



VIA

VIANSA @ HOME



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Welcome to the May issue of *Viansa@Home Magazine!*

We would like to say thank you to everyone who was able to attend our first Tuscan Day of 2008. It was a great success and we are glad we had a chance to sit down and chat with some of you and listen to your stories. We would like to share one with you.

Jim and Jill Howell, members from Arizona, first started their Tuscan Club membership as a Christmas gift from Jill to Jim. They had so much fun that first time that now Jim and Jill open every shipment like a Christmas gift. They wait until they are both together, grab a glass of Viansa wine and go sit on the patio or in front of their fireplace. A “grand opening” they called it, when they open the shipment and read all about the items that just arrived. They have fun opening their wine and preparing one of Viansa’s special recipes from the magazine.

We love getting to know our family of members and look forward to seeing many of you at the next Tuscan Club Day in October.



April 4, 2008 - Tuscan Day - Jim and Jill Howell take part in Carnivale

A CELLAR REPORT
BY WINEMAKER
RON GOSS

May Harmony



“drink what you like with what you like to eat.”

May is here, the sun is shining, the vines are growing and all signs point to another wonderful season at Viansa. Last month we had what I believe was one of the most successful Tuscan Club days in recent memory. How can you go wrong when you have a great setting, great food, plenty of wine and most of all the best club members a winery could hope for? During the event I had plenty of time to talk with many of you and get your thoughts and feedback. Thank you! Another highlight of the day was the chance for Marisol (Executive Chef), Ginny (Food Buyer) and I to present a food and wine pairing to many of you. Food and wine are my passions and what can be better than the two coming together in harmony? I’m often asked, “What are the best food and wine pairings?” My reply is usually “drink what you like with what you like to eat.” That might be an overly simplistic answer, but with a few simple rules wine and food pairings can be quite effortless.

To begin salty and sour tastes in food make wine softer and sweet and savory tastes in food make wine stronger. If you keep these four things in mind it will make your food and wine pairing much easier. For example, what do you do if you are grilling some fish steaks and you want to drink a rich tannic Augusto Barbera? Conventional wisdom says that white wine pairs with fish, correct? Well,

not exactly. As I said, salt and sour soften wine. Try squirting a little lemon on the fish with a dash of salt. I think you will be pleasantly surprised that the two now pair quite nicely. What would you match with Teriyaki steak? The sweetness in the sauce is going to make most red wines too harsh, so I recommend a very soft wine with a little sugar in it, such as our Imbianco Rosé, Vintage Chardonnay or even the Athena Dolcetto. Try a little experiment: get yourself a slice of lemon, a slice of apple, a piece of steak and some salt. Now grab a nice bottle of your favorite Viansa full-bodied red wine. First, take a sip of the wine, swirl it around and swallow. Now take a small taste of the lemon, followed by a sip of the wine. I think you will taste a notable softening of the wine. Next, take a bite of the steak and another sip of the wine. This should intensify the wine. Try this again with the apple and the salt. You should see similar results with varying degrees of change. If the food is in balance (none of the four components stand out), there should be no change in the flavor of the wine. Remember to experiment a little, keep an open mind and you’ll be well on your way to becoming an expert at food and wine pairings.

We’ve been busy in the winery, as usual, bottling new wines such as the 2006 Lorenzo, 2005

“Another exciting newcomer to our lineup is a Carneros sparkling wine that I’m just putting the finishing touches on.”

Piccolo and 2007 Senza, all of which I’m very excited about. Another exciting new-comer to our lineup is a Carneros sparkling wine that I’m just putting the finishing touches on. All of you who love bubbles (as I do) will be very pleasantly surprised. It’s a traditional brut style of sparkling wine made from Pinot Noir and Chardonnay grapes. Look for it soon!

In the vineyards we had bud break fairly early, yet most of March and April were on the cool side, so this puts us right about on target for this time of the year. I’ve been busy upgrading the irrigation system throughout the estate vineyard to give me more control, thus producing better grapes. We here at Viansa are always looking for innovative ways to conserve energy and produce a better product.

Once again, thank you for enjoying our food and wine.

Cheers,
Ron

Exploring Wine Bottles

Did you ever wonder why wine bottles come in such a wide range of shapes and colors?

