

Dear Friends,

HELLO! SPRING? Where are you? With a chill still in the air we are heating up the events at Madinger Wines.

Our class series in January & February was a great success. Next up is our **Spring Warehouse Sale, March 22, 23, 24.** This is a free event featuring winemaker **John Hawley** (see John's recipe inside) and his son Austin from Hawley Winery in Sonoma County, CA, AND **Isabelle Moreau**, a representative of Monmouseau Vineyards in the Loire Valley, France. Both will be showing their excellent selections and we are delighted that they will be here. Don't miss this event!!

ACHTUNG! The new vintages and wines of Germany have arrived! All your favorites and some exceptional new wines are ready to taste and ship. Come for a tasting or call. Don't wait for the

warehouse sale to try them.

We have added a new winery from Sonoma County, Forth Vineyards. Friends of **Andy and Deb Cutter, Gerry and Jann Forth** introduce their 2004 CABERNET SAUVIGNON & 2006 SAUVIGNON BLANC (only 400 cases produced) Come in and taste these exceptional wines.

Look to the Southern Hemisphere to find several of our new selections from Chile: LUIZ FELIPE EDWARD'S DONA BERNARDO CABERNET SAUVIGNON, CARMENERE, and their CABERNET SAUVIGNON. Pure pleasure in a bottle.

Please take note of our insert on the **2004 BORDEAUX FUTURES.** This is an excellent way to pick up some outstanding Bordeaux vintages. Take the time to review the tasting notes on these wines and contact your wine consultant. Wines will be arriving by mid-summer.

Spring Warehouse Sale

March 22nd, 23rd, & 24th

Thurs & Friday 5-9pm,

Saturday 11am-6pm

Don't miss this annual event!
Sample wines from around the world & enjoy our specials.

Special Classes:

Old/New World Comparison

March 13th \$17.50, 7-9pm
New class! Comparing Old World (European) to New World (USA, Argentina, and Australia)

Wine for Summer Entertaining

June 27th \$12.50, 7-9pm

Wines of Italy

August 1st \$12.50, 7-9pm

Understanding Premium

Wines

August 8th \$22.50, 7-9pm

Introduction to Wine Class

3 week series, only \$35.00 (7-9pm)

Tuesday or Wednesday

Germany July 10th or July 11th

California July 17th or July 18th

France July 24th or July 25th

Recipes from Art— Spring Fare

With special thanks to *John Hawley and Chef Lisa Hemminway* for the Roast Quail with Merlot Sauce Recipe.

Below is an appetizer to start off this dinner, Dungeness Crab with Papaya and Avocado. Of course you could start off with either of John's white wines, HAWLEY VIOGNIER OR CHAR-
DONNAY. But as one wine writer said "Crab and Riesling are part of the Creators plan."

For the quail dish using the same merlot for the sauce would be a proper choice for dinner or you could choose a mature CLARET or even PINOT NOIR.

The Wine Merchant Steak recipe just seemed appropriate; —open just about any bottle of red wine and—
Enjoy

This is a great appetizer to start a very special meal. It's quick and easy, too. The sauce is best made the night before, to allow the flavors to blend. **Serves 4**

- 1 Tbl fresh lime juice
- 1/8 tsp saffron
- 2/3 cup mayonnaise
- 1 egg yolk
- 1/4 tsp ground ginger

Roast Quail w/ Merlot Sauce from John Hawley

- Serves 4.
- 8 quail (you can also use Cornish hens)
- 1 lb ground ham
- Bay leaves
- 8 slices bacon
- Hawley Merlot

Preheat oven to 450°

- Split each quail on the back, leave breast joined.
- Sprinkle with salt & pepper.
- Divide the ham between the quail, placing in cavity with a

- bay leaf.
- Wrap a slice of bacon around each bird and secure with a toothpick from one side.
- Roast breast down for 5 min. in preheated oven.
- Turn the birds and baste each with 2 tbsp. of Hawley Merlot and roast for 10 min., breast up.
- Shut off oven; leave birds in the oven for another 8-12 minutes.
- Serve on a nest of green noodles with Hawley merlot Sauce.

Chef Lisa Hemminway

Hawley Merlot Sauce

- Water or broth
- Wine (Hawley Merlot)
- *Flour

Pour excess fat from roasting pan and add 1 cup liquid (1/2 cup chicken broth, 1/2cup Hawley Merlot) Scrape bottom of the pan to loosen meat particles over low heat. Simmer until partially reduced.

*Another way is to add 1 or 2 tbsp. flour to drippings before adding liquid.

