrus or lemon. After I put the juice in a stainless steel tank for the fermentation.

And finally the techniques of de-stem/crush, where the juice will finish in oak/acacia barrels. The barrel refinement will give a taste of honey. At the end, I will mix all theses juices in order to have a special and complex wine. I have a favorite technique but what is important is not me. Each technique will bring her specificity. Just the success of the sale and the customer appreciation will tell me which technique is the better and.. Don't forget, *"It's time to drink some good wine."*

*Kind regards,  
Sébastien Marquet*



2009 Chardonnay: Three techniques

## Meet Doukénie's Resident Artist, Isabelle Truchon..



We are proud to introduce artist, **Isabelle Truchon** as Doukénie Winery's Artist in Residence.

Newly relocated from California, Isabelle will be exhibiting her latest collection of work in the comforts of our tasting and Heritage Club rooms.

The *GRAPES AND VINES COLLECTION* in fresco and bas-relief, is telling of Truchon's new life in Virginia's wine country; textures, colorful hues, shapely forms, delicate details, and simplicity--the artist's love affair with life.

You are invited to meet the artist and view her new works at the **Petit Verdot Release Party** on November 20th, 2009 between 5pm-8pm, at Doukénie Winery.

For more information on Isabelle Truchon, log on to [www.itcArtGroup.com](http://www.itcArtGroup.com) , or come visit the Winery!

## A Personal Word From Hope Bazaco

My prison is my kitchen  
no bars or guards I need.  
The truth be known, I must confess, the decision is my own.  
No allure to entice me to vacation  
in a foreign land.  
Adventuring in my kitchen is all that I can stand.  
Coming up with new ideas teases my epicurean delights,  
and introducing them to others results in  
my own personal highlights.

So when friend or family says  
"Oh take a trip it will do you good"  
"No thanks, no need to travel near or far, my  
heart is here at home".

~Hope

## Recipes from Hope's Kitchen...



Hope is the Bazaco family matriarch and Doukénie's daughter. Her charming energy and her smile are infectious. Her famous baklava prepared fresh weekly can make one forget we even have a winery.

Please enjoy these recipes from Hope's kitchen, which can be paired nicely with this month's Winemaker's Selections.

### **Chicken with Rice and Tomato Sauce**

6 portions of chicken { I use breasts that I cut in half and thighs}  
1 cup long grain rice  
3 or 4 ripe tomatoes diced {or 1 cup of tomato sauce}  
1 medium size onion, finely diced  
1/3 cup olive oil  
salt and pepper

In a pot, sauté the onions in the olive oil for about five minutes. Add chicken and allow to golden brown. Add tomatoes and some water enough so that chicken will have some liquid in which to cook. Cook for about an hour. Add rice. I approximate how much liquid is in the pot. The rice needs two cups of whatever liquid is in pot and enough along with additional water to make up the two cups that are needed to cook rice. I like to add a chicken bouillon cube as well for added flavor. The chicken and rice should cook about 15 additional minutes. Turn off fire and let it sit for all liquid to be absorbed. This recipe will serve about 6.

*This dish pairs nicely with our 2008 Chardonnay*

### **Lamb with Macaroni**

3lbs of lamb, I use shoulder chops  
1 lb thick macaroni  
1 large onion finely chopped  
2 or 3 finely diced tomatoes {if unavailable use a small can of tomato sauce}  
1 /3 cup olive oil

1 glass Doukénie red wine  
1 clove garlic  
1/4 cup {or more depending on taste} parmesan cheese  
salt and pepper

Wash and pat dry meat. I cut the meat into small pieces and remove most of fat.  
Heat oil in a pot and sauté the onions. Place meat in pot and sauté about  
10 minutes stirring constantly. Add red wine, tomatoes, garlic and salt and pepper.  
Cook over low heat for a couple of hours. Stirring now and then.  
Boil macaroni, strain serve alongside meat. Pour sauce on top and parmesan to taste.  
This recipe makes about 6 servings.

*This dish will pair well with our 2007 Vintner's Reserve.*

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### **Tomatoes Stuffed with Ground Beef**

12 Tomatoes (When I do not have summer tomatoes, I use peppers in instead)  
1 lb ground beef  
1/2 cup rice uncooked  
2 onions finely chopped  
1 8oz can tomato sauce using half when browning the meat.  
at least 1/2 cup olive oil.  
2 tb finely chopped parsley  
1 tsp fresh chopped mint  
salt and pepper to taste

Wash and clean the insides of tomatoes (or peppers). Heat oil in a cooking pan and sauté  
the onions until they look golden brown. Add the meat and sauté for another 10 minutes,  
stirring all the time. Add tomato sauce, salt, pepper, parsley and mint with some water  
(just enough to keep it from scorching) and allow it to cook for about an hour. Add the rice  
and continue cooking for about 10 minutes. Allow to cool a little bit, and fill the tomatoes  
(or peppers) with as much meat as it will hold without pressing it down into the tomato or  
pepper. The rice will continue to cook and expand. Place each pepper in a baking pan or  
Pyrex dish. Pour the remainder of the sauce with a little additional water around each  
pepper.

Some Greek people I know put potato slice to fill gaps between peppers. Sounds good but I  
have not done it. Bake for about forty to 50 minutes.

*Try this dish with our 2007 Cabernet Franc.*

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*"Make the most of yourself, for that is all that is you."*

taken from "For Goodness Sake", by Hope Bazaco

(available for sale in our Tasting Room)