

CALLAWAY

VINEYARD & WINERY



"Where the sun shines through the mist."

August Shipment



Legacy Assorted Wine Package includes:

2004 WINEMAKER'S RESERVE CHARDONNAY
2003 WINEMAKER'S RESERVE SANGIOVESE
2005 SPECIAL SELECTION WHITE MERITAGE

Regular retail price is \$84. Legacy Club price is \$58.80,
which offers you a 30% savings of \$25.20!

Legacy Red Wine Package includes:

2003 WINEMAKER'S RESERVE SANGIOVESE
2005 SPECIAL SELECTION ZINFANDEL
2004 SPECIAL SELECTION CABERNET SAUVIGNON

Regular retail price is \$94. Legacy Club price is \$65.80,
which offers you a 30% savings of \$28.20!

Legacy White Wine Package includes:

2004 WINEMAKER'S RESERVE CHARDONNAY
2005 SPECIAL SELECTION WHITE MERITAGE
2004 WINEMAKER'S RESERVE ROUSSANNE

Regular retail price is \$71. Legacy Club price is \$49.70,
which offers you a 30% savings of \$21.30!

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

wine notes...

2004 WINEMAKER'S RESERVE CHARDONNAY
Barrel fermented and aged, this wine is loaded with creamy, buttery undertones and complementing flavors of honey, butterscotch and caramel.

Silver - Pacific Rim International Wine Competition
Silver - Los Angeles International Wine Competition

2003 WINEMAKER'S RESERVE SANGIOVESE
Bright aromatic cherries, juicy plums, bittersweet chocolate and sweet spices give depth to this light-medium bodied wine.
Bronze - Orange County Fair Wine Competition

2005 SPECIAL SELECTION WHITE MERITAGE
A blend of Sauvignon Blanc and Semillon, this wine has flavors of rich peach with hints of citrus and pear.

2005 SPECIAL SELECTION ZINFANDEL
Rich and well-balanced, this wine fills the mouth and palate with a medley of spice and vanilla with delicate hints of cherries and chocolate.

2004 SPECIAL SELECTION CABERNET SAUVIGNON
Sweet scents of creamy oak and berries are enhanced by a light touch of cocoa. Jammy, fully ripened fruit flavors of blackberry and cherry on the palate balance nicely with ample cedar wood spice flavors.

2004 WINEMAKER'S RESERVE ROUSSANNE
Light citrus flavors are layered with a hint of fresh green apple with a crisp, yet delicately rich finale.
Gold/Best of Class - Pacific Rim International Wine Competition
Silver - Riverside International Wine Competition
Silver - West Coast Wine Competition

SUMMER 2007

new summer hours...

Callaway's Tasting Room and Gift Shop will be open on Fridays & Saturdays from 10am to 6pm now through Labor Day weekend! Visit us soon!



current vintages

WINEMAKER'S RESERVE

- 2004 Chardonnay - \$28 - (Legacy Club price - \$21)
- 2004 Roussanne - \$25 - (Legacy Club price - \$18.75)
- 2005 Opera d'Arte - \$28 - (Legacy Club price - \$21)
- 2004 Dolcetto - \$38 - (Legacy Club price - \$28.50)
- 2003 Sangiovese - \$38 - (Legacy Club price - \$28.50)
- 2002 Cabernet Sangiovese - \$45 - (Legacy Club price - \$33.75)
- 2004 Cabernet Franc - \$38 - (Legacy Club price - \$28.50)
- 2004 Cabernet Sauvignon - \$42 - (Legacy Club price - \$31.50)
- 2003 Meritage - \$45 - (Legacy Club price - \$33.75)
- NV Sweet Nancy - \$40 - (Legacy Club price - \$30)
- NV AKA Port - \$55 - (Legacy Club price - \$41.25)

