



PARADISE RIDGE

BYCK FAMILY ESTATE WINERY

Holidays 2016

*“Drinking good wine with good food in good company
is one of life’s most civilized pleasures”*

-Michael Broadbent

Dear ‘PARADISE FOUND’ Wine Club Family Member,

When you work in Paradise, it is difficult to choose a favorite season, but right now I have to say **this** is my favorite time of year. The days are crisp & bright, the earth is green from the rains, and our vineyards are a showcase of the beautiful colors of fall – red, orange and yellow. A benefit from the shorter days is seeing the setting sun as I leave the winery. It is enchanting to see the clouds and skies painted in a mesmerizing pattern of purple, orange, red, yellow and blue.

The harvest brought us an amazing bounty in 2016. The cellar is bustling with over 65+ lots of wine which will be blended down into less than two dozen over the next couple of months. In our vineyards, we were able to plant an organic cover crop before the last rain storm and you should see some growth between the rows in the next few weeks. Planting a cover crop contributes to our goal of sustainability by creating natural benefits like less soil erosion, better weed control and fewer pests.

We have two new faces in Paradise I would like to introduce you to. In September we hired a new Estate Hospitality Manager, Sean Beehler. Sean will be the welcoming face you see when visiting us at the Russian River Valley Estate. Bringing his fun attitude and vast expertise, Sean has been a wonderful addition to our team. Sean is also passionate about his love of wine and the Sonoma County community, a passion we happily share with him. Another great addition to our team is Annika Glenn. Annika is our new Wine Club Assistant and your go to person for special orders and any additional membership needs. We hope you will welcome Sean and Annika the next time you visit us at the estate.

Your enclosed shipment includes wines handpicked by our winemaker Dan Barwick to enjoy with your holiday celebrations. Be sure to visit us online at www.prwinery.com/wineclub to find his winemaker notes along with delicious recipes to pair with your wines. We hope this final shipment of 2016 fills your holidays with good wines, good food and good cheer!

Sonia Byck-Barwick, Co-Owner – PARADISE RIDGE WINERY

Come join us for these festive events ...

‘Tis the Season’ Holiday Club Release Event, Estate – December 1st 5pm - 7pm

Valentine’s Day Tasting, Estate – February 14th 11am to 4:30pm

Wine Road Barrel Tasting, Estate – March 3, 4 & 5 11am to 4pm

Wine Club Barrel Tasting, Estate – March 11 & 12 11am to 4pm

Savor Sonoma Barrel Tasting, Kenwood – March 18, 19 & 20 11am to 4pm

Winemaker's Notes – Holidays 2016

'Something' to remind us the holidays are here.....

2014 Blanc de Blanc Sparkling Wine, Russian River Valley

There really isn't any 'Something' better for a lot of us than the sound of some Bubbles being opened. So we've taken care of that need with our first offering, the 2014 Blanc de Blanc. It has all of the usual suspects – a subtle toasty, fragrant apple/stone fruit nose, with a delightfully vibrant mousse on tongue, lots of energy on the palate & a clean finish leaving you gasping for more – what else can I say? Oh Yeah made from 100% Russian River Chardonnay fruit from a picture perfect year.

2012 & 2013 'Barrel Select' Cabernet Sauvignon, Rockpile Vineyard

Now we're off to Rockpile, and there are 2 vintages here of our 'Barrel Select' Cabernet Sauvignon on offer The 2012 and 2013, which should be enough information to excite the initiated Rockpile fans, but for those of you needing confirmation of what to expect – think blue and red fruits seamlessly entwined with the scents of violets, lavender and a mysterious dustiness on the nose, where the palate will fill your senses further with rich coating tannins and that sweet pretty finish; both making these wines unmistakably Rockpile. For those of you eager to drink these now, 'and God Bless You', opening a few moments before serving with a little splash will enhance your moment, and for those of you with older Rockpile Cab to drink there will be an easy 10 years of life in both of these extraordinary wines. Other worthy notes- there is both some Petit Verdot and a dash of Cabernet Franc in these bottlings.

2013 Estate Zinfandel, Hoenselaars Vineyard

This is our 14 release of our 'Hoenselaars Vineyard' Estate Zinfandel. So now, these maturing vines are delivering an array of wild brambly fruits, that dance with their 'knees up' alongside Mocha and Spice, preparing you to embrace more of those lively fresh fruits, that are now twirling with sweet layers tannin and a more of those baking spices; leaving you just amazed at such a performance and to ponder over the dark and broody lingering finish. This wine is a family favorite to eat with pizza – I know 'wine and pizza', who would have thought!

