



## Doukénie Winery Newsletter

Heritage Club News  
September 2009

Dear Friends,

Autumn has officially arrived and we are in the midst of Harvest at Doukénie Winery. The temperate fall weather and the first spattering of color that can be seen on the mountain brought us many visitors in recent days. Guests who are fortunate to visit during a crush are treated to a demonstration and are welcome join in the fun with Sébastien and his crew! Sébastien is always happy to share his experiences and answer any questions about the winemaking process.

Speaking of Sébastien and of Harvest, we hope you will join us on **Saturday, October 24th** for our *Harvest Party*. In celebration of Sébastien's monumental **20th Harvest**, we welcome you come and enjoy a complimentary Barrel Tasting with Sébastien. The Barrel Tasting will take place from 11am-6pm. No reservations are needed. Again, it is free for Heritage Club members. Guests will pay a \$10.00 tasting fee. This fee will be waived, should your guest join the club. We hope you will come and enjoy the occasion with all of us and spend the day relaxing by the pond and taking in the autumn foliage.

We are also taking reservations for our *Tuscan Cooking Classes* with Maria Canora of *La Cucina*. As many of you know, our Tasting Room Manager and Events Coordinator, Maria is also our resident chef. She specializes in Northern Italian Cuisine. We are offering two Friday evening sessions: **October 9th** and **November 13th** both 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 slot.

Mark your calendars to come out to celebrate the release of our **2007 Vintner's Reserve** on **Friday, October 16th**. As club members, we invite you to be the first to taste and purchase our newest release. We hope you will join us for a complimentary taste and appetizers from 5:30-8:00pm.

Our **2007 Zeus** and **Nichola's Blackberry** have both just recently **SOLD OUT**. We are sad to see them go and hope you all have had the opportunity to experience these fantastic wines. Please note that, if you have Zeus selected for any of your future club wine orders, they will be substituted with our **2007 Syrah** and Nichola's Blackberry will be substituted with our **Hope's Legacy Raspberry**, unless you notify us of your desired alternative. 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.

Thank you to all who attended **Taste of Italy** on September 19th. The event was a success and it never would have been possible with the support of loyal friends such as you. We could not have asked for a better day. The weather was perfect! We hope you all had an enjoyable experience. We welcome your feedback, as we continually strive towards improvement. You can email Maria Canora, Tasting Room Manager and Events Coordinator at [Maria@DoukenieWinery.com](mailto:Maria@DoukenieWinery.com) or Brandy at [Brandy@DoukenieWinery.com](mailto:Brandy@DoukenieWinery.com) with any feedback, suggestions or photos of the day.

We hope that you will take an opportunity to visit us during this beautiful time of year. The views are breathtaking. We recommend enjoying the scenery along with a bottle of Doukénie wine and some of our Artisan cheeses, salami and warm bread. After all, it has been said, that autumn is the year's last, loveliest smile.

*Warmest regards,*

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

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## October Winemaker's Selections

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### ***2008 Riesling***

This dry Riesling has a flowery aroma of grapefruit, peach and honey. Its acidity gives a nice balance and a long finish. The wine pairs nicely with goat cheese, smokes cheeses. spicy foods such a Thai and Chinese dishes.

### ***2007 Cabernet Sauvignon***

This very European style wine, produced from our 25 year old vines has a lot of cherry, black pepper and tobacco flavors. The French oak barrels give soft tannins and an oaky, spicy taste. It also has a very smooth finish.

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

### Weather, Weather, Weather...



Hello everyone,

Like I said the years are the same, but never look alike.

The white grapes are in, and I am doing a good job.

The flavors are very demonstrative and the bouquet are very impressive this year. Sauvignon Blanc, Pinot Grigio, Chardonnay, Riesling are fermenting slowly and are showing a big potential.

The new Acacia Barrels from Tonnellerie du Sud Ouest, the Oak barrels, will give the perfect balance between the fruits and the wood flavors.

For the red grapes we are lucky and the rain did not stop the evolution of the sugar and flavors in the vineyard.

The cold weather came very early this year and protects us from the Botrytis and the mildew. The ripping process is slow and I really like that, it's always better to have flavors coming from the vines and not from the exposition direct with the sun (that can burn and bring over ripe flavors, not good for Doukenie Winery's style of wines).

