



CRYSTAL BASIN CELLARS RENEGADE RAG

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Upcoming Events:

- 9/12 Cigar Day
- 9/16 Golf Tourney
- 9/26 A Stroll thru Bordeaux
- 10/3 Renegade Wine Club Field Trip
- 10/10 Harvest Festival and Grape to Glass
- 10/17 Dinty Day

Wine Storage Wisdom from El Jefe

We get asked all the time about what the optimal aging time for wine. What most people don't know is that 90%+ of wine is made to be enjoyed within a 1 or 2 year period from when it is bottled. There are obvious and famous exceptions to this rule, but you can be sure that if you are storing your "average" wines longer than 3 or 4 years, you are losing out on the fruit-driven aspect of the wine. That fruit forward element may well be the biggest reason you liked it in the first place! Crystal Basin wines peak and begin to lose some fruit about 5 years after harvest, so drink up those 2003s and 2004s soon!



The aging process of wine is largely dependent on tannins. These are the furry guys that make you want to blow red dust out of your mouth when they are too present in a wine. They are also the source of some people's adverse reactions to red wines. Tannins come from the soil, from new barrels and from winemaking tricks like adding oak wood chips or oak dust. Bordeaux, Napa and the Rhone Valley in France all

naturally impart tannins to the wines grown in those regions, making for relatively age-worthy wines. Sierra Foothill region wines do not develop the same tannic signature because of the soil differences. Adding oak chips or dust is on the kooky side, so you won't see us do that either. These are the reasons why CBC has BIG fruit and low tannins.

The most important thing about aging wine is temperature. If you can store your wines at around 59 degrees, they will last longer and you will enjoy them more, whether they are made for aging or not. We suggest that you bring a cooler along during summer tasting trips. A few hours in a hot car can ruin the best juice!

*Mike Owen
CBC's El Jefe*



In this shipment

2007 Merlot
2007 Cabernet Franc
2007 Cabernet Sauvignon

Winery & Tasting Room

3550 Carson Road • Camino, CA 95709 • 530-647-1767
Open 7 days a week 11am - 5 pm



Carrie's Corner

Mascarpone Peach Puff

Ingredients

- 1 Package puff-pastry sheets, thawed
- 1-8oz tub Mascarpone Italian cream cheese
- ¼ cup Crystal Basin Cellar Viognier
- 6 ripe peaches, peeled and sliced
- ¼ cup milk for sealing and glaze

Directions

Heat oven to 375 degrees. Unfold and roll out pastry sheets until double in size.

Spread Mascarpone cheese on center area of puff pastry.

Lightly poach peaches in CBC Viognier.

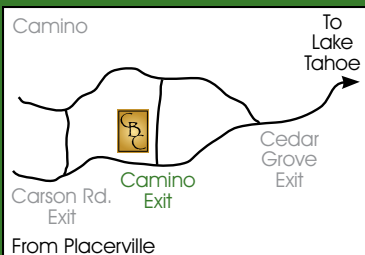
Spoon peaches on top of Mascarpone cheese.

Fold up edges of the puff pastry like a draw string purse.

Use a pastry brush and milk to seal the pastry edges.

Bake until golden brown and puffy, about 15 minutes.

Slice, serve with CBC Viognier and ENJOY!



Crystal Basin Cellars
3550 Carson Road
Camino, CA 95709
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Fall Wine Club

This Renegade Wine Club shipment features Big Bordeaux wines made from grapes grown in the Northern part of El Dorado County. Wines from the Bordeaux region of France are arguable the world's most famous and popular wines. Our versions are no exception! Our Merlot is always a crowd favorite and is sure to sell out quickly – one reason we make sure our Renegade Wine Club members get some! Our Cabernet Franc is one of our flagship products and is responsible for the conversion of more than a few formerly white-only wine drinkers to a love of rich red wines. The Cabernet Sauvignon is our winemaker's favorite wine, because we let him "play" with the blend a little bit and add other Bordeaux varieties in small amounts to create the optimal set of flavors.

As always, these wines are aggressively discounted for our Renegade members and we hope you enjoy drinking them as much as we have enjoyed making and sampling them. Cheers!

2007 Merlot -

From the Gold Hill Vineyard, this rich Merlot features velvety tannins and bright berry flavors with a hint of dusty cocoa. These vines are now 30 years old and are producing exceptional fruit! Our job as winemakers is to stay out of the way and let nature run her course. You'll agree that we stay out of the way pretty well! Retail Price \$27

2007 Cabernet Franc -

This wine has hints of violets and black cherry with a lingering smoothness. Our Cab Franc has been made from the same vineyard since 1995! Often used as a blending grape, we think that our Cab Franc doesn't play second fiddle to any others, so enjoy our pure version! Ready to enjoy now, it will improve in your cellar until 2012. Retail Price \$25

2007 Cabernet Sauvignon -

Rich and low in tannins, this wine benefits from the addition of small amounts of Merlot (5%) , Cabernet Franc (5%) , and Malbec and Petit Verdot (2 1/2 % each). These important elements of a true Bordeaux blend add spice, depth and complexity to our Cabernet Sauvignon to attain our special version of the King of Red Wines. Retail Price \$30

Don't get enough wine in your Quarterly Shipment?

Double Down your
Renegade Wine Club
membership
and receive 6 bottles
each shipment
for an
additional discount!

