

TASTE Alexander Valley

PARTICIPATING WINERIES • JUNE 5 & 6, 2010 • 11 AM - 4 PM

1 ALEXANDER VALLEY VINEYARDS

8644 Highway 128, Healdsburg • (707) 433-7209

A visit to Alexander Valley Vineyards during Taste is a little like sitting through a high school history class if class meant learning history while you sipped a glass of Cabernet while munching on pulled pork. Stop by the valley's oldest winery (we're located on what was once the ranch of Cyrus Alexander, the man the valley is named after). Grab a Sangio Slider (pulled pork slider made with our Estate Sangiovese), taste some classic Alexander Valley wines and pick up a few bottles of wines that are among Sonoma's best values.

2 CLOS DU BOIS 19410 Geyserville Ave, Geyserville • (800) 222-3189

Clos du Bois Winery will be offering a seasonal food and wine pairing for Taste Alexander Valley 2010. Stop by and try our award winning wines paired with delicious seasonal bounty. Come see us at Clos du Bois Winery and taste the best that Alexander Valley has to offer.

3 DELORIMIER WINERY 2001 Hwy 128, Geyserville • (800) 546-7718

Longing for a Sonoma County Wine Country Picnic? deLorimier will fulfill your wish. Savor grilled ribeye steak and picnic fare paired with our award-winning Cabernets. Sip on Chardonnay while playing a brisk round of croquet. Soak in the beauty of the day while listening to Open Hearts play your favorite blues and light rock. Futures and library wines available, plus selected wines on special.

4 FIELD STONE WINERY & VINEYARD

10075 Hwy 128, Geyserville • (707) 433-7266

Wind Your Way to an Underground Wine & Food Experience. Start by enjoying some yummy Melon Soup from Ken Rochioli of KR Catering paired with our Family Reserve Viognier and discovering why this sought after grape is so enticing. Then take the opportunity to taste what a world-class vineyard produces by sipping our wonderful Estate Merlot with a kabob of local cheeses, sausages, peppers and veggies. Finish your tour with a delicious handmade chocolate truffle from Bert's Desserts paired with our fabulous Petite Syrah from our century-old vineyard. This pairing will produce amazing taste sensations.

5 FRANCIS FORD COPPOLA WINERY

300 Via Archimedes, Geyserville • (707) 857-1462

Join us at Francis Ford Coppola Winery as we celebrate Taste Alexander Valley! Rosso Pizzeria will be on hand to fire things up and serve up traditional Neapolitan wood fired pizzas. After grabbing a slice of pizza join us in our barrel room to sample three classic varietals from the barrel. After you've enjoyed a sample from the barrel join our winemaking team and try your hand at blending your very own 3-liter of wine for only \$65.

6 GARDEN CREEK RANCH VINEYARDS WINERY

2335 Geysers Rd, Geyserville • (707) 433-8345

Garden Creek Ranch owners, vintners and winemakers Justin and Karin Warneilus-Miller open their doors to the public only once a year and this is it! A private ranch and vineyards with breathtaking views nestled against the mountain. Come experience a relaxing afternoon enjoying our current release, 2004 Red Wine blend of Cabernet Sauvignon paired with a Sonoma County BBQ of boar & herb sausage and grilled summer vegetables from the ranch along with local artisanal cheeses and grilled prosciutto wrapped asparagus paired deliciously with our 2008 Chardonnay. Don't miss the goat cheese & saba panna cotta to top it off! A barrel or two may find its way open if you ask. Experience a casual day at the ranch, listening to music under the walnut tree – you may not want to leave. Come discover Garden Creek wines. *No Buses or Limos*

7 PECH MERLE 24505 Chianti Rd, Cloverdale, at J Rickards

Sauvignon Blanc- A refreshing balance of vivid flavors and acidity accompany grilled prawns and seasonal fruit chutney or saffron aioli. Hello my friend. "L'Entrée" Zinfandel - Full-bodied blend of pomegranate and candied black raspberries are perfect partners for grilled steak, sauced with chimichurri or gorgonzola. You'll be smitten. Cabernet Sauvignon - Rich notes of dark cherries and candied fruits are an ideal match for dense chocolate confection rolled in pecan praline. Kismet. *No Limos*

8 HANNA WINERY & VINEYARDS

9280 Hwy 128, Healdsburg • (707) 431-4310

For Taste Alexander Valley 2010, HANNA Winery and Vineyards will be serving our award-winning wines and pairing them with an open face BLT on Brioche with local Cherry Tomatoes, Smoked Bacon, Micro Greens and Aioli! You'll come to HANNA to taste Alexander Valley through our delicious wine & food pairings, but you'll stay to sit on our veranda & take in the views or play on our new Petanque Court while rocking out to the Steve Pile Band! Either way, it's a guaranteed good time!

