



*Newsletter - Spring 2010*

*Springtime Greetings*

The vineyards are blanketed with yellow mustard and other colorful cover crops, bringing beauty to the landscape during these rainy winter months. Although we've had an abundance of rain, it hasn't made the days seem any slower or given us much time to sit by the fire, read a good book and sip some of our Wood Road Reserve Zinfandel. Boy, does that sound inviting.

In our rapidly changing world, we invite you to remember to enjoy the simple joys of life. Spend time with loved ones, enjoy the beauty of nature and savor a wonderful meal and a bottle of wine with friends and family. If you need a place to start this journey, visit our tasting room and we'll provide the beautiful natural surroundings and some award-winning wine. The rest we leave to you.

*Cheers -  
Bob & Carlene Rue*

*News from the Winery*

We started March off with two terrific weekends of barrel tasting. It was great to see so many people return to our tasting room again, and also welcome new wine lovers to Robert Rue Vineyards. The photo of Bob and one group of Barrel Tasting visitors we've labeled Bob & the girls (no offense to the other guy in the photo). We so enjoyed our visitors, although Wilson didn't have his usual great time, but we'll let him tell you his perception of the weekends.

We'll be bottling our 2010 Sauvignon Blanc and 2009 Zinfandel soon. We are very pleased with the quality of both of these wines, and are



### *News from the Winery, cont...*

excited to share them with you. We plan to release the Sauvignon Blanc late spring or early summer, but the Zinfandel will get almost a year of bottle aging before it is officially released. Stay tuned for more details on both of these wines.

As mentioned in our pre-shipment email, during Barrel Tasting we offered additional discounts on our 2009 Sauvignon Blanc and 2007 Wood Road Reserve Zinfandel (15-45%). We are extending this discount to our club. See the order form page for details.



### *In this Shipment*

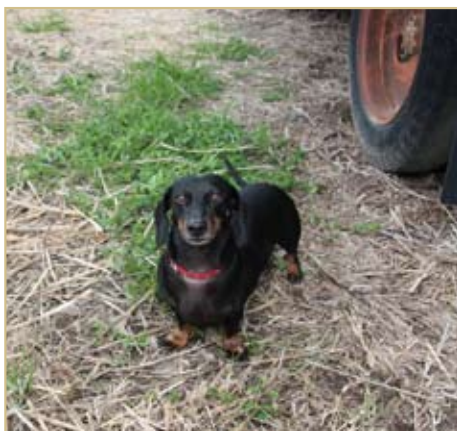
This shipment is your chance to try our **2008 Wood Road Reserve Zinfandel** before its official release in a month or two. 2008 was a challenging growing season, but we are thrilled with our '08 Zin. Thanks to our winemaker, Dan Barwick, and the TLC that Bob puts into every one of our old vines, our '08 Zinfandel has all the magic of the other vintages.

*Here are our tasting notes on this wine:*

Deep, rich aromas of blackberry, raspberry and vanillin oak fuse with a touch of spicy pepper and dusty plum. The smooth entry caresses the palate with opulent blackberry-laden mocha. Hints of blueberry, strawberry, black pepper and baking spices join in, lingering into the luxurious cherry and dark chocolate-laced finish. Beautifully balanced, this Zin can be enjoyed solo, or will pair perfectly with braised lamb shanks, osso bucco, eggplant Parmesan, a selection of cheeses and so much more. Delicious now, and has excellent aging potential.

### *The Lowdown with Wilson*

What did I think of Barrel Tasting? Prison, yes, I said prison – shackled – incarceration!



For some reason that just makes no sense to me, Bob and Carlene thought I might get hurt during Barrel Tasting, so they tied me down next to the tasting bar. I know you're thinking that is not so bad, but I'd like to see you try it for six days. Yes, I know I'm shorter than most of you. Okay, I'm shorter than all of you, but to be tied up just because someone might not see me seems extreme.

A few folks did take the time to talk to me, pet me and say how adorable I am. Thank you very much, and I do know that I am adorable, yet I never tire of hearing it. I appreciated your sympathy, but not one of you freed me from my prison. What gives?