2013 Ode to Joy, Late Harvest Sauvignon Blanc

Well if there's one way to keep that non wine imbiber happy over the festivities, it's usually this one! This is our Late Harvest Sauvignon Blanc. But there are far better uses for this dessert wine, as one small taste will inform you. Quietly relaxing at the end of a dinner sipping this beguiling fresh richness in a glass in the accompaniment of some comforting nibbles is definitely one way to go; another healthy option is to drizzle this over some fresh fruit and berries, that, if just happen to be sitting on top of a bowl of ice cream will fulfill several cravings in fail swoop. What more can we offer – well call us and we will tell you, because you know you'll be wanting to have a taste of what else is available.



Dan Barwick

Winemaker



Gruyere - Parmesan Sables

Makes 40 Sables

These rich sables—a cross between cookies and crackers (what the British would call *savory biscuits*)—allow you to bring together Parmesan and Champagne, a match made in heaven. These sables are especially well-paired with Paradise Ridge Sparkling wine.

Ingredients

1 3/4 cups all-purpose flour	1 1/2 Cups cold butter, diced
1/4 Pound Gruyère cheese, grated	1/4 Pound Parmesan cheese, grated
1 egg yolk beaten with 1 Tbsp water	

Instructions

Place flour, butter and cheeses (reserving 2 tablespoons of Parmesan) in a food processor; pulse until mixture forms a dough. Add a little cold water (1 teaspoon at a time), to form a ball.

Roll out on a floured surface to a 1/4-inch thickness. Chill and allow to rest for an hour or two.

Cut into decorative shape of your choice. Place shapes about three-fourths of an inch apart on two parchment-lined baking sheets. Refrigerate until firm (about 30 minutes).

Preheat oven to 350°F. Brush sables with egg yolk mixture and sprinkle with remaining Parmesan. Bake until light golden brown, approximately 10 minutes.

Cool on a wire rack. Serve warm or at room temperature.

Chef Bruce Riezenman

Park Avenue Catering

October 2016

Eat well!

Chicken and Swiss Ravioli

M a k e s 4 0

Here is a great dish that can be served as a first course or as an hors d'oeuvre. You can make these with fresh pasta or with wontons skins. The skins are a simple and quick way to make raviolis and are an excellent substitute for pasta. Rather than use two wontons for a full sized ravioli, I often use one and fold it in half for a smaller single bite version as an hors d'oeuvre. This recipe will pair with both red and white wine depending upon the sauce it is served with. Enjoy the sauces below with Paradise Ridge Cabernet or Chardonnay.'

Raviolis

1 ½ cups Swiss chard, salted (<i>steamed, squeezed & chopped fine</i>)	1 Tablespoon olive oil
¾ pound chicken breasts, boneless and skinless	1 Pound ricotta cheese, best quality
½ teaspoon white pepper	1 Cup parmesan cheese, <i>grated</i>
¼ teaspoon grated nutmeg	3 Eggs beaten
40 each wontons 3"– 4" round	

Drain excess liquid from the chard or the ravioli filling will be too loose. Season the chicken breast with salt & pepper and rub with olive oil. Place in a sauté pan at medium heat, cook until just done and let cool. Chop into large chunks, place in food processor and pulse until it is a finely ground mixture but with still a little texture left. Mix all ingredients together thoroughly, adding more salt and pepper as needed. To make ravioli, place a teaspoon of the chicken mixture into the center of the wonton, or use pasta and pasta board, press to seal. Cook in boiling water for 2 minutes after ravioli has come to the top.

Red Wine Sauce for Ravioli & Cabernet - Makes 1 quart

1 quart canned Tomatoes (<i>excellent quality</i>)	½ cup Yellow onions (<i>peeled and diced</i>)
6 each garlic cloves (<i>peeled & thinly sliced</i>)	½ cup Shiitake mushrooms (<i>coarsely chopped</i>)
3 Tablespoons Reggiano Parmesan cheese (<i>grated</i>)	½ cup Red wine
1 Tablespoon butter	12 Leaves Fresh Basil (<i>chopped finely</i>)
Salt and pepper to taste	

Drain tomatoes into a sauce pot and discard juice. Add garlic and onion. Simmer on the stove for 15 minutes. Wash mushrooms and rinse well. Add chopped mushrooms to the sauce with the tomatoes. Simmer until they fall apart and the sauce reaches a nice thickness (*at least 1 hour*) Meanwhile, in a small sauce pan, reduce red wine to ¼ it's original volume. Add this to the tomato sauce and simmer for 20 minutes more. Just before serving, add butter, fresh grated Reggiano Parmesan and basil and continue to simmer for 10 minutes. Serve tomato sauce with the raviolis and extra grated cheese and basil on the side.