Some wines are bottled in clear glass with tall shoulders, some in dark green glass with rounded shoulders, while some wines come in tall skinny bottles with amber-colored glass.

The wine industry is steeped in tradition and the various shapes, colors and characteristics of each wine bottle give important clues about the wine inside.

The standard-sized 750 ml bottle that most of us are accustomed to is actually a relatively recent development in the United States. Even as recent as the 1970's, a "fifth" – or one-fifth of a gallon - bottle would be considered standard. Wines were also commonly found in half-gallon and one-gallon bottles. In 1979, U.S. wine producers adopted the European standard metric system for wines produced here, and the 750 ml bottle became the norm.

Wine bottles are defined by several characteristics: the sides, the shoulders, the color, the height and the punt. Let's explore!

The shape of a wine bottle is perhaps the most telling precursor as to what sort of wine is in the bottle.

The Burgundy bottle is typical of Chardonnays and Pinot Noirs – the classic Burgundian varietals, as well as Rhone-style wines. These bottles feature sloping shoulders and a less pronounced punt.

On the other hand, one tradition that has been intact for centuries, and remains intact, is bottle shape. There are four

The shape of a wine bottle is perhaps the most telling precursor as to what sort of wine is in the bottle.



Pictured from left to right: neck, shoulders, punt.

classic shapes that are more common than others, and as new wine regions come into production around the world, vintners embrace these bottle shapes.

The Punt is the unique indentation on the bottom of a wine bottle. Though it serves no definitive purpose, it is commonly thought that the punt is a by-product of old-fashioned glass blowing technique. It could have been used to give extra strength to the bottle, or perhaps to give the bottle a more secure base so it wouldn't rock.

Bordeaux bottles boast tall, straight sides with high shoulders and a more pronounced punt. One may find classic Bordeaux varietals (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, Semillon, and Sauvignon Blanc) in these bottles, as well as Italian varietals, Meritage blends, Ports and

Sherries. Zinfandel is also common in the Bordeaux bottle.

Rhine, Mosel and Alsatian wines are bottled in very distinctive tall, thin bottles with gradually sloping shoulders and no punt.

Champagne bottles are shaped similarly to Burgundy bottles, but because sparkling wines are typically fermented in the bottle, much thicker glass is needed to handle the pressure created by CO2. It was initially thought that a deep punt was needed to provide extra strength, but modern glassmaking techniques have proven that this is no longer the case. Tradition lives on, however, and most sparkling wines today feature a large punt.

Glass color is also traditional. Bordeaux bottles are typically dark green for reds, light green for whites, and clear for sweet wines. One wine that has bucked tradition is Sauvignon Blanc, which is bottled in clear glass

internationally.

Burgundy bottles are typically dark green or dark ash color for reds, and a slightly lighter green or deadleaf green for whites.

Rhine, Mosel and Alsatian wine bottles are either green or amber, while Champagne bottles are typically dark green.

As marketing has become increasingly important in the global wine industry, vintners may modify their packaging to bring a more distinctive look to their wines. For instance, some may use black or ash colored glass instead of green.

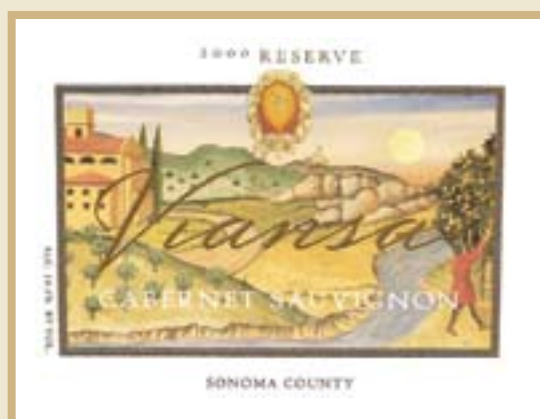
There is nothing that governs the shape or color of wine bottles in most of the world, so the information above is simply a benchmark for tradition. Even Viansa pushes the envelope of tradition, selecting some unique bottle shapes and colors that truly express these wines. ■

Reading Between the Labels

Making sense of a wine label can be downright confusing. With all of the winery names, varietals, categories, vintages, appellations, vineyards and special designations that appear on most wines, it seems like you'd need to be the "All Powerful Oz" to comprehend what a specific label is trying to convey to consumers.

