

New Online Specials:

Valentine's Wine and Chocolate Pack: (25% discount)



\$49 for Wine Club Members

Halbtrocken

Cabernet Sauvignon

Arbor Hill Chocolate Cabernet Wine Sauce

The Presidential Six Pack: Buy 5 selected wines, add a sixth complimentary wine: \$126



The Chronicle Award Winning Pack: \$48

Zinfandel Reserve: Silver Medal

Bordeaux Red: Bronze Medal

\$45 for Wine Club Members

www.CathedralRidgeWinery.com



FEBRUARY 2010

Award-winning Columbia Gorge wines
created by Michael Sebastiani
Wine tasting daily 11-5
Call us 800-516-8710
4200 Post Canyon Drive,
Hood River, OR 97031



Fresh off the Vine

Wine and Chocolate

Ready or not, here it comes. Stores have filled the isles with images of hearts, sweet candies, and plenty of chocolate to please. Whether you're a fan of Valentine's Day or not, there is no escaping the chocolate frenzy of February. We intend to celebrate with our true love: wine. We hope you'll join us!

Yes, chocolate and wine can make the perfect couple but just like any relationship, there must be great chemistry. For instance, a sweet, light floral wine such as the Rose or the Riesling will play nicely with a milky, lighter chocolate. Bold and spicy blends, such as a Cabernet Sauvignon or Syrah will be more attracted to darker, richer chocolate. Do you have any great chocolate and wine pairing stories? We would love to hear them! Send them our way or post them to the blog:

www.cathedralridgewinery/blog

Valentine's Wine and Chocolate Pack

We know chocolate and wine pair well. So, imagine chocolate sauce and wine combined. Some of you have already tasted the delectably seductive Arbor Hill Chocolate Cabernet Wine Sauce. This month, receive that same sauce along with two great chocolate pairing CRW wines shipped to your doorstep:

- 1 Halbtrocken**
- 1 Cabernet Sauvignon**
- 1 bottle of Arbor Hill Chocolate Cabernet Wine Sauce**

Retail: \$65

Your February Wine Club Price: \$49



Reds Only

Bordeaux Red	\$26
Huber Pinot Noir	\$32
Cab/Merlot	\$18
Total	\$76

Club Price \$54.99

Savings: 28%

Red & White Combo

Viognier	\$20
Pinot Noir	\$26
Zinfandel	\$20
Total	\$66

Club Price \$44.99

Savings: 32%

Whites Only

Viognier	\$20
Chardonnay	\$22
Pinot Gris	\$18
Total	\$60

Club Price \$44.99

Savings 25%

Reds and Reserve

Chardonnay Reserve \$36

Bordeaux Red	\$26	Huber Pinot	\$32	Cab/Merlot	\$18
Retail \$112		Club Price		\$89.99	

Upcoming Events:

Sunday, February 14th: Valentine's Day Event

Treat yourself and your loved ones to a bottle of Cathedral Ridge this Valentine's Day. All Wine Club members who stop by the tasting room with their Valentine will receive a free Katrina's Chocolate Bark to go with that perfect glass or bottle of wine. Great Valentine's gift pack opportunities are available in the room and online for everyone at www.CathedralRidgeWinery.com

New Awards for your CRW Wine!

Silver Medal: Zinfandel Reserve, San Francisco Chronicle Wine Competitions January 2010

Bronze Medal: 2007 Bordheauxd Red, San Francisco Chronicle Wine Competitions January 2010

We are always happy to share great news, and its always good news when one of your CRW wines receives recognition from the "largest competition of American wines in the world!" This year, two of your newer releases earned honorable mention.

Sixty-three judges gathered in Sonoma County, January 5-8 to taste a very long list of wines. Over 4,913 wines from over 1,500 wineries were considered. The wines were classified into different groups based on varietals, prices, and blends.

The 2007 Reserve Zinfandel earned the Silver Medal among a group of other Zinfandels over \$35. The 2007 Bordheauxd Red claimed a Bronze Medal in a group of Bordeaux Blends over \$20. Both wines are among our newer releases and we expect great things from both as they continue to age in the bottle.

Celebrate the occasion with us by claiming your **Chronicle Award Winning Pack online. Receive 30% discount** by purchasing both the Reserve Zinfandel and the Bordheauxd Red. www.cathedralridgewinery.com/wine-corner.php

Featured Members and CRW Team Member: Mackenzie Wolf Stong & Hunter Morton

This February we would like to honor 2 members of the CRW team. One has been a supportive member since 2007 and drops by the winery whenever possible. Mackenzie Wolf Stong entertains us with her great stories and shares her experiences with our wines with new customers in the tasting room; we wish she was always here. The other honored member this month is actually an employee of Cathedral Ridge. He joined the team in October and has contributed enormously to the workings of the winery. Thank you both, we raise a glass to both of you!



Be My Valentine recipe for Arbor Hill Chocolate Sauce Chocolate Angel Food Cake with Strawberries and Whipped Cream

2 cups egg whites	1 1/4 cups cake flour
1/4 teaspoon salt	1/4 cup unsweetened cocoa powder
1 1/4 teaspoons cream of tartar	1 1/4 teaspoons vanilla extract
1 1/4 cups sugar	Add for topping: Box of Strawberries Your favorite Whipped Cream Arbor Hill Chocolate Wine Sauce
1 1/4 cups confectioners' sugar	

1. Preheat oven to 325 degrees F (165 degrees C).
2. In a medium bowl, mix confectioners' sugar, cake flour, and cocoa. Sift together 2 times, and set aside.
3. In a clean large bowl, whip egg whites, salt, and cream of tartar with an electric mixer on high speed until very stiff. Fold in white sugar 2 tablespoons at a time while continuing to mix. Fold in flour mixture, a little at a time, until fully incorporated. Stir in vanilla. Pour into a 10 inch tube pan.
4. Bake at 325 degrees F (165 degrees C) for approximately 1 hour, or until cake springs back when touched.
5. Drizzle with the Arbor Hill Chocolate Cabernet Sauvignon Wine Sauce
6. (available on our website in the Valentines Chocolate and Wine Pack). Top with whipped cream and strawberries.
7. Serve and ENJOY!