

Patty's Pinot Closet Newsletter

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Retailers, and Wine Lovers



Santa Cruz Mountains, CA

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Patty's Pinot Closet publishes this newsletter on the enjoyment and appreciation of Pinot Noir. We welcome you to enjoy the newsletters and to share them with others. This, my eleventh newsletter, covers Santa Cruz Mountain Pinot Noirs from California. Tasting was done at wineries, wine festivals, and during very lovely dinners and lunches.

Santa Cruz Mountains Food and Accommodations

Food

In the Santa Cruz Mountains I discovered Cocoa Pete's, the perfect chocolate with your Pinot Noir. You all know Pete Slossberg, as he's the creator of Pete's Wicked Ale. He founded Cocoa Pete's on April Fools Day, 2002 and his chocolates are available at finer stores in the area. I've enjoyed the Berry Berry Dangerous, Nuts So Serious, MaltImus MaxImus, and Carmel Knowledge chocolates that come in cute little boxes. www.cocoapetes.com



A Sunday morning stroll through the Los Gatos Plaza Farmer's Market shows the extent of the beautiful produce available in this area. This area is known for its berries, flowers, mushrooms and lettuce. I especially loved the mixed greens with yellow flower petals.

Recipes

Mushroom and Walnut Pate. This appetizer pairs beautifully with Pinot Noir when entertaining or hosting a Pinot Noir Tasting.

Serve with sliced French Bread, pita wedges, bagel chips, or crackers.

Makes about 2-1/2 cups

- 4 ounces walnut pieces, lightly toasted
- 1 2-oz shallot, peeled, cut in 1-inch pieces
- 2 cloves garlic, peeled
- 12 ounces mushrooms, cleaned
- 3 Tbsp unsalted butter
- 1 tsp Herbes de Provence
- 2 Tbsp dry sherry or brandy
- 10 ounces low-fat cream cheese, cut in 1-inch chunks
- 1/2 tsp Tabasco or other hot pepper sauce

In a Food Processor fitted with the metal blade, pulse to chop walnuts finely, 15-20 times; remove and reserve. With machine running, drop shallot and garlic down feed tube to finely chop; process about 10-15 seconds; remove and reserve. In 2 or 3 batches, pulse to finely chop mushrooms, 15-20 times.



Los Gatos Farmer's Market

Over medium heat, melt butter in a stainless 3-1/2 quart Sauté Pan. Add chopped garlic, shallots, mushrooms, and Herbes de Provence; cook until vegetables are tender and mushrooms have given up all their juices, about 15-20 minutes. Raise heat to medium high; stir in sherry or brandy and cook until evaporated. Remove from pan and let cool.

With the metal blade still in the Food Processor, pulse cream cheese until softened. Add cooled mushroom mixture and pulse to combine. Add chopped walnuts; pulse to combine. Transfer to a crock or serving bowl and chill for at least 3 hours. May be made up to 2 days ahead.

Herbes de Provence Here's my favorite recipe:

2-1/2	Tbsps	Dried Thyme
2	Tbsps	Dried Basil
2	Tbsps	Dried Savory
1	Tbsp	Dried Lavender buds
2	tsp	Fennel Seeds

Mix well, crush lightly, and taste. (Add a sprinkle to a little cottage cheese so you can gauge the blend's effect with food. Then add more of those herbs whose flavors you want to come forward. Place in an airtight glass jar and store on a cool, dry pantry shelf.

Check out my "Spices & Herb" recipe book, in the gifts section, www.pinotnoirs.com.