Since enjoying fine wine is supposed to be a fun thing, let's try to understand one of the elements that appear on the label of most California wines: the AVA.

The AVA, or American Viticultural Area, is the official "region" in which the grapes for a specific wine were grown. For example:



In this case, Sonoma County is the AVA.

An American Viticultural Area is a United States wine grape-

growing region with boundaries appointed by the United States Department of the Treasury Alcohol and Tobacco Tax and Trade Bureau. Also known as appellations, AVAs are defined by geographic features and growing conditions. Currently, there are just fewer than 200 AVAs in the United States.

"So why do vintners petition to form AVAs? Most importantly, the AVA provides extra value."

To become an official AVA, vintners and other petitioners must present evidence that the proposal name is generally known and refers to the area, that the boundaries are legitimate and that there are distinctive qualities to the growing conditions, soil type, physical features and elevation. Once the AVA is granted, wines designated to this area need to be comprised of no less than 85% of grapes from this AVA.

Viansa makes its home on the Western reaches of the Carneros AVA. Now, that doesn't mean that all of our wines are designated "Carneros." Far from it. In fact, many Viansa wines do bear the Carneros AVA, as some are grown on our estate and others are sourced from neighboring Carneros growers. Other grapes for Viansa wines are sourced from vineyards outside of Carneros, where growing conditions are perhaps better suited to a specific varietal. Currently, Viansa sources grapes from the vineyards of Stan Burnett, Serres Ranch, Keith Kunde and others. That's why our wines have such a wide range of character and flavor!

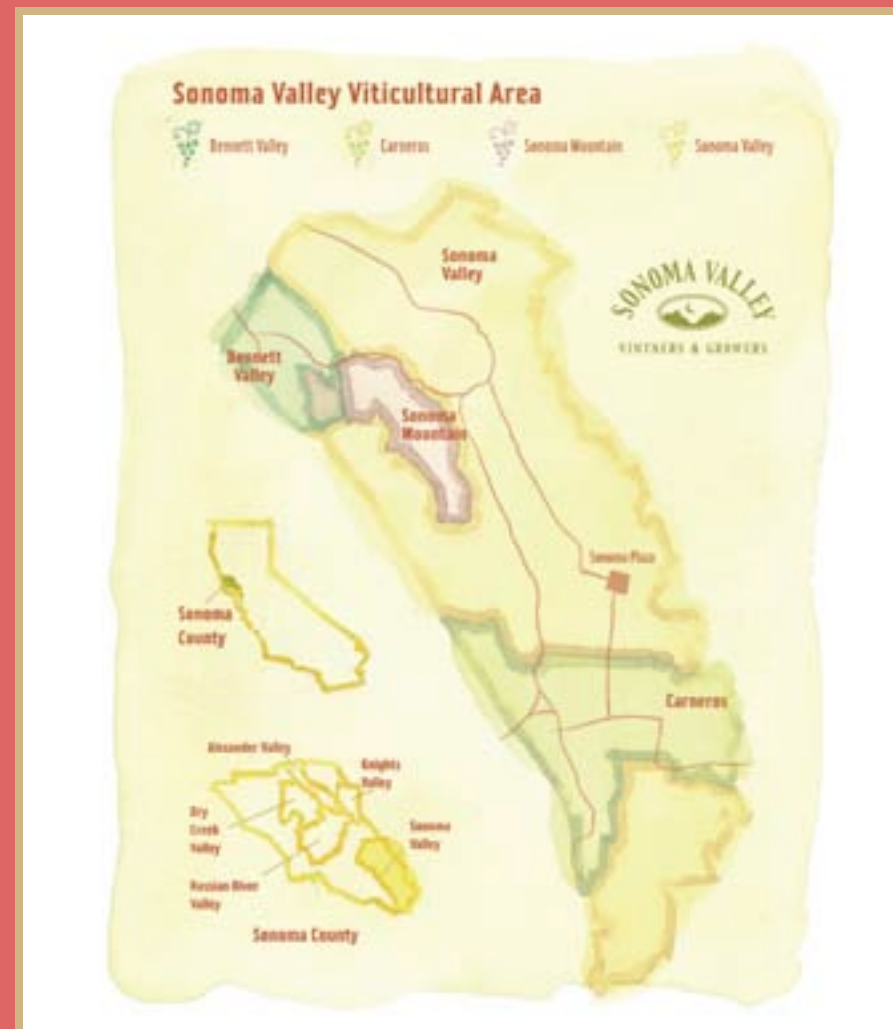
Some AVAs can be inside other AVAs. For instance, the western half of Carneros shares, or overlaps, the Sonoma Valley AVA, which is within the larger Sonoma County AVA, which is in the even larger North Coast AVA, which is in the larger California AVA. It's kind of like those Russian Matryoshka stacking dolls.

