

# Véraisson

SPRING/SUMMER 2014 VOLUME 1 NUMBER 3

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

## view out our kitchen window

Our usual harbingers of Spring were late this year – no rain! The bright yellow mustard flowers that separate the rows of vines finally popped out after a flurry of March and April storms - even bud break was late. It's a beautiful sight when the sprouts of green pop out of those woody vines and bring the vineyard back to life! We actually watch the grapes grow!



Father's Day is just around the corner so it's not too early to start planning – should we pack a wonderful picnic, tailgate at a baseball game, or gather en masse at home for a pot luck or barbeque? We'll let Dad decide.



## Our current release 2009 Cab is special for a couple of reasons...

The fruit yield for our 2009 vintage was smaller than usual resulting in less wine, however, it is delicious! It has wonderfully rich flavors of blackberry and currants bursting through nuances of anise and vanilla. It has a long velvety finish on the palate. Drink it now or lay it down for 10+ years. Production was limited to 75 cases.

## Happy Father's Day

Our good news story is a very special recounting from our nephew Eric that is especially appropriate for Father's Day.

Drew was our second child, so we had already experienced the initial fears of having a newborn that come with your first. Those fears, seeming so big at the time, ended up being mostly irrelevant. However, Drew did cry excessively. When we took Drew to see the doctor for his first check up we found out why. It turned out Drew had an Atrial Septal Defect in his heart, and would require open heart surgery. And so began the challenges Drew has had to face. Drew was not keeping up with the development of children his age. We came to find he had something akin to "fragile x", which



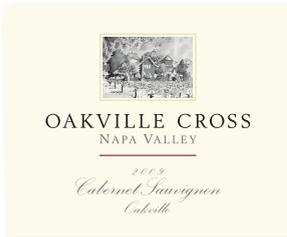
is a branch of Autism. One of Drew's issues was he didn't speak. No matter how hard we tried to get him to do so, he would just smile. Through an IEP in Kindergarten, one of his goals was to learn five words by the end of the year.

One day that fall, I was playing with Drew. I had him standing on a counter and probably tickling him. His face was fairly high up with his face pretty close to mine. For some reason he was looking a little into my eyes, when he put his hands to my face to focus his face right in front of mine. He smiled and fairly clearly said "I love you dad." I was ecstatic. Drew could talk!! I tried to get him to say something else. But it wasn't to be. That was it. He would just go back to smiling. It was probably another year before he said another word.

As the years have gone by, Drew has learned to speak (although not that clearly) and has a fairly extensive vocabulary. But that moment when he grabbed my face to tell me he loved me, truly defines the best part of being a father.

*Send us your "Good News" story – funny, inspiring, or helpful tip – we may use it!*

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*"Fine Cabernet Sauvignon"*

*"May you never want  
 for wine or a friend  
 to help you drink it."*

– French proverb

## Wine and cheese are natural pairings...



We love finding new cheeses to try! Our newest discovery is Uplands Cheese – producers of traditional farmstead cheese. Uplands is a family-run dairy in southwestern Wisconsin that produces two award-winning cheeses using an old world approach to farming and cheese making that distills the flavors of their farm into their unique cheeses.

**Pleasant Ridge Reserve** is made with grass-fed, raw milk that produces a flavor that can't be replicated when cows are eating machine-harvested food. It has been named "Best of Show" at the 2001, 2005, and 2010 American Cheese Society

competitions. It was also named U.S. Grand Champion at the 2003 U.S. Cheese Championships.

**Rush Creek Reserve** is made only in autumn as the diet of the cows begins to change from the fresh pastures of summer to winter's dry hay. This cheese has the rich texture and delicate ripeness of a soft, young cheese enhanced by the spruce bark wrap that adds a sweet woody flavor reminiscent of beef broth or finely cured meat.

Both cheeses pair well with our Cabernet before dinner or as a delicious finale and can be ordered online at [www.uplandscheese.com](http://www.uplandscheese.com).



## Creamy Basil Dressing – versatile!

I use this flavorful dressing on greens, summer tomatoes, sandwiches, burgers, grilled or poached salmon, dips ~ just about anything!

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|--------------------------------------|------------------------------------|
| ¼ C fresh basil leaves firmly packed | 1 tsp. dry mustard                 |
| 1 C mayonnaise                       | ¼ tsp. freshly ground black pepper |
| ½ C sour cream                       | 2 cloves garlic                    |
| ½ C chopped parsley                  | 2 T chopped chives                 |
| 3 green onions with tops – chopped   |                                    |
| 3 T vinegar                          |                                    |
| ⅛ tsp. dried tarragon                |                                    |
| 1 tsp. Worcestershire sauce          |                                    |

Combine all ingredients in blender and blend until smooth – makes approximately 2½ cups.



**Happy Father's Day  
 ~ Jack & Ruthie**