

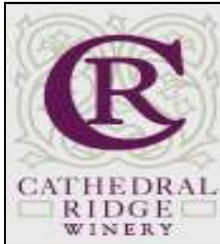


What's New with Your Winery Website:

We have been hard at work updating the website so that it is more informative, creative and, above all, user friendly! We are looking forward to including more interactive pages such as the Gift Corner, Connoisseur Corner, and the Entertainment/Foodie Corner. Check out our updated blog page: www.cathedralridgewinery.com/blog. Leave a comment on any new articles, and we will send you a promotional code for an additional 5% off the wines.

Also, keep looking in your email inbox for new specials. As wine club members you can save an additional amount on most offers. When you make a purchase of \$250 or greater online you will receive free ground shipping.

Please be sure to check in with us at www.CathedralRidgeWinery.com and let us know what you think.



NOVEMBER 2009

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

Holiday Party



Wine Club Holiday Party: December 3rd 6:00-9:00 pm

Come meet Michael Sebastiani and the rest of the CRW team at the luxurious Governor's Hotel in Portland. We are hosting the 5th annual Holiday Party Thursday, December 3rd. We have booked a beautiful room and have arranged for Jake's Catering to serve their famous appetizers. It is the perfect one stop holiday shop for buying exquisite wine for your friends, your family, and, of course, for yourself. Any wine bought that night will be packaged and ready for carry out by the end of the night. If you are not ready to take the wine home, we will deliver all purchases to all locations in the Portland or Hood River area within two days. Purchase a case of wine over \$250 and ship free of cost! This wonderful event is free to all WC members, only \$10 for your first personal guest and \$20 for all others. You can RSVP via Email or call for tickets at (541)386-2882. We look forward to seeing you there!

Reds Only

Red & White Combo

Whites Only

Necessity Red \$20	Zinfandel \$20	Pinot Gris \$18
Cab/Merlot \$18	Riesling \$18	Riesling \$18
Bordheauxd Red \$26	Rose \$15	Rose \$15
Retail: \$64	Retail: \$53	Retail: \$51
Wine Club Price \$49.99	Wine Club Price \$39.99	Wine Club Price \$39.99
Wine Club Savings: 22%!	Wine Club Savings: 25%!	Wine Club Savings: 23%!

Reds and Reserve

Necessity Red \$20	Bordheauxd Red \$26
Cabernet/Merlot \$18	Reserve Cabernet Sauvignon \$44
Retail: \$108	
Wine Club Price \$89.99	Wine Club Savings: 20%!

Featured Wine Club Member: Valerie Carney

In the Photo to the right you can see Valerie Carney popping open a bottle of Cathedral Ridge Syrah. Valerie sent us this lovely picture and several others of a 4 Region Tasting Party she threw for her husband's birthday party. She invited over the in-laws and served the wines with delicious treats, including the CRW Flourless Cake Recipe. They all took great tasting notes and sent us the feedback.



Great job Valerie and thank you for taking part in the 4 Regions Tasting Party Pack!

THE JUICIEST THANKSGIVING TURKEY

INGREDIENTS

1 (15 pound) whole turkey, neck and giblets removed	2 tablespoons dried thyme leaves
1 bottle or half bottle of Cab/Merlot	1 tablespoon lemon pepper
Enough margarine or olive oil to cover the turkey	1 tablespoon salt
1 can chicken broth	2 stalks celery, chopped
2 tablespoons dried parsley	1 orange, cut into wedges
2 tablespoons ground dried rosemary	1 onion, chopped
2 tablespoons rubbed dried sage	1 can chicken broth
	Oven Bag or Aluminum Foil

DIRECTIONS

~Preheat oven to 350 degrees F (175 degrees C). Line a turkey roaster with long sheets of aluminum foil that will be long enough to wrap over the turkey if using the aluminum foil. If using an oven bag, then set it aside to put the turkey in later.

~Stir together the parsley, rosemary, sage, thyme, lemon pepper, and salt in a small bowl.

~Rub the herb mixture into the cavity of the turkey. Stuff the turkey with the celery, orange, and onion. You may also add other vegetables you prefer. Truss if desired, and place the turkey into the roasting pan.

~Pour the chicken broth and wine over the turkey, making sure to get some wine in the cavity.

~Coat the turkey with the margarine or olive oil

~Bake the turkey in the preheated oven for 2 1/2 to 3 hours until no longer pink at the bone and the juices run clear.

~Uncover the turkey, and continue baking until the skin turns golden brown, 30 minutes to 1 hour longer. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C).

~Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Upcoming Events:

[RSVP now for the Holiday Party December 3rd 6-9pm!](#)

[See the details on the front cover.](#)

[Wine Club Pick-up Party: November 7th 6-8pm](#)

We had a blast at the September pick-up party and are thoroughly looking forward to having you all as our guests at the winery again. Robb will be opening a unique vintage bottle for tasting and we will have live music for your listening pleasure.

[Northwest Food & Wine Event: November 14th](#)

Find us at the Memorial Coliseum November 14th around 6pm. We will be attending this popular event alongside several other Gorge wineries. Come find us for a complimentary Wine Club pour! For more info visit <http://northwestfoodandwinefestival.com>

[Pie Pairing at the Winery: November 28th](#)

Exhausted after cooking a Thanksgiving feast and beating down the doors for early holiday gift shopping? Come take a breather and enjoy scrumptious Apple Valley Country pies paired with CRW wines in the tasting room all day Saturday. Would you believe mince pie and Zinfandel?!

[Wine Club Pick-up Party: January 9th](#)

Come celebrate the beginning of a New Year with us and take home a few bottles to ensure starting off on the right foot. We love seeing all our local club members and look forward to wishing you a great 2010!

What's New In the Bottle?

2008 Riesling

Our 2008 Riesling has joined the ranks of fabulous Cathedral Ridge wines this fall and we are thrilled to share it with all of you. Apricot and floral tones fill the senses partnered with delicate flavors of Jonathan apples. Light acidity makes this wine perfect for pairing with Indian curry or sweet & spicy nuts.

<http://cathedralridgewinery.com/store/product-info.php?oregon-riesling-pid75.html>