

WINE CLUB NEWS

JOSEPHINE'S CELLAR CLUB

EXPANDED SHIPPING!

We've done it! We are finalizing the details in order to bring direct wine shipping to MORE states! Within the next few weeks, we will start shipping Freemark Abbey wines to club members in AZ, CT, FL, IN, MA, MI, NJ, NY, NC, OH, TX, VA, and Wash DC. As soon as it's a done deal, we'll contact you and get your wine sent directly to your front door. Tell your friends - they probably want some Freemark Abbey wine sent directly to them too! Members will get a special thank you gift for each referral.

NEW FORMAT

By popular demand, we are changing the format of our *Josephine's Cellar Club*. Starting with the November 2002 shipment, the Josephine's Cellar Club selection will now be a total of four bottles of wine. The shipment will include the same two bottles of wine included in the Cardinal Club shipment (as always) and will now also include two bottles of rare, hard-to-find library wines. These library selections are ONLY shipped to our Josephine's Cellar Club members. Contact Darlyne today to upgrade your membership!

FREEMARK ABBEY ONLINE

There are many ways to contact us and stay on the cutting edge of the latest happenings here at the winery-choose a method that's best for you. We love to hear from you and don't want you to miss out on any of the spectacular wines or fun filled events.

eMonitor

If you have email, you may have already received your first edition of the *eMonitor*. Our new *eMonitor* is a FREE personalized wine update service designed to enhance your *Key to the Abbey* membership. Our quarterly paper-Newsletter is a great way to keep updated on news and information, but sometimes things happen fast here at the winery and we don't want you to have to wait! By subscribing to *eMonitor*, you'll have special access to new releases, Library Selections, tasting events, and unique offers not available to the general public. If you haven't joined, check out our website to sign-up!

www.freemarkabbey.com

We've recently updated our website and it looks great! Our new logo and design are featured, along with information about our rich history, current releases, upcoming events and wine buying opportunities. *Freemark Abbey* is always just a click away.

www.winetasting.com

Keeping your cellar stocked with *Freemark Abbey* wine is simple. Just click on to [winetasting.com](http://www.winetasting.com) where you'll find a wide selection of *Freemark Abbey* wines. Buying is easy with the secure website and our wines are delivered to your door in no time. Soon, *Key to the Abbey* members will have access to an exclusive *Members Lounge* where Club members may use their member discount for purchases, as well as many other features. Visit us today-

wineclub@freemarkabbey.com

Remember, it's your responsibility to keep us up-to-date with your current shipping address, telephone number, credit card information and email address. Contact Darlyne if any of your information has changed. We also want to hear from you for suggestions, comments about the wine or just to say "hi"!

IMPORTANT NEWS!

- Make your reservation for the Annual Harvest Party today! Details on page 1.
- A special thank you to all of the club members that joined us for the Bud Break Party and/or the Winemaker Dinner. A great time was had by all and we look forward to seeing you at the next event.
- UXU Ranch Update: unfortunately, we have had to cancel this year's excursion to the UXU Ranch. Hopefully we'll saddle up next year.



Freemark Abbey

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Freemark Abbey

August 2002



KEY TO THE ABBEY

EVENTS, EVENTS, EVENTS!

We have had a lot going on this summer-and there's more to come!

On May 18, about 120 *Key to the Abbey* club members descended on the Winery for a beautiful afternoon filled with amazing food and tremendous wines. Our First Annual Bud-Break Party was a huge success. Restaurants Bombay Bistro, Tra Vigne, Bistro Jeanty, Roux, Miramonte, and the Culinary Institute of America at Greystone provided guests with culinary delights, each of which were specially paired with delicious Freemark Abbey wines.

One of the overwhelming favorites was Bistro Bombay's "Bombay Chop" (a chicken salad in a mango dressing) served with our 2000 Johannisberg Riesling. Yum! Another top choice was Miramonte's mini-burgers with green chiles and goat cheese accompanied by our 1999 Petite Sirah. Of course the rabbit foie gras and the duck pate served by Bistro Jeanty and served with our 1997 Cabernet Sauvignon Bosche were not to be missed. (Staff favorite!)

A big congratulations to members Doug and Debbi Bettinger who won the \$100.00 Gift Certificate to the restaurant of their choice. They decided upon Bistro Jeanty-bon appetite!

Finally, a very hearty thank you to all of the members who joined us and helped make the day a rousing success. We hope to see you again next year.

Summer officially began on June 22 for an intimate group of club members and guests gathered at Pinot Blanc Restaurant for our lovely Winemaker Dinner.

Winemaker Tim Bell and Director of Winemaking Ted Edwards were on hand to enjoy dinner and discuss with guests just what makes Freemark Abbey wines so special. Thanks to both!

Guests enjoyed a fabulous four-course meal highlighted by six of our hand-crafted wines. Everyone agreed that the duck rillette with cherry relish served with our 1998 Merlot was the best pairing. However, the Maine scallops with lobster nage, enjoyed with our 2000 Napa Valley Chardonnay, was not far behind!

Thanks again to all who made the evening special, and for those of you who missed it, see page 2 for upcoming events.

THE FREEMARK SCOOP

We all enjoy hearing about the latest in the winery and vineyards. Unfortunately, Tim Bell is on vacation. He'll be back for the Harvest Party, though; so catch him there!



TIME FOR OUR ANNUAL HARVEST PARTY

Get your feet ready to stomp and your legs ready to dance. It's that time of year again-time for the annual Freemark Abbey Harvest Party!

