



Grape Gossip



The SouthwestWines.com Family Newsletter

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

Even submit your own recipes, commentaries, and story ideas!

Gift Giveaways

Chance to win free passes to wine tasting events, wine accessories, wine 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



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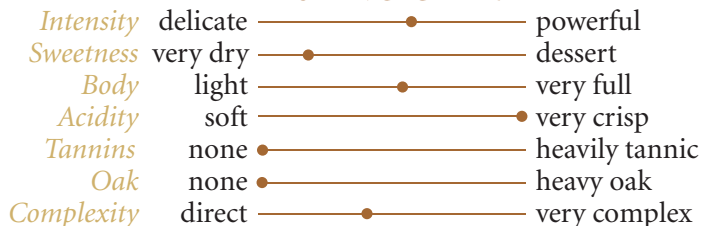
Harvesting Success

It's that special time of year right now, where the leaves are beginning to change colors, the air is feeling cooler and more crisp, and we are wrapping up one of the most important parts of the winemaking year- harvest season! It seems like harvest season comes around quicker with every year, and we look forward to the joy that comes from seeing the very literal "fruits of our labor". The harvest lasts from August through October each year, and every year our yield only gets better. This year has been wonderful, and we are very pleased with the outcome. Our vineyard in Lordsburg NM has been plentiful, and our crop is outstanding. We harvested over 30 different varieties, each type of grape will produce a different level of flavor, sweetness, character and body, allowing us to create all of the different wines we make each year. Many of these grapes will stand alone in their own wines, like Cabernet Sauvignon and Riesling. Others will be blended with other grape varieties to produce wines that are a mixture of different grape juices, like our Mimbres Red and Rio Rojo. Growing and harvesting so many varieties allows us to produce wines that will tempt every level of wine drinker, and please many different palates. The harvest is a very important part of the winemaking process, and many long, labor intensive hours are put in to ensure its' success. All of the grapes must be checked before being harvested to make sure that they are at their peak. We evaluate each variety's size, color, sweetness and seeds, taking special care to pick them when only they reach their best potential. We are very proud of this year's crop, and we look forward to the process that goes into producing and bottling a fantastic harvest.

New Wine Release!

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. Rich ripe pear, stone fruits and a hint of apricot give flavor to the dry, crisp nature of this wine. Its' mild sweetness, coupled with the higher acidity level and crisp finish leave your mouth clean and fresh, ready for your next sip or bite. This dry Riesling favors the flavors of fish, Asian cuisine, and semi-spicy foods.

TASTING CHART



Calendar of Events

October

St. Clair Wine Festival

Deming, NM
October 18th & 19th
Noon - 6

Come join us for a fun-filled weekend of wine tastings, live music, arts and crafts and gourmet foods!



St. Clair Winery & Bistro Gift Cards are available and make a great Holiday gift for anyone on your list! Stop by any of our 3 locations to purchase your cards or call 1.866.336.8370 to order your gift cards or holiday labeled wine!

Featured Pairing

Our featured pairing this quarter, is Blue Teal Cabernet Sauvignon, served with a horseradish crusted Prime Rib roast. This Cabs' soft ruby color transitions to a subtle nose of spices, plum, red berries and mild hints of licorice. The taste is smooth and balanced with mild tannins, soft peppery tones, luscious ripe plum and black raspberry that wont overpower the flavors of the wonderful herb and horseradish crusted beef.

Wine "Word - to - Know"
Elegant
A tasting term used to describe a wine that exhibits great balance and grace.



Sample label design

The holidays are approaching quickly, and we just wanted to remind you to place your custom label or hand-painted wine orders as soon as possible. We have many great new Christmas and Holiday designs to choose from, so come in to one of your locations, give us a call, or visit us online to place your orders. These bottles make a wonderful holiday gift idea and can be fully personalized to show your friends and family that you had them in mind this holiday season. Availability is limited due to the busy season so all orders MUST be in by December 10th for shipping availability. Don't wait until its too late- order now!

1.888.SWWINES
www.stclairvineyards.com

*Congratulations to our Gift Giveaway Winner!
Deborah Wempen from Riverton, WY*

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.

Tips for Storing Wine at Home

Store wines away from heat. Don't store them on top of the refrigerator or in a cabinet above the stove. Heat can prematurely age wine, causing it to turn to vinegar at a higher speed.

Try to keep your wines at a constant temperature. If you are not going to drink it the day you bring it home, store it on its side in a place where the temperature won't tend to fluctuate, like a pantry or closet.

Keep your wines out of direct light, especially sunlight. Sunlight can strip the wine of its flavors, leaving you with a bland, unexciting wine.

Prime Rib Roast with horseradish crust

Blue Teal
Cabernet Sauvignon

Ingredients:

- 1 Prime Rib Beef Roast (about 6 lbs.)
- 5 Cloves garlic, smashed
- 1/4 c. Prepared horseradish
- Needles from 2 sprigs rosemary
- Leaves from 4 sprigs thyme
- 1/2 c. Sea salt
- 1/4 c. Fresh ground black pepper
- 1/2 c. Extra virgin olive oil
- 2 Carrots, chunked
- 2 Parsnips, chunked
- 1 Red onion, halved
- 1 Head garlic, halved

Directions:

- 1.) Preheat oven to 350°. Lay beef in large roasting pan, bone side down.
- 2.) In a bowl, mash together the garlic, horseradish, rosemary, thyme, salt, pepper and olive oil into a paste.
- 3.) Massage the paste generously over the entire roast. Scatter the veggies around and drizzle with olive oil.
- 4.) Roast in the oven about 1 1/2-2 hours for medium-rare (about 20 minutes per pound).
- 5.) Remove beef to a carving board & let rest for 20 minutes before carving.

This recipe is a wonderful Holiday favorite, that is sure to be a simple and delicious crowd pleaser!

Cut this out and keep with your other favorite recipe cards.

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