
Dear Friends,

Thank you for your support of our unique wine business here at Madinger Wines! We continue to offer fine wine and events such as Amici's wine & appetizer tasting, wine-maker dinners, Bordeaux tastings, wine class series, and our ever popular warehouse sales.

We have just received a large shipment of wine from France & Luxembourg! Don't miss out on tasting these fine new vintages. Look inside for a brief listing of what is available. Our Bordeaux are outstanding and at these prices they will not last long so come on in and taste.

Enclosed you will find our annual **Gift Catalog**. This is your perfect gift program for business or friends. Keep the catalog handy, it is easy to call your wine consultant and order your gifts.

We do private labels, wine bot-

tle silk screening, and etchings, which are perfect for corporate gifts, weddings, birthdays, thank you gifts, any time!

We have added BLACK RIDGE VINEYARDS to our selection. From the Lodi in California we offer CHARDONNAY, CABERNET, MERLOT, and SYRAH which are luscious with nice fruit, tannin and acidity. Don't miss tasting these at the upcoming warehouse sale.

Get up in your saddle and come taste DARK HORSE, another fabulous find! DARK HORSE ZINFANDEL & CABERNET SAUVIGNON from Dry Creek. The Zinfandel is from a 40 year old vineyard and tastes of chocolate covered raspberries with rich velvety tannins. The Cabernet has a great aroma of casis, black-cherry, cinnamon, and clove, with a finish of soft tannin.

See you at the Fall Warehouse Sale Sept 20th, 21st & 22nd!

Fall Warehouse Sale

September 20th, 21st & 22nd

Thurs & Fri 5:00pm-9:00pm

Saturday 11:00pm-6:00pm

Open House

Featuring new French wines

Introduction to Wine Class

3 week series, \$35 (All classes 7-9pm)

Tuesday or Wednesday

Germany Sept 25 or Sept 26

West Coast US Oct 2nd or Oct 3rd

France Oct 9th or Oct 10th

Wines of Italy

Wed., October 17th \$12.50

7:00pm-9:00pm

Learn and taste the regions of Italy.

Port, Desert & Sherry

Wed., October 23rd \$12.50

7:00pm-9:00pm

For your sweet tooth!

Premium Wines of the World

Wed., October 30th \$22.50

7:00pm-9:00pm

We will taste our selection of premium wines from our finest vintners.

Holiday Wines!

Wed., November 7th \$12.50

7:00pm-9:00pm

Stock up for the Holidays.

French Fare

Hopefully, the Summer's heat has finally subsided, and we can enjoy a beautiful Fall. Here are a few recipes that just might help this Autumn.

The Salmon recipe, for me, calls for PINOT NOIR but a few other good choices are: fine WHITE BURGUNDY or its new world counterpart VIOGNIER, or a RHINE RIESLING KABINETT, or SPATLESE.

For the *Stuffed Hen* virtually any wine could do well such as CHARDONNAY or PINOT NOIR, but you might try a medium-bodied BORDEAUX, COTES DU RHONE or CHIANTI.

Lastly, the *Apple Clafouti*, needs some complimentary sweetness. A MOSEL, RIESLING, SPATLESE, or AUSLESE would do nicely as would sweet VOUVRAY or SAUTERNE.

Enjoy

Clafouti is a country French baked pudding, versatile enough to serve for breakfast, tea, or dinner, and suited to a wide variety of fruits. Cherries, plums, and other stone fruits work well.

I think it's charming to cook and serve this from a cast-iron pan or mini pans. Try using a decorative porcelain pie dish or individual non-stick gratin dishes.

Clafouti tastes and looks best served directly from the oven, while it's puffy and light. It can also be served at room temperature, but it will settle as it cools.



Game Hens Stuffed with Sausage, Fennel, and Mushrooms

Serves 4-6.

I really like game hens. If not overcooked they make an elegant presentation, and the flavors in this recipe will certainly increase your enjoyment of this small bird. Fresh fennel in poultry stuffing may become a habit for you.

The Stuffing:

1/2 lb mild Italian sausage
2 T. olive oil

2 cloves garlic, crushed
1 cup peeled and chopped yellow onion
2 1/2 cups julienned fresh fennel bulb
1/4 lb mushroom, sliced
2 T chopped parsley
3/4 cup bread crumbs
1/2 cup chicken stock
2 eggs, beaten
Salt and pepper to taste
(2-3) 1 3/4 lb birds

-Brown the sausage until crumbly. Drain and discard the fat. Combine the sausage with the rest of the stuffing ingredients.

-Rub the hens with crushed garlic, oil, paprika, salt and pepper, then stuff.

-Roast at 350° in the center of the oven for 1 hour and 15 minutes max!!! Allow to stand 5 minutes. Split in half and serve.

Cedar Plank Salmon (yummy, easy & quick!!)

1 2-lb salmon fillet, skin on
1 cedar plank soaked in water 20 minutes or up to 4 hours

1/2 cup brown sugar

2 T canola oil

1 T dried thyme leaves

1 tsp cayenne pepper

-Preheat a gas grill to high; adjust to medium low after 15

minutes. (If cooking over charcoal, allow the coals to burn until they are covered with white ash.)

-Place the salmon skin-side down on the cedar plank.

-Combine the brown sugar, oil, thyme and cayenne in a bowl. Spread over the salmon (like a rub).

-Place the planked salmon on

the grilling grate and cool with grill covered, about 15 minutes or just until the surface fat begins to turn white.

