



December

Winter, the season to stay warm within.
Golden fire and warm hearth, cozy feet, aromas of delicious food...
The enjoyment of sipping grand wines!



Join us for our annual
Valentine Dinner
Villa Venezia Ristorante Italiano
February 8 Please call us for details.
We are excited to pair our wines with their great cuisine!!

Please, Please, Please

If you have not heard from us by email, please send us your email address!
You can send it to isvwineclub@gv.net. We send updates on wines, sales and events.
It is our way of getting the news to you fast!

Announcing New Discount Structure!

For our wine club members our new discount structure is as follows:

Duet Members receive a 30% Discount on Wine; 20% Discount on Merchandise;
35% Birthday Month Discount on Wine

Quartet Members 35% Discount on Wine at the time of shipment; 20% Discount on
Merchandise; 35% Birthday Month Discount on Wine

So tell your friends to join, and use your discounts! Happy shopping from Indian Springs!

Has anything changed? New credit card number _____ Exp. _____

Name _____

New phone number (____) _____

E-mail address _____

New address _____

Please fill in the relevant portions & mail this form to:

Indian Springs Vineyards, 303 Broad Street, Nevada City, CA 95959

If you would like to be included in our email address list or have recently changed your email address,
please send us your new or updated address to isvwineclub@gv.net.

EVENTS

Please check with us about dates,
they may be changed as the
year rolls along.

February 8

Wine Club Dinner

March

Wine Club Shipment

April 16

Post Tax Day Celebration

May

Tasting Room Anniversary!

June

Wine Club Shipment

July 25

Bella Nota Concert

August

Wine Club Shipment

Don't forget your
Wine Club Member
New increased
discount! **35%**
BIRTHDAY
DISCOUNT

If it is your birthday month,
we will give you a 35% discount on a
case of wine and selected merchandise.

Some exceptions may apply.

This offer is good once annually during the
month of your birthday.

Ask about
After Hours Private Parties
at the Tasting Room
Give the gift of wine all year,
a wine club membership!

Call us for details.

Indian Springs Vineyards Tasting Room

530-478-1068 • 800-375-9311

303 Broad St., Nevada City, CA 95959

WEBSITE & E-MAIL:

indianspringswines.com

isvwineclub@gv.net

Wine Club Cost for December \$50.53*

*includes shipping



The
Wine Club
EXCLUSIVE



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Editor: Julie Holmes

INDIAN SPRINGS VINEYARDS WINE CLUB NEWS



*Happy
Holidays
to all!*

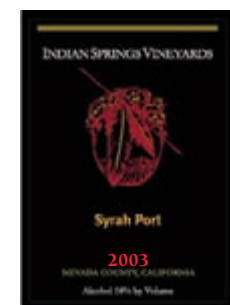
Wishing you every
happiness this
Holiday Season and
prosperity in the
New Year.

Thank you for being our
wine club customer.

We look forward to
continuing our
relationship in the
coming year.

The following are a few
suggestions to make your
holiday season easier!

2003 Syrah Port



With the holidays in mind, we have
shipped you our 2003 Syrah Port.
Please share this fabulous Port
with special friends and family.
We highly recommend that you also
pair it with Stilton cheese and fresh
pears. Add a few crushed walnuts on
the top and voilà!—a decadent treat
has been prepared!! Cheers to a
special and warm holiday season!

*As a special gift to our loyal Wine Club Members...
We have given you a 50% discount on this bottle of port.

**2003 Wine Club
Reserve Cabernet**



Our Indian Springs Wine Club Reserve
Cabernet is aged to balanced smooth velvet
perfection! It has a beautiful ruby/purple
color, with a fragrance of blackberries,
cassis, cedar and subtle toasty oak. This
medium bodied wine has a seamless
integration of acidity, wood and tannins,

leading to a smooth lingering satin finish. You should share this
wine also with friends and family, after all its got your name on it!

