



“Where the sun shines through the mist.”

Callaway Announces New Wine Master...

In keeping with our tradition of *“passion, quality & excellence”*, we are proud to introduce Craig Larson, who will head-up our winemaking team!

Craig grew up in the town of Saskatoon, Saskatchewan, Canada, and began his career as a graphic artist. European wines had been a hobby since his youth and years later, Craig abandoned graphic artistry to pursue his dream of becoming a Winemaker. In the beginning, he worked in the cellars of several Washington State wineries and received hands-on experience with some of the area’s most respected winemakers.

Craig’s formal training began in 1996 at the Covey Run Winery in Zillah, Washington. Within one year, he accepted the position of Cellar Master at the Paul Thomas Winery in Sunnyside, Washington and then became the Assistant to the Winemaker at the Washington Hills Winery.

In order to expand his knowledge of worldwide wines, Craig received his certificate from the Court of Master Sommeliers and joined the renowned

Ritz-Carlton in Laguna Niguel, California as its Wine Director and Sommelier. This invaluable experience exposed him to a wide variety of fine wines and instilled him with an enthusiasm to produce the best vintages possible when he returned to wine production in 2002.

Craig’s most recent position has been as the Winemaker at Maryhill Winery in south central Washington State, where he had the opportunity to produce quality wines from a vast array of varietals.

From creating award-winning wines, to producing a wine label from its inception, Craig is looking forward to bringing his passion for “Old World wines joined with New World winemaking techniques” to the Temecula Valley. He believes that great wine starts in the vineyard and continues in the cellar with a combination of science, palate, passion and teamwork.

Be patient... the first opportunity to formally meet and explore Craig’s winemaking philosophy is just around the corner at our exclusive Legacy Club Member Winemaker’s Dinner on November 15th!

AUGUST 2008





wine notes...

2005 SPECIAL SELECTION CHARDONNAY

Rich, distinct, yet delicate aroma with hints of apple, lemon & peach complemented by 12 months of French oak aging.

Total Production: 662 cases

Appellation: Temecula

Composition: 100% Chardonnay

Alcohol: 13.4%

Residual Sugar: 0.1%

2004 WINEMAKER'S RESERVE DOLCETTO

Soft & supple, this wine is loaded with ripe fruit flavors of plum & black cherry with hints of chocolate mocha & cinnamon.

Total Production: 1232 cases

Appellation: Temecula

Composition: 93% Dolcetto, 3% Cabernet Sauvignon, 1% Merlot, 3% Other

Alcohol: 14.5%

Residual Sugar: 0.05%

2004 SPECIAL SELECTION SYRAH

Exotic floral notes of violets & lavender overlay tones of mocha & smoky richness. Perfectly balanced tannins.

Total Production: 652 cases

Appellation: Temecula

Composition: 100% Syrah

Alcohol: 14.4%

Residual Sugar: 0.2%

2005 WINEMAKER'S RESERVE ROUSSANNE

Crisp in acidity with pineapple and peach flavors layered with honey undertones. Long, clean finish. Very food friendly!

Total Production: 554 cases

Appellation: Temecula

Composition: 100% Roussanne

Alcohol: 12.5%

Residual Sugar: 0.05%

august wine club shipments

Legacy Assorted Wine Package includes:

2005 SPECIAL SELECTION CHARDONNAY

2004 WINEMAKER'S RESERVE DOLCETTO

Regular retail price is \$56 Legacy Club price is \$39.20, which offers you a 30% savings of \$16.80!

Legacy Red Wine Package includes:

2004 WINEMAKER'S RESERVE DOLCETTO

2004 SPECIAL SELECTION SYRAH

Regular retail price is \$66 Legacy Club price is \$46.20, which offers you a 30% savings of \$19.80!

Legacy White Wine Package includes:

2005 WINEMAKER'S RESERVE ROUSSANNE

2005 SPECIAL SELECTION CHARDONNAY

Regular retail price is \$46 Legacy Club price is \$32.20, which offers you a 30% savings of \$13.80!

NOTE: Exclusive club package price does not include applicable tax, shipping & handling.

harvest festival & grape stomp...

SATURDAY, SEPTEMBER 13 - 4:00 - 7:00PM

As Mother Nature has blessed our bountiful fruit, we celebrate the harvest season with our traditional grape stomp! This annual event features wine tasting, a gourmet buffet prepared by Meritage at Callaway's Executive Chef, Michael Henry, entertainment and grape stomping competitions! Book Early! Always a Sell-Out!

Exclusive Legacy Club Member Price -
\$63, plus service charge & tax

menu features...

Chilled Watermelon & Ginger Soup

Cucumber, Ripe Tomato & Red Onion Salad with
Red Wine Vinaigrette

Ripe Seasonal Fruit Salad with Muscat &
Basil Syrup

Assorted Panini with Genoa Salami,
Capicola Ham, Roasted Eggplant & Fontina

Penne al Forno with Peas, Caramelized Shallots &
Sun-Dried Tomato Blush Sauce

Pan Roasted Chicken with Roasted Peppers,
Sharp Provolone & Polenta

Seafood Paella with Clams, Mussels, Scallops,
Calamari, Chorizo, Fish & Saffron Rice

Summer Berry & Peach Trifle



recipes...