9 HART'S DESIRE WINES 53 Front St, Healdsburg • (707) 433-3097

Join us at our Front Street tasting room for the release of our 2007 Cab and Merlot. Chef Adair and his crew will be preparing french oak-smoked pork infused with merlot and his famous Mediterranean grilling sauce. Along side the chef will be John and Desire pouring Malbec, Claret, and library selections. Don't miss this awesome experience at the southern tip of the valley!

10 HAWKES WINE 6734 Highway 128, Healdsburg • (707) 433-4295

Hawkes will have the owner and winemaker on hand, doing barrel-tasting of three limited production Alexander Valley Cabernets with futures offerings of up to 50% off release price. We'll also be pouring a barrel-taste of a tiny lot of botrytised Sémillon, paired with handmade local chocolates created especially for the event. Hard-luck legend Doug Unkrey will be sitting on the patio, picking the guitar and singing good songs about bad times all day long.

No Buses or Limos

The Outlaw 7 at Geyserville Inn, 21714 Geyserville Ave.

11 ICARIA WINERY (707) 486-9623

12 JOSEPH FAMILY VINEYARDS (707) 433-3131

14 KELLEY & YOUNG (707) 433-0248

17 MOJON'S BENCH WINERY (707) 481-9146

19 PENDLETON ESTATE (707) 894-3732

20 QUAKING HILLS WINERY (707) 483-3045

35 WILSON FLEMING ESTATE WINERY (707) 431-9100

The Outlaw 7 is a group of 7 artisan wineries tasting collectively at the Geyserville Inn. We are proud to be serving some of the finest wines from across the Alexander Valley appellation paired with dishes that will be perfect for the occasion. With the whites we will be serving Smoked Trout Mousse and Caviar Canape to be paired with Sauvignon Blanc, Rose and Viognier from Kelley & Young and Quaking Hills. With the Reds we will be serving Spiced Rubbed Lamb T-Bone. This savory dish will match wonderfully with the Cabernets, Merlots, Zins and blended red wines that are being offered by Icaria, Joseph Family, Mojon's Bench, Wilson Fleming and Pendleton Estate. Enjoy all this while relaxing to the live western swing sounds of the Susan Comstock Swingtet.

13 J. RICKARDS WINERY 24505 Chianti Rd, Cloverdale • (707) 758-3441

Offering a variety of wonderful food paired with our wines. Sauvignon Blanc paired with grilled prawns with seasonal chutney and saffron aioli. Zinfandel paired with grilled steak sauced with gorgonzola or chimichurri. Petite Sirah paired with a manchego canapé with quince paste. Cabernet Sauvignon paired with a dense chocolate cake rolled with pecan praline. *No Limos*

15 MEDLOCK AMES 13414 Chalk Hill Rd, Healdsburg • (707) 431-8845

Be one of the first to visit the brand new Medlock Ames tasting room. Pouring wines from signature varietals, estate grown and produced Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon. And serving slices of fresh, locally made pies, produced with many ingredients from our own organic gardens. Tour our garden while you are here and begin to learn about our sustainable approaches to farming and winemaking. You can also pick up fresh produce from our farmstand for dinner.

Tickets and Information:
www.AlexanderValley.org

16 MERCURY WINE 21015 Geyserville Ave, Geyserville • (707) 857-9870
Mercury will be teaming up with Diavola chef and owner Dino Bugica to present our tiny production Gewürztraminer, Cabernet Sauvignon, and inky dark Cabernet Franc, all paired with wine-infused editions of Dino's handmade salumi and artisan cheese. All the salumi is made in-house at Diavola and will be prepared and cured months in advance with recipes designed especially to pair with Mercury Wines. Trevor Babb, world renowned artist and degenerate, will be spinning Mercury Records all weekend. *No Buses*

18 PALMERI WINES 21001 Geyserville Ave, Geyserville • (707) 857-4101
Terroirs Artisan Tasting Room in Geyserville will feature the savory delights of Epicurean Escape Catering. The menu was developed and prepared by Chef Matthew Alain Paille. Slow roasted Kahlua Pork Wontons drizzled with Guava-Syrah barbeque sauce and garnished with green onions, and smoked Gouda Blinis with heirloom beet salad and toasted hazelnuts. Enjoy our patio with the owners who will be attending and help us celebrate the 94 point rating of our 2005 Palmeri Van Ness Alexander Valley Syrah. Plus a special 30% discount on select wines. Didn't the Roman royalty bathe in wine?