Wine Merchant Steak served with Sauce

- 4 New York strip, shell, or sirloin tip steaks (9 oz each) about 3/4 inch thick.
- 1/2 tsp. ground black pepper
- 2 Tbl virgin olive oil
- 2 shallots, peeled & finely chopped (4 Tbl)
- 4 large mushrooms (4 oz), cut into julienne strips
- 2 large cloves garlic, peeled, crushed, and finely chopped
- 1 cup red wine
- 1 cup homemade unsalted & defatted chicken stock, or

- lower-salt canned broth.
- 1 Tbl Worcestershire sauce
- 1 Tbl Dijon-style mustard
- 1/2 tsp potato starch dissolved in 2 tsp water
- 1 Tbl finely chopped chives
- Trim the steaks, remove all visible surface fat & sinew.
- Sprinkle the steaks with pepper.
- Heat the oil in a large skillet. When hot, add the steaks, and sauté for 2 1/2 minutes on each side for medium rare.
- Remove the steaks to a plat-

ter, and set aside. To the drippings, add the shallots, and sauté for 10 seconds. Add mushrooms and garlic, and sauté for 1 minute. Stir in the wine, and boil down until only about 2 Tbl remain. Add the stock, and reduce the mixture to about 3/4 cup. -Add the Worcestershire sauce, mustard, and mix well. Stir in the dissolved potato starch, and bring the mixture to a boil. -Arrange the steaks on plates and spoon some sauce on top and around each steak.

Dungeness Crab with Papaya & Avocado

- 1 avocado, firm but ripe
- 1 papaya, firm but ripe
- 12 ounces crab meat
- Lettuce leaves for under liner, red leaf, green leaf, or Bibb.
- To make the dressing, warm lime juice slightly and add the saffron. Allow the mixture to steep while the juice returns to room temperature. Combine

- the mayonnaise, egg yolk and ginger and add the lime juice and saffron when it has cooled. Blend well and refrigerate for at least 2 hours, preferably overnight.
- When dressing is ready to use, peel, seed and slice the avocado and papaya into 12 slices each. The slices should not be too thick. After slicing, you should have used the entire avocado and 3/4 of the papaya.

Prep time: 2 hrs or overnight for dressing to rest: 15 min prepare.

- Pick over the crab meat to make sure there are not bits of shell remaining. Toss the crab meat lightly with 4 Tbl of the dressing and arrange on lettuce leaves.
- Spoon approx. 2 tbl of dressing over each plate and complete the arrangement with the sliced avocado & papaya.



Inside the Grape

Quarterly Grape- Malbec (Mall-beck)

Readily associated with Argentina and the most planted dark skin grape in Argentina. Malbec's true name is Galet cites Côt and possibly originates from the Burgundy region in France. Aromas of plum and jammy notes dominate this wine with a soft tannin finish and makes this an excellent wine with red meats. We have two fine selections in our portfolio, 2005 SANTA JULIA MALBEC from Argentina and the 2002 TEMPLE BRUER SHIRAZ/MALBEC from Australia.

Wine of the Month Club

Have you seen our WOMC
(Wine of the Month Club)?



Two levels to choose from, silver and gold. Silver level will receive a white and red from our exclusive selection with a combined value of at least \$25. Gold level recipients will receive a white and red valued at \$50 or more. You can sign up monthly, quarterly, or bi-monthly. Wonderful way to be introduced to some new wines from around the world. Order it for yourself or for someone else.

Special Offer: Sign up for a full year and receive club member specials throughout the year.

Shipping available.

"Makes a great gift that keeps giving all year long."

Meet 'em at Madinger's !!

John Hawley

Meet John and his son Austin at our upcoming Warehouse Sale!! John's vineyard is located in Dry Creek Valley of Sonoma County, CA. He and his sons grow their grapes on 12 acres and focus on organic viticulture using old French traditions to bring out the robust flavors of their fine wines. Come and enjoy his new releases!



Monmousseau

We are lucky to have Isabelle Moreau joining us for the Spring Warehouse Sale!! Isabelle represents Monmousseau Vineyards from the Loire Valley of France and Luxembourg. They produce both sparkling and still wines, which are both exceptional in style. We will be tasting several of Monmousseau wines and you will enjoy her presentation and enthusiasm for wine.

*At the Spring Warehouse Sale
March 22nd, 23rd, & 24th*

Wine Trivia

By 2010 the USA will become the largest wine consuming country in the world.

Red wine consumption will increase 29% in the next three years.

Red wine made up what % of wine consumed in the US in 2005?

- A. 62% B. 42% C. 51%

See back for answer.



"Something drinkable right now."

Are you on our email list?

We'll send you news about special events here at Madinger Wines. Just send us your email address and we will add you on!

Want to join our team?

Learn more about wine?

Know someone who would enjoy selling wine?

Make some extra money?

Contact Dan @ 822-WINE



Wine Trivia Answer:

B. 42% of wine consumed in the US in the year 2005 was red wine.