



Now Available!
New Collector's
Vintage **U2**
2003 Cabernet Sauvignon
20% off
to our wine club members.



The Wine Club EXCLUSIVE

INDIAN SPRINGS VINEYARDS WINE CLUB NEWS

Fall 2005
Issue No. 41
Editor: Julie Holmes

*For man, autumn is a time of harvest, of gathering together.
For nature, it is a time of sowing, of scattering abroad.*

Edwin Way Teale

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.

Don't forget your Wine Club Member
30% BIRTHDAY DISCOUNT!

If it is your birthday month, we will give you a 30% 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.

COMING EVENTS

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

September
Wine Club Shipment

October
Moon Harvest Dinner
Sunday, October 16

November
Wine Club Open House
November 11

December
Wine Club Shipment
Holiday Open House
Port & Dessert
December 9

Victorian Christmas
December 7, 14, 18, 21

B & B Tour
December 8 & 15

February 2006
Valentine Dinner
February 10



Just as we think we cannot stand another extremely hot day, September comes breezing in and thankfully brings us a glorious Indian Summer! We are passionate about our 2003 wines and will be offering you our 2003 Reserve Cabernet Sauvignon as the first in our line up of fabulous wines!

2003 Reserve Cabernet Sauvignon

The newly released 2003 Reserve Cabernet Sauvignon is a first-class example of Cabernets produced from the Indian Springs Vineyards. Visually enticing, there is a deep red hue with a garnet edge. Tantalizing flavors of blackberry, currant, chocolate and plum reach out deliciously compelling you to savor each sip, taking in the rich, opulent and silky tannins. This exemplary wine will continue to impress and improve for many years to come!

Cabernet Sauvignon[ka-behr-NAY soh-vihn-YOHN; soh-vee-NYAWN]
The most successful and popular of the top-quality red-wine grapes, Cabernet Sauvignon is the basis for most of California's superb red wines and the primary grape of most of the top vineyards in BORDEAUX's Médoc and Graves districts. In Bordeaux, Cabernet Sauvignon is most often blended with one or more of the following grapes: Merlot, Cabernet Franc, Petit Verdot or Malbec. In California, wines are more often made with 100 percent Cabernet Sauvignon grapes, although some blending is now taking place. Cabernet Sauvignon grapes produce full-bodied, fruity wines that are rich, complex and intensely flavorful.

2002 Sauvignon Blanc

This assertive example of Sauvignon Blanc shows its true character with aromas of gooseberry and meadow grasses, leading to flavors of pear, lime, and apple. See luscious recipes on inside.

Sauvignon Blanc (also called Fume Blanc) is one of the great white wines. It is an extremely versatile and drinkable wine. In France, Sauvignon Blanc is the mother grape Pouilly Fume and has the capacity to enoble plain, simple seafood, and will hold up nicely to herbal preparations (thyme, rosemary, basil, tarragon, coriander) and white meats such as chicken, veal, turkey and pork and Caesar Salad. The wine has vibrant flavors that go surprisingly well with spicy and ethnic cuisines, as well as traditional French fare.

2003 releases mark a new era in ISV winemaking

see inside story...

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 iswineclub@gv.net.

Wine Club Cost for September \$49.90*
*includes shipping

WEBSITE & E-MAIL:
iswineclub@gv.net
iswine.com

530-478-1068 • 1-800-375-9311
Tasting Room: 303 Broad St.
Nevada City, CA 95959

2003 Releases Mark a New Era in ISV Winemaking



This month we will release the first of our 2003 vintages and we have a very exciting story to tell about them. In 2003 certain vineyard blocks were selected and cultivated for the highest possible quality. While this resulted in reduced tons per acre—literally half the number of grapes per acre that most growers cultivate—with very careful production, attention to details such as limited irrigation, careful canopy management, leaf and fruit thinning, and lots of TLC—it yielded smaller

grapes with more intense flavor and we harvested a crop of exceptional quality. Truly superior grapes, which are now incredible wines. There is an old adage that goes something like this—“Poor wines can be made from good grapes, but good wines cannot be made from poor grapes.” Therefore, good wines begin in the vineyard.

