

Véraisson

HARVEST 2013 VOLUME 1 NUMBER 2

Sharing the seasons at Oakville Cross with our Friends and Family

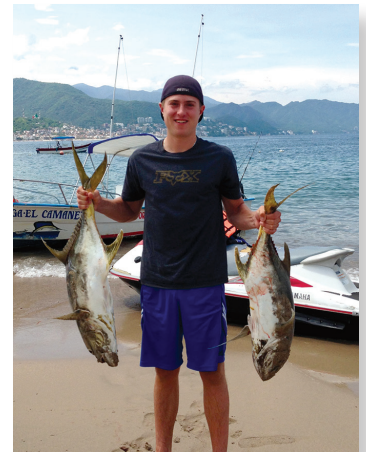


Jack makes sure our 2013 grapes are perfect!

View out our kitchen window

It's Harvest time at Oakville Cross and as we look out our window at the hustle bustle of the vineyard workers, enjoy the long, sunny days, and catch wafts of the wonderful mélange of odors that are Fall – we are reminded that it won't be long before we are knee deep in the holidays. Summer is but a sweet memory of family get-togethers and outings culminating in our trip to visit son Jeffrey and family in Maine.

Time to start thinking about Holiday dinners and gatherings!



Grandson Christopher's catch – a really sweet summer memory!

Speaking of Holiday dinners....

Our Oakville Cross gift pack ~ The Trio ~ makes an elegant hostess gift or, if you are the chef, the perfect stash to have on hand for your guests. Our Cabernet is a versatile wine that enhances most dishes or can be enjoyed alone at small fireside gatherings. You can order online at www.oakvillecrosswines.com or call us at (707) 944-9200.

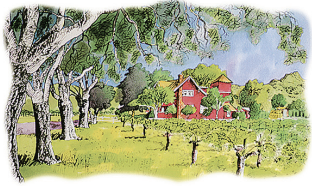


Casey Thompson picking tangerines.

Good News!

Our good news story comes from Melinda, a dear family friend in Southern California, about her nephew, Casey. When Casey was 17 he began helping his high school friend Zach Selby with a project his family started called "Fruit for All." It started when the Selby's guava tree produced more fruit than the family could eat. Zach decided they shouldn't let it go to waste and started picking and boxing it for local food banks. The project now includes many of their neighbors' fruit trees and gardens and has necessitated an ever-growing band of year-round volunteer pickers to harvest the thousands of pounds of fresh fruits and vegetables they donate to local charities. Thanks, Casey and friends!

Send us your "Good News" story – funny, inspiring, or helpful tip – we may use it!



Oakville Cross Wines
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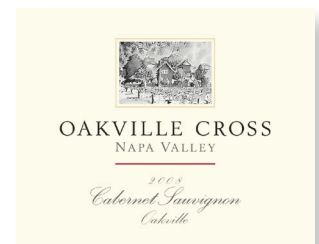
"Fine Cabernet Sauvignon"

Appetizer or Dessert – Gouda & Dried Fruit!



Our Fall suggestion for a wine and cheese pairing is an artisan goats' milk Gouda. It is available as a soft young cheese or a hard aged version. The longer the Gouda is aged the firmer the texture and richer the flavor. We recommend a black rind version aged long enough to bring out a rich nutty flavor ~ reminiscent of salted toffee. Served with toasted walnuts and dried fruits, it's the perfect complement to the deep jammy flavors of our Oakville Cross Cabernet. Makes me hungry thinking about it!

Tips ~ Serve cheese at room temperature. The best way to store cheese is in parchment paper – it should breathe.



Paprika Roast Chicken with Sweet Onion

Our recipe suggestion is a quick, yet hearty, chicken dish. It works equally well with a whole chicken or your family's favorite parts. It pairs beautifully with our Oakville Cross 2008 Cabernet to make even a quick supper a special occasion!

Preheat oven to 500 degrees with rack in upper third

3.5 lb. chicken or equivalent weight of favorite parts

1 sweet onion cut into ½" wedges

1 T. extra virgin olive oil

1½ T. paprika

½ t. cinnamon

½ t. cayenne

Mix oil and spices in a medium bowl – toss chicken and onion pieces to coat well with mixture. Arrange in shallow baking dish skin side up. Bake until tender – about 30 minutes.

Happy Holidays, Jack & Ruthie!

