



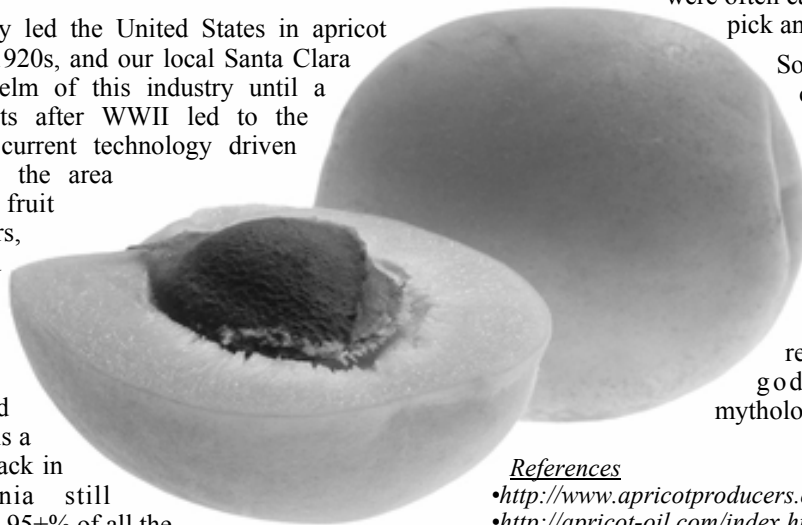
LABOR OF LOVE: From Apricot to Apricot Wine

By: Rachel Battin, *Wine Club Asst. Manager*

It has been over a decade since CHAUCER'S Cellars has produced apricot wine, and so this epic re-release for the CHAUCER'S Wine Club is ten years in the making. One of our most popular fresh fruit wines back in the late 60's and throughout the 70's and 80's, apricot wine has always been loved by our customers...in spite of what a challenge it has been for our winemaking team. A notoriously difficult fruit to ferment, apricot wine is the single most difficult fruit wine that Bargetto Winery has ever made! And according to some staffers here at Bargetto Winery it just may be the finest of all the CHAUCER'S wines.

Although it was long thought that apricots were native to Armenia and the surrounding area of the Middle East, they were actually first cultivated over 4,000 years ago in Northern China. Chinese silk traders originally brought the apricot from the Far East to the Middle East, where it was then introduced to Southern Europe by Alexander the Great. After thriving in Europe for centuries, the apricot was finally established in the New World when Spanish explorers introduced it to the Americas in the 18th Century—where it later made a home in California after being planted in the gardens of the Spanish missions.

California has proudly led the United States in apricot production since the 1920s, and our local Santa Clara Valley was at the helm of this industry until a combination of events after WWII led to the development of the current technology driven "Silicon Valley." As the area transitioned from fruit orchards to computers, farmers found themselves relocating to the San Joaquin Valley where most of the apricot industry exists today. And although the industry is a third the size it was back in the 20's, California still produces a remarkable 95+% of all the apricots grown in the United States each year.



With such plentiful resources right at our doorstep, it is no wonder how CHAUCER'S Cellars has managed to produce its award-winning apricot wine for so many years. But it is no easy task to get that sweet nectar into the glass!

Back in the 70's, there was a sign posted in the winery's lab that read:

"APRICOT WINE—IT'S THE PITS"

This phrase can be interpreted in several different ways, so let me break down the main points...

- Fermented on the pits**—there is an added element of flavor that the pits provide during the winemaking process, making apricot wine the most unique of its fellow fruit wine brethren.
- Specialized equipment**—because apricot wine is fermented with its pits, a very special pump is required to transport the apricot fruit into tank (the rough apricot pits would destroy a regular pump). Later, after the fermented juice is pressed off, the apricot "mush" left at the bottom of the tank is shoveled out by hand...one scoop at a time.
- Problematic pectin**—apricots are naturally high in pectin, a substance commonly used as a gelling or thickening agent (it gives jams and marmalades their jelly-like consistency). The pectin in apricots makes it very hard for the finished wine product to be filtered into a clear consistency. During the filtering process as much as one third of the wine can be lost!
- Inopportune harvest**—the apricot harvest is usually at its peak around the 4th of July...which means that dedicated employees were often called in on their holiday weekend to pick and crush apricots.

So you might be wondering why we choose to produce apricot wine when it is such a difficult and sometimes stressful process. And the answer is waiting for you in that first taste from your glass. On second thought, it will hit you with that first intoxicating aroma from the bottle! It is no wonder that this sweet juice was referred to as the "nectar of the gods" in Greek and Roman mythology....I dare you to think otherwise.

References

- <http://www.apricotproducers.com/>
- <http://apricot-oil.com/index.html>
- <http://homecooking.about.com/od/foodhistory/a/apricohistory.htm>

Current Release: CHAUCER'S Apricot Wine

Shipment price for 3 bottles

Pick up Members	\$38.88
CA Shipment	\$52.38
Out of State UPS	\$53.50
Freight Forwarder/FedEx	\$60.00

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

Retail bottle price of CHAUCER'S Apricot Wine is \$15.

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

Re-Order Sale:

Purchase 6 or more bottles of your current release, CHAUCER'S Apricot Wine, and receive a 25% discount. This offer expires June 25th, 2009.

	<u>Retail</u>	<u>Wine Club</u>
Half Case	\$90	\$67.50
Full Case	\$180	\$135

Next Release: BARGETTO 2008 Bella Dolce

Shipment price for 3 bottles

Pick up Members	\$41.47
CA Shipment	\$54.97
Out of State UPS	\$55.90
Freight Forwarder/FedEx	\$62.40

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

Retail bottle price of BARGETTO 2008 Bella Dolce is \$16.

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

Changing your account information:

Would you like to substitute your next release, BARGETTO 2008 Bella Dolce? Have you changed your address or billing information? Please call us by June 15th to prevent any inconveniences or delays in receiving your shipment and special wine club offers. BARGETTO 2008 Bella Dolce will be released on June 25th, 2009.

Epicurean Notes

CHAUCER'S

Apricot Wine Pie



By: Beth Paiva



Ingredients

1 pre-made graham cracker crust

For Custard:

- 2c Whole Milk
- 4oz. Granulated Sugar
- 3ea. lg eggs
- 1 1/4oz cornstarch
- 2Tb Apricot Wine

Instructions (makes 1 pie)

1. In a sauce pan bring milk and apricot wine to a boil
2. While milk is cooking whisk together eggs, sugar, and cornstarch
3. Once milk has boiled slowly whisk milk into egg mixture
4. Pour back into sauce pan on medium low heat bring to a boil
5. Once mixture boils pour into graham cracker crust, cool in fridge for about 3 hours.
6. Top with whipped cream and fresh apricots. 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!