21 ROBERT YOUNG ESTATE WINERY
4960 Red Winery Rd, Geyserville • (707) 431-4811
Wheels are turning at Robert Young! Alexander Valley offers some of the best cycling locations in Sonoma County. Robert Young makes some of the best wines. So when you combine them you get a Tour de Robert Young. We invite you to meet some of the premier cycling adventure tour companies and find out what fun awaits you. We've packed the picnic basket with a yummy little sandwich from Costeaux French Bakery and our fabulous wines served with good old-fashioned hospitality. Come and see what fun we have in store for you.

22 RODNEY STRONG VINEYARDS
11455 Old Redwood Hwy, Healdsburg • (800) 678-4763 *Sunday only*
Join us in the Hospitality Center for a tasting of our Alexander Valley wine selections including Charlotte's Home Sauvignon Blanc, Alexander Valley Cabernet Sauvignon, Reserve Cabernet Sauvignon and 2006 Rockaway, Single Vineyard Cabernet Sauvignon. We will be pouring our Alexander Valley wines with some gourmet cheese pairings and groovy tunes.

23 SAPPHIRE HILL WINERY 51 Front Street, Healdsburg • (707) 431-1888
Start your engines and make your way to our winery for gourmet treats and very fine wines. Succulent bacon wrapped figs with a Sapphire Hill Old Vine Zinfandel reduction sauce. Point Reyes blue cheese and roasted pear crostinis with black pepper candied walnuts await you. We're pairing your adventurous palates to our Alexander Valley Porky's Patch, Rosenberg Vineyards Old Vine Zins. Looking forward to seeing you!

24 SAUSAL WINERY 7370 Hwy 128, Healdsburg • (707) 433-2285
Experience old vine Zinfandel, and fresh Sonoma County ingredients at their absolute best as we partner with award winning chefs and owners, Duskie Estes and John Stewart, of Zazu and Bovolo Restaurants. We will be pairing our 2007 Private Reserve Zinfandel (from 90 year-old vines) alongside Zazu's world famous Pork Cheek Sliders with Sour Cherry Mostarda. If your mouth isn't watering yet, it will be once you taste this incredible combination! Enjoy the smooth sounds of the Kai Devitt-Lee Trio while you take in the beautiful vineyard views of our family-owned estate.

25 SILVER OAK CELLARS 24625 Chianti Rd, Geyserville • (707) 942-7082
Come get away from it all, off the beaten path, at Silver Oak. Whether you choose to unwind beside the courtyard fountain or cavort closer to the DJ is up to you. Chef Dominic Orsini will be serving all natural Sonoma County beef & Shiitake mushroom skewers atop Thai cole slaw, offered with our 2005 Cabernet Sauvignons. Which is your favorite, the 100% Alexander Valley Cab or the Bordeaux style blend? Our answer? Whatever's in our glass! *Saturday only*

26 SIMI WINERY 16275 Healdsburg Ave, Healdsburg • (800) 746-4880
Simi Winery is all about Wine and Cheese this weekend, when Chef Lee creates the most spectacular Grilled Cheese Panini. There will be a cheese exhibit, how to make mozzarella, and other cheese related surprises that will tantalize the fromage monger in us all. All delectably paired with Simi's benchmark signature wines, for your palate's delight.

27 SOUVERAIN 26150 Asti Rd, Cloverdale • (866) 577-4970
Enjoy award winning wines and food pairing at the Historical Asti Winery. Begin with our 2007 Winemaker's Reserve Chardonnay. Rated 92 Points by Robert Parker, Wine Advocate, served with Chilled Corn and Sun dried Tomato Chowder. Continue with our 2005 Wine Makers Reserve Merlot, Alexander Valley served with Braised Veal with Cremini Mushrooms and Celery Root. Celebrate Asti Winery's Italian heritage with our 2007 Buchignani Vineyard Zinfandel, served with Penne Pasta, Italian Sausage, Porcini and Portobello Mushroom and Zinfandel Wine Sauce. Complete your food and wine affair with our 2006 Dessert Syrah, Alexander Valley served with Brownies and Orange Brownies.

