

# Véraisson

HARVEST 2015 VOLUME 1 NUMBER 4

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

*view out our kitchen window...*



*Jack passes on his years of experience to grandson Jack.*

As we look out our kitchen window every morning we are reminded how quickly time goes by! One day the roses are blooming on the arbor, the next time we look the tomatoes are ready to be picked and grapes are hanging heavy in the vineyard waiting for the workers to gather them for our 2015 vintage. This year, because of the drought, the fruit is smaller making the juice concentrated and the yield less than previous years. However, this concentration of flavors can produce exceptional wine – we can't wait to taste! In the meantime, the next thing we hope we see will be lots of gentle rain this winter giving the vineyards a good soak!



*Jack and friends making sure only the best fruit makes it into the 2015!*

## *Stock up for the holidays!*

Just a reminder to our Club Members & Friends to be thinking about your Holiday entertaining. A bottle of our 2010 Cabernet is the perfect accompaniment for your special dinners ~ if you aren't the cook, it also makes the perfect hostess gift. You can order online at [www.oakvillecrosswines.com](http://www.oakvillecrosswines.com) or call us at (707) 944-9200.

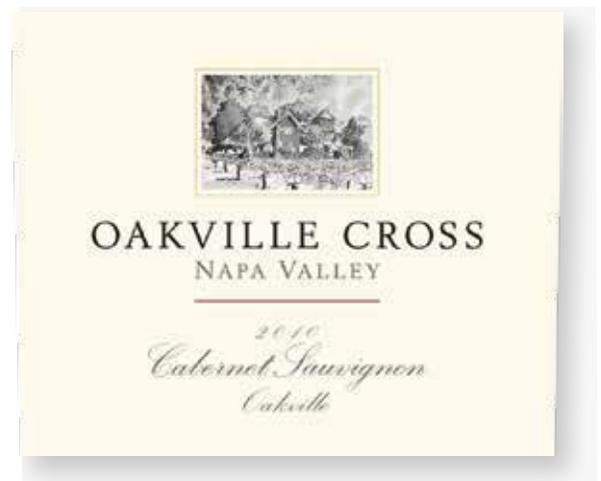
## *We love compliments!*

"On a recent September weekend, my wife and I were travelling through the Napa Valley on our way to celebrate some friends' wedding anniversary. When we stopped for lunch, I realized that I had forgotten to bring wine for the dinner celebration. Fortunately you can buy wine in St. Helena! I wanted a Cabernet Sauvignon. After perusing the racks we selected a bottle of 2010 Oakville Cross, primarily because it was an older vintage.

When we opened the bottle that evening we were immediately impressed. The wine has a wonderful bouquet. Our first sip revealed a full-bodied yet supple wine that matched perfectly with both our meals of pork tenderloin and salmon. Even our friends, who are primarily champagne drinkers, were impressed with the wine.

On our return home I went to the Oakville Cross website to sign up for the wine club and order a case. The wine arrived a few days later so we BBQed some spare ribs and had another bottle. What a delicious pairing! The wine was just as outstanding as it was the first time we had it. Our big dilemma now is whether to hoard the wine we have for ourselves or to share it with friends. At the moment, we are leaning toward hoarding it. This is one spectacular wine!!"

Steve Wood, Danville, CA

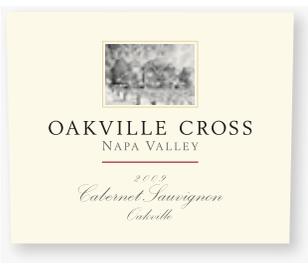


*Send us your "Good News" story – funny, inspiring, or helpful tip – we may use it!*

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*"Fine Cabernet Sauvignon"*

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

*– French proverb*

## L'Etivaz Alpage Gruyere

Our friends at the Cheese Shop in Carmel, CA introduced us to this wonderful cheese for a pairing with our Cabernet.

We were smitten with our first taste of this extremely rare and limited production "real" Gruyere!! L'Etivaz is a Canton (county region) in Switzerland with about 70 small dairy farms that all contribute their collective milks to make this GREAT cheese. Being an "Alpage" Gruyere, this is made from Summer milk only, and exhibits vibrant floral, herbs & roasted nut flavors.



## Harvest Posole

We make this tasty soup for our vineyard workers and guests to celebrate Harvest.

We think it will become an easy go-to supper for the coming Fall evenings. Ingredients:

- |                               |  |  |
|-------------------------------|--|--|
| 2 T vegetable oil             | 4 C chicken stock                                  | 1 rotisserie chicken – meat only             |
| 1 medium finely chopped onion | 2 15 oz cans of white hominy<br>rinsed and drained | Kosher salt & freshly milled<br>black pepper |
| 1 12 oz bottle of green salsa |  |  |

Saute onion in oil until softened – add salsa cook while stirring for 5 minutes. Add chicken broth and simmer for 10 minutes. Add chicken and hominy – simmer until heated. Add salt & pepper to taste. Ladle into bowls – let everyone ad their own garnishes: finely chopped onion, diced avocado, slivered radishes, lime wedges, cilantro, and tortilla chips

## valley Fire ~ an inspiring saga...



We received an email from a good friend of Oakville Cross, John Sullivan, that has been directly affected by the Valley Fire in Lake County. Here is an excerpt from his thoughtful and inspiring saga titled "Ashes to ashes, freedom to live": "The bad news is my house has been reduced to ashes. The good news is I'm alive, I have my mind and my heart and my family and my friends – who could ask for anything more? It feels oddly liberating... I'm homeless... I will use my new freedom to become the nomad I've always wanted to be. Don't worry about me. I have incredible friends, a great support network and Gertie sleeping quietly at my feet. Losing all of our possessions, as St. Francis of Assisi professed, is not such a bad thing. It focuses us on what is truly important in this world: the human virtues of love and compassion and understanding. I truly believe this ~ it will sustain me in the days and months ahead."

**Look for us on Facebook, Instagram, and Twitter**



**Happy Holidays, Jack & Ruthie!**