Having a chic AVA designation – like Carneros - doesn't necessarily mean that the wine is of superior quality, but just by circumstance, it usually is.

Some AVAs can be huge, like the Ohio River Valley, which covers 26,000 miles and four states. Others can be tiny, like the Cole Ranch in Mendocino, which consists of 62 acres.

Just in the Sonoma Valley, there are four AVAs: Carneros, Sonoma Valley, Sonoma Mountain, and Bennett Valley. These may also be known as sub-AVAs.

In France, what we call AVAs are known as appellations. Burgundy and Bordeaux are



examples of French appellations. But unlike the United States, the French government dictates what grapes can be grown in a specific region. For instance in Bordeaux, vintners are allowed to grow the seven Bordeaux varietals: Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec, Sauvignon Blanc and Semillon.

In the United States, we have no restrictions like this, so within the Carneros AVA, we find Pinot Noir, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Zinfandel, an array of Rhone varietals like Syrah and Viognier, and plenty more.

So why do vintners petition to form AVAs? The whole business of wine is to create

something that is distinctive and special. Additionally, the AVA helps savvy consumers to understand what general profile a wine might have.

For instance, we all know that Cabernet Sauvignon from the Napa Valley is usually pretty darned delicious. It probably



"Once the AVA is granted, wines designated to this area need to be comprised of no less than 85% of grapes from this AVA."

boasts rich, bold flavor, and has a silky-smooth texture. On the other hand, a Cabernet Sauvignon from Carneros might have a completely different profile, since Carneros is typically cooler and windier. A Carneros Cabernet may show more aggressive acidity and a more subtle fruit character.

When visiting wine country, exploring a specific AVA. can be a rewarding experience. By the end of one day, you will have a sense of the character of that AVA, and how its wines really taste. You will find distinctively different wines that are all sewn together by a common thread called "terroir." ■

In Search of the Perfect Pairing

Peanut butter and jelly. Pretzels and beer. Pie and ice cream. Milk and cookies. All of these things belong together, and together they enhance and complement each other.

No pairing works as wonderfully as wine and cheese. Enjoying artisan cheese is simply the bi-product of exploring the world of wine, and who could complain about that? But with so many wines and cheeses to choose from these days, how do we go about selecting the right cheese to go with the right wine? Here are some rules of thumb that may make your next visit to the cheese monger's a little less confusing.

Texture

Many soft cheeses have a tendency to coat the palate, and when paired with the wrong wine can squelch nuances in the wine. When serving a soft cheese like Brie, look to wines that boast lively acidity and bold flavors. The acidity will act to cleanse the palate, bringing forth the better attributes of both the cheese and the wine.

Sweetness

Sweetness in wine or cheese can pose a tricky problem. Many of the milder cheeses available tend

to display a touch of sweetness. This can cause dry wines to seem bitter or acidic, and mask the wine's fruitiness.

Whenever a cheese shows a touch of sweetness, consider a wine with a very bold fruit profile, or a wine that is not completely dry. To protect the wine's fruitiness, the cheese should never be sweeter than the wine.

Flavors

As is the case with pairing any food with wine, always consider the flavors that are at play. Bold, pungent cheeses call for big, powerful wines – for example, strong aged cheddar or Roquefort with Cabernet Sauvignon. Nutty or smoky cheeses may fare better when matched with Sherry or a dry white wine, while sparkling wines can really showcase an herbed goat cheese or Brie.

