

# CRYSTAL BASIN CELLARS RENEGADE RAG

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## Upcoming Events:

Visit [www.crystalbasin.com](http://www.crystalbasin.com) for details of each event!

- 11/27 Black Friday at CBC
- 11/28 Avoid the Malls Tasting
- 12/6 Port, Cheese and Chocolate
- 12/19 Tree Trimming and Christmas Carols
- 12/26 10th Annual Get Off the Couch and Out of the House Tasting

## The Renegade Wine Club Forges Powerful Partnerships!

We are lucky that we constantly meet talented folks through our Crystal Basin community.

Some lovely young ladies who are part of the CBC community will join us to share their singing talents with you during the Holiday Season at two special events.

On Saturday, December 19th starting at 5:30, we will be trimming our Christmas Tree at CBC and listening to **Caroling by Cimorelli**, a local singing group composed of 5 adorable sisters that sing in angelic harmony.

We'll have lite appetizers and a no-host wine and beer bar. Wine Clubbers – No Charge! Everybody else - \$10.



Continuing the theme, we'll host **Kelley Jakle**, fresh from her appearance on The Singoff on NBC. Kelley will be singing at our Get Off the Couch event December 26th at the winery from 11 to 5pm. She has performed at our winery twice before. Her amazing voice showcases her insightful original songs. Continuing in the CBC tradition - No Charge!

### Skiing! If you are a skier – here is a Great Renegade Wine Club benefit!

Sierra-at-Tahoe, the closest ski resort to Crystal Basin, will be exclusively featuring our wines at the resort during April 2010.

We've formed a nice partnership with them and they are great folks. What this means for you as a wine club member is that you can get a Full-Day Pass for the price of a Half-Day Ticket if you tell them you are a Renegade Wine Club member!



## In this shipment

- 2006 Syrah Port
- 2007 Syrah Reserve
- 2007 Petit Verdot
- 2008 Crystal Basin Bubbly

## Winery & Tasting Room

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



## Uncle Dinty's Den

### Uncle Dinty's Stew (Serves 200)

#### Ingredients

- 10 lbs Olive Oil
- 20 lbs Top Sirloin (cut into 1" cubes)
- 10 lbs Potatoes (cut into 1" cubes)
- 10 lbs Carrots (cut into 1" cubes)
- 5 lbs Yellow Onions (sliced)
- 5 bottles 2007 CBC Syrah
- 1 gal Beef Broth
- 275 Garlic Cloves (chopped)
- 1/2 gal Tomato Paste
- 2 lbs Portabella Mushrooms (sliced thick)
- Salt/Pepper to taste
- thyme and bay leaves in directions below but not ingredients!

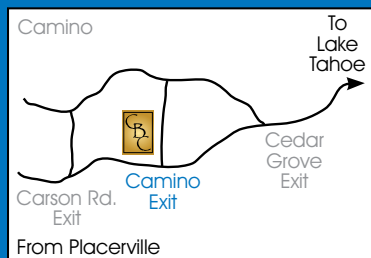
#### Directions

Heat the olive oil in a large stew pot.

Dry the beef cubes with paper towels and sprinkle them with pepper. In batches in single layers, sear the beef in the hot oil for 3 to 5 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.

Toss the carrots and onions, 1 tablespoon of salt and 2 teaspoons of pepper in the fat in the pan & cook for 10-15 minutes, stirring occasionally until the onions are lightly browned. Add garlic and cook for 1 more minute. Put the meat back into the pot with juices. Add bottles of wine plus beef broth. Add tomato paste, thyme and bay leaves. Bring to a simmer; cover pot with a tight-fitting lid. Cook, stirring occasionally until meat is tender, about 4 hours. If more liquid needed add more wine.

Combine 2 tablespoons of butter and flour with a fork & stir into stew. Add the frozen onions. Saute' the mushrooms in 2 tablespoons of butter for 10 minutes until lightly browned & then add to pot. Season to taste. Sprinkle with parsley if desired. ENJOY!



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## Winter 2009 Wine Club Shipment



When Uncle Bob "suggested" that we include 4 bottles in the 2009 Winter Wine Club shipment, we couldn't argue. He is, of course, Uncle Bob after all. He has declared that in this age of cutbacks and under performance – CBC will over perform yet again! We're launching a new wine, Crystal Basin Bubbly, and we wanted to introduce it to our best customers. We also wanted not only to celebrate the end of a kind of crappy year but to literally provide a reason for celebration.

#### Enjoy your Winter shipment wines:

**2006 Syrah Port** - Our Port is made from 100% El Dorado Syrah grapes. The fermentation was stopped short when we added 190 proof brandy. You should have seen Uncle Bob confronted with the world's largest martini! This port features sweet fruit with balance and power in the bass clef. Think chocolate! Think cigar! Best of all, enjoy during the holidays!  
*Wine Club Price \$20.00*

**2007 Syrah Reserve** - From a mélange of the Sumu-Kaw and Gold Hill Vineyards, this deep and brooding Syrah has a bass note of smokiness with a color to match. Sleek European styling at a Toyota price!  
*Wine Club Price \$17.60*

**2007 Petit Verdot** - Made from Duarte fruit from their Georgetown vineyard, this wine showcases the lovely and unique herbal and cedar aspects of Petit Verdot. A dense wine in both color and mouthfeel. Maybe our best yet!  
*Wine Club Price \$22.40*

**2008 Crystal Basin Bubbly** - Slightly sweet and voluptuous, this bubbly is perfect to grace any celebration. Clean fruit elements and a hint of breadiness to the nose. Most of all – Just Fun!  
*Wine Club Price \$14.40*

## Mike Beckett



Mike Beckett is a World Class firefighter who has managed the El Dorado Hotshots for more than 15 years. He is a dedicated member of our World Class Winemaking team. Mike is a whiz on the forklift and has a great palette to match. An El Dorado County native, Mike and his wife Kristi live in Placerville. Say Hi to Mike during harvest if you can get to Camino before 7am!

#### 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!