



FREEMARK ABBEY WINERY

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Event Highlights

It's been a great summer and fall full of fantastic events! Hopefully you've been able to join us for at least one party! The 1999 Bosché Release Party in August was a huge success, followed in September by the annual Harvest Party.



Lisa Johnson and Wine Club Coordinator Darlyne Miller Kosi enjoy the Harvest Party 2003.

October was busy, beginning with the Atlanta Wine Club Dinner at the City Grill. Club members in Atlanta sure know how to have a good time! On October 11 we hosted the Bosché Library party here at the winery. The 1989 and 1992 vintages were the overall favorites.



Christie and Dave White, Kate Coppenrath and friends live it up at the City Grill in Atlanta. See what you're missing when you don't join us for dinner?

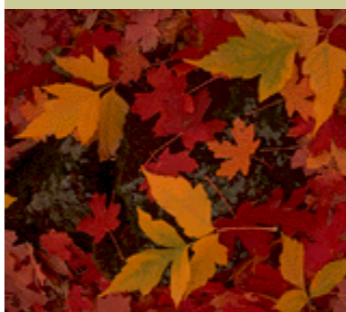


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amazing meal. Looking forward to seeing you at an event in 2004! See the Calendar inside for details.

We finally closed out October with a Wine Club dinner in Portland. Thank you Wildwood Restaurant for an

November 2003



FREEMARK ABBEY WINERY

Key to the Abbey

Freemark Abbey Scoop

As you know, it's harvest time here in the Napa Valley. Needless to say, this is the busy time of year for our Winemaker, Tim Bell, and his staff. It's been so busy, Tim didn't have time to sit down at his computer and give us the latest scoop. Tim will be back for the February issue to regale us with the high-



At our annual Harvest Party in September, guests answered wine trivia questions vying for the opportunity to win valuable prizes! A lot of great answers were submitted, including those from long-time club members Don and Ive Laske, who won a prize for the most creative and funniest answers. But, only three guests were wine savvy enough to correctly answer enough questions to win the prize! Here's your chance to test your wine knowledge-good luck! Sorry, no prizes awarded other than the personal satisfaction of a job well done. (Answers below.)

lights of harvest 2003 as well as other Freemark Abbey news.

Wine Trivia Quiz

1. What is/are Brix? 1. Brix are the measure of sugar content in wine grapes.
2. What is the meaning of "En vino veritas"? 2. In wine there is truth.
3. How many bottles does a 60 gallon wine barrel hold? 3. Approximately 300 bottles.
4. What grapes are found in a traditional Bordeaux? 4. Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot. 5. 16 standard (750ml) bottles. 6. CA has approximately 850 wineries.

Inside this issue:

Fall Recipe	2
Holiday Wines: Special Offer	2
Event Calendar	3
Season's Greetings	3
Free Shipping	4
1998 Cabernet Special	4
Event Highlights	4

Just Released:

- 2001 Napa Valley Cabernet Sauvignon
- 2000 Napa Valley Merlot
- 2001 Zinfandel Port (limited bottling)
- 2001 Sangiovese
- 2001 Johannisberg Riesling

Fall Recipe

One of the most popular restaurants in the Napa Valley is right down the street from Freemark Abbey: *Tra Vigne*. In the heart of St. Helena, *Tra Vigne* serves imaginative Italian fare and is a favorite with our staff, locals and visitors alike. Following is a recipe from *The Tra Vigne Cookbook: Seasons in the California Wine Country*, which is available for purchase in our tasting room. This recipe is a savory treat on a cool fall evening and will pair exceptionally well with either

- our 5 tablespoons extra-virgin olive oil
- 2001 4 cups roughly chopped shiitake or morel mushrooms
- San- Salt and freshly ground pepper to taste
- 1 tablespoon minced garlic
- 1 tablespoon finely chopped fresh thyme
- 1/2 teaspoon fennel seeds
- 4 cps canned chicken broth boiled until reduced by half
- 4 cups packed roughly chopped mustard greens or spinach
- 3/4 pound dried fettuccini
- 2 tablespoons unsalted butter
- 2 tablespoons finely chopped fresh Italian parsley
- 1 cup freshly grated Parmesan cheese

Fet-
tuccini with Mustard Greens and
Mushrooms

Heat 1/4 cup of the olive oil in a large pan over medium-high heat until hot. Add the mushrooms and do not move them until they begin to brown, about 1 minute. Then sauté over, until brown all over, about 5 minutes. Add another spoon olive oil with salt and pepper. Add the garlic and cook quickly until light brown. Add the thyme, fennel seeds, and chicken stock and bring to a boil. Add the greens, season with salt and pepper and simmer until tender, about 5 minutes.



Meanwhile, bring a large pot of water to a boil and add salt. Add the pasta and cook until al dente, about 12 minutes. Drain, refresh quickly under cool running water and toss with the remaining 1 tablespoon olive oil.

Calendar of Events

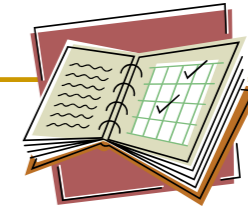
* **November 08, 2003: New Release Party**
10am-4pm at Freemark Abbey

Visit us and sample Freemark Abbey's 2000 newest wines. Check out the Napa Valley Cabernet, sample the 1999 Cabernet Bosché and enjoy the 2002 Viognier, as well as many others! Special wine pricing will be offered along with tasty wine treats. Stock your cellar for the Holidays! No reservations required. **Club members complimentary; guests/non-members \$5.**



* **December 13, 2003: Holiday Open House**
10am-4pm at Freemark Abbey

Step into our cozy and festive tasting room and indulge yourself in some great wines and delectable munchies! The Holiday season is here; it's time to spoil yourself and buy wine for those special people on your list. We'll share the latest



Holiday Wines: Special Offer

The Holiday Season has begun and Freemark Abbey has just the wines you to indulge yourself and those you love. These sweet treats are sure to please everyone on your shopping list!



Both of these wines are available in limited quantities, but we are pleased to offer them to you this holiday season at a discounted price.

Receive one bottle each of our 1999 Edelwein Gold and our 2001 Zinfandel Port for the special price of \$50. **This specially priced offer includes shipping.**

Orders must be placed by November 17 to guarantee Thanksgiving delivery and by December 15 to ensure de-

Season's Greetings



In each November *Key to the Abbey* shipment, we are pleased to send you a Freemark Abbey magnet as a fun holiday gift! Use it to post your Wine Club order form, display the Wine Club events calendar or show off your pictures from the most recent Wine Club event. (Sensing a theme here?) It's our way of thanking you,

our loyal members of the *Key to the Abbey* Wine Club. Each of you is truly a treasured asset of the Freemark Abbey family and we appreciate your continued support of our wines and our club. From all of us at Freemark Abbey, we wish you and your family and friends a safe and happy holiday season and a prosperous and peaceful

New Year. Cheers~

Dahyne