

from the Winemaker...

It's the New Year and with it comes a busy time, bottling the new 2008 whites, roses, sparkling and dessert wines that will find their way to the Tasting Room and Wine Shop in the early Spring.

Bottling is always a nerve wracking time for any Winemaker. You've nurtured the wines and now you want them tucked away safe and sound. It seems I always hold my breath until that first cork is popped, the first tasting is poured and the first smile crosses a guest's lips.

These newly released wines are still relatively "young" and are still living, growing and developing in the bottle. They will undergo many stages in their lives. In the first few months they will be subject to "bottle shock".

Picture this – you are a happy little wine, snug and cozy in your tank or barrel. One day, some cellar person comes along and pumps you through hoses, through filters, pushes you into a bottle, sticks a cork in it and then seals you into a cardboard case. Whew, who wouldn't be a little shattered after that experience? Well, that's what happens to the wines between cellar and shelf.

If you pour a glass of wine that has been recently bottled, you will probably find that it doesn't have all the fruit aromas you were expecting. The wine is what we call 'tight'. In other words, it is still in the midst of getting itself back together after that upsetting experience. Never fear. Give that wine a bit of time to settle down. It will be well worth the wait. Whites may take anywhere from 1 to 3 months. The reds, we cellar for you so they are ready to drink upon release or put away to mature – whichever you like.

Lastly, this was truly a team effort and I would like to thank everyone, including the cellar staff for their hard work and dedication, especially through harvest.

I hope you enjoy my first releases for Callaway Winery. Your comments are always welcome and I look forward to meeting all of you in the months and years to come.

Cheers, Craig Larson

CALLAWAY
VINEYARD & WINERY



"Where the sun shines through the mist."

new releases



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

February packages and receive 30% off.

For a limited time or while supplies last.

Expires: March 31, 2009.

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)

NV Winemaker's Reserve White - \$28 - (Legacy Club price - \$21)

2008 Winemaker's Reserve Viognier - *Exclusive 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)

2005 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)

2005 Winemaker's Reserve Cabernet Merlot - \$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)

2008 Winemaker's Reserve Bella Blanc - \$28 (Legacy Club price - \$21)

SPECIAL SELECTION

2005 Special Selection Chardonnay - \$18 - (Legacy Club price - \$13.50)

2005 Special Selection Sauvignon Blanc - \$18 - (Legacy Club price - \$13.50)

2007 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)

2005 Special Selection Cabernet Sauvignon - \$28 - (Legacy Club price - \$21)

2007 Special Selection Muscat Canelli - \$18 - (Legacy Club price - \$13.50)

2005 Special Selection Rosé of Cabernet - \$18 - (Legacy Club Price - \$13.50)

The beginning of the new year brings the release of new vintages of old favorites and some wines that are Callaway firsts.

For those of you who have fallen for our Bella Rosé, you will be happy to know that the 2008 vintage will be released later this month along with a new sparkling wine, Bella Blanc. This Chardonnay based wine has a fresh bouquet of peach and exotic melons with just a touch of light caramel and toast which gives way to soft apple, Anjou pear and a finish of crisp orange zest.

New to Callaway's portfolio is a Rosé of Sangiovese, a drier style rosé that begins with aromas of deep dark raspberry, rosehips and black cherry. On the palate, wild strawberry mixes with red currant and a finish of refreshing ripe watermelon. The Rosé of Sangiovese is scheduled for release in March, along with the much anticipated and highly sought-after Nebbiolo Bello.

Another exciting venture is the addition of two late harvest wines. Our 2008 Late Harvest Chardonnay is a sweet, yet fresh, dessert wine which begins with notes of delicate peaches and apricots with a subtle hint of pineapple. Luscious apple and rich honey lead to a clean finish of lingering tropical fruits on the palate.

Our 2008 Late Harvest Cabernet Sauvignon is sweet and sensual with rich berry and black cherry aromas. The velvety palate is brimming with jammy blackberry, boysenberry and cherry and is rounded out with notes of allspice. Both late harvest wines are expected to be released in Spring 2009.

Finally, we will be releasing two new Rhone style blends under the fanciful name of *Calliope*, meaning the muse of epic poetry. The poetic craftsmanship of these two wines showcase the ideal growing region of the Temecula Valley similar to that of the Rhone Valley in France.

Our 2008 Calliope White is a blend of Roussanne and Marsanne and will also be released in Spring 2009. The rich golden color of this classic Southern Rhone Valley blend exhibits an intense aroma of baked peach, exotic fruits and vanilla. The palate is equally big with smooth flavors of dried apricot, tangerine and creamy, toasty butterscotch ending on a bright note of citrus peel and spicy whole nutmeg.

To complete the Calliope duo is the 2008 Calliope Red which is a blend of Syrah, Grenache, Mourvedre and Cinsault to be released in Summer/Fall 2009.

We look forward to sharing these new releases with our valued Legacy Club members!

FEBRUARY 2009



Wine notes...

2005 WINEMAKER'S RESERVE CABERNET MERLOT

Aromatics of black cherry, plum and currant with flavors of medium smoky toasted oak and bell pepper.

