

October-December, 2010

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Connoisseurs of Westover Newsletter

Wines of the Quarter

Nonvintage La Peche Champagne

The latest addition to our collection of champagnes is the *La Peche* (“the peach”).

The base wine for this champagne is Chardonnay. It was not barreled, but rather fermented in a tank for 7-8 months to preserve a full fruit flavor. Just prior to bottling, a small amount of Pinot Noir was added to get a soft hint of peach color. We added peach wine flavoring and a “touch” of kiwi essence to create a unique and refreshing sparkler.

Adding to the charm of this wine is the fact it was inspired by a small group of casual wine visitors who just happened to be at the winery on the day winery owner and winemaker, Bill Smyth, was debating what new champagne he wanted to create. Thanks to that eclectic group of wine lovers, now we can all enjoy *La Peche*.

Enjoy this sparkler with light Fall meals, from appetizers to deserts, as well as festive holiday celebrations. Salute!

2008 Zinfandel, Lodi

Can anyone remember those awesome award winning Zinfandels created by winemaker Bill Smyth in 1998 and 1999? Yes, you know the ones – they won the Double Gold medals at the Sacramento State Fair. Well, the wait for the next great Zin is over.

This vintage was crafted by blending grapes from a variety of Lodi vineyards. While Lodi is known for its capacity for varietal diversity, Zinfandel is the reigning king without rival, as more of it is grown in Lodi than anywhere else in the world. Old Vine “Zin” is Lodi’s specialty, with the same families tending vines over 120 years old for five generations.

The wine was aged for 18 months in medium toasted American and French oak barrels. It is very drinkable now and is sure to improve with aging. Bill describes this “Zin” as having huge character with strong hints of toast and smoke mingled with a creamy vanilla. He recommends pairing with steak or your favorite BBQ. Enjoy!

New COW Club Manager – Jill Smyth

As the "head of the herd," Jill is your primary contact for all questions / suggestions regarding your wine club membership. Contact Jill Smyth at cowclub@westoverwinery.com or (510) 885-1501.

New Website

Take a tour of www.westoverwinery.com and you'll see not only a new 'look and feel,' but also new content and features such as a 3-year archive of COW newsletters and wedding resources. We'll be adding new content, features and events in the upcoming months, so check back often! If you have awesome photos from a Westover concert, wedding, harvest/bottling workday, or a fun day in the tasting room you'd like to share on the website, send them as .jpg files to michelle@westoverwinery.com.

Wine Notes/Trivia

The Palomares winery label features a picture of the 1875 Hi Seat Plow invented by Bill Smyth's great grandfather, Henry Westover Smyth, who owned a large fruit tree orchard in San Lorenzo. Prior to inventing the plow, a person had to walk behind a mule driven plow. A model of this plow which forever changed farming is in the Smithsonian museum collection in Washington D.C.

Wine 101

What's happening at Westover this quarter? Bill projects a late harvest due to the late Spring rains and extended cool weather through Summer. The Estate Vineyard crop is bountiful with tight clusters and thick-skinned grapes. Bill anticipates harvesting when the sugar content (brix) is at least 23%.

Help with Harvest: crushing, barreling and other fun winery work

Our COWs have told us that this is a fun way to learn about the inner workings of a winery. We'll feed you well and, of course, you'll have a chance to enjoy our wines when the work day is done. For dates, times and other details, contact Jill or Bill Smyth at the winery: (510) 537-3932.

Grapes & Goblins + Create Your Own Port**Saturday, October 23, 2010 @ 6:00 - 9:00 pm**

Join us for a night of Halloween fun tailored to wine lovers. Costumes are optional but fun is not! \$10/person (must be over 21). Tickets and details available at the winery

Games & Prizes – new twists on childhood Halloween classics

Dress to Impress – costume contest with prizes

Trick or Treat – enjoy tasty morsels from your goodie bag

Craft a Personalized Port

We'll provide red and white ports, plus peach, raspberry, strawberry, chocolate, vanilla and coffee flavorings – mix and match to your heart's delight (no limit!) Autograph your creation with a gold pen if you'd like! Cost per bottle is the same as our standard ports (less 15% COW discount).

Big Holiday Sale for COWs Only! December 4th and 5th

We're pleased to continue a beloved annual tradition exclusively for our COWS – two days only!

**** Save 40% on all wines and 50% on all ports ****

**** Save 15% on all non-wine merchandise ****

There's no limit – so start working on your holiday gift list now!

Beat the crowds – we'll start filling orders at 9:00am.

(There will be no tasting until Noon – early hours for order fulfillment only)

As we celebrate Christmas in the Vineyards, Jerome's Sensual Chocolates – our favorite artisan chocolatier – will once again be selling his extraordinary sweets and treats for your holiday indulgence and gift giving. There will also be other holiday festivities...watch the website for details!

Westover Vineyards

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Winery & Tasting Room: (510) 537-3932 or info@westoverwinery.com

COW Club: (510) 537-3932 or cowclub@westoverwinery.com
