

The Free Run Club

Freedom from the ordinary wine club!

Tasting notes for the default shipment

New Release Wine

2006 John Tyler Pinot Noir

Bacigalupi Vineyard, Russian River Valley

This 2006 Pinot combines earthy, leathery aromas with fresh pomegranate and dried cherry flavors. Elegant tannins and acid balance out to a smooth, delicate mouth-feel. This wine with its creative complexity will continue to evolve over the next 10 years. Drink now through 2019. (Reg price: \$42.00 Club: \$33.60)

From Our Library

2004 John Tyler Zinfandel

Bacigalupi Vineyard, Russian River Valley

With over 4 years of bottle age this Zinfandel's elegant and smooth tannins are a delight for the palate. Coupled with concentrated flavors of cherry and raspberry, mingled with soft hints of barrel spice and black pepper. With extraordinary richness this wine unfolds with a wonderful balance of acidity and tannins. (Reg price: \$40.00 Club: \$32.00)

News and Events

Come and taste John Tyler Wines at these upcoming events!



Uncorked! Wine Festival at Ghirardelli Square

May 22nd, 2010 from 1–6 p.m. Tickets \$55
Call 415.775.5500 for more info



SINGLE NIGHT- June 5th 2010 in the Russian River Valley

One night of single vineyard wines and an introduction to the Russian River Valley's Next Generation.. Call 707-521-2534 for information.

6th Annual Pinot Family Reunion

Sunday, July 11th 2010 at the Vintners Inn Event Center
Call 707.527.7687 for tickets

John Tyler Tasting Room Grand Opening

Join us for this epic event, 50 years in the making!

Check our website for updates on date and time— johntylervines.com

Volume 3 Issue 1



Spring 2010

A Birth Announcement

Announcing the official birth of the 2010 vintage

Yes, it's bud break time in the vineyard. The bare vines, dormant all winter, are just starting to spring back into action. The fuzzy white buds in the early-ripening varieties (Chardonnay and Pinot noir) are now bursting open to reveal the very first of the tender green leaf tips. This is the first emergence of growth that will eventually bear fruit. Most often vines in the Russian River Valley will break later because of the cooler climate and fog cover that can linger in the early morning. The timing of bud break can also be influenced by rootstock and clone. This is an exciting yet delicate process as threats of frost can come as late as May as seen in past years. The transition from dormancy to bud break comes as the days lengthen and the soil is warmed by the sun, awakening the vine from its dormant state. The vine uses its stored energy and food to start producing new growth. From a pruned vine this new growth pushes out into the light eventually using the sunlight as its energy source. The next step after bud break is bloom when the buds begin to flower and we get the first glimpse of what this year's harvest will bring.



The wet winter of 2010 was a pleasant surprise for growers after several years of less than average rainfall. However, with farming there is always room for concern as a potential late Spring rain can damage crops by knocking blooms and buds off the vine. I asked my dad about his thoughts on the threat of late rain and its affect on this year's crop, his response:

"Like so many things in farming it comes down to Mother Nature's sense of humor."

Here's hoping for a warm Spring and a great 2010 vintage!

~ John and Katey Bacigalupi

Our Commitment to Sustainability

There has been much talk in the industry over the last couple of years about the concept of wineries and vineyards becoming more “green.” But what does being green in the vineyard really mean and how can we put that to practice?

Every business has to make the decision about how they can best integrate green practices and still make an outstanding product. At Bacigalupi Vineyards we have been farming sustainably for the past 56 years, and we consistently strive to improve farming practices, finding ways to give back to mother nature.

“With a dedication to producing the finest wine possible comes also the commitment to preserving the land. We want our vineyards to be around for the next 100 years, and that means doing what we can to sustain the land.”

John Bacigalupi - Vintner

Being a steward of the land and its resources is a key practice in our farming and wine-making methods. It will help ensure the sustainability of the vineyards and winery in the hopes of creating a legacy for the generations to come. We put sustainability practices to use in a variety of ways, emphasizing environmental soundness, and efficiency, all without compromising quality. Here are some examples:

~During the winter every vineyard is planted with a cover crop intended to hold precious soils in place during the rainy season. This also decreases the risk of erosion on hillside terrain and adds essential nutrients back to the soil all while providing a habitat for beneficial insects.



~ We reduce the use of pesticides by placing owl boxes around the vineyards. Barn owls are expert rodent hunters and we can use their natural activities to become more sustainable in our every day vineyard practices.

~ Precise canopy management including leaf, shoot and cluster removal. This increases air movement through the canopy and better light penetration, drastically reducing the amount of fungicides needed.

~100% of our water use is reclaimed from natural rainfall. Water is gathered and stored in

our two reservoirs and is not used from any municipal source.

~We use recycled material for all bottles, boxes and shipping materials.

~All possible winery waste is recycled including glass, paper, cardboard and office equipment.



SPRINGTIME NOODLES TAGLIARINI PRIMAVERA



As an Italian family, we love pasta! Rumor has it that Tagliarini Primavera is the dish Botticelli's models dined on after posing for his famous portrait of spring, “Primavera”. Thin strands of tagliarini combined with delicious vegetables, cream and of course, Parmesan; truly a springtime celebration!

-Katey Bacigalupi

INGREDIENTS

1/2 lb asparagus	
1/2 lb mushrooms, sliced	1/2 cup frozen tiny peas, thawed
1/4 cup slivered prosciutto	1 teaspoon dry basil
1/4 cup butter or margarine	1/2 teaspoon salt
1 medium-size carrot, thinly sliced	Dash each— ground nutmeg and white pepper
1 medium-size zucchini, diced	1 cup whipping cream
1 lb Tagliarini noodles	1/4 cup freshly grated Parmesan cheese
3 green onions (with tops) sliced	Chopped fresh parsley

DIRECTIONS

- Snap off and discard white fibrous ends of asparagus. Cut spears diagonally into 1–inch lengths but leave tips whole.
- In a wide frying pan over medium heat, melt butter. Add mushrooms, prosciutto, asparagus, carrot and zucchini; cook, stirring occasionally, for 3 minutes. Cover pan and cook for 1 more min.
- Add 8 cups water to large pot, add salt and bring to boil. Cook noodles until al dente and drain.
- To vegetable mixture add green onions, peas, basil, salt, nutmeg, pepper, and cream. Increase heat to high and cool until liquid boils. Return drained noodles to large pot, pour vegetable sauce over noodles, lift and mix gently so noodles are thoroughly coated. Add the 1/4 cup Parmesan cheese, sprinkle with parsley, mix again and serve.

Pairs excellent with the 2006 John Tyler Pinot Noir!