Total Production: 500 cases

Appellation: California

Composition: 60% Cabernet Sauvignon, 40% Merlot

Alcohol: 13.6%

Residual Sugar: 0.60%

2008 WINEMAKER'S RESERVE VIOGNIER (Exclusive Wine Club Release)

Creamy apricot, vanilla and butterscotch notes. Light toast and peach flavors with a finish of jammy apricot and clean minerality. We recommend holding on to this bottle until late March 2009, as it has just recently been bottled and is still experiencing bottle shock.

Total Production: 668 cases

Appellation: Temecula

Composition: 100% Viognier

Alcohol: 14.3%

Residual Sugar: 0.06%

2005 SPECIAL SELECTION MERLOT

Loaded with ripe flavors of plum, berry and cherry. Soft aromas of green olive and spice. Barrel aged 12 months.

Total Production: 1430 cases

Appellation: San Luis Obispo

Composition: 100% Merlot

Alcohol: 13.5%

Residual Sugar: 0.60%

2008 WINEMAKER'S RESERVE BELLA BLANC

Fresh bouquet of peach and exotic melons with just a touch of light caramel and toast which gives way to soft apple, Anjou pear and a finish of crisp orange zest.

Total Production: 830 cases

Appellation: Temecula

Composition: 100% Chardonnay

Alcohol: 13.8%

Residual Sugar: 1.5%

2005 WINEMAKER'S RESERVE CHARDONNAY

White peach and pear with mild vanilla oak notes, crispy acidity and a long finish.

Total Production: 800 cases

Appellation: Temecula

Composition: 100% Chardonnay

Alcohol: 13.5%

Residual Sugar: 0.30%

February Wine Club Shipments

Legacy Assorted Wine Package includes:

2005 SPECIAL SELECTION MERLOT

2008 WINEMAKER'S RESERVE VIOGNIER (Exclusive Wine Club Release)

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:

2005 WINEMAKER'S RESERVE CABERNET MERLOT

2005 SPECIAL SELECTION MERLOT

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:

2008 WINEMAKER'S RESERVE BELLA BLANC

2005 WINEMAKER'S RESERVE CHARDONNAY

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

NOTE: EXCLUSIVE CLUB PACKAGE PRICE DOES NOT INCLUDE APPLICABLE TAX, SHIPPING & HANDLING.

Vino d'Amore Valentine's Dinner

SATURDAY, FEBRUARY 14, 2009 FROM 6:30-9:30PM
EXCLUSIVE LEGACY CLUB PRICE -
\$76.50, plus service charge and tax

Spice up your Valentines' celebration by joining us for an evening of romance, a sparkling wine reception and intimate dinner in our romantic, candlelit Barrel Room.

MENU FEATURES

Winter Lettuce, Baby Tomato,
Grilled Asparagus & Green Goddess Dressing
Callaway 2008 Special Selection Sauvignon Blanc

Bacon-Wrapped Filet, Porcini Mushroom Sauce,
Green Beans & Potato Gratine
*Callaway 2005 Winemaker's Reserve
Cabernet Sauvignon*

Nutella Crepe with Toasted Hazelnuts &
Strawberry Compote
*Callaway 2008 Winemaker's Reserve
Late Harvest Cabernet Sauvignon*

recipes...

ARBORIO RICE PUDDING WITH MASCARPONE & DRIED FRUIT
RECIPE PROVIDED BY: EXECUTIVE CHEF, MIKE HENRY

NOTES: Any rice will work with this recipe. Arborio is a good choice as it is a medium grain and cooks slowly nicely. This will create a nice creamy pudding, where the rice is cooked and retains its texture.

INGREDIENTS:

1/2 lb. arborio rice
1/2 gallon of milk or cream
1 cup sugar
aromatics (such as cinnamon stick, star anise, clove)
1 qt. of mascarpone
dried fruit (such as cherries, raisins, figs, apricots)

METHOD:

Place rice, cream/milk, sugar and aromatics in a heavy bottomed sauce pan and simmer, stirring often. That's all there is to it! The rice will be cooked in approximately 35-40 minutes. If the liquid has reduced down too much, add more cream/milk or water. The end result should be creamy and not too thick. Add the mascarpone and the dried fruit and serve warm.



LEGACY WINE CLUB
WINE & DINE
CULINARY ADVENTURE



<p>\$20 OFF WINE & DINE CULINARY ADVENTURE</p>	<p>20% OFF A LA CARTE DINING</p>
<p><small>EXCLUSIVE TO WINE CLUB MEMBERS ONLY. COUPON IS GOOD FOR ONE OFFER ONLY PER VISIT. OFFER VALID FRIDAY & SATURDAY FROM 4-9PM. DISCOUNT MAY NOT BE COMBINED WITH ANY OTHER OFFERS. NOT VALID ON HOLIDAYS. EXPIRES APRIL 30, 2009</small></p>	
<p><small>32720 RANCHO CALIFORNIA ROAD • TEMECULA, CA 92591 951.676.4001 • CALLAWAYWINERY.COM</small></p>	

