

SENDERS WINES

March 24, 2010

Dear friends,

Senders Wines is heading into our fifth year of producing high-quality Pinot Noir and Cabernet Sauvignon. Thank you for enjoying the journey with us as we've grown in size yet maintained our commitment to the best grapes and meticulous winemaking.

We are excited to announce the April release of our 2006 Stags Leap District Cabernet Sauvignon. Cabernets from this appellation, near the southern end of Napa Valley, have a distinct signature: bright fruit with a velvety and luscious texture. Craig is thrilled with this wine, which comes from a vineyard towards the top of Stags Leap, where knolls meet the Vaca Mountains. It showcases dark cherry fruit accompanied by tones of mocha and caramel on the finish.

We recently visited the vines to check on budbreak, and in addition to tiny buds found gorgeous, vibrant mustard blooming in the vineyard. We also did a barrel sampling of our 2008 Cab and 2009 Pinot. Love it! Last year's vintage, with mild weather throughout the growing season, allowed for a nice balance of ripe fruit, acidity and sugar.

Question: Where can you find a wine that Craig made?

- a) Sugar Bowl Ski Resort
- b) Valley Wine Company
- c) St. James Church

Answer: All three! He and UC Davis Viticulture and Enology chair Andy Waterhouse teamed up to make Eucharistic wine (using the Petite Sirah grape) for St. James. The wine is still in the barrel, but look for it in a Communion chalice in a year or so.

Continuing with his passion for healing children and his commitment to Senders Wine for a Cause, Craig returned last month from his 16th surgical outreach trip. Our daughter Julia joined him in the Philippines, where, with Operation Restore Hope, they performed more than 70 surgeries for children with clefts. Julia kept a blog of the day to day events at Juliainthephilippines.wordpress.com.

Thank you to the Senders Wines lovers who have visited us at local charity tastings recently. We will be featuring our wines at several upcoming events: Serotonin Surge Charities' Spring Break on Friday, April 16th and the Yolo County Red Cross Kitchen Tour on Saturday, May 1st. Please also join us Sunday, April 25th from 3-6 p.m. as we celebrate spring and our new wine releases. Call or email for details.

We cannot live on wine alone. Check out the other side of the page for a note from Karen's kitchen. The French onion soup recipe pairs so beautifully with our Stags Leap Cabernet.

Cheers,

Craig and Karen Senders



French Onion Soup Au Gratin, paired with the 2006 Senders Stags Leap District Cabernet Sauvignon

This soup is a meal in itself. My father-in-law Will Senders bought me the cookbook of Daniel Boulud after watching him on the Food Network. Little did he know that I had recently eaten at Boulud's Restaurant, Daniel, while on a "Moms" trip to New York. This is perfect for dinner as the weather transitions from winter to spring. Bon Appetit! – Karen



- 1 tablespoon vegetable oil
- 1 beef shank (marrow and fat removed, and cut into 1-inch cubes) (OPTIONAL)
- Sea salt and freshly ground white pepper
- 3 tablespoons unsalted butter
- 2 cloves garlic (peeled, split, finely chopped)
- 2 pounds yellow onions (peeled, trimmed, quartered, finely sliced)
- 2 teaspoons flour
- 1 cup dry white wine
- Herbs to season: 2 sprigs Italian parsley, 2 sprigs thyme, 8 black peppercorns, 1 bay leaf (tie in cheesecloth)
- 2 quarts unsalted (or low-sodium) chicken stock or vegetable broth
- 4-6 thick slices toasted ciabatta bread (or large croutons)
- Gruyère cheese (*cutest little medieval village we visited in Switzerland*)
- Parmesan cheese
- Lightly crushed coarse sea salt



Julia and Parker in Gruyère, Switzerland

Warm the oil in a large nonstick sauté pan over high heat. When hot, season the beef cubes all over with the salt and pepper and toss them into the pan. Cook until the cubes are well browned on all sides and then transfer them to a plate until needed.

Melt the butter in a Dutch oven or large casserole pot over medium heat. Put the garlic and sliced onions in, season with salt and pepper and cook until the onions are a deep caramel color (about 30-40 minutes). Then dust the onions with flour and cook, while still stirring, for about 5 minutes. Add the white wine and cook until the wine evaporates almost completely.

Toss the seared beef cubes into the pot with the herbs and stock. Bring the soup to a boil, and then lower the heat, simmering for 40-60 minutes. Skim the soup often as it cooks. When the beef is tender, remove the herbs. Add more salt and pepper as desired. Toast the bread when you're ready to serve the soup, although I also like using crouton instead.

Pour the soup into a large oven-proof serving bowl or smaller individual bowls. Float the bread in the soup then cover with grated Gruyère and parmesan cheese. Place the bowls on a cookie sheet and place under the broiler until the cheese melts, approximately 3 minutes.

Pop the cork on the Senders Stag's Leap Cabernet Sauvignon and indulge.

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New Release Order Form - Spring 2010

New Release: 2006 Stags Leap District Cabernet Sauvignon, \$35

Qty. _____ Total \$ _____

Bursts of ripe black cherry on the nose and palate, with mocha and caramel notes on the finish. Stags Leap Cabernets are distinctive by their bright red fruit and are versatile in pairing with food. Try with French Onion Soup Au Gratin. This wine tastes wonderful now, but let it sit in your wine cellar for a few years, and you will be pleasantly surprised with how the wine evolves.

Current Releases:

2007 Carneros Pinot Noir, \$35

Qty. _____ Total \$ _____

2006 Russian River Valley Pinot Noir, \$35

Qty. _____ Total \$ _____

2006 Napa Valley Syrah, \$35

Qty. _____ Total \$ _____

2006 Napa Valley Cabernet Sauvignon, \$35

Qty. _____ Total \$ _____

2008 Rosé of Cabernet Sauvignon, \$20

Qty. _____ Total \$ _____

Subtotal \$ _____

Discount (10% on mixed cases, 15% on two or more cases)

\$ _____

Total \$ _____

Stimulus Plan Options:

Buy 6+ bottles of 2005 vintage (limited quantities left), receive 25% off

2005 Syrah, \$35 (\$26.25)

Qty. _____ Total \$ _____

2005 Napa Valley Cabernet Sauvignon, \$40 (\$30)

Qty. _____ Total \$ _____

2005 Reserve Napa Valley Cabernet Sauvignon, \$55 (\$41.25)

Qty. _____ Total \$ _____

Wine Club: Magnum Members take 15% off and Imperial Members take 20% off on all purchases and receive shipments twice a year.

To join, please check this box

Subtotal \$ _____

8.25% Sales Tax \$ _____

Shipping \$ _____

Shipping: CA, OR, WA, NV: \$20, 3-6 bottles, \$25 a case. Other states: \$25, 3-6 bottles, \$50 a case.

Davis free delivery

Free shipping on 2nd case of wine

We may legally ship to: AK, AZ (2 cs), CA, CT, CO, DC (1 cs), DE, FL, GA (5 cs), HI, ID, IL, IA, IN, LA, ME, MI, MN, MO, MT, NC, ND, NH, NJ, NY, OH, OK, OR, RI, SC, SD, TN, TX, VA, WA, WI, WY, Please call us at 530-753-8376 if your state is not listed.

TOTAL \$ _____

Visa, MasterCard or American Express Acct. No. _____

Exp. _____ Security Code _____ Signature _____

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Shipping address (business preferred):

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City _____ State ____ Zip _____

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Adult signature required. To purchase wine, you must be at least 21 years old.

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO YOU IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. You, as buyer, are solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you.