You might find these facts interesting as well—we use a combination of French and American Oak barrels—for our reds, 30% of our barrels are new every year. 100% French Oak is used in many of our white wine programs with 30% new each year. The investments we are making in our new growing methods are well worth the additional costs, which have literally tripled since we started cultivating at this level. And, yes, that means a slightly

higher priced wine to you. But, I’m certain you will taste the results and agree that this is one of the finest Indian Springs vintages yet.

The 2003 Reserve Cabernet Sauvignon is already bottled and is available for tasting now. Our other 2003 vintages—ISV Cabernet Sauvignon, Merlot, Cabernet Franc, and the Syrah—will be available in October. We are also bottling Primitivo (Zinfandel), Barbera and Syrah Port which will be available in our Tasting Room in November.

Come in soon and taste the new wines—we’re proud of our hard work and of producing the finest wines we’ve ever bottled—we know you will agree.

We look forward to seeing you soon,
Dennis W. Ball



Make us your holiday destination.

Sip on wine while you shop, it doesn't get better than this!

We're very excited about the new merchandise arriving daily in the Tasting Room! We recently ordered some fabulous items for unique Holiday gifts that we think you are going to love. So, when you think about special gifts for friends and family (and naturally, you'll want to include a fine bottle of wine!), visit the Tasting Room. Stop by often, as we will have new items every week!



Our 2005 Full Moon Harvest Dinner Sunday, October 16th, 5:30 p.m.

As we stood in the vineyards during the September full moon, we knew right then that the Fall Harvest (or Hunter) Moon is something to be shared with our members from this magical spot. Join us on the deck for a menu of Pork Sirloin in Apple/Mustard Sauce or Chicken Marcella garlic mashed potatoes along with Squash Soup, salads and delectable desserts. Wine served at 5:30, dinner at 6, full moon at 6:30. For reservations, please call the Tasting Room at 530-478-1068 (press 2 if after hours to leave a message). Cost: \$60 per person. We will email directions to you if you have not visited the vineyards before. We will have heaters, but please bring a jacket just in case.

10th Annual
Bella Nota
CONCERT IN THE VINEYARDS

If you didn't make it to the event this year, make sure you come next July.



Fall Recipes



Neil's Gazpacho

Blend together in a blender:

1 can (10oz.) Snap-E-Tom Tomato Cocktail (or 2 6oz. cans)

1/2 medium cucumber, cut up

1 medium tomato, cut up

1 tablespoon sugar

1/4 cup red wine vinegar

1/4 cup salad oil

Add blended ingredients to the following and chill.

2 cans (10oz. each) Snap-E-Tom Tomato Cocktail (or 3 6oz. cans)

1 medium tomato, finely chopped

1/2 medium cucumber, finely chopped

1 small onion, finely chopped

Serve very cold with at least two of the following garnishes: Croutons, chopped hard-boiled egg whites, chopped green bell peppers, chopped fresh onion. Serves 6.

Traditionally served chilled, this soup takes on a totally different and interesting flavor when heated for the colder day meals.

Served at the Gold Harvest Wine Trail.

Serve with Indian Springs Vineyards Sauvignon Blanc.



Classic Caesar Salad

Many versions of this classic include a splash of Worcestershire or Dijon mustard, adding grilled chicken or salmon pieces, etc. Whatever your particular taste, this classic is our favorite—give it a try!