Mushroom Sauce for Ravioli & Chardonnay

1 medium onion, finely minced	2 Tablespoons chopped garlic	
2 ounces butter	½ cup Chardonnay	
1 lb assorted (<i>wild & domestic</i>) mushrooms, <i>cleaned & sliced</i>	1 Tablespoon chopped fresh thyme	3 Tablespoons chopped Italian parsley
½ cup broth (<i>mushroom or chicken</i>)		
1 cup freshly ground parmesan	½ cup heavy cream	
Salt & pepper		

Sauté onions and garlic in olive oil until golden. Add mushrooms, salt, pepper & thyme. Cook covered over medium heat for 5 minutes. Remove cover, add chardonnay and simmer until almost evaporated. Add broth and cream. Simmer until it slightly thickens. Add parmesan cheese. Add salt & pepper as needed. Pour over raviolis.

Chef Bruce Riezenman - Park Avenue Catering

October 2016 *Eat well!*



Caramelized Onion & Blue Cheese Tarts

Makes 5 – 4” round tarts
or one larger one

Ingredients

- | | | | |
|----|---|---|---|
| 4 | Eggs, lightly beaten | 1 | Cup whole milk |
| 1 | Cup heavy cream | 2 | Tablespoons, chopped fresh thyme (<i>removed from stem</i>) |
| 1 | Tablespoon, Italian parsley, chopped (<i>removed from stem</i>) | | |
| 12 | Ounces Pt Reyes blue cheese, crumbled | | |
| 1 | Cup red wine caramelized onions (see ingredients & recipe below) | | |

Instructions

Preheat oven to 325°. Combine the eggs, milk, cream, thyme and parsley in a bowl. Whisk together and taste. Add salt and pepper to taste. Blue cheese contains a lot of salt, so go a little lighter than usual. Sprinkle the blue cheese in the bottom of the tart shell(s). Do the same with the caramelized onions, making sure there is little excess liquid clinging to the onions.

Pour the egg mixture into the tart shells until they are full. Gently stir the ingredients around in each shell to make sure they are evenly distributed. Bake until the egg custard sets. This will be approximately 20-30 minutes depending on how deep and wide your tart shells are.

When the custard is set, remove the tarts from the oven and place on a cooling rack for at least 10-15 minutes before serving. These are great warm and also at room temperature. You can make these a day ahead and then reheat in a 350 degree oven.

Red Wine Caramelized Onions

This is one of my favorite condiments and will last for weeks in your refrigerator, so make extra! They are great on sandwiches and also with grilled meats, chicken, etc.

4 medium red onion, peeled and thinly sliced 2 cups red wine

1/4 cup sugar 1 bay leaf

A pinch of salt

In a heavy bottomed sauce pot place onions, red wine, sugar and bay leaves. Cover tightly and simmer for 15 minutes over a medium high flame. Uncover and continue cooking for about 45 minutes, stirring occasionally, until almost all of the liquid has evaporated. Lower the heat and continue to stir until the onions are as dry as possible without burning.

Chef Bruce Riezenman

Eat well!



Orange Vanilla Crème Brûlée

Serves 8

Ingredients

1 quart heavy cream	½ orange peel
½ vanilla bean	9 egg yolks
1 cup sugar, granulated	½ Tablespoon cornstarch

Instructions

Preheat oven to 325°, with no convection. In a medium sized mixing bowl, whisk sugar, egg yolks, vanilla seeds (scraped from the pod) until the mixture is pale yellow.

Meanwhile, carefully peel the outside zest of an orange without the bitter white and place in a sauce pot. Add the vanilla pod (after being scraped) and the cream to the pot. Warm over medium heat until it just begins to boil. Take care that it does not boil over. Strain out the vanilla pods and orange peel trying to make as few bubbles as possible.

Slowly add the hot cream to the egg yolks and stir until they are mixed in. Do this gently so you do not create too many bubbles. If there is a foam on top, allow the mixture to sit out for 30 minutes until most of the foam disappears.

Pour the mixture into six ounce ramekins. Place the ramekins with the mixture in a baking dish with at least 2" tall sides, Pour hot water 1" high in the baking dish to surround the ramekins with in a hot water bath.

Place in heated oven and cover with foil or a baking pan as a lid. If the mixture was hot when you placed it in the oven, it will cook in 25 minutes. You can test this by "jiggling" the ramekin to see if the custard has set. If it is still liquid in the center, leave it in a little longer. Let cool and then place in the refrigerator uncovered until cold. This can be done several days ahead of time.

When ready to serve, place 1 teaspoon of sugar on the top of each custard and spread evenly around. Light your micro-torch and gently heat the sugar on top, moving the torch around the surface until the sugar begins to bubble and has caramelized to a golden brown. Stop while it is a light golden brown. It will continue to darken slightly and it will cool to a hard crust. Serve within 10 minutes, with a cookie or biscotti and some fresh berries.

Chef Bruce Riezenman

Eat well!