28 STARLITE VINEYARDS 5511 Hwy 128, Geyserville • (707) 431-1102
Please join us in celebrating the opening of our wine tasting room while enjoying our elegant and expressive Alexander Valley Zinfandel that literally speaks for itself. We will pair our Zinfandels and Viognier with traditional charcuterie, artisan cheeses and breads. There is an intimate garden and picnic seating area with a fine view of the estate's vineyards.

29 STONESTREET WINERY 7111 Hwy 128, Healdsburg • (800) 355-8008
Focusing on small production and single vineyard wines from our Alexander Mountain Estate. Our Alexander Mountain Estate Chardonnay will be paired with a Wild Mushroom Tart, Red Point Chardonnay with Roasted Shrimp with a Saffron Aioli & Roasted Fennel Salad. Fifth Ridge Red Wine and Legacy Bordeaux Style Red Wine will be paired with a Short Rib Arancini (risotto with parmesan cheese, filled with braised cabernet short rib). From our library we are pulling out the 2000 Black Cougar Ridge Cabernet Sauvignon (277 cases produced) to finish off with a Chocolate Coupe with a Bitter Chocolate, Coffee and Molasses Ganache topped with Scharffen Berger Cocoa nibs.

30 STRYKER SONOMA 5110 Hwy 128 Geyserville • (800) 433-1944
WE'VE GOT ZIN! Stryker Sonoma has paired with Zin Restaurant of Healdsburg, one of the originators of the "Farm to Table" movement in Sonoma County. Join us for Zin's sinfully delicious Sonoma County faire paired with our incredible Zinfandel and Bordeaux Wines! Check out foursquare and facebook for details on how to become a Social Media VIP for the day!

31 STUHMULLER VINEYARDS
4951 West Soda Rock Ln, Healdsburg • (707) 431-7745
Enjoy great food, awesome wines and good people. Owner and Chef, Ralph of Healdsburg's Bistro Ralph will be grilling Lamb Burgers and Tuna Sliders on our patio. Meet the owner and the winemaker. A beautiful drive along the Russian River brings you to a stunning view of Mount St. Helena and Stuhmuller Vineyards. Taste our newest release - our '08 Estate Zinfandel - along with other exceptional small-lot, estate-grown and reserve wines. Don't miss the peace and beauty of this hidden spot in Alexander Valley. *No Buses*

32 TRENTADUE WINERY
19170 Geyserville Ave, Geyserville • (707) 433-3104
Come to Trentadue where folks come for great wines and stay for the fun experience! Join us under the Arbor and enjoy Chef Michael Matson's fabulous fare to be paired with our "New Release" Chardonnay. Sure to be a crowd pleaser. As you stroll through our courtyard you will be entertained by the local based group, *Brothercat*, a wonderful "Cool Swing Soul Blues" band. We will be offering Gondola Tours and special discounts on select wines!

33 TRIONE VINEYARDS & WINERY
19550 Geyserville Ave, Geyserville • (707) 814-8100
Greetings From Trione! Join us as we celebrate our Italian heritage for Taste Alexander Valley. Sample our great wines and some delicious food in our breathtaking Alexander Valley setting. We will feature our 2006 Bordeaux Blend and 2005 Cabernet Sauvignon. Peloton Catering is serving meatball sliders with fresh Vella jack cheese and hazelnut gelato with rosemary scented biscotti. Enjoy some strolling musicians and soak up la dolce vita!

34 WHITE OAK VINEYARDS & WINERY
7505 Hwy 128, Healdsburg • (707) 433-8429
White Oak Vineyards & Winery is pulling out all the stops for this year's TAV! Our presentation features three wine & food pairings on our beautiful courtyard patio. We will be offering Chardonnay with yummy Mac 'n Cheese. Then try our velvety Merlot paired with a mouth watering Blue Cheese Burger hot off the grill! Wind up with Syrah and BBQ Baby Back Ribs. Pull up a chair and enjoy these delicious treats while listening to the music of Jay & Rocky! See you there...