

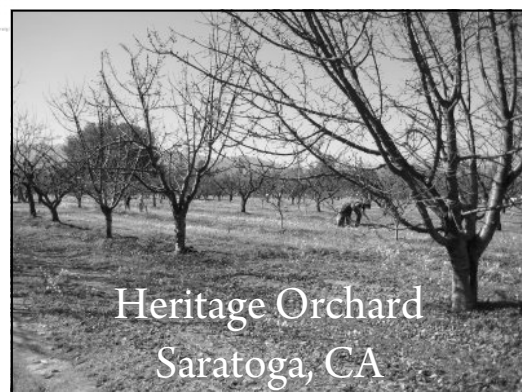
For the Love of Apricots

By Terry Moore (Shipping Dept. Manager)



Growing up in the Santa Clara Valley in the 1960's, I was lucky enough to see a glimpse of why it was called "The Valley of Hearts Delight". Apricot, cherry, almond and prune blossoms brightened the valley with a menagerie of pink, white and a myriad of other colors which would soon transform into world renowned fruits.

The orchards were both a playground for children with boundless imagination and proud farmers who knew the fruits of their labor would give enjoyment to the masses. The harvest would bring families and workers alike together to deliver the fruit in various forms to market. As we all know, this beautiful thriving valley would itself transform into another kingdom, Silicon Valley.



The orchards are mostly gone now but some jewels of the Santa Clara Valley remain nearby and the current Chaucer's Wine Club release of Apricot Wine is one.



BARGETTO Winery has been producing fruit wines for nearly fifty years. Much like grape wines there can be subtle differences that affect the quality of the fruit/wine such as weather, soil, topography and winemaking practices. The current release of Chaucer's Apricot Wine is made from the Blenheim varietal grown in Hollister, California in San Benito County. The Blenheim varietal is one of the most flavorful of apricots and was widely planted in the 1900's in California. The Blenheim is now found mostly in local markets and used for dried apricots as they are very fragile in shipment.

Chaucer's Apricot Wine has been a consistent winner with our consumers and wine competitions and has made the transition smoothly from Bargetto Apricot Wine of the 1960,70 and 80's to our current Chaucer's brand, much like the Santa Clara Valley has become Silicon Valley and the brilliant blond hair of my youth is now an elegant silver. I would like to share a couple of testimonials about our Apricot Wine spanning from the Bargetto years to the new exciting Chaucer's era.



For more than a decade at the Los Angeles County Fair wine competitions Bargetto often swept the fruit wine classes, including one Best of Class honors. On several occasions the apricot wine was singled out by the judges for showing the kind of complexity generally found in fine Cabernet or Chardonnay.

- LA Times (1986-Nathan Chroman)

"It's the pinot noir of apricots," said farmer Andy Mariani, who has a rare Blenheim orchard in Santa Clara Valley. "It has a complex flavor and only reaches its perfection in certain climates. It has a perfect balance of sweetness and acidity, aromatics and true apricot flavor. When they both reach perfection, everybody celebrates.

- California Country Magazine (2008-Jim Morris)



In finishing I would like to honor and acknowledge the dedicated farmers from the Santa Clara Valley and beyond as well as the Bargetto Family whose passion and hard work have made California and Chaucer's Apricot Wine second to none.

Current Release: CHAUCER'S Apricot

Transforming golden rays of sunshine into edible fruit, the juicy aromas of this ripe apricot wine will take you back into a midsummer's dream! Youthful, rich, and golden, pair this mouthwatering wine with the finest of cheeses as the perfect aperitif.

Shipment price for 3 bottles

Pick up Members	\$39.24
CA Shipment	\$52.74
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: \$15

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



Next 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 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 Pomegranate Wine: \$15

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

Changing your account information:

Would you like to substitute your next release, CHAUCER'S Pomegranate? Have you changed your address or billing information? Please call or e-mail us by June 20th to prevent any inconveniences or delays in receiving your shipment. CHAUCER'S Pomegranate will be released on June 23rd, 2011.

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

Epicurean Notes

CHAUCER'S

Apricot Wine Fondue

Ingredients

- 1 1/2 Cup Apricot Preserves
- 3 TB Bargetto Apricot Wine
- 1 TB fresh Mint chopped
- 1 TB Lemon Juice

By: Beth Paiva



Instructions

- Fresh Fruit of your choosing
(I like strawberries, apples, pears)
*If using large fruit like apples and pears cut them lengthwise into quarters.
1. In a small bowl mix apricot preserve, apricot wine, and mint
 2. Place in a nice serving bowl, set aside
 3. Place the fruit in a bowl and toss gently with the lemon juice
 4. Place the bowl of fondue in the center of tray and arrange the fruit around it.
- *Serves about 5

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!