Wine Club Wine Portfolio

Holidays 2016

Enjoy your member discount of 20-30% off of the following wines:

Club Exclusive

- 2014 Brut Rose Sparkling Wine, Russian River Valley – Your Price \$55

White Wines

- 2015 Vineyard Select Estate Sauvignon Blanc, Grandview Vineyard – Reg. Price \$28
- 2015 Estate Sauvignon Blanc, Grandview Vineyard - Reg. Price \$28
- 2014 Estate Sauvignon Blanc, Grandview Vineyard - Reg. Price \$28
- 2013 Barrel Select Chardonnay, Russian River Valley - Reg. Price \$40
- 2014 Barrel Select Chardonnay, Russian River Valley - Reg. Price \$40 - Gold Medal So Co Harvest Fair
- 2013 Ode to Joy, Late Harvest Sauvignon Blanc, Russian River Valley - Reg. Price \$37

Sparkling Wines

- 2013 Blanc de Blanc Sparkling Wine, Russian River Valley - Reg. Price \$44 – Final Quantities
- 2014 Blanc de Blanc Sparkling Wine, Russian River Valley - Reg. Price \$44 – New Release

Red Wines

- 2014 Pinot Noir, Sonoma Coast - Reg. Price \$49
- 2013 Estate Pinot Noir, Walter's Vineyard - Reg. Price \$52
- 2014 Estate Pinot Noir, Walter's Vineyard - Reg. Price \$52
- 2014 Estate Pinot Noir, 777 Clone - Reg. Price \$62
- 2014 The Bounty, Russian River Valley - Reg. Price \$42
- 2010 Posse Barrel Select, *Estate Rhone Style Proprietary Blend* – Etched Bottle - Reg. Price \$75
- 2013 The Posse, Branham Vineyard, Rockpile - Reg. Price \$60
- 2013 Elevation Cabernet, Rockpile Vineyard - Reg. Price \$55
- 2013 Cabernet, Rockpile Vineyard - Reg. Price \$45 – Gold Medal Sonoma County Harvest Fair
- 2011 Cabernet Sauvignon Barrel Select, Rockpile Vineyard – Winery Reserve - Reg. Price \$65
- 2012 Cabernet Sauvignon Barrel Select, Rockpile Vineyard – Winery Reserve - Reg. Price \$65
- 2013 Cabernet Sauvignon Barrel Select, Rockpile Vineyard – Winery Reserve - Reg. Price \$65
- 2012 Cabernet Franc, Rockpile Vineyard - Reg. Price \$80
- 2013 Petit Verdot, Rockpile - Reg. Price \$65
- 2013 The Convict Zinfandel, Rockpile - Reg. Price \$48
- 2013 Estate Zinfandel, Hoenselaars Vineyard - Reg. Price \$40
- 2013 Zinfandel, Branham Vineyard, Rockpile - Reg. Price \$44
- 2014 The Confessor, Rockpile - Reg. Price \$60

Magnums

- 2010 Cabernet Sauvignon, Monte Rosso Vineyard - Reg. Price \$150
- 2010 Barrel Select Cabernet Sauvignon, Rockpile Vineyard - Reg. Price \$150



PARADISE FOUND WINE CLUB

Holidays 2016

RE-ORDER FORM

2014 Blanc de Blanc Sparkling Wine, *Russian River Valley* – reg price \$44
 your shipment price at 25% off is **\$33.00** – *New Release*

2013 Ode to Joy Late Harvest Sauvignon Blanc - regular price \$37.00
 your shipment price at 25% off is **\$27.75**

2013 Barrel Select Cabernet Sauvignon, *Rockpile Vineyard*- reg price\$65.00
 your shipment price at 25% off is **\$48.75** – *Pre-Release*

2012 Barrel Select Cabernet Sauvignon, *Rockpile Vineyard*- reg price\$65.00
 your shipment price at 25% off is **\$48.75** – *Library*

2013 Estate Zinfandel, *Hoenslaars Vineyard* - reg price \$40.00
 your shipment price at 25% off is **\$30.00** - *Limited Quantities*

** Plus tax and shipping*

2014 Blanc de Blanc Sparkling Wine	_____ bottles	_____ cases
2013 Ode to Joy	_____ bottles	_____ cases
2013 Barrel Select Cabernet Sauvignon	_____ bottles	_____ cases
2012 Barrel Select Cabernet Sauvignon	_____ bottles	_____ cases
2013 Estate Zinfandel	_____ bottles	_____ cases

Additional Wines: – Remember Case Purchases (12 bottles) Ship for \$30 – Savings of up to \$36

_____	_____ bottles	_____ cases
_____	_____ bottles	_____ cases
_____	_____ bottles	_____ cases

_____ I will pick up my order at Paradise Ridge Winery _____ Please ship my order

Use Credit Card Number on File: YES / NO - *If No:*

Credit Card: _____ Exp Date: _____

Signature: _____ Date: _____