



The Woodside Vineyards Newsletter November 2009

So.....that “third and final” chance for a tasting in Woodside wasn’t. The sale of Woodside Vineyards and the move to AutoVino is on hold. The upcoming barrel tastings will be in the winery as in previous years and we look forward to seeing those of you close by.

What is next? We are going to focus on the attributes of being a small, handcrafted and historically significant winery. We have outstanding wines, fantastic customers and a thriving vineyard management business to focus our attention on as we move ahead.

Vineyard

Harvest has been completed and the quality is excellent. We did not have the usual bounce back from last year’s lower yields, but with grapes from additional sources, we have processed over 45 tons – a new record high. Each ton will yield about 150 gallons of wine or 2.5 barrels. Each barrel holds 59 gallons and will yield 24 cases. We will have plenty of wine to care for and look forward to drinking and sharing.



The rows of vines will soon be “brown and bald” during this period of rest and recovery.

One of the milestones this year was Bob’s 50th vintage here at 340 Kings Mountain Road. He first harvested the grapes then growing on this property in 1960 with the help of Polly and three other lady friends. Using a crusher and press borrowed from Bev and Bob Groetzinger, eight five-gallon carboys of wine were produced. A couple of bottles from that harvest still remain in our history collection. The brash young (33 years) ceiling salesman had no idea of what he was starting! That experiment was just a lark – he did not even own the property yet.

The colorful leaves are falling as the vineyard becomes dormant.



Winery



A major addition to our equipment list was the purchase in August of a new wine press. Unlike the former press (we just traded it for two tons of grapes), which used two large steel disks to press out the juice, the new press uses a membrane that gently presses the pulp against the perforated skin of the press. Not only does this produce an additional 10 – 15% of wine, but also it is done much more gently. So we not only get more volume, but improved quality as well.



The winery is chock full of fermenting tanks and hard work. A record number of barrels were purchased this year and there will be some creative solutions necessary to find space for everything. Additionally, the choice of barrels is used to differentiate blends and varietals. Different types of oak interact uniquely with wine because of the variation in the grain and porosity of the wood. Brian will be using his experience and knowledge to select the right barrel for each wine and over the course of the aging process there will be more than one barrel used.

Brunello Ristorante

This Italian restaurant was recently described in Gentry magazine as being a “tiny café with friendly service”. The friendly service is provided by Fusae Castelluccio and is the heart of the dining experience here. The restaurant has been open two years and is located in downtown Menlo Park close to Santa Cruz Avenue and Oak Grove.



The food is authentic and homemade featuring foods from Central Italy, Naples and Sicily. The fresh bread and pastas are excellent, especially when complemented by the Woodside Vineyards wines. The desserts, including Tiramisu, Pana Cotta and Crème Brule, are made daily with slight variations and always exceptional.

Brunello is open Tuesday to Friday for lunch and dinner; Saturday and Sunday for dinner only. They also offer special menus for small parties, which could be a good idea for the holidays. This cozy, reasonably priced favorite is at 651 H. Maloney Lane and the phone number is 650-328- 2778.



La Questa Wine Club

The wine club wines this quarter will be the new 2005 Woodside Port release and the 2006 Pinot Noir. In addition to sending these spectacular wines, we will do so at a 25% discount this time. We plan to ship the wines next week so if you have changes to credit card or address or prefer not to have port, let us know soon.



2005 Woodside Port – This port is 100% Zinfandel from our 115 year old vines on the Quist and Christensen vineyards, The limited production of only 48 cases, plus its popularity during the holiday season usually means that it sells out quickly. It also has four years of age to insure that it is rich, smooth and full-bodied.

2006 Pinot Noir –The grapes in this Pinot represent one of the last years of exclusively combining the grapes from the vines of Woodside Vineyards and Bill & Geri Walsh. Both vineyards have consistently given high quality that seems to move forward each year to a higher point. We have expanded the number of vineyards that produce this special grape so the recent vintages also include grapes from the Lehmann, and Bennett/Jordan vineyards.

Remember that a one year wine club memberships makes a great gift for special friends and wine lovers. Information on the wine club and an application form can be found online at www.woodsidevineyards.com. Please send questions, updated information or comments to marsha@woodsidevineyards.com.

Barrel Tastings

This year's barrel tasting will include the 2007 Estate Cabernet Sauvignon, the 2007 Estate Zinfandel and the 2008 Pinot Noir. As in past years, we will hold the tastings on the hour for about 50 minutes each. The Fridays of December and 11 will have tastings at 5:00, 6:00, and 7:00 PM. The Saturdays and Sundays December 5, 6, 12 and 13 will have tastings at 1:00, 2:00, 3:00 and 4:00 PM.

In addition to the above wines, we will be tasting the new release of the 2005 Woodside Port with some wonderful chocolate and nuts. The opportunity to purchase futures on the wines at a 25% discount not only is a good financial move, but you'll also get the latest information from Brian and be guaranteed to have this wine when it is released next year.

Come early if you have futures from last year to collect and remember to dress warmly as the winery will be chilly.

Holiday Gifts



Share your love of Woodside Vineyards with friends, relatives, customers, clients, etc. by sending either a single, double or six-pack selection of your favorites. We will include a hand written personalized message from you on a Woodside Vineyards note card AND do it all without any shipping or handling charges. Call, fax or e-mail Linda@woodsidevineyards.com with your orders or questions.

This year we are especially thankful for all the support and caring we received from you. Woodside Vineyards is very special and it is so because you are!

.....Bob, Brian and Marsha