Restaurants

Café Marcella — Wine Bar & Restaurant

Here we enjoyed a beautiful Niçoise Salad with grilled rare tuna, eggs, green beans, tomatoes, anchovies, new potatoes, and olives for lunch. 368 Village Lane in Los Gatos, CA 95030, 408-354-8006 www.cafemarcella.com



Le Papillon. If you find yourself in the Silicon Valley after your day of wine tasting enjoy a lovely dinner at this top rated restaurant. 410 Saratoga Ave., San Jose, CA 95129 www.lepapillon.com

Navio at the Ritz Carlton, Half Moon Bay, CA. One Miramontes Point Road. At Navio the food, wine list, and view combine to make an unforgettable dining experience — especially if you dine at sunset. I enjoyed a beautiful of wonderful local vegetables cooked to perfection. My husband, Jud, of course had a steak. www.ritzcarlton.com/resorts/half_moon_bay/

River Café & Cheese Shop 415 River Street, Santa



Ritz-Carlton, Half Moon Bay, CA

Cruz, CA near Hwy 1 and Hwy 9. Here we enjoyed a pulled-pork sandwich that reminded us of authentic South Carolina pulled-pork barbecue.

Davenport Cash Store and Restaurant Great stop for lunch when driving along Hwy 1 between Santa Cruz and Half Moon Bay. Don't blink or you'll miss the whole town. www.davenportinn.com

La Cabaña Taqueria. If you're in the mood for a really authentic Mexican taco the La Cabaña Taqueria in Davenport is the place for lunch. 500 Cabrillo Avenue, Davenport, CA

Lorenzini's. Very good, all homemade Italian food. Ambiance, with simple tables and tile floors, reminded us of places in Italy! 522 Main Street, Watsonville, CA 95076. www.lorenzinis.com

Tyrolean Inn Restaurant & Cottages. Here you'll find authentic Bavarian and German cuisine, as well as a wide variety of German beers and fine wines. Located in the center of the Santa Cruz Mountains, it's surrounded by beautiful redwoods, and filled with Bavarian folk music, a warm fire, and friendly service. 9600 Highway 9, Ben Lomond, CA 95005 www.tyroleaninn.com

Theo's Restaurant. When you find yourself at the south end of the Santa Cruz Mountains appellation at the end of a day of wine tasting, Theo's can't be beat for a great dinner. 3101 N. Main - Soquel CA www.theosrestaurant.net

Los Gatos Coffee Roasting Company. Start your wine tasting day off with a stop at this coffee house for a great cup of coffee. 101 West Main Street, Los Gatos, CA 95030. www.LGCRC.com

Accommodations

Ritz-Carlton, Half Moon Bay, CA. This beautiful new resort hotel offers unbelievable luxury after a long day of wine tasting in the Santa Cruz Mountains. www.ritzcarlton.com/resorts/half_moon_bay

Hyatt Sainte Claire, San Jose, CA. National Historic Landmark and a member of the prestigious Historic Hotels of America. They exhibit the largest privately owned art collection in the United States. Downstairs you'll find the Il Fornaio Pizzeria. sainteclair.hyatt.com/property/index.jhtml

Things To Do In The Santa Cruz Mountains Area

This area abounds with things to do. As you tour the wineries you'll wind through Big Basin Redwood State Park and see the giant redwoods. On Hwy 1 along the coast between Santa Cruz and Half Moon Bay you'll find the Año Nuevo State Reserve where the largest colony of northern elephant seals assembles here each winter. So named because of their large size and long pendulous noses on the males. These large animals spend most of their lives at sea, coming ashore only to molt, give birth, and mate. The Santa Cruz County website contains information on this beautiful area and many other things to do here. www.scccvc.org



Pinot Paradise

Wine Festivals

Santa Cruz Mountain Wine Festivals & Events.

