

CALLAWAY

VINEYARD & WINERY



"Where the sun shines through the mist."

*Turning over a
new leaf...*

After many months of hard work and preparation, our long-awaited restaurant, Meritage at Callaway, is officially open!

The word "Meritage" is a combination of the words "merit" and "heritage" and was created as a recognizable name associated with high quality blended wines. Meritage at Callaway applies this high quality concept of pairing food and wine to create the perfect dining experience.

Executive Chef, Michael Henry, has designed an exciting Tapas menu with a Mediterranean flare. The cuisine will be based on the "small plate" concept of big flavor and variety, with menu selections being paired with the best of what Callaway Winery offers. Order one or several, then enjoy them like the Spanish do – with a glass of wine and a relaxed attitude!

Boasting spectacular panoramic vineyard and hillside views, the multi-tiered arbor terrace offers an outdoor dining experience unparalleled in Temecula wine country.

Please join us for an amazing dining experience in Temecula's beautiful wine country. Legacy Club members receive a 10% discount on their total bill.



future releases...

2005 SPECIAL SELECTION CABERNET SAUVIGNON

Sweet scents of creamy fruit, enhanced by a light touch of cocoa. Jammy, fully ripened flavors of blackberry and cherry on the palate balance nicely with hints of cedar and spice.

Total production: 2230 cases

Appellation: *California*

Composition: *100% Cabernet Sauvignon*

Alcohol: 13.9%

Residual Sugar: 0.4%

Released: *Summer 2008*

Retail Price: \$28/bottle; Legacy Club Price \$21

2006 WINEMAKER'S RESERVE CHARDONNAY

Distinctive aromas of green apple and citrus blossoms. Creamy, buttery undertones and complementing flavors of honey, butterscotch and caramel.

Total production: 800 cases

Appellation: *Temecula*

Composition: *100% Chardonnay*

Alcohol: 13.5%

Residual Sugar: 0.30%

Released: *Summer 2008*

Retail Price: \$28/bottle; Legacy Club Price \$21

JUNE - JULY 2008



wine notes...

2003 WINEMAKER'S RESERVE SANGIOVESE

This medium-light bodied wine offers aromas of cherries, plums, bittersweet chocolate and sweet spices. Round and smooth with crisp acidity and silky texture.

Total Production: 926 cases

Appellation: *Napa*

Composition: 84% *Sangiovese*, 11% *Merlot*, 4% *Cabernet Sauvignon*

Alcohol: 14.3%

Residual Sugar: 0.01%

Retail Price: \$38/bottle; Legacy Club Price \$28.50

2005 SPECIAL SELECTION SAUVIGNON BLANC

Citrus aromas of grapefruit and lime. This wine is medium bodied with refreshing full flavors of passion fruit, ripe melon and kiwi.

Total Production: 689 cases

Appellation: *California*

Composition: 100% *Sauvignon Blanc*

Alcohol: 13.5%

Residual Sugar: 0.05%

Retail Price: \$18/bottle; Legacy Club Price \$13.50

2005 SPECIAL SELECTION CABERNET SAUVIGNON

Sweet scents of creamy fruit, enhanced by a light touch of cocoa. Jammy, fully ripened flavors of blackberry and cherry on the palate balance nicely with hints of cedar and spice.

Total Production: 2230 cases

Appellation: *California*

Composition: 100% *Cabernet Sauvignon*

Alcohol: 13.9%

Residual Sugar: 0.4%

Retail Price: \$28/bottle; Legacy Club Price \$21

2005 WINEMAKER'S RESERVE ROUSSANNE

This vintage is crisp in acidity with pineapple and peach flavors with honey undertones. Long, clean finish and very food compatible.

Total Production: 554 cases

Appellation: *Temecula*

Composition: 100% *Roussanne*

Alcohol: 12.5%

Residual Sugar: 0.05%

Retail Price: \$25/bottle; Legacy Club Price \$20

june wine club shipments

Legacy Assorted Wine Package includes:

2003 WINEMAKER'S RESERVE SANGIOVESE

2005 SPECIAL SELECTION SAUVIGNON BLANC

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:

2003 WINEMAKER'S RESERVE SANGIOVESE

2005 SPECIAL SELECTION CABERNET SAUVIGNON

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 SAUVIGNON BLANC

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.

Under the Sea Protect the Seals...



recipes...

SATURDAY, JULY 12 - 6:00 - 9:00PM

Callaway Vineyard & Winery is committed to social responsibility and environmental concerns. This year, in conjunction with our annual summer event, we have joined forces with The Humane Society of the United States in support of their "Protect the Seals" campaign.

Canada's annual commercial seal hunt is the largest commercial hunt of marine mammals on the planet. Hundreds of thousands of harp seals will be killed this year with more than 96% of them being less than 3 months old.

To show our support of this cause, 5% of net proceeds of tickets sold and 100% of all silent auction sales will be donated to the "Protect the Seals" campaign.

This event will feature wine tasting, gourmet buffet prepared by Executive Chef, Mike Henry of Meritage at Callaway, a live steel drum band and silent auction.

\$55 per person, plus service charge and tax (Legacy Club member price - \$49.50, plus service charge and tax)

menu features...