Next time Bob and Carlene want to have a bunch of people over, I'm going to insist on retaining my role as the official greeter. I still haven't forgiven them completely. I found that if I act slightly aloof for a bit longer, I'll get more treats and attention from them. A small price for them to pay for my unjust confinement.

So the next time you visit us, please remember that I am the official greeter and tell Bob and Carlene you're on my side. Maybe I should get stilts!

# Recipe

## Strawberry Zinfandel Trifle



*Easy trifle is a classy dessert for a spring party.*

*Prep and cook time: about 20 minutes • Plus at least 1 hour to cool and 2 hours to chill*

*Servings: 10 to 12*

1 1/2 cups dry red Zinfandel  
1/2 cup sugar  
1 teaspoon vanilla  
1 quart sliced strawberries

1 plain or lemon-flavored pound cake (1 lb.)  
2 cups whipping cream  
A few whole strawberries, rinsed

1. In a 3- to 4-quart pan over high heat, bring wine and 1/3 cup sugar to a boil. Boil until reduced to 1 cup, about 5 minutes. Remove from heat and stir in vanilla and sliced strawberries. Let cool about 1 hour, stirring occasionally.
2. Cut cake into 1/2-inch-thick slices, then into 1 1/2- by 2-inch pieces.
3. In a bowl, with a mixer on high, beat cream and remaining sugar until soft peaks form.
4. Arrange a third of the cake in the bottom of a 2 1/2- to 3-quart straight-sided glass dish. Spoon a third of the sliced berries and wine mixture over the top. Spread about a third of the whipped cream over berries. Repeat layers twice, ending with cream.
5. Cover trifle loosely and chill at least 2 hours or up to 1 day. Garnish with whole berries. Scoop down into the layers to serve.



# Calendar

## Upcoming 2011 Events

**April 2**

### **Pick of The Vine – Wine Tasting & Auction Fundraiser**

*Sponsored by the Sonoma County Ombudsman Senior Advocacy Services*

*6 – 8:30 p.m. at the Memorial Veterans Building in Santa Rosa, CA*

Over 60 Wine Road wineries and Sonoma County restaurants will be participating. Includes a live and silent auction, plus live music.

For information or tickets: <http://www.senioradvocacyservices.org/Pages/Main11.html>

**April 17**

### **Wine Extraordinaire – Wine Tasting**

*Sponsored by the Orange County Wine Society*

*2 – 5 p.m. at the Hilton Anaheim, CA*

Over 85 small-lot production wineries will be pouring their wines.

For information or tickets: <http://ocws.org/newsletters/extraordinaire.php>

**June 26**

### **Wine & Gourmet Food Tasting**

*Hosted by the Mill Valley Chamber of Commerce & Mill Valley Market*

*2 – 5 p.m. at the Depot Plaza in downtown Mill Valley, CA*

A must attend for any serious wine & food lover in the Bay Area.

For additional information: <http://www.millvalley.org/event/52>

**August 19-21**

### **16th Annual Grape to Glass Weekend**

*Sponsored by the Russian River Valley Winegrowers*

For information or tickets: <http://www.rrvw.org/grape-to-glass-event-details/>





## *Wine Club Pricing*

*Wine Club Members Only*

*New Release!* 10% to 20% Off for Wine Club Members

Wine	Retail Price	1-5 Bottles	6-11 Bottles	12 or more
		<i>With Club Member Discount</i>		
<b>2008 Zinfandel Wood Road Reserve</b>	\$32.00	28.80	27.20	25.60

*Current Releases* 15% to 45% Off for Wine Club Members

Wine	Retail Price	1-5 Bottles	6-11 Bottles	12 or more
		<i>With Club Member Discount</i>		
<b>2007 Zinfandel Wood Road Reserve</b>	\$32.00	27.20	24.00	20.80
<b>GOLD MEDAL 2010 Los Angeles International Wine &amp; Spirits Competition</b>				
<b>GOLD MEDAL 2010 International Eastern Wine Competition</b>				
		<i>With Club Member Discount</i>		
<b>2009 Sauvignon Blanc</b>	\$22.00	18.70	16.50	12.10

To place your order, please contact Carlene at 707-578-1601 or [carlene@robertruevineyard.com](mailto:carlene@robertruevineyard.com)

*Thanks!*

