

SAYONARA, AH-SO

By Suzi Rossi, Finance Director

Browsing through a wine gift shop is interesting, educational and fun. You'll encounter items that you will recognize along with others that will arouse your curiosity. For instance, corkscrew styles abound. Ah-Sos, as they are called, guarantee that the cork will never fall apart. When your old opener decapitates the cork, the Ah-So will come to your rescue.



Other openers inject air into the bottle to force the cork out. Ease of use of any opener is a real bonus. Needless to say, cork extractors have become a BIG item on my "any occasion" gift list. But wine shops are constantly evolving (along with the wine industry itself) and openers may no longer be such a popular item.

In the very near future, you will not find a cork in our **Chaucer's** wine lineup. By the end of 2011, we will have a brand new screw cap package in the marketplace. Screw cap closures are not entirely new to BARGETTO Winery. Over the course of the past 2-3 years, we have been experimenting with screw cap finishes on our Central Coast Chardonnay, Merlot and Pinot Grigio.



With no in-house screw capping equipment of our own, we enlisted the service of a mobile bottling line for this novel process. The mobile line would arrive in a gigantic trailer and park just adjacent to our winery building. It would run continuously for the day as we attempted to maximize its potential and spread its cost over as many cases as possible. We initially bottled only half of each vintage in screw caps in anticipation of our customers' reactions to the new packaging. Needless to say, the response was extremely positive. Our consumers enjoyed the ease and convenience of opening/re-closing these mid tier, every-day drinking wines. They can be opened anywhere, i.e., at the park, beach or even at the homes of relatives or friends who don't own an Ah-So.

The wine industry as a whole has been embracing screw caps over the past decade or so. You will now discover many premium wines on the shelves of your local markets with these closures. Besides being convenient for the consumer, they prevent spoilage problems (such as cork taint) which can be related directly to the wine coming into contact with a cork containing trichloroanisole (TCA). In the

industry's efforts to lower the incidence of cork taint, synthetic corks and screw caps have grown in popularity. These two alternatives are also less costly than a traditional cork and foil closure so it's a win-win situation. Consumers are pleased and we reduce costs.

Knowing that our **Chaucer's** wines would also be an ideal fit for screw cap closures (they do not require the aging process afforded by a cork and can be securely resealed for later consumption), the decision was made to purchase a screw capping machine of our own. It arrived several weeks ago and will pay for itself in a matter of 3-4 years, possibly sooner.

Your last shipment of Apricot Wine and your current shipment of Pomegranate are samples of more to come. Oh, no.....time for me to find a new gift idea!!! Sayonara, Ah-So.



Current Release: CHAUCER'S Pomegranate

With fruit sourced from orchards in the southern San Joaquin Valley of California, this dessert-style wine has a silky elegance in the flavor profile. Being quite versatile, you can enjoy this wine by itself, as a spritzer, splashed into a sparkling wine...or even to liven up a martini!

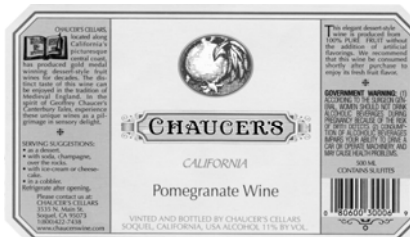
Shipment price for 3 bottles

Pick up Members	\$39.24
CA Shipment	\$52.74
Out of State FedEx	\$53.50
Freight Forwarder	\$60.00

(ID, IL, MI, ND, NH, NV, NY, TX, VA, WI add applicable sales tax)

Retail bottle price of CHAUCER'S Pomegranate Wine: \$15

Prices above include CHAUCER'S Wine Club 20% Discount.



Next Release: BARGETTO 2009 Sierra Foothills Port

The 2009 BARGETTO Port is a classic Ruby Port made from the traditional Portuguese varietals in the hot climate of Amador County in the Sierra foothills. The appearance is a gorgeous claret color that is exactly what you would expect from a Ruby Port. The aroma profile is filled with black peppercorns, fresh ground coffee beans, dried vanilla beans, and fresh red berries. This wine is perfect with chocolate or nice rich blue cheeses.

Shipment price for 3 bottles

Pick up Members	\$47.09
CA Shipment	\$60.59
Out of State FedEx	\$60.70
Freight Forwarder	\$67.20

(ID, IL, MI, ND, NH, NV, NY, TX, VA, WI add applicable sales tax)

Retail bottle price of BARGETTO Port: \$18

Prices above include CHAUCER'S Wine Club 20% Discount.

Changing your account information:

Would you like to substitute your next release, BARGETTO Port? Have you changed your address or billing information? Please call or e-mail us by September 19th to prevent any inconveniences or delays in receiving your shipment. CHAUCER'S Pomegranate will be released on **September 22nd, 2011.**

(888) 400-9463 / wineclub@bargetto.com

Epicurean Notes

CHAUCER'S



Pomegranate Wine Pound Cake

Instructions

By: Beth Paiva

Ingredients

- 1/2cup Sugar
- 4oz Butter (room temp)
- 2ea. Large Eggs
- 3/4cup Buttermilk
- 2tsp Vanilla extract
- 1tsp Lemon Juice
- 1/2tsp Baking Soda
- 2 1/2cup All-purpose Flour
- Pinch of Salt
- 1/2cup Pomegranate Wine

1. Spray and Flour 1 Standard 9" Loaf Pan
 2. Preheat oven to 350
 3. Cream butter and sugar together for about 5mins.
 4. Scrape down bowl and add eggs one at a time, cream together
 5. Scrape down bowl and mix in buttermilk, vanilla, lemon juice, and pomegranate wine
 6. In a separate bowl combine dry ingredients, baking soda, flour, and salt
 7. Scrape down bowl with wet ingredients, while mixing slowly add dry ingredients just until they come together
 8. Scrape down bowl and mix until everything comes together
 9. Pour in prepare loaf pan and bake for about an hour, Cake done when you stick a tooth pick in the center and it comes out clean
- Enjoy!!!!

Beth Paiva studied at the California Culinary Academy in 2000. Upon graduation, Beth went straight to work at Seascape Resort in Aptos, CA as a Pastry Chef. After a year at the Resort, Beth took a month off to travel Europe and to study European pastries. Beth currently works at Beckmann's Bakery as a Cake Decorator. **Questions or comments for Beth?** Feel free to email her at bethmarier@hotmail.com



For more recipes check out www.chaucerswine.com

Everyone wins when you invite friends to join the CHAUCER'S Wine Club. They will receive three bottles of CHAUCER'S wines quarterly and you will receive a complimentary bottle of wine!

