

GRAPE

Gossip

The Southwest Wines Club Family Newsletter
www.stclairvineyards.com



Join the family.

FAMILY PRIVILEGES

2 Wine Selections

Each month, experience some of New Mexico's finest and most popular wines, right to your door!

Satisfaction Guaranteed!

Newsletter

Quarterly newsletter to keep you up to date, you may even submit your own recipes, commentaries and story ideas!

Gift Giveaways

Chance to win free passes to wine tasting events, wine accessories, apparel and gourmet foods. Every month brings a new chance to win!

Family Discounts

Up to 20% off!

Special Tastings

Elite (1 year) Members are sent special selections. Taste and critique wines before they are made available to the general public!

1-888-SW-WINES



•901 Rio Grande Blvd.
Albuquerque, NM 505.243.9916

•1800 Avenida de Mesilla
Las Cruces, NM 575.524.0390

Our Las Cruces location will be celebrating its 2nd Anniversary in January! Call for details!

Call for Hours & Reservations!

HAPPY
New Year!

'08 Marks Another Successful Competition Year!

As we start the beginning of a new year, we are taking the time to look back at what 2008 had to offer. The results are all in and 2008 proved to be another successful year in competitions for the Southwest Wines family. Throughout the year we had numerous wines competing in several competitions both locally and internationally, and we had some real stand-out winners.

Our DH Lescombes Chenin Blanc is a real class act, and at the Houston International Wine Competition it won Reserve Class Champion! We also had numerous bringing home silver medals, including Blue Teal Muscat Canelli, DH Chenin Blanc, DH Cabernet Sauvignon, DH Imperial Kir, St. Clair Malvasia Bianca, Bellissimo, Reserve Mourvedre and Reserve Petit Verdot, as well as PlumLoco and Summer Peach. Rounding out the competition and making this our most successful event of the year we also received bronze medals for St. Clair Cellarmaster's Reserve Zinfandel, DH Chardonnay and Blue Teal Cabernet Sauvignon.

Our next big winner comes from the St. Clair Gewurztraminer, coming home with a gold medal from the Riverside International Wine Competition. Other winners were St. Clair Malvasia Bianca with a silver award, and St. Clair Reserve Mourvedre earning a bronze medal. At the Lone Star International Wine Competition we received another gold medal from our Blue Teal Muscat Canelli, along with bronze medals from St. Clair Reserve Zinfandel and DH Syrah, which we are pleased to announce also received the Vina Cum Laude Award at the Wine Literary Awards of San Francisco!

Continuing our award-winning season we are pleased to report our silver winners at the Taster's Guild International Wine Judging Competition, Blue Teal White Merlot, and the DH Chardonnay and Port. We are always well received at the Indy International Wine Competition, and this year was no exception with DH Cabernet Sauvignon and Blue Teal White Merlot both winning silver medals, and a bronze going to DH Chardonnay. The Los Angeles International Wine and Spirits Competition brought home another award for DH Cabernet Sauvignon with its' earning of a bronze medal, and we had another bronze being won at the Dallas Morning News Wine Competition by our St. Clair Gewurztraminer.

Each year we also have many of our wines judged by the Beverage Tasting Institute and we always score very well. This year was especially good to us with 9 wines scoring in the 80s! Blue Teal Muscat Canelli and St. Clair Reserve Zinfandel really stood out, both scoring a very high 88 points! They were followed closely by a score of 87 for three of our wines St. Clair Bellissimo and Reserve Viognier, and DH Syrah. St. Clair Malvasia Bianca and Gewurztraminer both scored 86 points, St. Clair Reserve Mourvedre received a score of 83 and one of the newest additions to our family, San Felipe Moscato, showed that it will soon be a great contender, earning a score of 82 points. We look forward to the new year with much anticipation of what our competition season will hold for us, as we are expecting each year to be bigger and better than the last, as we continue to work towards putting a great name forward for local New Mexico Wines!

Special Thanks!

