



## *Better Late Than Never*

*Details from the 2010 harvest*

The 2010 vintage experienced some of the most unusual weather patterns of the past decade. Whether it was the abnormally cool summer, the unexpected heat wave or the surprising Indian summer that came in late September, 2010 was a year for the record books. Everywhere you went in our little town of Healdsburg the subject matter seemed to be the weather and how incredibly late harvest was this year. June, July and August were cool and foggy for the most part, but the grapes continued to ripen slowly, taking on color and flavor. A severe heat wave in the third week of August caused some sunburn, but more importantly gave a jump start to ripening. Only a few days in August reached the 100 degree mark making 2010 one of 5 coolest summers on record. Unseasonably cool weather can be one of the main causes of concern for growers of any agricultural product. It really puts in perspective how sensitive this industry is to Mother Nature and the weather vane.

Rain was predicted for the third week in September which eventually fizzled out for the most part and measured about .02 inches in Sonoma County. By later on in the week temperatures were in the low 80's and the impact of the rain was quickly behind us. We saw good ripening in all the vineyards and a fall heat wave at the end of September that helped to push the grapes along to maturity. We finally picked our Pommard Pinot Noir the first week of October, sugar levels were at a balanced 25 degrees brix and acid levels were looking good as well. At this point we are patiently waiting for the Zinfandel and Petite Sirah to ripen up and expect to have those lots in by mid-October, just in time for Halloween!



### *From the ground up*

There is an age old theory that great wines are made in the vineyard. With our humble beginnings as growers to the launch of our own brand we have learned this saying is undeniably true. In 2002 when the John Tyler brand was created there were no initial plans for a tasting room. As time went on we saw the importance of having a location where we could share our history, wine and vineyards with our customers. In April of 2007, lead by my mom Pam and myself we began the process of forming a vision for the building and preliminary plans were in the works. A true family project, my grandparents Helen and Charles and dad John all worked feverishly making sure from floor to ceiling this would become a home to showcase our wines. A genuine labor of love we are now close to completion. Thanks to all you for your encouragement and support and we look forward to seeing you in our new tasting room! Please check our website for additional information on our opening date.

~Nicole Bacigalupi, Marketing Director

### *Taking a look back...*

December 2009 Building forms for the foundation.

March 2010- A building begins to take shape.

April 2010- Putting in our signature red paned windows and doors.

September 2010- Painted building with reclaimed vineyard posts as fencing.





## Clara Auradou's Turkey Stuffing

Clara Auradou is my great, great Aunt. Her family has been farming in the Dry Creek for well over a hundred years. Born Clara Elizabeth Gaddini in 1880 in the town of Sonoma she grew up alongside her sister and brother; Ollie and Ernest. She met and married Jack Auradou and went to live with Jack's parents who owned a farm in Dry Creek Valley. In those days women didn't work in the fields but Clara did have a large part in keeping track of the daily activities around the farm. The family grew apples, prunes, cherries and shortly after prohibition ended they planted their first grapevines. When Jack died following WWII Clara and her son ran the farm until her death in 1974. Quite the gardener and homemaker her turkey dressing is always a staple at our family table during Thanksgiving.

Katey Bacigalupi, Wine Club Manager

### Ingredients for 12-15 lb Turkey

- 1 1/2 loaves sliced sweet French bread (put out on trays a day ahead to dry) cut into 1/2 inch cubes
- 2 large onions, finely chopped
- 2 cups celery chopped fine
- 3 eggs
- 1/2 lb bulk sausage (we use Jimmy Dean Sage Sausage)
- 1/4 lb butter
- 1/2 cup fresh parsley
- 2 tsp Poultry seasoning
- 2 teaspoons powdered oregano
- Salt and pepper

### Directions

Pre-heat oven to 375 degrees

Sauté onions, celery, sausage, butter and parsley till onions are clear.

Add bread cubes, Poultry seasoning, salt, pepper, and oregano. Mix together.

After mixture cools and just before stuffing turkey beat up 3 eggs and add to mixture along with salt and pepper. Then stuff turkey, put extra stuffing in buttered casserole dish and cook for 45 minutes.

Cook turkey with stuffing as directed according to weight. Enjoy!

## The Free Run Club

Tasting notes for the default shipment

### **New Release Wine**

#### *2006 Zinfandel*

*Bacigalupi Vineyard, Russian River Valley*

*Medium-full bodied and concentrated, with rich texture and lush flavors centered on a core of cherry fruit accented with herbal notes and subtle spice. Allowed time to mature in the bottle, this highly structured, balanced Zinfandel will evolve into a supple, beautiful wine. If properly cellared should give drinking pleasure now through 2018.*



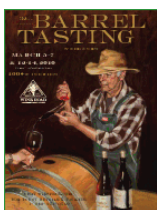
### **From Our Library**

#### *2004 Pinot Noir*

*Bacigalupi Vineyard, Russian River Valley* **Chosen as top 25 single vineyard Pinot Noir by San Francisco Chronicle**

*With just over 4 years of bottle age this Pinot Noir exhibits aromas of black cherries which are met with notes of leather, cloves and vanilla. On the palate, rich, ripe raspberries are complemented by hints of oak and pepper. Silky smooth tannins, excellent mouth feel with good acidity and great length on the finish.*

## News and Events



Join us for the 33rd Annual Barrel Tasting Weekend March 5-6th and 12-13th 11:00 – 4:00 each day. Enjoy this rare opportunity to taste our wines straight from the barrel.



2<sup>nd</sup> Annual Single Vineyard Night April 9<sup>th</sup> 2010 hosted by the Russian River Winegrowers. Come check out the only event that focuses on Single Vineyard wines! Time and location TBD