The Santa Cruz Mountain Vintner's Association website lists everything you need to know about exploring this area. www.scmwa.com

Passport Program wineries open on the third Saturday of January, April, July and November, from 11:00 a.m. to 5:00 p.m., as well as during their regular hours. www.scmwa.com/passport/index.htm

25—26 March 2006, Second Annual Pinot Paradise Location TBD. Watch the Santa Cruz Mountain Vintner's Association for the location. www.scmwa.com



Burrell School Vineyards Teacher's Carriage House

International Wine Festivals

January 2006 Central Otago Pinot Noir Celebration, Queenstown, NZ, www.pinotcelebration.co.nz

January 2007, Pinot Noir 2007, Wellington, NZ, www.pinotnoir2004.co.nz

US Wine Festivals

24-26 June, 1st Annual Pinot Days Festival, A Celebration of Pinot Noir From Around The World www.pinotdays.com

29-30 July 2005, 19th Annual International Pinot Noir Celebration (IPNC), McMinnville, OR www.ipnc.org

28-30 October 2005, Pinot Festival "Pinot on the River", Russian River Valley, Sonoma County, CA www.pinotfestival.com

3-4 March 2006, World of Pinot Noir, The Cliffs Resort, Shell Beach, CA www.worldofpinotnoir.com

Listed above are only Pinot Noir wine events, many other wine events are listed on our website. www.pinotnoirs.com

Santa Cruz Mountains Pinot Noirs

History

The mission fathers completed the Santa Cruz Mission in the 1790s and planted grapes behind the mission. Records show that by 1875 the Santa Cruz area contained 262,275 vines (about 300 acres) that produced 70,000 gallons of wine a year. Viticulturist Lyman J. Burrell settled the area near the summit in 1854 and built a school house. In 1973 David and Anne Moulton started turning that school house into Burrell School Vineyards.

Emmet H. Rixford planted vines above Woodside and wrote a book titled "The Wine Press and the Cellar" in 1887. New wine-makers used his book well into the 20th century.

Pierre Klein won a gold medal at the Paris Exposition of 1900 for his wine. Ridge Winery now owns Pierre Klein's land and produce wonder zinfandels.

The Burgundian, Paul Masson, (once called "The Champagne King of California"), established his vineyard in the Santa Cruz Mountains in the early 1890s and produced sparkling wine. During probation he was the only person in America to obtain a license to produce "Medicinal Champagne". Testarossa now resides at the Novitiate Winery where the Novitates built the historic stone buildings in the 1880s. Paul Masson and the Novitates alone survived Prohibition in the Santa Cruz Mountains.

After Prohibition, Martin Ray, bought Paul Masson's property in Saratoga and made mountain pinot famous. He subsequently

sold the property to Seagrams and moved his winery further up the mountain. The vines on the Martin Ray property are the originals he planted 60 years ago. "Paul Masson had a lot to do with first bringing pinot here," John Hibble said. "He's the one who named this line of mountains the Chaîne d'Or, the chain of gold, because of the potential it had to grow great grapes. I think he was one of our early pioneers."

The 1960s and 1970s saw a renewed interest in growing wine grapes in the Santa Cruz Mountains. Today they boast more than 65 wineries on their slopes.

Santa Cruz Mountain Wine Region

The Santa Cruz Mountains became an American Viticultural Area (AVA) in 1981. The AVA is one of the first to be defined by geophysical and climatic factors. The appellation encompasses the Santa Cruz Mountain range, from Half Moon Bay in the north, to Mount Madonna in the south. The east and west boundaries are defined by elevation, extending down to 800 feet in the east and 400 feet in the west.

Being so close to the ocean the fog rolls in sometime in the late afternoon. The sun burns it off the next morning. Temperatures are cool and because of the temperate maritime influence they enjoy a long growing season. More than 65 wineries, mostly family-owned, farm grapes and make wine in this AVA. At least half of those make Pinot Noir. These family wine makers give personal attention to growing their grapes and making their wine. They pick their grapes by hand and handle them gently throughout the winemaking process.

Pinot Noir comprises about one quarter of the planted 1100 acres in the Santa Cruz Mountains. The soils include decomposed rock, clay, loam and limestone.