Holiday Recipes

Risotto al Cabernet

12 cups chicken stock (low-sodium, if canned)

1/4 cup olive oil

1 cup minced onion

Salt and black pepper, to taste

3 cups Arborio rice

1 cup *Indian Springs Vineyards Chardonnay*

3 Tbsp. unsalted butter

1 cup grated Parmigiano, plus a bit more for garnish

1 cup *Indian Springs Vineyards Wine Club Reserve Cabernet Sauvignon*, plus 1/2 cup for garnish

Bring chicken stock to a boil in a large saucepan; reduce to a simmer and keep warm while preparing risotto.

Heat olive oil in a 4-qt. saucepan. Add onion and a pinch of salt and sauté over med.-low heat until soft and translucent but not at all browned.

Add rice and continue to sauté, coating rice with the oil, until grains are lightly toasted, about 4-6 min. Adjust heat as necessary to keep pan temperature relatively constant.

Add white wine and stir until it is almost completely absorbed. Begin adding simmering stock to rice, 1 ladleful at a time, stirring the rice constantly and continuing to cook at a constant low simmer.

Add more stock each time the last addition is nearly, but not completely, absorbed. About 15 minutes after you begin adding stock, test rice by biting into a grain. It is done when it is almost cooked but still al dente; you should be able to feel a little "bite" in the middle of the grain, but it should not taste uncooked or gritty. Don't worry if you have not used all the stock.

Remove risotto from heat and stir in butter, Parmesan and 1 cup of Cabernet wine until butter and cheese are melted.

Adjust seasoning as necessary with salt and pepper. Transfer to a platter or individual shallow bowls.

Garnish with a drizzle of the wine and some grated Parmesan.

Serve immediately.

Serve with *Indian Springs Wine Club Reserve Cabernet Sauvignon*



Rosemary Salt-Crusted Venison with Cherry-Cabernet Sauce

4 Servings

This recipe also works well with rich meats such as pork tenderloin and duck breast. Store leftover Rosemary Salt in an airtight container, and use it to flavor mashed potatoes, polenta, or roasted chicken. Serve with roasted baby carrots.

8 large shallots, peeled and quartered (about 1/2 lb.)

4 tsp. olive oil, divided

2 venison tenderloins, trimmed (about 9 oz. each)

1 tsp. Rosemary Salt, divided

1/2 tsp. coarsely ground black pepper

1 cup *Indian Springs Vineyards Cabernet Sauvignon*

3/4 cup dried cherries

1-1/2 cups less-sodium beef broth

1 Tbsp. water

1 Tbsp. cornstarch

1-1/2 Tbsp. chilled butter, cut into small pieces

1 Tbsp. fresh lemon juice

Rosemary sprigs (optional)

Preheat oven to 400°.

Combine shallots and 2 tsp. oil; toss well. Arrange shallots in a single layer in a shallow roasting pan. Rub venison evenly with 1/2 tsp. Rosemary Salt and pepper. Heat remaining 2 tsp. oil in a large nonstick skillet over med.-high heat. Add venison; cook 6 min., browning on all sides. Remove venison from pan; arrange on top of shallots in roasting pan.

Bake at 400° for 17 min. or until a thermometer registers 145° (med.-rare). Remove venison and shallots from pan. Keep venison warm.

Chop shallots.

Heat skillet over med.-high heat. Add shallots, wine, and cherries; cook until liquid is reduced to 1/2 cup (about 3 min.), scraping pan to loosen browned

bits. Add broth and remaining 1/2 tsp. Rosemary Salt; bring to a boil. Reduce heat, and simmer until reduced to 2 cups (about 5 min.). Combine 1 Tbsp. water and cornstarch in a small bowl. Add cornstarch mixture to pan; bring to a boil. Cook 1 minute, stirring constantly. Remove from heat; stir in butter and juice. Cut venison across grain into thin slices; serve venison with sauce. Garnish with rosemary sprigs, if desired.

Rosemary Salt

Makes 1/4 cup (serving size: 1/4 tsp.)

1/4 cup chopped fresh rosemary

3 Tbsp. kosher salt

3 Juniper Berries, crushed

Combine all ingredients in a mini food processor; process until finely chopped.