Confit Tuna, Grilled Eggplant, Pepper, Sweet Onion and Garbanzo Bean Antipasto

Garden Greens with Creamy Basil Dressing

Potato, Bay Shrimp and Watercress Salad

Chilled Watermelon and Pineapple

Cookies and Brownies

Grilled Corn on the Cob w/ Queso Fresco, Crema and Chile

Crispy Fried Fish w/ Remoulade Sauce

Mustard BBQ Chicken

Roasted Market Vegetables

Peach Cobbler

CARVED TO ORDER

Smoked Pork Shoulder w/ Chile and Garlic Mojo

Lemongrass and Ginger Rubbed Wild Salmon

CRISP ROMAINE CAESAR WITH PRESERVED LEMON VINAIGRETTE PAIR WITH CALLAWAY 2005 SPECIAL SELECTION SAUVIGNON BLANC

1 large head of Romaine lettuce, washed and chopped	6 oz rice wine vinegar
1 clove of minced garlic	1 cup canola olive oil blend
1 tbsp of Dijon mustard	2 oz Shaved Parmigiano-Reggiano
rind of 1 preserved lemon, minced	1 cup toasted herb croutons
1 pasteurized egg yolk	marinated white anchovy, to taste
	salt and ground pepper, to taste

DIRECTIONS:

- 1) Place freshly picked lemons in a bowl and cover them with kosher salt. Set aside in your cupboard, sealed with a lid if you like, though uncovered is best. It takes about 2 months to reach a preserved state. You can also shorten the time needed by cutting the lemon into smaller pieces, or scoring the lemon, leaving it intact, and then pack it in the salt.
- 2) In a food processor, combine egg yolk, mustard, garlic, preserved lemon and vinegar. Purée until smooth. Drizzle in the oil until emulsified. The dressing should be creamy like a mayonnaise. Season with salt and pepper.
- 3) To shave the Parmigiano, take a block of cheese and "peel" it with a potato peeler into ribbons.
- 4) For croutons, take any day old bread, baguette would work best, cut into cubes and toss in a bowl with olive oil and chopped herbs such as basil, tarragon, parsley or thyme. Season with salt and pepper and toast in a sauté pan on the stove top on a low to medium flame. Stir the croutons as needed to toast evenly, add more oil if needed.
- 5) Take a head of romaine, clean off the tough outer leaves, if needed, and chop into 2 inch cubes. Wash in cold water, drain excess water until dry. Place the romaine, croutons, cheese, anchovies and dressing into a bowl and toss until the lettuce is coated. *Serves 4.*

PROVENÇAL ROASTED CHICKEN

PAIRS WITH: CALLAWAY 2005 SPECIAL SELECTION ZINFANDEL

1 whole chicken, 3-4 lbs	fresh herbs
2 tbsp olive oil	4 cloves of smashed garlic
4 oz of soft butter	1 lemon cut in half
kosher salt and ground pepper	

Directions:

- 1) Rinse chicken under cold water, pat dry and place in a roasting pan. Pierce the inside of each thigh with the tip of a knife, then stud a clove of garlic into the hole. Place the cut lemon, the remaining garlic, and $\frac{3}{4}$ of the herbs, stems can be intact, into the cavity of the chicken. Season the cavity with salt and pepper.
- 2) Chop the remaining herbs; incorporate the herbs with the butter, olive oil, salt and pepper, then rub the outside of the chicken with the mixture. Truss the chicken to ensure that the bird cooks evenly.
- 3) Roast in a preheated oven at 375 degrees until the chicken is cooked, 165 degrees internal temperature, approximately 50-60 minutes. The cooking time depends on the size of the chicken and your style of oven. As the chicken is cooking, continually baste the bird with the pan drippings.
- 4) After the chicken is cooked, place on a platter to let rest for about 7-8 minutes. *Serves 5-6*

CALLAWAY
VINEYARD & WINERY



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Daily tours & wine tasting

Complimentary tours: Weekdays at 11am, 1pm & 3pm.
Weekend and holiday tours: hourly from 11am - 4pm.
Tastings: 10am - 5pm, daily.
Summer Hours: 10am-6pm, through Labor Day Weekend
Tasting fee: \$10. Prices include six tastes and a souvenir wine glass.
Closed: Easter, Thanksgiving, Christmas & New Year's Day.

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wine of the month

2003 SPECIAL SELECTION

CABERNET MERLOT

Blackberry, cherry and currant with a hint of allspice and vanilla flavors. Ripe tannins, long lingering finish.

Total Production: 700 cases

Appellation: Temecula

Composition: 65% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc,

2% Petite Verdot

Alcohol: 13.5%

Residual Sugar: 0.05%

Retail Price: \$28/bottle

JUNE NON-MEMBER SPECIAL*

15% OFF BOTTLE PURCHASES

30% OFF CASE PURCHASES

JUNE LEGACY CLUB SPECIAL*

30% OFF BOTTLE PURCHASES

40% OFF CASE PURCHASES

**Discount not valid with any other offers. Valid only during the month of June, while supplies last.*

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 Roussanne - \$28 - (Legacy Club price - \$21)
2005 Winemaker's Reserve Opera d'Arte - \$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)
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)
2005 Special Selection White Meritage - \$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)
2005 Special Selection Zinfandel - \$28 - (Legacy Club price - \$21)
2004 Special Selection Cabernet Sauvignon - \$28 - (Legacy Club price - \$21)
2003 Special Selection Cabernet Merlot - \$28 - (Legacy Club price - \$21)
2006 Special Selection Muscat Canelli - \$18 - (Legacy Club price - \$13.50)
2006 Special Selection Nebbiolo Bello - \$18 - (Legacy Club price - \$13.50)
2005 Special Selection Rosé of Cabernet - \$18 - (Legacy Club Price - \$13.50)