Courtesy of Mike Bobbitt & Associates www.mikebobbitt.com

Santa Cruz Mountain Wineries

Below I've listed some wineries worth visiting to taste their Pinot Noirs. A word of caution — the roads are narrow and winding and a designated driver or chauffer is essential.

Bargetto Winery The Bargetto brothers began making wine in the Santa Cruz Mountains in 1933. You can taste the wines made by the third generation Bargettos in two locations, at the winery any afternoon or daily in Monterey on Cannery Row. <http://www.bargetto.com/>

Beauregard Vineyards Taste their Pinots at the end of the Santa Cruz Wharf above Marinis Candies and across the walkway from Olitas. Open every afternoon to taste and enjoy the view. <http://www.beauregardvineyards.com/>

Burrell School Vineyards David and Anne Moulton began their estate Pinot Noir vineyard in 1973. Taste their lovely Pinots at their historic Teacher's Carriage House tasting room on the weekends. <http://www.burrellschool.com/>

Byington Winery & Vineyard Visit their Italianate stone winery chateau with sweeping views of the Pacific Ocean any afternoon. <http://www.byington.com/home.htm>

Clos LaChance Vineyards Visit this lovely winery on the east side of the Santa Cruz Mountains in San Martin any afternoon. <http://www.closlchance.com/>

David Bruce Winery Dr. David Bruce bonded his winery in 1964 and today has 9 acres planted to Pinot Noir at 2,200 feet. Be sure to stop here and see why their mission is "To Make The World's Finest Pinot Noir". Taste the many beautiful Pinot Noirs in Dr. David Bruce's new tasting room any afternoon and bring a picnic lunch to enjoy their lovely picnic area. <http://www.davidbrucewinery.com/>



Picnic Area at David Bruce Winery

Testarossa Vineyards

Rob & Diana Jensen founded Testarossa Vineyards at the historic Novitiate of Los Gatos in 1993. Visit the Tasting Room here in their historic 19th century stone cellars any afternoon except Holidays. <http://www.testarossa.com/>

Thomas Fogarty Winery & Vineyards Enjoy the Fogarty Pinot Noirs at their Woodside, CA winery Thursday through Sunday afternoons. <http://www.fogartywinery.com/>

Savannah-Chanelle Vineyards

Taste their exceptional Pinot Noir any afternoon at their Saratoga winery. www.savannahchanelle.com

Trout Gulch Vineyard

The Turgeon family only produce Burgundian varietals in the Santa Cruz Mountains. No tasting room but email Gerry to find out where they are pouring their wines on Passport Saturdays. gerry@troutgulchvineyards.com
<http://www.troutgulchvineyards.com/>

Windy Oaks Estate

Judy & Jim Schultze produce their beautiful award winning Pinot Noirs in the mountains overlooking Monterey Bay in Corralitos, CA. Taste their wines on Passport Saturdays and by appointment. <http://www.windyoaksestate.com/>