Meritage
AT
CALLAWAY

STUFFED CALAMARI WITH KALE & POLENTA
PAIR WITH CALLAWAY 2005 SPECIAL SELECTION CHARDONNAY
OR CALLAWAY 2004 WINEMAKER'S RESERVE DOLCETTO

5 cleaned 8" calamari tubes
15 oz. rock shrimp (3 oz. per calamari tube)
12.5 oz. spanish chorizo (5 oz. per calamari tube)
chopped parsley (a pinch per calamari tube)
bread crumbs

Combine all ingredients and stuff into the calamari tubes.

Sauce

chopped garlic (to taste)
sliced shallots
dry white wine
1 cup chopped fresh tomato
10 oz. russian kale (2 oz. per calamari)

Sauté the garlic & shallots briefly; add the stuffed calamari & continue to sauté. Deglaze with the white wine & clam juice, add the fresh tomato & simmer for two minutes. Add kale & wilt into the sauce.

Polenta

Combine 2 oz. of polenta per 2 cups of liquid (water, chicken or vegetable stock, heavy cream, or any combination thereof) & bring to a boil. Simmer for 15 minutes or so, stirring frequently. Add butter & parmesan cheese when the polenta is cooked. You will know it is done when it is soft and creamy with no lumps.

from the winemaker...

It's a busy time right now, preparing for the upcoming harvest, but as the recently appointed Winemaker at Callaway Vineyard & Winery, I would like to take a moment and introduce myself. I won't bore with you with a lot of background information, rather I would prefer to let you know a bit about who I am and my vision for the coming vintages.

I've been in the wine industry for about 12 years starting out in the cellar and working my way up to Winemaker. My passion (or some may say 'obsession') for wine has been with me for many decades. It is what brought me to this profession and what keeps me going!

Plans for my first Temecula harvest are going well. We have ordered some terrific new French and American oak barrels and the vineyards are looking well. Some varietals have already started veraison (when the berries begin to change color) - early for a boy from up North!

We will be introducing some new varietals and blends to the winery's portfolio. I strive to create wines that show their varietal character and 'terrior' and that are enjoyable to drink on their own or pair with various cuisines.

I look forward to working with our Executive Chef, Michael Henry, on some delicious Winemaker Dinner's and pairings for the Meritage at Callaway restaurant menus.

As you can see, I am very thrilled and excited to be here at Callaway and look forward to many vintages ahead.

Cheers!

Craig Larson

Daily tours & wine tasting

Complimentary tours:
Weekdays at 11am, 1pm & 3pm.
Weekend and holiday tours:
hourly from 11am - 4pm.
Tastings: 10am - 5pm, daily.
Tasting fee: \$10.
Prices include six tastes &
souvenir wine glass.
Closed: Easter, Thanksgiving,
Christmas & New Year's Day.

*mix & match
legacy club case discount*

Did you love the wine in this
month's shipment?
If so, purchase any 12 bottles of the
wines featured in the
August packages and receive 30% off!
For a limited time or while supplies last!
Expires: September 30, 2008.
Don't delay or you'll have to pay!

current vintages

Callaway Vineyard & Winery
wines are sold only at the winery and
online at callawaywinery.com. Visit us today!

WINEMAKER'S RESERVE

2005 Winemaker's Reserve Chardonnay - \$28 - (Legacy Club price - \$21)
2005 Winemaker's Reserve Roussanne - \$28 - (Legacy Club price - \$21)
2004 Winemaker's Reserve Dolcetto - \$38 - (Legacy Club price - \$28.50)
2003 Winemaker's Reserve Sangiovese - \$38 - (Legacy Club price - \$28.50)
2004 Winemaker's Reserve Cabernet Sauvignon - \$42 - (Legacy Club price - \$31.50)
2004 Winemaker's Reserve Meritage - \$45 - (Legacy Club price - \$33.75)
2005 Winemaker's Reserve Old Vine Zinfandel - \$38 - (Legacy Club price - \$28.50)
2005 Winemaker's Reserve Cabernet Franc - \$38 - (Legacy Club price - \$28.50)
NV Winemaker's Reserve Sweet Nancy - \$40 - (Legacy Club price - \$30)
NV Winemaker's Reserve AKA Port - \$55 - (Legacy Club price - \$41.25)

SPECIAL SELECTION

2005 Bela Rosé Sparkling Wine - \$20 - (Legacy Club price - \$15)
2005 Special Selection Chardonnay - \$18 - (Legacy Club price - \$13.50)
2006 Special Selection Pinot Gris - \$18 - (Legacy Club price - \$13.50)
2005 Special Selection Sauvignon Blanc - \$18 - (Legacy Club price - \$13.50)
2006 Special Selection Viognier - \$20 - (Legacy Club price - \$15)
2004 Special Selection Merlot - \$28 - (Legacy Club price - \$21)
2004 Special Selection Syrah - \$28 - (Legacy Club price - \$21)
2004 Special Selection Cabernet Sauvignon - \$28 - (Legacy Club price - \$21)
2006 Special Selection Muscat Canelli - \$18 - (Legacy Club price - \$13.50)
2005 Special Selection Rosé of Cabernet - \$18 - (Legacy Club Price - \$13.50)