

# EVENTS TO CELEBRATE LIFE

By Loretta Bargetto Mujal, Assistant Controller



Harvest is upon us. The first day of crush (Sept 3<sup>rd</sup>) was inaugurated with a champagne toast orchestrated by our newly hired enologist, Spencer Spetnagel. To kick off the new harvest season, Bargetto hosted a **Harvest Celebration Dinner** on September 19th in it's creek side courtyard.

We offer many different events, whether it be special dinners, evenings of music, or art shows. They seem to never stop! All winery events are open to Wine Club Members and some are planned exclusively for you, our Wine Club Members.

It takes many hands to put on these events (winery or private) and because they have increased tremendously in the last year, we have recently changed the paradigm at Bargetto Winery. We have created a new department which will focus on special events (private party events). Up until a couple of months ago, our very capable and personable Soquel Tasting Room Manager, Tarah Hudelson Basilico, supervised the tasting room, winery events and special events. Tarah is now exclusively managing our Special Events Department. So if you would like to host a private party such as a birthday or anniversary party, wedding, rehearsal dinner or corporate function, Tarah is your direct contact. Remember these events can be held either in our courtyard or historic cellars. Also, as Wine Club Members, you would receive your 20% discount off the beverage package.

Tarah's former Assistant Manager, Nancy Falcon, has been promoted to our Soquel Tasting Room Manager. She oversees the tasting room as well as winery events. Her organization and great personality will make any event that much more wonderful. Nancy also knows how to make Wine Club Members feel special because she was once a member herself!

New to our Wine Club Department is Assistant Wine Club Manager Jennifer Givins. She has worked part-time at Bargetto Winery over the past year or two by supporting the tasting room and events in general. You may have also met her at this year's first **Thursday Night Music Series Event** as the lead singer for *Beat Street*. She will greet you with a big smile and an overabundance of friendliness.

So whether you host a private event, visit the tasting room, or call the wine club department, these three women, Tarah, Nancy, and Jennifer, will greet you warmly and will graciously take care of your needs with friendliness and professionalism, surpassed by none.



**Tarah Hudelson Basilico**  
*Special Events Manager*

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thudelson@bargetto.com



**Nancy Falcon**  
*Soquel Tasting Room Manager*

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**Jennifer Givins**  
*Wine Club Assistant Manager*

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Because our Wine Club Members are our special customers, throughout the year we host a few events that are exclusive just to you. Our big **Wine Club Luau** was one such event that just took place at the end of August. I heard nothing but raves. Kudos to our devoted Wine Club Manager Luke Pabich who spearheaded this event!

**In Our Backyard** is another exclusive event for our members. It is a food and wine education series, led by food educator Tabitha Stroup, that delves into the relationship between food and wine. The first of the series concentrated on pairing cheeses with Bargetto wines. The **NEXT In Our Backyard**, scheduled for November 20th, will feature an education on tannins. More details to follow.

On December 5th & 6th, we will host our holiday festival, **Art in the Cellars**. Stroll through our cellars and enjoy fine art, fine wine, and the spirit of the season. This two-day event is open to the public. However, on the Saturday evening, a special evening is planned just for Wine Club Members. These are a few of the exclusive events that await you through the end of the year.

As far as the winery events which are open to the general public, we just concluded our **Thursday Night Music Series** and our **Fresco Fridays**. Look for these events again next year! Still having beautiful weather in October...we invite you to visit our Soquel Tasting Room, Monday-Friday, 12-5 pm and enjoy free **Wi-Fi** in our courtyard while sipping a glass of wine along the banks of Soquel Creek. Of course feel free to bring your own picnic lunch or purchase a snack from us (salami, cheese, olives, or crackers).

Back by popular demand, **Jazz in the Cellars** is scheduled for Fridays in February 2010. Come and listen to live jazz music in our historic cellars. No cover charge. Food and wine by the glass will be available for purchase. Arrive early – this event fills up quickly!

As you know Bargetto Winery is in the business of producing fine wines (especially wines from the Santa Cruz Mountains); but additionally, we are also in the hospitality business. We believe that wine is to be enjoyed with family and friends and to be shared as a *celebration of life*. We work diligently to ensure that all of our events help to bring about this sharing. We hope that you find this to be true!

## Current Release: CHAUCER'S Pomegranate Wine

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 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 Pomegranate Wine, and receive a 25% discount. This offer expires December 10th, 2009.

	Retail	Wine Club
Half Case	\$90	\$ 67.50
Full Case	\$180	\$135.00

## Next Release: CHAUCER'S Raspberry Wine

This wine is produced utilizing whole fruit without the addition of artificial flavorings, concentrates or artificial colorings. Even though greater production difficulties ensue because of whole fruit fermentations, the intensity of flavor generated through this technique is worth the effort.

### 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 Raspberry Wine is \$15.

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

### Changing your account information:

Would you like to substitute your next release, CHAUCER'S Raspberry Wine? Have you changed your address or billing information? Please call or e-mail us by December 1st to prevent any inconveniences or delays in receiving your shipment and special wine club offers. CHAUCER'S Raspberry Wine will be released on December 10th, 2009.

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

## Epicurean Notes

# CHAUCER'S Pomegranate Wine Poached Pear

By: Beth Paiva

### Instructions

1. Put all ingredients into a sauce pan on high.
2. Bring to a boil, once it boils turn down to a simmer for about 5mins
3. Pears are done when they are slightly soft and are pink
4. Remove from stove and remove pears so they don't over cook.
5. Once they are slightly cool put a scoop of the filling on top and drizzle a little of the wine on top...Enjoy!!!

\* Pears and filling can be made a head of time ( Store pears in the wine in your fridge for up to 5 days.)

\* Filling just needs to go in a container

### Ingredients

- 1 bottle CHAUCER'S Pomegranate Wine
- 4 Pears -Ripe but firm  
(peeled, cored and cut in 1/2)
- 1 stick cinnamon
- 2 whole cloves
- 1/8 tsp ground nutmeg
- 1/4 cup sugar

### Filling Ingredients

- 8oz cream cheese
  - 1/4tsp vanilla
  - 1/4 cup sugar
  - 1 pinch cinnamon
- Mix all the ingredients together

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](http://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!