Windy Oaks Estate Vineyard & Winery

Winery	Year	Price	Rank	Description
Muccigrosso Vineyards	2002	30.00	94	Medium intensity ruby-garnet color with aromas of earthy black currants. Tastes of velvety dark fruit and hints of oak with a wonderful long finish.
David Bruce Santa Lucia Highlands	2002	45.00	93	Medium intensity black cherry color with aromas of earthy blueberries and black cherries and violets. Tastes of silky dark fruit with hints of tea. Long wonderful finish.
Mount Eden Vineyards Estate	2001	35.00	93	Medium intensity ruby-garnet color with aromas of earthy black cherry and chocolate. Tastes of velvety dark fruit and a lovely long finish.
Savannah-Chanelle Vineyards Santa Lucia Highlands Garys' Vineyard	2002	37.00	93	Medium intensity ruby -garnet color with earthy black cherry and mushroom aromas. Silky black cherry in the mouth with a lovely long finish.
Byington Vineyard & Winery Sonoma Mountain, Vander Camp Vineyard	2002	30.00	92	Med Intensity, Ruby color, aromas of cherry, forest floor, spice, taste: earthy, black pepper blackberry
Mount Eden Vineyards Estate	2000	45.00	92	Medium intensity, ruby-garnet color with aromas of earthy black cherry. Tastes of velvety dark fruit with a hint of oak and a medium finish.
Windy Oaks Estate Proprietor's Reserve	2001	36.00	92	Medium intensity with a black cherry color. Aromas of earthy black cherry and Asian spice and a hint of oak. Tastes of velvety earthy dark fruit and chocolate. A very wonderful long lasting finish.
Beauregard Vineyards Trout Gulch	2003	35.00	91	Dense black cherry color with aromas of black cherries and plums. Tastes of velvety dark fruit and spice. Very long finish.
Burrell School Vineyards Reserve Bottling	2002	34.00	91	Aromas of earthy black currant with hints of forest floor. Tastes of dark fruit with a little oak. Wonderful long finish.
Savannah-Chanelle Vineyards Sonoma Coast Armagh Vineyards	2001		91	Medium Intensity, ruby-garnet color with aromas of earthy black cherry and mushroom. Tastes of earthy velvety dark fruit and a long aftertaste.
Savannah-Chanelle Vineyards Marin County Corda Vineyard	2001	30.00	91	Medium intensity ruby-garnet color with earthy black cherry and mushroom aromas. Tastes of velvety dark fruit and a hint of smoke. Long aftertaste.
Silver Mountain Vineyards Russian River Valley Amber Ridge Vineyards	2003		91	Medium intensity black cherry color with black cherry and Asian spice aromas. Tastes of dark fruit with chocolate and cloves. Lovely long finish.
Clos Tita Winery Estate	2000	36.00	90	Light intensity, ruby-garnet color with aromas of raspberry, cherry and spice. Tastes of red fruit.
Sonnet Wine Cellars Russian River Valley Amber Ridge	2003	40.00	90	Medium intensity black cherry color and aromas of black cherry, black pepper, chocolate and roses. Velvety dark fruit in the mouth with a long lasting finish.

Winery	Year	Price	Rank	Description
Trout Gulch Vineyards	2000	30.00	90	Ruby-garnet color with medium intensity. Aromas of earthy black cherry. Silky dark fruit in the mouth. Medium finish.
Aptos Creek Vineyard Santa Lucia Highlands Garys' Vineyard	2002	28.00	89	Medium intensity black cherry color with aromas of strawberry and raspberry. Tastes of silky red fruit and spice.
Bargetto Winery Regan Vineyard	2002	30.00	89	Dense black cherry color with aromas of earthy cherries. Tastes of velvety cherries and a hint of smoke. Medium length on the aftertaste.
David Bruce	2001	35.00	89	Light intensity, ruby-garnet color with earthy, forest floor cherry aromas. Tastes of dark fruit and tea. Medium finish.
David Bruce Russian River Valley	2002	40.00	89	Medium intensity black cherry color with aromas of cherry, cinnamon and rose. Tastes of silky red fruit.
Trout Gulch Vineyards	1999	20.00	89	Black-cherry color with medium intensity. Earthy black cherry and black pepper aromas. Velvety dark fruit with mushroom and spice in the mouth. Medium finish.
Trout Gulch Vineyards	2002	24.00	89	Ruby-garnet color with medium intensity. Earthy forest floor cherry aromas. Tastes of silky red fruit. Medium aftertaste.
Aptos Creek Vineyard	2001	28.00	88	Dense black cherry color with aromas of earthy raspberries and cherries. Tastes of dark earthy fruit. Medium long finish.
Arroyo Seco Vineyards	2001	25.00	88	Ruby-garnet medium bodied with black pepper, mushroom, black cherry aromas and soft spicy black fruit in the taste
Clos LaChance Winery	2002	25.00	88	Medium intensity with a black cherry color and aromas of earthy black cherry and Asian spice. Tastes of velvety dark fruit. Very long finish.
Sonnet Wine Cellars Santa Lucia Highlands Tondre's Grapefield	2003	40.00	88	Medium intensity, black cherry color with black cherry and Asian spice aromas. Tastes of dark fruit, mushroom and tea. Very nice finish.
Sonnet Wine Cellars York Mountain, Paso Robles Kruse Vineyard	2003	40.00	88	Medium intensity black cherry color. Aromas of earthy cherries. Tastes of red fruit and a hint of oak.
Testarossa Vineyards Central Coast Palazzio	2002	32.00	88	Medium intensity ruby-garnet color with earthy black cherry aromas. Velvety black cherry tastes with a nice finish.
Woodside Vineyards	2002	28.00	88	Dark, brilliant, cherry nose, sharp in mid palate but should smooth
Byington Vineyard & Winery Estate	2001	29.00	87	Dense purple color with earthy black cherry aromas. Tastes of velvety earthy dark fruit. Medium finish.

