

CRYSTAL BASIN CELLARS RENEGADE RAG

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Upcoming Events:

Visit www.crystalbasin.com
for details of each event!

- 11/26 Black Friday –
Breakfast and Wine
Specials starting at
6am – no kidding!
- 11/27 Avoid the Malls Tast-
ing – the One, the
Only, the Original!
- 12/4 Vintage Tasting for
Wine Clubbers –
Bordeaux Library
Wines!
- 12/18 Tree Trimming and
Christmas Carols –
No Need to be in
Tune!
- 12/26 Get
Off the
Couch
and
Out
of the
House
Tasting
– Duh!
- 1/18 Cigar
Day
– Get
Stinky with
a Custom
Rolled Cigar!

How Do Crystal Basin Wines Age?

We get asked this question all the time. The honest answer is - we don't know! We tend to take bottles home and drink 'em. We also suspect that most of our Clubbers and customers act the same way. Now and again, we have someone in the tasting room bragging about their stash of old CBC vintages and we threaten to follow them home with a corkscrew! Seriously, Crystal Basin's house style is purely a natural outcome of the flavors and ripeness of El Dorado grapes. Local grapes ripen relatively late in the year with sugars high enough to give pedestrian winemakers nightmares, leading to our higher-than-pedestrian alcohol levels. Late picking means lower overall acids and softer wines. Local grapes also don't naturally have much tannin, so no dry aftertaste. These three elements combine in our favor to create our super-fruit bomb wines that we all know and love.

So what happens when these wines get older? Simply - the big fruit decreases and the structure of the wine takes over. Do these wines age well? That is a pretty

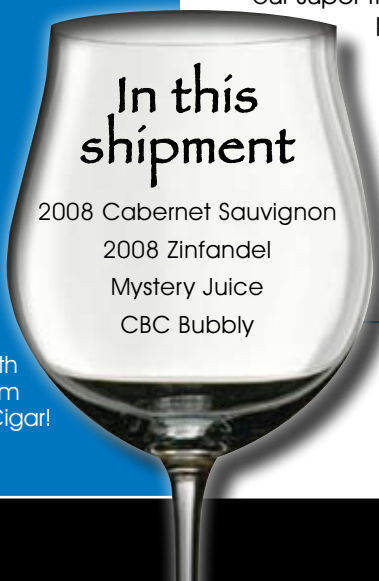
subjective question, as most of us in California tend to buy wines for short-term consumption vs. long-term aging. In fact, I'd bet that most wine drinkers use the Safeway wine aisle as their wine storage! To help answer this question for each of you in a most personal

mode, we've created a series of tastings each year exclusively for Renegade and Ascendance Wine Club members where we pull down Library wines from the Top Shelf of our cellar and

get out the corkscrew. Our first Vintage Tasting event will be held Saturday December 4th and will feature our Bordeaux wines (Cabs, Merlot, Malbec, Petit Verdot). We'll have random old vintages open for tasting and purchase while they last. All library wines are priced at \$30. Find something you like and grab it before someone else does! Our next Vintage Tasting will be in early

September and will feature Rhone varietals.

See you in the Cellar!



Winery & Tasting Room

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



CBC Mustard Pairings

After oodles of testing sessions – here are our mustard pairing suggestions:

Zinfandel Orange – Put it on glazed ham!

Cognac and Pepper – Great as a dip for grilled sausages!

Sake Wasabi – Smear it on grilled salmon!

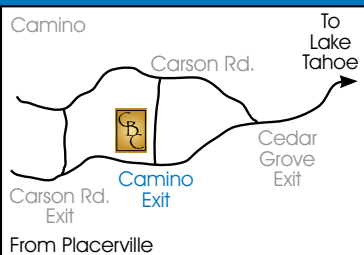
Tropical Mango – Try it on a turkey sandwich!

Garlic and Honey Dijon – A super topping for steamed asparagus!

Firey Hot – Avoid unless you are drinking beer (or juice from another winery)!



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What's Going On!



Crystal Basin Cellars
3550 Carson Road
Camino, CA 95709
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www.crystalbasin.com

Winter Wine Club



We are most pleased to announce our Winter Renegade Wine Club Shipment! Yes, there are 4 bottles in this shipment. Yes, the price is still only \$60. Yes, you can still double down for \$50 more. No, you won't be disappointed! Last year during the holidays, Uncle Bob stopped the debate about what kind of tchotchke we would include in the shipment by declaring - "Give 'em a bottle of Champagnel". So we did - kind of. Since then, our California Bubbly has become quite popular with new and old customers alike. Following that tradition, you will find one in your shipment this winter along with some great reds. The 2008 Cabernet Sauvignon was the most popular wine

at our Vintage Release parties in May and June and seems to have improved in the bottle! The 2008 Zinfandel is another great kind expression of this essential California foothill wine. Our Mystery Juice is a superb example of what happens when you plan to have a plan if you screw up. It won a Silver Medal right out of the chute and - like the label says - You Tell Us What It Is. We don't exactly know!

Enjoy your Winter shipment wines:

CBC Bubbly – Enjoy over the holiday season. Give it away as a gift. Launch a boat with it. Mix with orange or cranberry juice. Have a lost weekend morning and the post inebriated and incoherent commentary on our Facebook page. *Retail \$16.00*

2008 Zinfandel – A super Zin with spicy raspberry tones followed by classic tobacco hints and a lovely, lingering finish. This is a composite made from two El Dorado vineyards, Sumu-Kaw and Gold Hill. A sure hit at a holiday dinner. *Retail \$22.00*

2008 Cabernet Sauvignon – Incredible berry burst and classic Cab flavors in such a youthful wine. Cabs are typically meant to be aged, but we dare you to sit and stare at this wine longer than 6 weeks after you taste it! From the Gold Hill vineyard with a bit of Duarte vineyard fruit thrown in for high-altitude character. We are completely bummed we didn't make more of this one. Watch for its first competition results at the SF Chronicle Wine Competition in January! *Retail \$30.00*

Mystery Juice – Sometimes, things don't go as planned. Sometimes - they go better! We had a hiccup during our bottling and decided to improvise and blend wines we had planned to hold over. It turned out great! This is an un-repeatable blend of our wines and we can't tell you exactly what's in it even if we wanted to! Silver Medal winner at the El Dorado County Fair! *Mysteriously Priced at \$17.86*

Don't get enough wine in your Quarterly Shipment?

Double Down when you pick up your wines and take home 8 bottles for ONLY \$50 MORE!

NEW – Ascendance Wine Club!

We're excited about the first changes to our wine club program since we moved to Camino over 4 years ago! We heard repeated requests for a wine club structure that would allow club members to get one of each of our red wines over the course of a year. We puzzled over it for a while and hit on the idea of the Ascendance Club! This new club provides 2 bottles of our high-end blends 2 times per year (April and October). We're talking Triumphant, Victorie, our Sangiovese/Cab blend and our Pinot Noir! Pricing is \$60 per shipment. Another key change is that these wines will periodically be available for tasting for Renegade and Ascendance Club Members and their guests so we save the good stuff for our favorite customers! For the 2009 vintage, we won't have an Ascendance wine - it will be a brand for our higher end wines. When you sign up, the current Ascendance shipment is 2007 Ascendance (Malbec/Petit Verdot) and 2008 Victorie. Questions? Just ask!