

CLAUTIERE

WHAT'S INSIDE THE BOX? • ANNOUNCEMENTS • WHAT'S NEW • COOKING WITH RED WINE





WINE FESTIVAL IS ALMOST HERE! MAY 20TH–22ND

Stop by the tasting room for great spring deals and as always great fun! Only Clautiere delivers wild times and great wines to those who march to a different beat.

COME VISIT OUR TASTING ROOM!



WHAT'S INSIDE THE BOX

MIXED / BLACK & WHITE

2008 Roussanne
2005 Grand Rouge
2005 Cabernet Sauvignon
2007 BDX
2005 Mon Rouge
2005 BDX

PURE REDS

2007 Mourvèdre
2005 Grand Rouge
2005 Cabernet Sauvignon
2007 BDX
2005 Mon Rouge
2005 BDX

Hello Clautiere Family,

I am so happy to say that I am the new Tasting Room and Wine Club Manager here at Clautiere and what that means for you is that if you need anything at all I am your gal. If you need more wine or just want to let me know when you are coming to visit don't hesitate to call or email me at Michele@clautiere.com. Also while I have your attention I wanted to share one of my favorite recipes with you because I have found that cooking with and while drinking makes a meal all the more enjoyable.

ALL YOU NEED IS:

1 tablespoon olive oil
1 tablespoon minced garlic
3 pounds skinless, boneless chicken
1 tablespoon paprika
1 cup brown sugar
1 cup red wine
And a dash of salt and pepper to taste

DIRECTIONS:

1. Heat oil in a large skillet over medium high. Cook garlic in oil until tender. Place chicken in the skillet and cook for about 10 minutes on each side, until no longer pink.
2. Drain oil from skillet. Sprinkle chicken with paprika and 1 cup brown sugar. Pour red wine around chicken. Cover and simmer for about 15-20 minutes (use this time to pour yourself a glass) lightly baste chicken with wine sauce while cooking. Season to taste with salt and pepper.
3. Enjoy!



ANNOUNCEMENTS

It has been a while since we have let you know how we have been doing so we thought we would let you know about all of our recent achievements.

2004 "ESTATE" MON ROUGE

Florida State Fair International Wine Competition 2008—DOUBLE GOLD

2005 "ESTATE" GRAND ROUGE

California State Fair 2009—90 pts.

2005 "ESTATE" MON BEAU ROUGE

Central Coast Wine Competition 2009—GOLD Medal

San Francisco Chronicle Wine Competition—Silver Medal

Wine Spectator, March 2009—88 pts.

2005 "ESTATE" GRENACHE

Central Coast Wine Competition 2009—GOLD Medal

San Diego International Wine Competition 2009—Silver Medal

2005 "ESTATE" MOURVEDRE

San Francisco International Wine Competition 2008—DOUBLE GOLD, Best of Class

2009 "ESTATE" VIOGNIER

Wine Enthusiast 2009—87 pts.

Beverage Tasting Institute 2009 World Wine Championships—87 pts.

2007 "ESTATE" ROUSSANNE

Beverage Tasting Institute 2009 World Wine Championship—88 pts.

2005 "ESTATE" PORT

San Francisco Chronicle Wine Competition 2009—Silver Medal

2005 "ESTATE" BDX

San Francisco International Wine Competition 2009—GOLD Medal

Beverage Tasting Institute World Wine Championships—93 pts.

"ESTATE" 2 COCKY SISTERS RED BLEND

San Francisco International Wine Competition 2009—Silver Medal

Listed as One of the Top Ten Wines Under \$10—Wine Enthusiast, February 2011



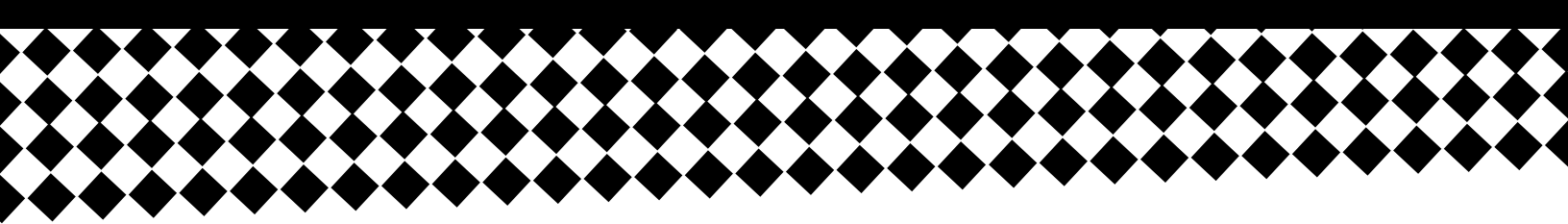
WHAT'S NEW?

We are proud to say we participated in some wonderful events recently to raise money for some great causes and we want to share those with you.

The 1st annual Wine Country Heart Walk which included a 5K walk and wine tasting after was a great success which raised over thirty thousand dollars for the American Heart Association.

The 2nd annual Wine, Cheese, and Chocolate Fundraiser this year hosted by Sculpterra Winery which included wine tasting and auction raised over eight thousand dollars for the American Cancer Society.





JOIN IN ON THE FUN!
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PASO ROBLES, CA 93446

805-237-3789
OPEN THURSDAY THROUGH MONDAY
12:00PM TO 5:00PM