For the most part, white wines tend to be easier to pair with cheeses than red wines. Sweeter wines, such as Dolcetto, jump to life when paired with Gorgonzola, Morbier or St. Andre cheeses.

Just for fun, try several cheeses with the Viansa Dolcetto and enjoy how the wine changes and the cheeses come to life.

For red wines, the rule of thumb is the more tannic the wine, the harder the cheese should be. Vella Dry Jack – made right here in Sonoma – is a delicious and versatile cheese for pairing with many red wines. We suggest that you try some with our Syrah or Cabernet Sauvignon, and for fun, try it with our late-harvest Primitivo. It will seem like an entirely different cheese!

There is a saying in the wholesale

wine business: "Buy with apples, sell with cheese." This saying rings quite true, as wine buyers at bottle shops and grocery stores often bite into a slice of apple between sips of a wine he is considering carrying in his store. The acidity of the apple allows the wine to shine vividly and express its pure flavor. Wine salesmen often promote their wines alongside artisan cheeses. The fat from the cheese makes the wine taste richer, more flavorful and last longer.

In conclusion, pairing wine with cheese is up to you. Don't be afraid to experiment, as it's your palate that you are trying to please. No rules are set in stone, and perfect pairings may come from unlikely sources. Such is life!

Don't hesitate to ask your cheesemonger for advice, either. They usually know their stuff, and you might be surprised what you find! ■



CUCINA VIANSA CLUB RECIPES

Only \$25
Add the **Cucina Viansa Club** to any membership

INCLUDED IN THIS MONTHS CUCINA VIANSA CLUB
CUCINA VIANSA LEMON AIOLI, VIANSA PEACH CHARDONNAY VINEGAR, CUCINA VIANSA ORANGE CHOCOLATE DOLCETTI AND CUCINA VIANSA SONOMA 3 CITRUS BLEND ARE FEATURED IN THESE RECIPES

Cabernet-Poached Pears with Orange Chocolate Dolcetti

Ingredients:

One 750ml bottle red wine; Viansa Cabernet Sauvignon is suggested
6 cups water
1½ cups sugar
Peel of an orange
Vanilla bean, halved lengthwise
Two 2-inch pieces of cinnamon stick
4 Bosc pears
½ cup Cucina Viansa Orange Chocolate Dolcetti

Directions:

Combine the wine, water, sugar, orange peel, vanilla bean, and cinnamon sticks in a large saucepan over medium heat and bring to a boil. Reduce heat to simmer and stir until all the sugar has dissolved, about 10 minutes.

While the poaching liquid is heating, peel the pears, and remove the core. Add the pears to the poaching liquid. Bring the liquid back to a boil, and then reduce to simmer, cover and cook about 20 minutes. Remove the pears and strain the liquid and pour it back into the pan. Bring to a boil, reduce to simmer, and cook until liquid becomes syrupy, about 15 minutes. Warm the Cucina Viansa Orange Chocolate Dolcetti in the microwave for 20 seconds. Cut each pear into slices and drizzle with sauce. Pair with Prindelo.



Peach Chardonnay Vinegar Fruit Salad

Ingredients:

2 cups honeydew
2 cups melon
2 cups pineapple
2 cups seedless grapes
½ cup Viansa Peach Chardonnay Vinegar

Directions:

Combine chopped and sliced fruits in a large serving bowl; toss gently. Pour the Viansa Peach Chardonnay Vinegar over the fruit and toss gently to combine. Cover and chill the fruit salad thoroughly before serving. This fruit salad recipe makes enough to serve about 4 to 6 people. This meal is perfect for a summer day or a picnic. Pair with Arneis.



