

# Véraisson

SUMMER 2013 VOLUME 1 NUMBER 1

*Sharing the seasons at Oakville Cross with our Friends and Family*



*View out our kitchen window...*

This is the first of our Oakville Cross newsletters. We hope to give our “Friends and Family” members a glimpse into the daily life at our red farmhouse. Like all farms – the work is never done. As all consuming as it may seem, it is also rhythmic and soothing. We named the newsletter “Veraison” which is the French word for the changing of the grape berries color from green to purple. These changes parallel the color changes of the seasons and serve as our inspiration.



*Our 2013 Cab beginning its journey to the bottle. Looking good!*

## *Our Latest Release ~ 2008 Cabernet Sauvignon...*

Harvested in mid-October, later than usual following a cool summer, our 2008 Cabernet Sauvignon vintage bursts with vibrant blackberry and currant flavors and nuances of vanilla and anise. It has a long, soft finish and is ready to drink now or will age gracefully 10+ years.

**Good News!** Our granddaughter, Julia, is a freshman at Oregon State University. She was riding her bike back from class and passed by an older lady mowing her grass. Julia stopped and offered to do it for her. The woman was both surprised and grateful. When the mowing was finished, Julia told the lady she would be willing to mow for her whenever she could. They have since become good friends. As payment for Julia's kind act, she was given a loaf of freshly baked bread ~ nothing could have been better! We couldn't have been more proud of her if she had made the Dean's List!

*Send us your “Good News” story – funny, inspiring, or helpful tip – we may use it! Enjoy your summer... Jack and Ruthie*



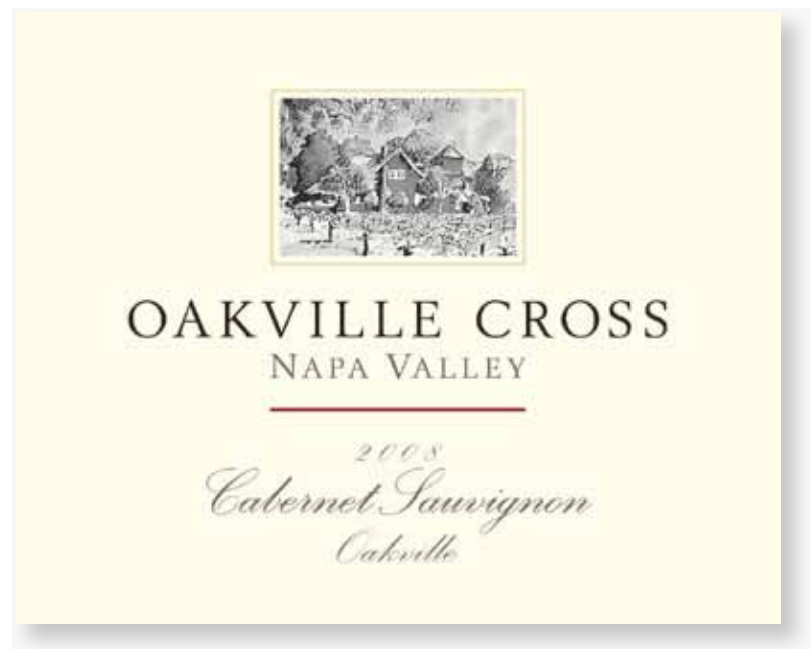
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*"Fine Cabernet Sauvignon"*

## Wine and Cheese...perfect!

Lazy afternoons on the porch call for a nice glass of Oakville Cross Cab paired with a wonderful cheese. Our friends at The Cheese Shop Inc. in Carmel have suggested Old Amsterdam ~

A dynamic cheese that is 18 months of age, this Dutch Gouda (pronounced "how-duh"), has a flavor that balances between Cheddar and Parmigiano Reggiano. This cheese has a texture that is rich and creamy in the front of the mouth, and has a "crunch" character towards the finish. Produced exclusively by the Westland family, this has become one of the most popular cheeses we have ever sold in 36+ years of business.



## Oakville Cross Berry Tart

Summertime is Berry time! Whether you load up the kids in the car and go out to your favorite patch, go to a U-Pick-It, or to the grocery store – fresh berries are not only good for you they are delicious!!

This easy dessert is a perfect pairing with our Oakville Cross Cabernet.

Preheat oven to 350 degrees. In an 8" x 8" baking pan add 3 cups blackberries or a combination of raspberries, blueberries, and blackberries. \*

Mix in a bowl then sprinkle on top of berries 1 cup flour, 1 egg, 1 cup sugar and 1 teaspoon baking powder.

Place slices of 1 stick of butter on top of flour mixture. Bake about 30-35 minutes until golden brown. Double recipe for 9" x 13" pan.

\* Use frozen berries when fresh aren't available.