Serve with *Indian Springs Wine Club Reserve Cabernet Sauvignon*!!



Cake Rounds

This recipe is really fun. If you are on a diet, eat only one!! You can get creative with the icing and chocolate coating. If you want, cake rounds can be rolled in nuts, sprinkles.

Makes 3 Dozen

1 (18.25 oz.) package chocolate cake mix

1 (16 oz.) container prepared chocolate frosting

1 (3 oz.) bar chocolate flavored confectioners coating

Prepare the cake mix according to package directions using any of the recommended pan sizes. When cake is done, crumble while warm into large bowl, stir in the frosting until well blended.

Melt chocolate coating in a glass bowl in microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.

Use a melon baller or small scoop to form balls of the chocolate cake mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set.



Port Wine Chocolate Cake

A rich chocolate cake made even more decadent with the addition of *Indian Springs Syrah Port Wine*

10 (1 oz.) squares unsweetened chocolate

3/4 cup butter

5 egg yolks

3/4 cup white sugar

3/4 cup port wine

1/2 cup all-purpose flour

5 egg whites

1/2 tsp. cream of tartar

3 Tbsp. white sugar

1 cup chopped walnuts

1 cup semisweet chocolate chips

1/2 cup butter

1/2 Tbsp. corn syrup

1/2 cup *Indian Springs Syrah Port Wine*

1/2 tsp. vanilla extract

In top of a double boiler, melt unsweetened chocolate & 3/4 c. butter, stirring occasionally, 'til smooth. Set aside to cool to room temp. Preheat oven to 350°F (175°C). Grease 10" Bundt or tube pan.

In a large bowl, beat egg yolks & 3/4 c. sugar together with electric mixer on high speed til light & fluffy, about 5 min. Gradually stir in 3/4 c. Syrah Port and flour. Fold in cooled chocolate mixture.

In clean bowl, whip egg whites with cream of tartar until frothy. Gradually whisk in 3 Tbsp. sugar, continue to whip 'til stiff peaks form. Fold 1/3 whites into batter, then quickly fold in remaining whites 'til no streaks remain. Quickly fold in walnuts. Pour batter into prepared pan.

Bake in preheated oven about 45 min., or until tested with a toothpick. Cool in pan 10 min. Invert onto serving plate. Cool completely.

To make the glaze: In top of a double boiler, over lightly simmering water, combine chocolate chips, 1/2 cup butter and corn syrup. Stir frequently until chocolate is melted. Stir in the remaining 1/2 cup Syrah Port and vanilla until mixture is smooth. Set aside to cool for about 30 minutes. Pour glaze over the cooled cake.

Most importantly:

Serve with *Indian Springs Vineyards 2003 Syrah Port Wine*

Shipping News!

At Indian Springs Tasting Room shipping is the easiest way to send gifts off to far away special people in your life. Just remember we have until 5 days before Christmas to ship your packages to the West Coast, and 7 days to the East Coast!

Gift Memberships!

Gift Baskets!

Wine Club gift memberships are an easy way of giving a gift all year! We provide the wine club gift card to announce your special gift!

Our staff can create a beautiful custom gift basket for you. All you need to do is pick out the items you would like in your basket, or give us a price allowance, and we will do it for you!

Other gift ideas!

We offer gift certificates. We have gift boxes upon request. Our newest Hog Wild Red and T-Shirts are available now.

All the best to you and your family,

Wine Specials

40% Off

2003 Syrah

2003 Meritage

2003 Reserve Merlot

while stock lasts

New Release Wines

2006 Semillon
Club Price \$ 8.40

2006 Sauvignon Blanc
Club Price \$ 8.40

2005 Hog Wild Red
Club Price \$ 9.80

2005 Primitivo
Club Price \$16.80

2004 Cabernet Franc
Club Price \$16.80

2004 Cabernet Sauvignon
Club Price \$14.70

2006 Moscato Bianco
Club Price \$ 8.40