Lemon Aioli Pasta Salad (serves 8)

Ingredients:

1, 8-10 oz. bag of pasta, we have used Gili but any short cut of pasta will work.
1 cup fresh asparagus (steamed until fork tender) cut in ½ inch slices
¼ cup sliced Black Olives
¼ cup green onions, including the stems, finely diced
1 medium size yellow pepper, seeds and inner rims removed, finely diced
1 medium size red bell pepper, seeds and inner rims removed, finely diced
1 red jalapeno pepper, seeds removed, finely chopped
3 small sweet Italian red peppers (usually found in the deli section of the store) all seeds removed.
2 tbs. fresh cilantro leaves finely minced
2 tbs. fresh dill finely minced
3 oz. feta cheese crumbled
1 tsp. Sonoma Citrus Blend spice
1 tsp salt
½ jar Cucina Viansa Lemon Aioli or according to taste

Directions:

Cook pasta according to package directions in slightly salted water until tender. Do not overcook or the pasta will lose its shape and the salad will be mushy. Drain pasta and set aside to cool while you chop and dice the vegetables. When the pasta is room temperature add the diced vegetables, seasonings and cheese. Toss this mixture to be sure the pasta, vegetables and seasonings are evenly distributed. Add the Lemon Aioli and blend evenly. Chill until ready to serve. If you are using Italian pasta in a 1 kilo bag use only half the bag or if you are preparing for a larger group (16-20) use the entire bag and double all other ingredients. Pair with Sempre Avanti.



Orange Chocolate Cupcakes

Ingredients:

2 1/4 cups all purpose flour
1 1/3 cups sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 cup milk
1 teaspoon vanilla
2 large eggs
Cucina Viansa Orange Chocolate Dolcetti

Directions:

Preheat oven to 350 degrees. Line cupcake pans with paper liners. Combine flour, sugar, baking powder, and salt in a large mixing bowl. Add shortening, milk, and vanilla. Beat for 1 minute on medium speed. Scrape side of bowl with a spatula. Add eggs to the mixture. Beat for 1 minute on medium speed. Scrape bowl again. Beat on high speed for 1 minute 30 seconds until well mixed. Spoon cupcake batter into paper liners until 1/2 to 2/3 full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes in pans then remove and place on wire racks to cool completely. Once cupcakes are completely cooled, frost with Cucina Viansa Orange Chocolate Dolcetti. Pair with Farneta.

TASTING NOTES

All about your May Tuscan Club selections

Solo Vino:

- ▶ 2007 Arneis
 - ▶ 2005 Reserve Cabernet
- Club Price: \$42.00

Solo Rosso:

- ▶ 2006 Prindelo
 - ▶ 2005 Sempre Avanti
 - ▶ 2006 Farneta
- Club Price: \$68.00

Solo Bianco:

- ▶ 2007 Arneis
 - ▶ 2007 Vittoria Pinot Grigio
- Club Price: \$42.00

Premio Vino:

- ▶ 2006 Prindelo
 - ▶ 2007 Arneis
 - ▶ 2006 Senza
 - ▶ 2006 Farneta
- Club Price: \$95.00

Cucina Viansa:

- ▶ Cucina Viansa Lemon Aioli
 - ▶ Cucina Viansa Sonoma 3 Citrus Blend
 - ▶ Viansa Peach Chardonnay Vinegar
 - ▶ Cucina Viansa Orange Chocolate Dolcetti
- Club Price: \$25.00



2007 Arneis
#65074 \$22.50

The 2007 Arneis was 100% tank fermented with no malo-lactic fermentation to create a crisp, minerally style of wine. Aromas of melon, green apple and kiwi with flavors of pineapple and citrus. The long crisp finish is framed by a fairly thick mouth-feel that makes the 2007 Arneis a perfect match for grilled fish and pasta salads. Cellar from now up to 2 years.



2006 Prindelo
#65070 \$35.00

Our 2006 Prindelo is one of our more unusual proprietary blends. Prindelo is a popular mix of Primitivo (67%), Zinfandel (22%) and Teroldego (11%) from our estate vineyards in Sonoma Valley. This wine has fruity flavors of berries, spice and light oak with a long rich finish and firm acidity which balances the fruit flavors. Pair this wine with Beef stroganoff, red sauce dishes and rack of lamb. Cellar from now up to 5 years.



2005 Reserve Cabernet
#65068 \$50.00

Our 2005 Reserve Cabernet Sauvignon is a blend of (93%) Cabernet Sauvignon, (5%) Merlot and (2%) Cabernet Franc. Our Cabernet Sauvignon is very well balanced with flavors of wild crush berries, earthy, light spice and cocoa with a long finish. This wine pairs nicely with rib eye, london broil and wild game. Cellar from 2009 to 2015.



