

SILVER MOUNTAIN

VINEYARDS

www.silvermtn.com

Message from the Winemaker, Harvest 2003

The crush is on, bringing with it early morning grape harvests, afternoons in the production area, and evenings full of punch downs and drainovers. It is a busy time of year, yet I cannot help but stop and note the changes around me. The days seem to grow shorter by the minute. The formerly lush and fruit-laden vines look rather barren without their cloak of leaves and jewel-like grapes. Trees are showing signs of gold and red, their bones becoming more visible every day.

I have heard some people describe this time of year as a melancholy one, and I think "They should become winemakers!" I love autumn, for Mother Nature has relinquished control over her grapes, albeit unwillingly, and we will be doing the nurturing from now on. Her offspring are now in our loving hands as we press, feed, ferment, and put to rest our young charges. Imbibing these wines may be the ultimate moment of this process for some, but for me this is what I live for: the time when I am responsible for these grapes, to nurture and guide them, check their temperature and make sure they are fed, as they transform from fruit to elixir.

Another reason I enjoy the Harvest is because my favorite holiday, Thanksgiving, is around the corner. I am already thinking of the delicious stuffing we will prepare with the chestnuts grown right here at Silver Mountain. Our nouveau wines, new for us this year, will be bottled in a few weeks and I look forward to pairing those with this year's turkey. Yes, this is most certainly my favorite time of year. Wishing you and yours a warm and bountiful season of harvest, Jerold O'Brien

Fall and Winter Events

7 November – Evening of Wine and Roses

6-8:30 pm at the County Fairgrounds. Silver Mountain wines will be featured at this benefit event for the Pajaro Valley Community Health Trust. Culinary delights, premier Santa Cruz wines, locally grown roses, a chance to win a double magnum of SMV's organically grown 2000 Chardonnay. Call 831-761-5639 to purchase tickets.

15 November – Passport Day

Join us on the mountaintop from 11-5 for a day of wine tasting, tours, and hors d'oeuvres. Special discounts on selected wines are available. This is a joint effort with the Annual Autumn Arm Raising and Community Open House with the members of our community. Come on up and meet the gang!

23 November, 7 and 14 December – Fireside Tastings

Stop by on Sunday afternoons at 2:30 for a tasting by the fire. Hors d'oeuvres matched to the wines will be served and our special tasting room prices will be available to you. Space is limited, so please call the winery for reservations.

17 January, 2004 – Passport Day

We will again host a wine tasting and offer tours during this quarterly event organized by the Santa Cruz Mountain Winegrowers Association. 11 to 5.

24 February, 2004 – Ultimate Winemakers Dinner

Hosted by the Santa Cruz Mountain Winegrowers Association, this evening of great food and fine wines will be held at the Shadowbrook. Reserve a seat at Silver Mountain's table and enjoy an evening of wonderful food paired with our wines. Call (831) 479-9463 for reservations.

What's new?

Perhaps we should say, "What's Nouveau?" Many of you are no doubt familiar with these young and peppy wines, released each year in the Fall and meant to be enjoyed immediately. If you're a fan of this wine, as we are, you'll be pleased to hear that for the first time ever, Silver Mountain will be bottling a **Nouveau Rose of Pinot Noir** in time to enjoy with your Thanksgiving turkey. Join us at the fireside tasting on the 23rd of November and pick up your bottles then.

Silver Mountain Vineyards is featured in the recent publication of *Mountain Vines, Mountain Wines; Exploring the Wineries of the Santa Cruz Mountains*, written by Casey Young with photographs by Ken Dawes. This is a lovely coffee table book and will be a useful tool to you in your quest to know the fine wines produced here in the Santa Cruz Mountains. Order through your local bookstore, or go to www.mountainvinespub.com for more information.

Jerold's Favorite Chestnut Stuffing

For a 16 lb turkey, prepare 1 lb chestnuts by cutting an X in the flat side of each nut. Boil for 5 minutes. Remove from water and peel off the shell and inner papery layers. Toast in a 300 oven until golden and fragrant. Coarsely chop and combine with two cups chopped prunes or other dried fruit and 8 cups dry bread cubes in a large mixing bowl.

Melt 6 TBS butter over medium heat, add 2 cups chopped onion and 1 cup chopped celery and cook until tender. Stir in 1/2 cup chopped parsley, 1 tsp dried sage, 1 tsp dried thyme, S&P to taste, 1/4 tsp ground nutmeg, 1/8 tsp. ground cloves. Add this mixture to the bread cubes with chestnuts and fruit, toss until combined. Add 1/2 -1 cup of chicken or turkey broth, until the stuffing is moist but not heavy. Refrigerate until needed, then fill the cavity loosely with stuffing and bake.

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