

# CRYSTAL BASIN CELLARS RENEGADE RAG

## We Never Met A Grape We Didn't Like!

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### Upcoming Events:

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

- 9/2 Renegade Wine Club Dinner - Cafe Napoli Cameron Park \$65
- 9/15 Golf Tourney and Prime Rib Pig Out - Cameron Park Country Club \$100
- 9/25 A Stroll Thru Bordeaux - Food and Wine Pairings - FREE!
- 10/9 Grape to Glass - Interactive Wine-making!

We are often asked why and how come we make so many different wines. The short and easy answer is "Because we can!" We believe that Crystal Basin has a key advantage by not growing grapes. While we support the traditional approach of wines coming from an estate vineyard carefully tended by some visionary, we see our role in the wine industry as emissaries and educators.

Simply put, we have access to great grapes that are all grown within 30 miles of us in El Dorado County.

"Great" is perhaps not a strong enough term, as our region is chockfull of World Class fruit. At the moment, more growers and vineyards are producing these great grapes than competent local wineries can handle. It is a shame to see some of this fruit

leave the county and not be used to represent what we've got goin' on in the Foothills! So, we keep adding grape varieties and wines. We keep carefully increasing our production because we really do want to make a little bit of everything!

We've had a ball introducing some lesser-known wines to our customers. The best is when their eyes light up and they've found something new that they didn't expect to like. Bang! The door to new experiences and flavors flies open and customers are suddenly hungry for more of these grand new experiences. OK, you were knocked out by the Mourvedre, so how about some Petit Verdot?



At last count, Crystal Basin is working with 17 different grape varieties to make 20 different wines. While we don't spend much time in

the vineyard, we truly appreciate the artistry of the folks who grow our grapes. To show those folks some love and to allow our fans to ask questions and rub elbows with our farmers, we've invited our Grape Growers to pour "their" wines for our wine club members on August 28th and 29th, during the Wine Club Pick-Up weekend. We'll have a good time, sample some great wines and share the love with these folks who do a lot of the work associated with getting Crystal Basin's killer wines into the bottle.



### Fall 2010 Shipment

- 2008 Merlot
- 2008 Mourvedre
- 2008 Petite Sirah

### Winery & Tasting Room

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



## Recipe Szechuan Cucumber Slices

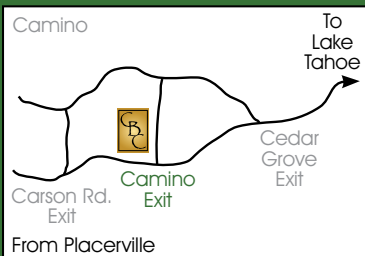
### Ingredients

- 3 large cucumbers, unpeeled
- 4 1/2 tsp salt
- 3 - 4 garlic cloves, sliced  
(I always use a little more)
- 4 dried hot red peppers, chopped  
(I use 1 tbsp red pepper flakes)
- 1/3 cup sesame oil
- 1/2 cup rice vinegar or white vinegar
- 1/3 cup sugar

### Directions

Wash cucumbers, cut in half length-wise & remove seeds. Cut cucumber halves into 1/2-inch slices. Place in a medium bowl, sprinkle with salt and let stand about 4 hours. Squeeze liquid from cucumbers. Place cucumbers, garlic & red peppers in a serving dish. Heat sesame oil in a small saucepan over high heat until oil begins to smoke (don't let it burn!). Pour over cucumber slices. Heat vinegar in a small saucepan over high heat until it boils. Pour over cucumber slices. Add sugar & mix well. Cover and let stand about 4 hours before serving (I think it's better if you make it the day before). May be refrigerated up to 1 week. Serve cold. Makes 1 1/2 - 2 cups. Enjoy!

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530 647-1767  
www.crystalbasin.com

## Fall Wine Club

This shipment is a doozy! All three of these wines recently won medals at the State Fair, the Orange County Fair and the El Dorado County Fair. These competitions were held in May and June of this year and the wines had only been in the bottle since the first week of April! These wines are a joy to pour and share and we expect that they will only improve through the next 2 years or so. Enjoy!

### Enjoy your Fall shipment wines:

**2008 Merlot** - This juicy wine jumps out of the glass with a dusty cocoa nose and rewards sipping with red berry and plutot fruit and sweet tannins. There is a pleasant undertone of mint and menthol with a bit of sour cherry and a long finish. These grapes are from the Gold Hill Vineyard and may just be the best in the Sierra Foothills! CBC's 2008 Merlot won a Gold Medal at the 2010 Orange County Fair. 320 cases produced. Get it while it lasts!

Retail \$27.00

**2008 Mourvedre** - With a warm raspberry toned nose and lingering flavors of cherries, spice and white pepper, our Mourvedre is a hit again! It won the Best of the Sierra Foothills Region at the California State Fair for the second year in a row! This wine's bright fruit will complement your fall BBQ or a rack of lamb smothered in rosemary and garlic. 320 cases produced. Enjoy!

Retail \$27.00

**2008 Petite Sirah** - This inky Petite Sirah is our best Petite yet. It features an earthy nose with a hint of vanilla from aging in our oak barrels. It features dark blue fruit - black cherry and currant with a baking chocolate finish from the healthy tannins. This wine will improve between now and October and it will last at LEAST 4 years in your cellar, but we ask, why wait? Bronze Medal Winner at two 2010 wine competitions. 280 cases produced.

Retail \$25.00

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Double Down your Renegade Wine Club membership and receive  
6 bottles each shipment for **ONLY \$50 MORE!**

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## Changing Faces at Crystal Basin Cellars

After a great run of more than 3 years in our barrel room, **Michael House** has stepped into the sunlight! He is looking at some fun projects at his new house, including growing hops and getting his beer-making going once again. He and Bev have a great cruise vacation planned to New Zealand and are looking forward to spending weekends together for a change. Next time you miss him, Michael suggests that you light a cigar in remembrance.

**Connie Snell** was our first tasting room employee in 2007. She is headed into a working retirement where she can spend her efforts with friends in an art cooperative. She's been an integral part of the CBC fabric for over 3 years and we'll all miss her spunky contributions.

Stepping into the barrel room at CBC is long-time fan **Jeff Jokerst**. Jeff and his family have enjoyed CBC wines since 2002 during the Gold Hill days. Jeff is an entrepreneur who is working on his law degree and making efforts to become a wine geek on the side. Stop in and see why the title on his business card is "Cute Barrel Guy"!

**Kim Korrop** is a wine club member who lives near Crystal Basin and loves to hang out with customers and share wines. Stop by on Tuesdays for a taste of Bubbly along with Kim's bubbly personality.

Last but not least, **Natalie Pifer** is joining the CBC team while she works out the details of her upcoming move to Thailand. She's an ED County native who's been working for some of the big boys in Sonoma (Korbel and Cline) since she got her college degree. Maybe some of that big boy winery polish can rub off on us in Camino!