2005 Sempre Avanti
#65071 \$32.00

The 2005 Sempre Avanti is composed of 50% Sangiovese, 27% Merlot, 15% Zinfandel, 7% Teroldego and 1% Cabernet Sauvignon. The wine starts off with complex aromas of exotic spice, dried flowers and fresh raspberries that carry through to the flavor. The finish is rich and lingering with subtle oak and integrated tannins. Osso buco, wild game and lasagna would pair nicely with this wine. Drink over the next 5 to 10 years. Cellar from 2009 to 2015.



2006 Farneta #65064 \$35.00

Viansa's 2006 Farneta is a lively red wine crafted from 100% Primitivo. The Primitivo is a grape similar to Zinfandel. It's a true classic Italian style wine, harvested from the Carneros appellation. This wine is boasting with wonderful black pepper, wild berries and raspberries. This wine is a wonderfully drinkable red wine that's the perfect match for summer barbecue fare – think herb rubbed steaks or plum-glazed ribs – as well as classic Italian dishes such as eggplant Parmesan and sausages with roasted peppers. Cellar from now up to 5 years.



2006 Senza
#65059 \$25.00

Viansa's 2006 "Senza" offers flavors of Granny Smith apples, white peach and subtle tropical notes with a refreshingly clean finish. "Senza" is the true taste of the Chardonnay grape unobstructed by oak. It is a delicious wine that pairs nicely with cheese, fruit, grilled seafood or poultry. Cellar from now up to 2 years.



2007 Vittoria Pinot Grigio
#65073 \$20.00

White peach, golden delicious apple and tropical fruits dominate the aromas with flavors of white peach and citrus. The 2007 Vittoria is 100% Pinot Grigio that was tank fermented to retain the fresh fruit and crisp acidity. Vittoria is made for early consumption and pairs well with grilled salmon, shell fish and roast chicken. Cellar from now up to 2 years.

Cucina Viansa Lemon Aioli

#76321, 9.0 oz.(250g) \$8.00



As the weather warms and the cravings for summer salads and lighter fare increases we joyfully welcome back our Viansa Aiolis. These are among the most popular foods in our marketplace, the first reenter our Market Place is a perfect spring selection that is an ideal accompaniment for Asparagus, Artichokes and lightly sautéed White Fish or grilled Salmon. Don't forget to try the Pasta Salad recipe included in this issue of the Tuscan Club Magazine.

Featured in the recipe on page 11.

Viansa Peach Chardonnay Vinegar

#32017, 8.0 fl.oz.(250ml) \$11.00



Our delicious vinegars add extra flavor to everything you make from vinaigrettes to marinades and sauces. Try drizzling this soft luscious vinegar over diced fresh fruit or blend it with extra virgin olive oil and drizzle it over dark leafy greens, croutons, Goat Cheese and chopped crisp bacon.

Featured in the recipe on page 10.

Cucina Viansa Sonoma 3 Citrus Blend

#22960, 1.25 oz. \$6.00



Our Cucina Viansa herb and spice blends are just the thing to transform your cooking with a minimal effort! Simply rub chicken, pork tenderloin or sprinkle our herb mixes into aioli, pasta salad and sour cream to make a quick and easy dip.

Featured in the recipe on page 11.

Cucina Viansa Orange Chocolate Dolcetti

#22392, 10.0 oz.(283g) \$8.00



What can be more luscious than softly poached pears drizzled with deep dark orange chocolate sauce. A touch of orange turns rich dark chocolate into the perfect topping for Italian gelato, frozen custard, cookies and Angel Food Cake.

Featured in the recipes on page 10 and 11.

On occasion, certain vintages are unavailable to ship to specific states. When this occurs, we reserve the right to substitute a vintage of comparable or superior value.

UPCOMING EVENTS

Sonoma Farmers Market – Fridays 9-12 or Tuesdays 5:30 - Dusk

Every Friday Morning Year Round, you can find the freshest local vegetables, fruits and more. A true treasure of Sonoma Valley located at Depot Park, First Street West.