For 4 people:

1 large very fresh head of romaine lettuce, washed and torn by hand into medium bite-size pieces; these pieces must be dry; your spinner will work just fine. We think

having to use a knife to cut the lettuce after it's served only slows down the enjoyment! So bite-sized pieces are a diner's preference. 1/2 can rolled anchovy filets (easier to cut than flat)

4 Tbls. olive oil

4 crushed garlic cloves (more if you prefer)

The juice of 2 medium to large lemons

(if very juicy, start with 1.5, adding the remaining amount if desired)

1 raw egg

1 cup grated fresh Parmesan (freshly

grated from a wedge is best; not the

powdery version)

Salt and pepper to taste

To assemble:

Put the olive oil, garlic, anchovy filets into a large salad bowl. With a sharp knife and fork cut up the filets into tiny pieces and swirl the mixture briefly; let sit 20 minutes (a good time to prepare the romaine).

Note: sorry, but the anchovy paste just isn't the same in this recipe.

Add the lettuce, egg, lemon juice, cheese, salt and pepper. Now here's where you must decide = the toss! Wash your hands well, then dig right in and toss the salad with your hands until every piece of lettuce is evenly coated and the anchovies are evenly distributed. Of course, you can use salad tongs, but you'll be surprised how perfectly your hands can do the job! Add more lemon juice or salt and pepper to taste.

Consider transferring to another salad bowl or clean up bowl edges with a moist paper towel before serving. Enjoy!

Served at the Gold Harvest Wine Trail.

Serve with Indian Springs Vineyards Sauvignon Blanc.

Lamb Braised in Cabernet Sauvignon with Sweet Potatoes

2 pounds lamb shoulder, cubed

Salt and freshly ground black pepper

2 tablespoons all-purpose flour

1/2 teaspoon of CREOLE SEASONING

(See Below)

2 tablespoons olive oil

2 tablespoons unsalted butter

1 yellow onion, peeled and chopped

1 leek, well rinsed and chopped

2 carrots, peeled and chopped

2 tablespoons tomato paste

2 cups New Zealand Cabernet Sauvignon,

or Cabernet Sauvignon/Merlot blend

1 cup lamb stock or beef stock

2 bay leaves

2 sprigs fresh thyme

Mashed Sweet Potatoes:

3 Sweet Potatoes, about 1 1/2 pounds,

peeled and cut into 1-inch dice with

3/4 teaspoon salt

3 tablespoons unsalted butter, softened

1 tablespoon light brown sugar

1 1/2 teaspoons finely grated fresh ginger

1/8 teaspoon ground white pepper

Chopped fresh parsley leaves, for garnish

Season the lamb with salt and pepper. In a bowl, combine the flour with the CREOLE SEASONING. Dust the lamb with the seasoned flour, shaking to remove any excess.

In a large saute pan or Dutch oven, heat the oil and melt the butter over medium-high heat. Add the meat in batches and cook, turning, until browned on all sides. Remove with a slotted spoon.

To the fat in the pan, add the onions, leeks, and carrots, and cook, stirring, until softened, about 4 min. Add tomato paste and cook for 1 min. Add wine and stock. Bring to a boil, stirring to deglaze bottom of the pan. Return meat to the pot and add bay leaves and thyme. Lower the heat to a simmer, cover, and cook, stirring occasionally and skimming any fat that forms on the surface, until meat is very tender, 1-1/2 to 2 hours.

To make the Sweet Potatoes:

In a medium saucepan, combine the sweet potatoes and salt and cover with water by 1-inch. Bring to a boil and cook until fork tender, about 10 minutes. Drain and return the sweet potatoes to the saucepan and over low heat, mash with a potato masher or heavy whisk. Add the butter, sugar, ginger, and white pepper, and mash into the potatoes.

Remove the lamb from the heat and discard the bay leaves and thyme sprigs. Adjust the seasoning, to taste. Serve over the mashed sweet potatoes. Garnish with chopped parsley and serve.

CREOLE SEASONING

2 1/2 tablespoons paprika

2 tablespoons salt

2 tablespoons garlic powder

1 tablespoon black pepper

1 tablespoon onion powder

1 tablespoon cayenne pepper

1 tablespoon dried leaf oregano

1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup. Yield: 4 servings

Serve with Indian Springs Vineyards Reserve Cabernet Sauvignon