Winery	Year	Price	Rank	Description
Cinnabar	2003		87	Cherry aromas topped with Asian spices and hints of cedar.
David Bruce Estate	2002		87	Medium intensity with black cherry color. Aromas of cherry, cranberry and violets. Tastes of red fruit with vanilla.
Glenwood Oaks Winery	2000	18.00	87	Light intensity garnet color with aromas of earthy black cherry and tastes of velvety red fruit. A medium finish.
Silver Mountain Vineyards Santa Lucia Highlands Tondre's Grapefield	2003		87	Light intensity cherry color with cherry and Asian spice aromas. Tastes of dark fruit and spice. Wonderful long finish.
Storrs Winery & Vineyards Wild Cat Ridge	2002		87	Soft and velvety cherry aromas and tastes, should age well.
Trout Gulch Vineyards	1997	20.00	87	Ruby-garnet color with medium intensity. Aromas of earthy black cherry and spice. Tastes of velvety dark fruit with a medium finish.
David Bruce Estate	2001		86	Medium intensity, ruby-garnet color with aromas of earthy cherries and roses.
Silver Mountain Vineyards Miller Hill Vineyard	2003		86	Medium intensity with ruby color.
Trout Gulch Vineyards	2001	24.00	86	Medium intensity ruby color. Aromas of strawberry and raspberry. Silky red fruit in the mouth.
Windy Oaks Estate Estate Blend	2002	18.00	86	Velvety dark fruit taste with a hint of licorice.
Byington Vineyard & Winery Estate	2002	29.00	85	Light aroma with oaky overtones.
Clos LaChance Winery	2001	25.00	85	Light bodied, ruby-garnet color with perfumy violets aroma and a velvety taste
David Bruce Alexander Valley Warnecke Vineyards	2002	45.00	85	Dense color with aromas of earthy blueberries and black pepper.

Winery	Year	Price	Rank	Description
Pelican Ranch Winery Remde Vineyard	2002	25.00	85	Light intensity ruby color wine with raspberry aromas and tastes.
Santa Cruz Mountain Vineyard	2000		85	Light bodied, ruby color with earthy cherry aromas and velvety dark fruit tastes.
Storrs Winery & Vineyards	2001	25.00	85	Light intensity ruby color with strawberry aromas. Silky red fruit in the mouth in hints of oak.
Thomas Fogarty Winery	2001	25.00	85	Medium intensity black cherry color with aromas of cherry and cranberry with slightly leathery notes. Tastes of cherries and spice.

Subsequent Newsletters: Our next newsletter covers Green Valley, an AVA within Sonoma's Russian River AVA

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Patty's Pinot Closet Web Site: Contains information on Pinot Noir such as newsletters (current and previous), Pinot Noir culture, wine making, serving, regions and wineries, storing, wine events, restaurants with good wine lists, gifts, and wine glossary.

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