

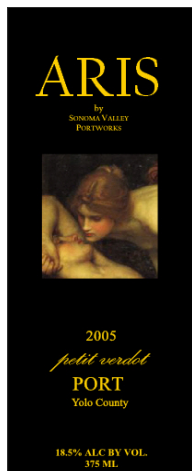


PORT OF CALL

The newsletter of Sonoma Valley Portworks

Fall 2011

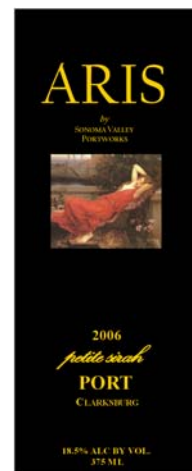
ARIS 2006 PORTS RELEASED



Come taste our newest releases--the ARIS 2006 petite sirah port and the ARIS 2006 petit verdot port. Both are single vintage, single varietal, and single vineyard. And both are truly exceptional.

The ARIS 2006 petite sirah is dark purple, with earthy, chocolate notes. We taste blackberry fruit with strawberry jam, hints of black cherry and white pepper, and a long, lingering, multi-layered finish.

The ARIS 2006 petit verdot is royal purple with tawny hues. This unique port, which we think is the only petit verdot port made, fills your mouth with flavors of intense dark chocolate and dark cherry. The finish is surprisingly dry, with a lingering burst of aromatics.



MADURO AND A3 ARE AVAILABLE TOO!

WHAT'S ON YOUR HOLIDAY GIFT LIST? HOW ABOUT A GIFT CERTIFICATE?

Let us help you with your holiday gifts. A bottle of port or sherry, or a bottle of Sonomic, is a gift that delights—but what if you can't decide which one? We have two options!

How about a one-year gift membership to our Port of No Return port club? We'll send a shipment of two bottles in February, May and October—with a gift card from you.

We also have gift certificates, which can be redeemed in our tasting room at any time.

Contact info@portworks.com to place an order or get more information, or call 707-769-5203.

MEET OUR NEW WINE CLUB MANAGER



Darci Feigel, wine club manager, is the newest member of the Sonoma Valley Portworks team. Darci brings a wealth of industry knowledge from her stints at Foppiano, Charles Creek and Alexander Valley wineries.

Coming into the Petaluma tasting room? Calling us on the phone? You'll probably be chatting with Darci! Have a question? You can reach her at info@portworks.com.

UPCOMING EVENTS

The Pie's the Limit: Discover the sweet combination of port and sherry with holiday pies. Complimentary pairings every Saturday and Sunday in November, 12-5 pm, Petaluma tasting room.

Sonoma Valley Portworks Holiday Open House: Kick off the holiday season with us on the Friday, Saturday and Sunday after Thanksgiving. Good music, great pairings, fabulous tastes.

Heart of Sonoma Valley Holiday Open House: Friday, Nov. 25 and Saturday, Nov. 26, 11 am to 4 pm. You'll find us at Moondance Cellars at the Jack London Village in Glen Ellen. Call Moondance for ticket information (707-938-7550).

HOLIDAY DESSERT IDEAS



DECO FRUIT COMPOTE

1/4 cup dried cherries
1/4 cup dried blueberries
1/4 cup raisins
1 cup DECO port

Place all ingredients in a heavy pot over a low flame. Simmer for 15 minutes until fruit is plump and port is slightly thickened. Remove from heat and allow to cool.

Serve with pound cake, over ice cream, or as part of a cheese plate.



DUET WHIPPED CREAM

Pour a half pint of heavy cream into a chilled mixing bowl. Using an electric mixer (or a whisk, if you want to get a little workout), begin whipping the cream. As the cream begins hold its shape, slowly add DUET, one or two tablespoons at a time. Continue whipping, adding up to 4 or 5 tablespoons of DUET. Whip to desired consistency. Serve immediately over pumpkin or pecan pie.

TASTING ROOM HOURS

Petaluma: 12 to 5 pm every day (except Thanksgiving, Christmas Day and New Year's Day)

Glen Ellen (at Moondance Cellars): 11 am to 5 pm daily (except Thanksgiving and Christmas Day)
