



PESSAGNO WINERY

Newsletter

JANUARY / FEBRUARY 2008

Pessagno Winery Valentine's Day Special

How Do We Love You? Oh, so Sweetly!

Let us count the ways by offering luscious sweet treats for you and the love of your life, and let's not be stingy...all your family and friends! Tickle your taste buds with our sticky sweet Valentine's Specials: 10% off per bottle and 15% off for a case. And YES, we'll ship! Remember, the best pairing with Port is a warm fireplace on a cold winter's night.

- 2002 Hames Valley Port \$36
- 2003 Perelli 101 Port \$32
- 10-Year Tawny, Hames Valley (375ml) \$50
- 2005 Late Harvest Sauvignon Blanc, Griva Vineyard (375 ml) \$35

Labor of Love

New Releases of Pessagno Wines

Along with a new year comes new releases of our wines, all available in our Tasting Room so visit soon and enjoy these new wonderful wines. Can't make it to the winery? Call Pessagno Winery at 831.675.WINE (9463) to arrange shipment. Our new releases include:

- 2006 Lucia Highlands Chardonnay – tropical, crisp & balanced. Crab anyone?
- 2006 La Estancia Riesling – DRY, not the sticky sweet stuff. Appetizers, Asian or Mexican fare.
- 2005 Spring Grove Pinot Noir – We're back with our Pinot Noir that has a "tude". Spicy!
- 2005 Idyll Times Pinot Noir – Big, jammy, big, jammy, big, jammy (not a typo!)
- 2005 Idyll Times Zinfandel – Can anyone find me a raspberry pie to go with this?
- 2006 Mesa del Sol Zinfandel – Organically grown and an orgaaleptic mouthful of jammy Zin!
- 2005 Mesa del Sol Syrah – Organic farming. Classic dark fruit and subtle tannins.
- 2005 Idyll Times Syrah – Our answer to why we don't make Cab! Intense & dense!

Love All Year Long

Join Pessagno Winery Cellar Club

Many of you are already members of our Cellar Club. Those of you who aren't miss out on shipments of great wines at a 20% discount. WHAT?! Not already a member? Sign up by giving us a call at 831-675-WINE (9463).

Family Affair – Four Boys Pinot Noir

Get Two While You Can!

Named after Steve Pessagno's four sons – Anthony, Stephen, Robert and John – the four small vineyard plots on our Santa Lucia Highlands estate produce only 200 cases of this flagship wine. We have a limited quantity of the 2004 vintage remaining, offered at \$45/btl. Limit 2 bottles/order. Steve and his "boys", ages 17-23, share responsibility in the management of the vineyard which is planted to La Tache and Dijon clones of Pinot Noir.

This February we'll feature our new release of 2005 Four Boys Pinot Noir. A more intense and jammy vintage than the 2004, it will be priced at \$50/btl. Yes, you can spoil yourself and have them both! No purchase limit (yet) on the miniscule 196 case production.

More Family Affair

Our latest endeavor at the winery was to install a beautiful leaded glass window above the French doors in our Tasting Room. Oldest son Anthony designed the window, and dad Aldo and mom Anita painstakingly made the window over 7 months. With the help of all four boys, Steve installed this

piece of art. It is beautiful and represents the continued effort of our family to make Pessagno Winery a great place for you to visit and enjoy our wines. *See the installation at www.pessagnowines.com/newsevents.php.*



Make Your Own History

Events at Pessagno Winery Tasting Room

There are many historical stories of the origins of Valentine's Day starting with pagan fertility rights, Catholic martyrs, Cupid's bow and arrow of love. The first recorded romantic association of Valentine's Day is in Geoffrey Chaucer's Parlement of Foules (1382) celebrating the engagement of King Richard II of England to Anne of Bohemia. Since we at Pessagno profess our love more frequently than once a year, we'll be sending you information on wine promotions and invitations to visit our Tasting Room located in beautiful Santa Lucia Highlands. Join us for any one of the several events we'll have at the winery this year.

We have several events being scheduled throughout the year: Did you miss our August Paella Feast? The Grape Stomp in October? Keep in touch for our Inaugural Sparkling Wine Disgorging Party. *See pictures of our events at www.pessagnowines.com.*

Don't miss out on the fun this year! This March we kick off Steve's "Guest Chef" series where Pessagno wines are paired with the cuisine of one of his chef friends. We'll have a Paella Feast in June. Look for events in our newsletters or even

better online at the website www.pessagnowines.com. Don't forget about hosting your next event at the winery. Call us to arrange for a visit of the facilities and let us help you make history for YOUR next event!



For the Love of Wine

William "Bill" Perelli-Minetti, the father of our Perelli Port

Our trance-inducing 2003 Perelli 101 Port is made in the classic Portuguese style by Steve from Bill Perelli-Minetti's patented Perelli 101 grape stock. Developed by his father and closely held by the family for decades, we now have exclusive rights to the grapes that come from a vineyard established by Bill and his wife Virge, located in the Creston area east of Paso Robles.

Born in 1910 into a family that has been in the grape business for several hundred years, Bill has dedicated his life to grape growing, vineyard management, and the winemaking business in California for over 80 years. Taking over the fam-

ily business from his father Antonio, Bill and his two brothers eventually managed over 2,500 acres of vineyards, and produced 25,000,000 gallons of wine and 7,500,000 gallons of brandy.

Bill was instrumental in the contentious negotiation of labor contracts in the '60's with the UFW. The esteem he held by all sides of that conflict was validated by his selection as trustee for the UFW's Robert Kennedy Library. He was one of the founders of Nevada City Winery, supervised the development of Indian Springs Vineyard, developed a vineyard in Willamette Valley, Oregon, and then managed the Monterey Peninsula Winery well into his 80's. In 1995, at the age of 85 he and Virge bought a vineyard in the Creston area of Paso Robles where they ultimately planted the Perelli 101 grapes. Bill finally got off his tractor last year at the young age of 97 – just to take a short break!

Pessagno Winery is honored to produce Port exclusively from the Perelli 101 clone. Thank you Bill for a life of dedication to the California wine business, and for showing us how to live life to the fullest!

Thanks

My son Anthony manages the design and layout of our Newsletter and Website. Thanks Ant. Your Awesome.

Steve would like to say thank-you and I Love You to Jeri Crittenden (his heart-throb) for her work on this newsletter and tireless commitment to what makes Pessagno Winery something special.

Pessagno Winery Tasting Room

Hours of operation: Friday 11-4; Saturday and Sunday 11-5

1675 River Road, 4 miles west of Gonzales

831.675.WINE (9463)

www.pessagnowines.com

For this info online, visit pessagnowines.com/newletter.php