Starting April 1st – October, is another venue for The Sonoma Farmers market which has a little different feel than its Friday morning counterpart. The Tuesday evening venue hosts live bands and draws a much bigger crowd. Whichever time you choose will be a great way to experience Sonoma.



“Sonoma Wine Country Weekend” - August 29th - 31st

Sonoma wine country weekend is a showcase of the best wine and food in Sonoma County. With participation from over 200 wineries, everyone can experience Sonoma Valley through wine tastings, winemaker dinners and of course the harvest wine auction. More than 200 wineries participate in this event by hosting lunches, tasting wines and participating in the harvest wine auction.

Come join in the experience at the 16th annual Sonoma Valley Harvest Wine Auction on August 31st at Cline Cellars. The auction has established itself as one of the top auctions in the nation produced by The Sonoma Valley Vintners & Growers Foundation (SVVGF). Wineries from all over the area produce short skits to enhance the experience and entertain the guests. You don't want to miss this one of a kind event. For more information on the SVVGF, visit www.sonomavalleywine.com.

Viansa Winemaker Dinner

Mark your calendars for May 30th, 6:30pm to 9:30pm, Viansa Winemaker Dinner. Check the website or call 1-800-995-4740 for more details or to reserve a seat.



Current Releases

CURRENTLY BEING POURED AT VIANSA'S HILLTOP VILLA IN SONOMA, THESE ARE OUR LATEST WINES. TO ORDER, OR FOR MORE INFORMATION, CALL 1-800-995-4740 OR VISIT VIANSA.COM

Vino Rosso - Red Wines	Price	Club Price
2005 <i>Augusto</i> Barbera	\$42.00	\$31.50
2004 Cabernet Franc	\$28.00	\$21.00
2004 Cabernet Sauvignon	\$21.00	\$15.75
2006 Farneta	\$35.00	\$26.25
2005 Freisa	\$25.00	\$18.75
2004 <i>La Nebbia</i> Nebbiolo	\$24.00	\$18.00
2004 Merlot*	\$10.00	\$10.00
2003 Ossidiana	\$125.00	\$93.75
2006 <i>Pacomio</i> Aleatico	\$19.50	\$14.63
2003 <i>Piccolo</i> Sangiovese*	\$16.25	\$16.25
2005 Prindelo	\$35.00	\$26.25
2005 Reserve Cabernet Sauvignon	\$50.00	\$37.50
2005 “Samuele” Cabernet Franc	\$55.00	\$41.25
2005 Sempre Avanti	\$32.00	\$24.00
2006 Syrah	\$28.00	\$21.00
2004 <i>Thalia</i> Sangiovese	\$45.00	\$33.75
2005 “V” Cabernet Sauvignon	\$105.00	\$78.75

Vino Bianco - White Wines	Price	Club Price
2006 Arneis	\$22.50	\$16.88
2006 <i>Cento per Cento</i> Chardonnay	\$39.00	\$29.25
2006 Chardonnay	\$20.00	\$15.00
2006 <i>Pierina</i> Vernaccia	\$28.00	\$21.00
2006 Pinot Grigio	\$20.00	\$15.00
2006 Riserva Anatra Bianco	\$24.00	\$18.00
2006 <i>Senza</i> Chardonnay	\$25.00	\$18.75
2006 Sonoma County Reserve Chardonnay	\$25.00	\$18.75
2006 <i>Vittoria</i> Pinot Grigio	\$19.50	\$14.63

Vino Dolce - Sweet Wines	Price	Club Price
2006 Frescolina Tocai Fruliano	\$30.00	\$22.50
2006 Imbianco	\$11.00	\$8.25
2005 Late Harvest Primitivo (375ml)	\$40.00	\$30.00

* Special pricing for this vintage.



Viansa's First Ever Late Harvest Primitivo

*O*ur 2005 Late Harvest Primitivo grapes come from Keith Kunde's Vineyard in Sonoma Valley. The grapes were harvested at 28 brix and aged 12 months in small oak barrels. The resulting wine is brimming with intense flavors of dried fruit, toasty oak and brown spice that carry through the long rich finish. (375 ml bottle.)

Regular Price \$40.00

Club Member Price \$30.00

To order, call us at
800-995-4740 or visit our online
marketplace at www.viansa.com