Rainy-day method:

Preheat oven to 325°. Prepare the salmon as described above, then roast on the cedar plank for about 25 minutes.

You are going to love this!!

Apple Clafouti *Serves Six*

Batter:

1/2 cup unbleached flour

1/3 cup plus 2 tsp sugar

1/4 tsp ground cinnamon salt

3 eggs plus 1 egg yolk

1 cup milk

Apples:

1/4 vanilla bean, split long side

2 T unsalted butter

1 1/2 cups peeled & diced Granny Smith apple (1/2" dice)

2 T sugar

1 tsp Grappa, Calvados, or fruit brandy

confectioner's sugar

1/3 cup crème fraîche

Preheat oven to 400°

To make the batter:

-Sift flour, sugar, cinnamon and a pinch of salt into a bowl; whisk the eggs, egg yolk, and milk until well blended. Add about one-third of the egg mixture to the flour mixture and whisk to form a paste, then gradually incorporate the remaining egg mixture. Whisk until well blended.

Cook the apples:

-With the tip of a knife, scrape the vanilla bean seeds from the pod into an ovenproof medium cast-iron or stainless-steel skillet. Add the pod and the butter and cook over moderately high heat until the butter turns nut brown. Add the

apple & cook, stirring often, for about 3 minutes to soften it. Remove the vanilla bean pod and discard. Sprinkle the apple with sugar, reduce the heat to low, and cook until the apple is 3/4 done and the sugar has melted and is a light syrup. Add the grappa or brandy, swirl the skillet briefly, then spread the fruit evenly in the skillet.

-Remove the skillet from heat.

-Quickly pour the batter through a sieve evenly over fruit. Bake until the edges are puffed and browned and the center is set, about 15 min. Remove and dust with confectioners' sugar. Serve with a dollop of crème fraîche.

Inside the Grape

Quarterly Grape *Charbono (shar-bone-o)*

"Over the hill sweet one"

Definitely not sweet, this ancient grape from the Roman era is now only planted on about 30 acres worldwide. It is California's obscure specialty, not unlike the Dolcetto of Italy. This is a full-character concentrated RED that is very dark with wild berry aromas typically showing high tannins.

Try our 2004 & 2005 CHARBONO from Duxoup Wine Works to compare and contrast the two. Andy Cutter states that the 2005 is the most intense he has produced in twenty vintages.

Case Price

Duxoup Charbono \$22.50

Why shop at Madinger?

- ◆ **Service**—We do everything except drink the wine!
- ◆ **Wine Consultants**—Individual attention for you
- ◆ **Events**—at your home, business, or in our spacious tasting room
- ◆ **Exclusive**—Searching and finding special buys and wineries
- ◆ **Expertise**—Over 75 years experience in the wine business
- ◆ **Selection**—Sourcing wines from around the world
- ◆ **Fun**—Need we say more!

Wine Trivia

By 2010 what total percentage of wine consumed in the United States will be imported?

A. 46% B. 29% C. 17%

See back for answer.

French Wine Revolution!!

We will be highlighting the new French and Luxembourg wines at the upcoming warehouse sale. These wines have just arrived and will not last long based upon our selections and these prices.



Bordeaux

Case Price

05 Chateau David	\$15.50
03 Chateau Semonlon	\$15.75
05 Chateau Ducasse Sauv/Semillon	\$14.50
05 Chateau Du Gazin	\$14.50
02 Chateau le Grand Sigognac	\$15.50
01 Chateau Haut Ballet	\$21.50

Also look for your favorites from Luxembourg and the Loire -
VOUVRAY, CHINON, CHATEAU POYET , LUXEMBOURG RIESLING

French Sampler—NEW!!

Not sure what will suit your style? Try our New **French Sampler—6 Wines**.

Sample the 3 whites and 3 reds listed below.

"HOMEWORK assignment-buy these and drink them."

- ◆ **2005 Vouvray**—Chevis Blanc grape fresh and bright with a touch of lime and long pleasant acidity.
- ◆ **2005 Chateau Ducasse**—White Bordeaux Sauvignon Blanc/Semillion, showing fabulous citrus and melon with a crisp finish.
- ◆ **2005 Chinon**—Cabernet Franc that is soft and full of fruit & acidity.
- ◆ **2005 Chateau Du Gazin**—Bordeaux with intense red fruit, black currant and flower aromas.
- ◆ **2005 Chateau David**—A Bordeaux with rich dark fruit and long tannin for a super balance.
- ◆ **2005 Chateau du Poyet Muscadet**—Floral & citrus fruit, and a pleasant acidity. Exceptional!

Surely all your friends will come over for
a little French Sampler!

6 bottles for:

\$99.75

Why not call your wine consultant today to order?



Julie and I took the opportunity to do some “work” in beautiful northern California’s wine country. Our version of work was tasting wine beginning at 9:00 am! We were fortunate to stay with Jann & Gerry Forth of Forth Vineyards. (If you ever travel there be sure to consider staying at their lovely guest house.) We hoped to find new and exciting wineries to add to our selection for you. We were successful and have some wonderful new finds from the Russian River Valley & Dry Creek. You are in for a treat!

Lily Bollinger was asked:
“When do you drink Champagne?” and replied: “I only drink Champagne when I’m happy, and when I’m sad. Sometimes I drink it when I’m alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it— unless I’m thirsty.”

Wine Trivia Answer:
B. By 2010 29% of wine consumed in the US will be imported, making the US the 2nd largest wine importer in the world, with an increase of 82% in the consumption of imported wines.