

CRYSTAL BASIN CELLARS RENEGADE RAG

In this issue:

- Wine, Location and Ju Ju 1
- Spring Wine Club..... 2
- Wine Recipe..... 2
- Juice We're Releasing . 2
- Juice We're Almost Out Of 2
- Meet Barbara Sly 2

Upcoming Events:

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

- 3/12 - CBC's 11th Birthday and Oyster Fest - Wine, Live Music, 1,200 oysters and a birthday cake - need we say more?
- 3/26 - Ukulele Fest - Celebrate Don Ho and his wife Stanky
- 3/26 and 3/27 - Passport Weekend - Crowd Alert!
- 4/2 and 4/3 - Passport Weekend - Crowd Alert!
- 4/9 - Woodland Fire-fighters' Foundation Fund-raiser at CBC - \$20 for food, music and frolic

Wine, Location and Ju Ju



At Crystal Basin Cellars, we are lucky to have a amazing combination of great wines, a superb location and what we like to call powerful Ju Ju. Our wines

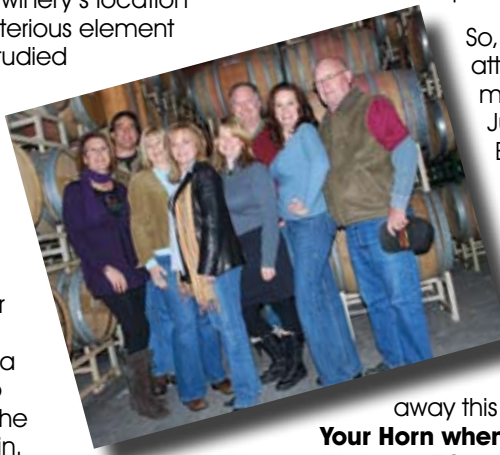
are well known and well loved by all, the contribution of our winery's location is obvious, but the mysterious element of Ju Ju needs to be studied and explained to be properly understood.

According to Wikipedia, Ju Ju is "An object of any kind superstitiously venerated and used as a charm, amulet, or means of protection." In our case, it's clearly a charm and it seems to draw people back to the winery again and again.

There is obviously a powerful force at work at CBC and we have spent a lot of time and pulled a lot of corks trying to define just what makes up our Ju Ju. Is it the great tasting room staff? The slobbery dogs? The pristine condition of the facility? The big wineglass holding the old corks? Our lack of rules? The incurable aura

of hospitality that lingers in the air? The Barrel Room?

What we've finally settled on is that our Ju Ju is centered on the cans of Dinty Moore stew next to the tasting room door. They have emanated that power since they were placed there by Uncle Bob in 2007 in response to the addition of gifts, glassware and signs to the line of wines that we have available for customer purchases.



So, you say, how can I attach and benefit from this mysterious and powerful Ju Ju at CBC? At Crystal Basin, we believe strongly the concept of sharing. We are starting a program where you can share a discount on wines with people you've never even met! OK, you ask, how can I go about giving away this discount? Simply **Honk Your Horn when you drive by CBC on Highway 50 and we'll give everyone in the tasting room a 5% (one-time) discount.** We figure that even if you can't visit CBC on a particular day, you will want to share the Ju Ju for everyone's benefit!

In this shipment

- 2008 Cabernet Franc
- 2008 Malbec
- 2008 Syrah



Red Neck Wine Glass Available Now!

Winery & Tasting Room

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





Wine Recipe

Ingredients:

- 160,000 pounds of grapes
- 1 forklift
- 1 Physical Therapist
- 1 Fire Captain
- 1 Snowboarder
- Yeast
- Fruit flies
- Water

Take 160,000 pounds of grapes in batches of 1,000 pounds and lift with forklift into bin dumper. Repeat.

Wait 24 hours and add yeast. Stir. Repeat stirring twice daily for 8 to 12 days. Add liberal amounts of fruit flies to taste.

Pour grapes and yeast into wine press and put liquid into tanks. Throw out grape skins and seeds. Use water to clean up.

Move wine into barrels. Wait. Bottle. Enjoy.

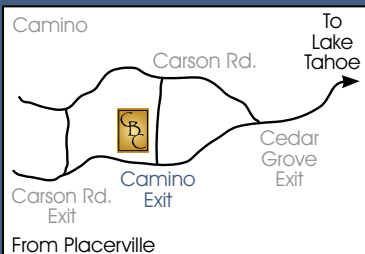
Heads Up On Stuff We're Running Out Of!

We are just about out of some of our well-loved blends from our 2008 vintage, so get 'em while they are hot!

Renegade Red | Mystery Juice



Get Your Own Red Neck Wine Glass!



Crystal Basin Cellars
 3550 Carson Road
 Camino, CA 95709
 530 647-1767
www.crystalbasin.com

Spring Wine Club

Did we ever tell you that we love our Wine Club Members? Heck, if it isn't already obvious - now you know. For the next club shipment and in keeping with the stellar showing our 2008 wines, we are proudly releasing three of our liquid gems to our faithful and fanatical Renegade Wine Clubbers. The 2008 Cabernet Franc is a stunner, the 2008 Malbec leads with a dense package of spice and the 2008 Syrah carries on a 16-year tradition of hearty and smoky CBC juice. Here are some specific notes on each of these new releases:

2008 Cabernet Franc – Brimming with allspice and cedar scents and carrying bright fruit and creamy tannins into a long finish, this Cab Franc features raspberry and currant elements with a cocoa and cinnamon finish and a hint of cracked black pepper. The 2008 vintage marks our 14th vintage from these Gold Hill grapes and continues our tradition of Cabernet Franc featured as one of our benchmark wines. Pairs well with a grilled Portobello mushroom stuffed with herbed goat cheese.

Retail \$26.00 \$20.80 for Clubbers

2008 Malbec – An inky and dense wine with complex herbal notes of cedar and cut Xmas tree and lingering spice notes on the pallet. Further complex fruit elements of prosciutto and cantaloupe are complemented by a toasty vanilla and round, enveloping tannins. Our Malbec comes from two El Dorado vineyards and is quickly becoming a customer favorite. Pairs well with a pork tenderloin with a apricot chipotle glaze.

Retail \$26.00 \$20.80 for Clubbers

2008 Syrah – Rich and deep blackberry and blueberry notes lead an elegant cocoa and cheesecake mouthfeel. Deep garnet hue and scents of old leather are joined by hints of cigar box and bacon fat in the nose that add to the complexity. We've been using some of the grapes for this Syrah since 1993! An old favorite that shows the best of Foothill Syrah. Silver Medal winner at the SF Chronicle Wine Competition! Pairs well with duck breast with a balsamic fig reduction.

Retail \$23.00 \$18.40 for Clubbers

Remember - you can always Double Down on your shipment and take home 6 bottles for only \$50 more!

Heads Up On New Juice We're Releasing!

Be There at Oyster Fest on March 12th when we feature the return of our RouMarNier white Rhone Blend! Richer and creamier than ever, it has a lovely round mouthfeel that will compliment your seafood moments (while it lasts).

Meet Barbara Sly



If you are lucky, you will visit CBC on a day when Barbara Sly is one of our tasting hosts. If you are REAL lucky, she'll pour some of our Ascendance wines for you. Barbara is perhaps our longest-serving winery fan, having discovered us in 2001 when we had just started our commercial wine production at Gold Hill. Barbara instantly loved the wine, loved the team and Adopted one of our first Barrels. Her passion for sharing Crystal Basin's wine with our customers, whether experienced or new, is infectious. Take a run through the tasting menu with Barbara and we're sure you'll agree that she's the Best!