SPECIAL SELECTION

- 2005 Chardonnay - \$18 - (Legacy Club price - \$13.50)
- 2006 Chardonnay au Naturel - \$15 - (Legacy Club exclusive)
- 2005 Pinot Gris (Santa Maria) - \$18 - (Legacy Club price - \$13.50)
- 2005 Sauvignon Blanc - \$18 - (Legacy Club price - \$13.50)
- 2005 Viognier - \$20 - (Legacy Club price - \$15)
- 2005 White Meritage - \$18 - (Legacy Club price - \$13.50)
- 2003 Merlot - \$28 - (Legacy Club price - \$21)
- 2003 Syrah - \$28 - (Legacy Club price - \$21)
- 2004 Cabernet Sauvignon - \$28 - (Legacy Club price - \$21)
- 2003 Cabernet Merlot - \$28 - (Legacy Club price - \$21)
- 2005 Zinfandel - \$28 - (Legacy Club price - \$21)
- 2005 Muscat Canelli - \$18 - (Legacy Club price - \$13.50)
- 2005 Nebbiolo Bello - \$18 - (Legacy Club price - \$13.50)
- 2005 Rosé of Cabernet - \$18 - (Legacy Club price - \$13.50)

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

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recipes...

SHRIMP CHARDONNAY

- 2 extra large shrimp
- 2 tablespoons flour
- 7 tablespoons unsalted butter, divided
- 4 green onions, chopped
- 8 mushrooms, sliced
- 1 small leaf of fresh basil, chopped OR a pinch of dried basil
- salt and pepper to taste
- 1/2 cup Callaway 2004 Winemaker's Reserve Chardonnay
- 1 teaspoon parsley, minced
- juice from 1/2 lemon

Peel, butterfly and de-vein the shrimp. Rinse in cold water, and blot dry with a paper towel. Dust well with flour. Melt 4 tablespoons of butter in a skillet over medium heat. Increase heat to high, add the shrimp and cook until they turn pink - about 2 minutes. Add the green onions, mushrooms, basil, salt and pepper. Stir well and cook until the vegetables are slightly softened, about 2 minutes. Add the white wine and cool until the liquid is reduced by one-third, about 2 minutes. Remove pan from the heat and stir in the remaining 3 tablespoons of butter, parsley and lemon juice. Serve immediately.

SUGGESTED PAIRING: 2004 Winemaker's Reserve Chardonnay

ZINFANDEL BRAISED BEEF SHORT RIBS

- 2 (750 ml) bottles Callaway 2005 Special Selection Zinfandel
- 2 tablespoons olive oil
- 8 beef short ribs
- salt and pepper
- 2 onions, peeled and cut into large dice
- 2 carrots, peeled and cut into large dice
- 2 stalks celery, cut into large dice
- 1 leek, white part, cut into large dice
- 12 garlic cloves
- 6 sprigs thyme
- 2 quarts chicken stock

Preheat oven to 350 degrees F. In a large saucepan, bring Zinfandel to a boil, lower heat and simmer until reduced by 1/2. Heat olive oil in a large heavy-bottom sauté or roasting pan. Season beef short ribs generously with salt and pepper. Brown beef well on all sides, remove and set aside. Remove all but 1 tablespoon of oil. Add vegetables, garlic and thyme and cook until lightly browned. Add beef short ribs back to the pan, add reduced wine and cover with chicken stock. Bring to a simmer, cover and cook for 2 1/2 to 3 hours or until tender. Remove from heat and allow to cool. Remove all fat, set aside beef short ribs, re-heat liquid and then strain. Reduce liquid to a light sauce consistency, add beef short ribs and gently heat. Carefully remove beef short ribs to a heated platter. Serve.

SUGGESTED PAIRING: 2005 Special Selection Zinfandel

upcoming events...

AFTER-HOURS WILL-CALL PICK UP

Friday, August 17 - 5:30pm - 8:00pm
Complimentary for Legacy Club members. Reservations necessary.

HARVEST FESTIVAL & GRAPE STOMP

Saturday, September 22 - 3:00pm - 7:00pm
\$60 per person (Legacy Club members \$54)

LEGACY CLUB MEMBER BARREL TASTING

Saturday, November 10 - 4:00pm - 7:00pm
\$30 per person (Exclusive Legacy Club member price)

HOLIDAY CANDLELIGHT DINNER

Saturday, December 15 - 6:00pm
\$100 per person (Legacy Club members \$90)