We would like to give a special "Thank You" to all the members of the Hatch Valley Chamber of Commerce, Mayor Judd Nordyke, and Robert & CiCi Gross, proprietors of the Historic Pelham House Sanctuary and Retreat in Hatch, NM. We recently held a special wine tasting event, featuring our Green Chile Wine at the Chambers' After Hours Christmas Party, and it was a great success! The gracious hospitality of everyone who attended was amazing, and the feedback and enthusiasm that we received from you about our Green Chile Wine was wonderful, and coming from Hatch- that certainly means a lot, as they know their stuff when it comes to good green chile! Thank you again!

CALENDAR of Events

FEBRUARY

St. Clair Bistro presents its'

Wine & Roses Dinner

February 14th, 2009

This special dinner includes a 5 course meal for two and a rose for that special someone.

It will surely be an evening to remember.

For reservations please call:
505.243.9916 for Albuquerque
575.524.0390 for Las Cruces

FEATURED Pairing

Our featured pairing this quarter, DH Lescombes Dry Riesling. This is not your typical sweet Riesling, this wine is light in color but bold in flavor with soft aromas of citrus and a nice minerality. It favors the flavors of fish, Asian cuisine, and semi-spicy foods, making it a perfect pair to the light fresh flavors of this Ginger Pork and Veggie Stir-Fry. This recipe is low in fat, and can be prepared in under 30 minutes, making it a perfect weeknight dinner.



Valentine's Day is just around the corner, and we have all the perfect wines for your special Valentine!

Chocolate d' Vine: A wonderful red wine blended with natural chocolate essence, this is lusciously sweet with the flavors of raspberry, strawberry, dark ripe plum and black cherries, buried in a blend of milk and dark chocolate!

Imperial Kir: Our crisp sparkling wine gets an addition of a touch of natural raspberry that adds a semi-sweetness to the wine. Its light pink hue is perfect for your Valentine's celebrations.

Royal Kir: A wonderful combination of our crisp sparkling wine and black currant make a semi-sweet sparkling wine with a unique twist.

Bellissimo: A wonderfully complex sparkling wine with the natural sweetness of citrus, stone fruits and mild melon. Rich in character and perfect for any celebration. A wonderful way to start off a beautiful evening!

WINE "WORD-TO-KNOW"

Demi-Sec

This term means medium-dry, and is often seen on Champagne labels.

Congratulations to our Gift Giveaway Winner!

Dale Fox of Albuquerque, NM

Submit your favorite recipe to: SouthwestWines.com Newsletter, P.O. Box 1467, Deming, NM 88031. Or you can e-mail them to swwines@southwestwines.com.

Ginger Pork and Veggie Stir-Fry DH Lescombes Dry Riesling

Ingredients

- 1 pork tenderloin, thinly sliced
- 2 tbsp. grated fresh ginger
- 1 c. chicken broth
- 2 tbsp. teriyaki sauce
- 2 tsp. cornstarch
- 2 tsp. canola oil
- 8 oz. snow peas
- 1 medium zucchini, sliced
- 3 green onions, chopped

Directions:

- 1.) Toss pork with ginger in a bowl. Mix broth, teriyaki and cornstarch in a cup, set aside.
- 2.) In a nonstick 12" skillet, warm 1 tsp. oil over medium-high heat until hot. Add snow peas, zucchini and green onions, and stir-fry until lightly browned and tender-crisp, about 5 minutes.
- 3.) Transfer vegetables to a large bowl.
- 4.) In the same skillet, heat remaining 1 tsp. oil, add pork mixture and stir-fry until pork just loses its pink color, about 3 minutes. Transfer to bowl with veggies.
- 5.) Stir cornstarch mixture to blend, add to skillet and heat to boiling. Boil until sauce thickens slightly, about 1 minute, stirring constantly. Return pork and veggies to skillet, stir to combine with sauce and heat through. Serve over brown rice for a delicious and low-fat meal!

Yields 4 Servings.

Recipe from www.delish.com