It will be a very long harvest 2009. It's like God try to taste my 20th years of winemaking experience. I am patient and want make sure that the quality will be the best this year, the pump over and punch down are taking a lot of energy but my French intern, Francois is very helpful (see picture below).



So I need to run the yeast are waiting for me and the Cabernet Franc can't wait more after 4 days in cold soak.

Don't forget, "*It's time to drink some good wine.*"

*Kind regards,*

*Sébastien Marquet*



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## Personal letter from Hope Bazaco

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Dear Friends,

The first days of fall are upon us, and what a beginning it has been. Barely noticeable are the trees teasing us by dropping a few leaves and giving us a preview of the scenes to come.

Where better to belie the calendar than Doukénie Winery, on Windham Farm, where the fields, although still green and enjoying warm temperatures, the grapes are being harvested. Harvest time! A subtle way of indicating fall for all of us.

Eagerness, enthusiasm, expectations, many hours diligently employed in our awaited and anticipated gathering and pressing of our grapes, has finally arrived. The fragrance alone emitting from the grapes as they are pressed is intoxicating. A subtle excitement touches each member of our staff and crew, and inevitably transfers this emotion to our customers as they wander in to taste our wines.

As a Greek philosopher once said, "Even the Gods smiled when man introduced wine."

*~Hope*

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## Recipes from Hope's Kitchen...

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

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## **Beef Ragout with Onions, Vinegar and Tomato Sauce**

3 1/2 lbs. stew beef  
2 lbs. white small onions  
1/2 cup olive oil  
1/2 cup vinegar (I use leftover wine!)  
2-3 ripe tomatoes  
1/2 tsp. rosemary  
1 bay leaf  
2 cloves of garlic  
Salt & pepper to taste

Wash and strain the meat pieces. In a pot, heat the olive oil over medium fire to brown the meat. Add the onions and allow them to sauté for about 5 minutes. Add the vinegar or wine, the finely-diced tomatoes, the garlic, rosemary, salt and pepper, bay leaf and a small amount of water. Allow the ragout to simmer for about two hours, until it is left in a thick sauce.

*This dish pairs nicely with our 2008 Riesling*

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## **Roasted Almonds in Dark Chocolate**

This is a rich decadent chocolate dessert.

Two cups roasted almonds. Place them on a cookie sheet with inch high sides and put them in a 350 degree oven for about 10 minutes. Use a spatula to turn them over a few times. You will see that they will alter their color. Test to make certain they do not burn. This will be done ahead of time.

Michael's has bags of dark chocolate. Empty a bag in the top of a double boiler when the water begins to simmer. Lower the flame. No water must get into the top pot where chocolate is melting.

Drop one cup of nuts into chocolate, stirring until all nuts are coated. With two spoons remove one spoonful of nut mixture and place on sheets of parchment paper. When the one cup of nuts is finished put in second cup. Coat with chocolate and repeat process until all chocolate and nuts are gone. The size will depend on you.

Allow enough time to cool, at least an hour. Worth the wait. Place in a jar and put a lock on it because anyone who comes into your kitchen and discovers them will not stop at one.

*This is one of my favorites and it would certainly go wonderfully with our 2007 Cabernet Sauvignon.*

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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 in our Tasting Room)

## Upcoming Events

|                  |                                                 |              |
|------------------|-------------------------------------------------|--------------|
| Friday, Oct 9    | Tuscan Cooking Class with La Cucina             | 6:30-10:30pm |
| Friday, Oct 16   | 2007 Vintner's Reserve Release Party            | 5-8pm        |
| Saturday, Oct 24 | Harvest Celebration/Open House & Barrel Tasting | 12-6pm       |
| Saturday, Dec 12 | Route 9 Barrel Tasting                          | 12-6pm       |

## Inventory Update

As a courtesy, we would like to inform you that we have ***less than*** 60 cases available of the following wines:

**Vin de Paille**

**Riesling**

**Pinot Grigio**

**Sauvignon Blanc**

**Merlot**

**Syrah**

If you enjoy any of the above wines, you may wish to purchase them now, or arrange your club orders to receive them in your next order.

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## Schedule Your Private Tasting Today

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Don't forget that complimentary private tastings are one of the benefits allowed to you as a club member (and 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 (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](mailto:Brandy@DoukenieWinery.com). Thank you!!!!

### Contact Us:

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