Once again, Frontier Bar-B-Que will be serving us the finest in barbecued

ribs and chicken. In addition, this year we have a special treat. Hog Island Oyster Company will join us with fresh oysters, which will taste great with our crisp Viognier.

As always, it's an event not to be missed - great

wine and food, dancing the night away and lots of fun!

Members are free-all guests are \$40 each. Space is limited. Advanced reservations are required. Contact Darlyne today to reserve your spot. 800.963.9698 ext 235



The top-ten wine producers in the world:

1. France
2. Italy
3. Spain
4. US
5. Argentina
6. Germany
7. Australia
8. South Africa
9. Portugal
10. Romania

FUN WINE FACTS

Interesting information you can use to amaze and amuse your friends and neighbors.

- During the eight years that Thomas Jefferson was president, he purchased over 20,000 bottles of wine.
- The oldest known grape vines still producing winemaking grapes are in the UK and they are over 300 years old.
- Traces of the most ancient wine ever discovered were found encrusted on fragments of a pottery jug dating back 7,000 to 7,400 years.
- Each year, Americans drink per capita an average of 55 gallons of soft drinks, 22 gallons of beer, 22 gallons of coffee, 11 gallons of bottled water and only 2 gallons of wine.
- The US is 4th in the world in wine production. Total US consumption of wine is 3rd in the world, but only 34th in the world per capita.
- The most diverse wine growing region in the world is Valais, Switzerland growing 52 different varieties of grapes.
- California has the greatest number of wineries of any state—about 850. Oregon is in second place with approximately 170.
- Napa Valley produces only four percent of California's total wine production.
- The US produces seven percent of the world's wine.



CLUB CALENDAR OF EVENTS

Mark your calendar with these upcoming *Key to the Abbey* events:

- * **August 31, 2002**
Annual Harvest Party at Freemark Abbey
- * **September 2002 (Date to be announced)**
Wine Club Dinner in Southern California (OC/SD area)
- * **September 28-October 04, 2002**
Winery of the Week at *Copia: American Center for Wine, Food and the Arts*
- * **October 12, 2002**
Cabernet Bosche' Release Party at Freemark Abbey
- * **November 12, 2002**
Wine Club Shipment: New Josephine's Cellar format
- * **December 14, 2002**
New Release Party/Holiday Open House
- * **January 11, 2003**
Bosché Ten Year Vertical Tasting
- * **January 2003 (Date to be announced)**
Wine Club Dinner in Southern California (Greater Los Angeles area)
- * **February 01, 2003**
Sycamore Vineyards Release Party at Freemark Abbey



FOOD AND WINE

During the summer, many of us are enjoying the great outdoors and that means lighter-style meals. With that in mind, we suggest that you try this wonderful recipe for fresh trout poached in Freemark Abbey 2000 Johannisberg Riesling, which Master Key members will find in this quarterly shipment. (I thought it was great with the fresh trout that I caught-DMK). Enjoy!

- 6 tablespoons (3/4 stick) chilled butter
- 1 very large leek (white and pale green parts only), thinly sliced
- 1 carrot, peeled, cut into matchstick-size strips
- 2 trout, boned, butterflied
- 2 teaspoons minced fresh thyme
- 2 bay leaves, broken in half
- 1 cup Freemark Abbey Johannisberg Riesling

Preheat oven to 450° F. Melt 1 tablespoon butter in heavy large skillet over medium heat. Add sliced leek and carrot strips; sauté until crisp-tender, about 5 minutes. Open fish flat and arrange skin side down in large roasting pan. Sprinkle fish with salt and pepper and 1 1/2 teaspoons minced fresh thyme. Top with leek and carrot mixture and bay leaves. Dot with 2 tablespoons butter. Pour Riesling over fish.

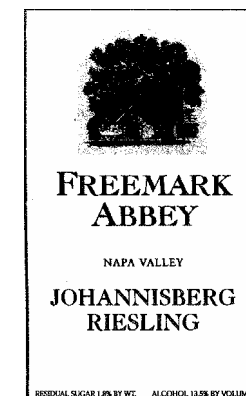
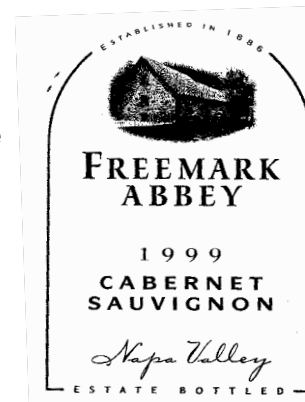
Bake fish until just opaque in center, about 15 minutes. Transfer fish and vegetables to plates. Tent with foil to keep warm. Pour pan juices into heavy medium-sized saucepan. Boil until reduced to 3/4 cup, about 6 minutes. Discard bay leaves. Add remaining 3 tablespoons butter and 1/2 teaspoon thyme and whisk just until butter is melted. Season to taste with salt and pepper. Pour sauce over fish and vegetables and serve with remaining Johannisberg Riesling.

Adapted from a recipe served at Gugelhof Restaurant, Berlin, Germany.

NEW LOOK, NEW LABEL, SAME GREAT WINE

In this shipment, each of the clubs receive our recently released 1999 Napa Valley Cabernet Sauvignon. You'll notice the new distinctly shaped bottle and the label featuring our new logo. We're all very excited about the updated, yet classic design. Look for other future releases to be packaged with our new look.

We invite you to kick-back, admire our new design and enjoy the Freemark Abbey 1999 Napa Valley Cabernet Sauvignon with your favorite grilled steak.



*Johannisberg Riesling
Poached Trout with
Thyme and
Vegetables*

