

WINE CLUB HAPPENINGS

FEBRUARY • STONE HOUSE VINEYARD



WINE SELECTIONS

The February Wine Club selection highlighting our Barossa Valley and Napa Valley appellations will be ready for pick up on February 18th. For members who have wines shipped it will be sent the last two weeks in the month. Your price will reflect your membership level and we're pleased to include the following exceptional wines:

STONE HOUSE TEMPRANILLO

\$24.00, Wine Club \$19.20 - \$21.60

Originally a Spanish varietal this well rounded medium bodied wine from a great Barossa vintage has all the right characteristics. The stylish fruit flavors, the savory and juicy weight of the fruit and the subtle oak treatment, all leads to a long and rewarding finish. A great match with tapas!

SPECIAL RESERVE HOWLING COGS NV

\$38.00, Wine Club \$30.40 - \$34.20

Beautiful fruit from our talented winemaker in the Barossa Valley. He is full of vim and vigor and this wine reflects his character as well as his wonderful talents. This wine has wonderful fruit and is well structured with rich berry notes and soft fine tannins on the finish. Matured for 19 months in 100% French Oak barrels, this wine will age gracefully for years to come. Pairs well with roast pork loin stuffed with fennel, hearty lamb stew or a decadent chocolate torte.

SPECIAL RESERVE MERLOT

\$38.00, Wine Club \$30.00 - \$34.20

This beautiful full bodied wine made from Napa Valley fruit is a deep, red color with hints of purple. The nose reflects summer berries lifted with the complexity of French oak; and the palate is an expression of full rich fruit over finely balanced firm oak and velvety fruit tannin. Good acid against the fruit cleanses the mouth for a beautifully balanced and long finish. Always delicious paired with braised short ribs and grilled beef tenderloin.

WINERY NEWS

The New Year has commenced with cold crisp weather and we are full of energy here at Stone House!

Pruning is nearly finished as I write and we will commence making additions to the vineyard in a month or so to ensure the vines have enough nutrients to give us another great year. Potassium and nitrogen will be the first to be applied through the drip irrigation system to promote the strong root system. Later, when we have bud break, foliar applications will be made to enhance the plants. Our new well is in production although the urgency to use it has diminished with all the rain over the past nine months.

It's a wonderful spectacle having the lake full again and as the weather gradually warms up hopefully you will be able to take full advantage of the beautiful views from our Lakeside Retreat which is specifically for members. We plan to have the bar operating there from mid March on Saturdays and on other days you are welcome to walk down and enjoy this stunning location.

A recent visit to Napa Valley was most rewarding – visiting some different wineries and talking to other winery owners, along with some constructive meetings thrown in. As fruit from the area is part of our winery program we have important and meaningful connections there.

We are most fortunate at Stone House to be in an industry that is about enjoyment and friendship and sharing, not to mention great conversations and humor. Over the years we have made many meaningful friendships and personal connections that we cherish, and we thank you for being a part of our experience.

- **ADM**

If you pick up your wines at the winery, please be kind enough to remember to come and collect your Wine Club selection soon. We will be keeping the wines mid March and then, because of storage constraints, will be sending them on to you via UPS.