



# WINDSOR

V I N E Y A R D S

## *the collector*

### **2010 Pinot Noir, Sonoma County, Private Reserve**

Retail Value: \$24.00 **Club Price: \$19.20**

Aromatics of cherry, strawberry and rhubarb greet you with lingering nuances of cinnamon and oregano. Bright flavors of raspberry, cherry and ripe tomatoes are balanced by an earthy layer of mushroom on the palate, followed with a smooth and silky finish.

**Recommended Food Pairing:** Fig, fennel and almond bread stuffing.

**Composition:** 100% Pinot Noir

**Oak Aging:** 9 months, 25% new French oak

**Alcohol:** 14.5%

### **2009 Petite Sirah, Napa Valley, Platinum Series**

Retail Value: \$27.00 **Club Price: \$21.60**

Full-flavored fig, black cherry, and blackberry aromas invite you to indulge. This wine gives a full mouthfeel and a long, pleasant finish with well-developed, rounded tannins.

**Recommended Food Pairing:** Short rib and porcini mushroom ragù.

**Composition:** 100% Petite Sirah

**Oak Aging:** 21 months in small French oak barrels, 40% new

**Alcohol:** 14.5%

### **2011 Sauvignon Blanc, North Coast, Private Reserve**

*New Release!*

Retail Value: \$16.00 **Club Price: \$12.80**

Herbaceous notes of lemongrass and refreshing green apple greet you on the nose, followed on the palate by slight minerality and white peach. This Sauvignon Blanc is both light and crisp and finishes smooth.

**Recommended Food Pairing:** Marinated mussels with roasted red bell peppers.

**Varietal Composition:** 100% Sauvignon Blanc

**Oak Aging:** 100% Stainless Steel

**Alcohol:** 13.5%

### **2011 Viognier, California, Private Reserve**

*New Release!*

Retail Value: \$16.00 **Club Price: \$12.80**

Complex layers of orange blossom, guava and ginger develop in the glass. Plush flavors of key lime and Meyer lemon provide a subtle yet determined tartness on the palate.

**Recommended Food Pairing:** Curried coconut and butternut squash soup.

**Varietal Composition:** Viognier blended with small amounts of Chenin Blanc and Muscat

**Oak Aging:** 9 months, neutral French oak

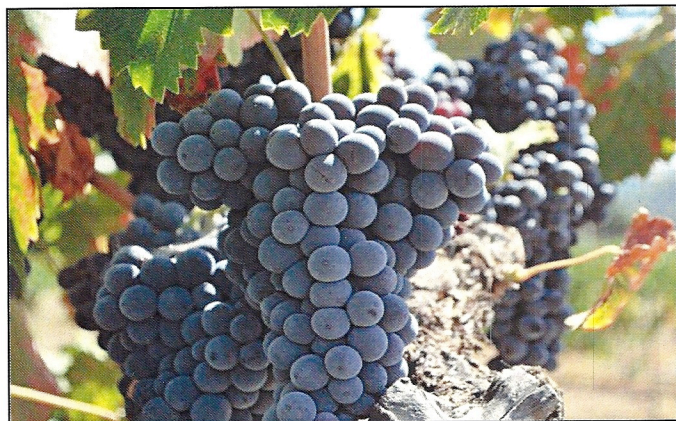
**Alcohol:** 13.5%



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The holiday season makes us at Windsor Vineyards want to enjoy this time with good food, good friends, and good wine. Nothing says winter more than a festive dessert and no better way to enjoy it than with a glass of wine. The Club Team has collected some of our favorite seasonal desserts and suggested the perfect Windsor Vineyards wine to pair. Enjoy!

**Apple Pie with Walnut Streusel-** pair with our 2011 Riesling, California

*The sweetness of the Apple Pie combined with the natural sweetness of the Riesling make these two great companions. Walnuts traditionally pair well with the varietal so the streusel topping really makes the duo amazing.*

**Sweet Potato-Cranberry Cake-** pair with our 2010 Pinot Noir, Sonoma County, Private Reserve

*The lighter body and bright red fruits from this Pinot Noir complement the sweet spice of the cake and match the slight tang of the cranberries.*

**Almond and Cherry Dark Chocolate Bark-** pair with our 2009 Cabernet Sauvignon, Napa County, Platinum Series

*Dark Chocolate and Cabernet Sauvignon is always a great pair but the dried cherries and chocolate in the bark amplify the dark berry flavors in the wine.*

## Fig, Fennel, and Almond Bread Stuffing

### Ingredients

- One loaf peasant bread, cut into 1-inch cubes
- 1 ½ cup sliced almonds
- 2 cups dried figs, stemmed and roughly chopped
- 2 tablespoons chopped sage
- 2 tablespoons chopped flat-leaf parsley
- 6 tablespoons unsalted butter, plus more for greasing
- 1 onion, finely chopped
- 3 celery ribs, finely chopped
- 2 large carrots, finely chopped
- 1 fennel bulb, cored and finely chopped
- 2 garlic cloves, minced
- 1 tablespoon fennel seeds, finely chopped
- 8 large eggs, lightly beaten
- 2 ½ cups chicken stock or low-sodium broth
- Salt and freshly ground pepper

### Preparation:

1. Preheat the oven to 350° F. Spread the bread on a large baking sheet and toast for about 15 minutes, stirring once, until slightly dry. Spread the almonds on separate baking sheet and toast until lightly browned. Let the almonds cool then lightly crush them. Transfer the bread and almonds to a large bowl and add the figs, sage and parsley.
2. In a large skillet, melt the butter. Add the onion, celery, carrots, chopped fennel bulb, garlic and fennel seeds and cook over moderate heat, stirring occasionally, about 5 minutes. Let cool then scrape the vegetables into the bread mixture in the bowl. Stir in the eggs and stock and season with salt and pepper.
3. Butter a 9-by-13-inch baking dish. Spread the stuffing mixture in the dish and cover with foil. Bake for 30 minutes, until heated through. Uncover and bake for 10 minutes longer, until the top is lightly browned. Serve hot.

*Perfect to pair with this month's winter inspired wine selections.*