Hello Steamboat Winery Friends –

Steamboat has been busy this summer with happy visitors filling our restaurants, hotels, lodging companies and retailers and many of our favorite activities are back, like the rodeo!

We are excited to announce the opening of a temporary tasting room in Hayden at the Granary. We are open Thursdays 5-8, Fridays 5-8 and Saturdays 3-8 through September. Come by and check out this very cool building and try some wines or just purchase a bottle and a delicious Embers pizza to enjoy on the patio.

Our new Hens Pinot Noir has been a summer favorite at both the Farmer’s Market and at our very popular, in-home wine tastings. It is a full bodied Pinot Noir with black cherry, plum and baking spice flavors and was aged for 18 month in French oak barrels. We are super happy with it! You might want to try it with some bacon stuffed mushrooms (I’ve included the recipe below, along with my favorite crab cake recipe, which pairs perfectly with The Daisies Sauvignon Blanc).

Our friends at E3 Chophouse continue to pour our Antlers Reserve Cabernet Sauvignon by the glass and we are selling tons of wine through Elevated Olive, Wild Plum Grocer and Central Park Liquor in town. Our Fall wine club shipment will be shipped and delivered locally the last week of September. Consider joining to get 15% off your case order!

Sadly, I lost my sweet dad this spring. I am so grateful that the book I dedicated to him was published in November. He was so proud of it and enjoyed having it read to him in his final days. The book is about the basics of wine, our shared passion, and includes a few favorite family wine stories. It is now available on Amazon:

<http://business.amazon.com/abredir/gp/offer-listing/1943070997>

One thing I know for sure, life is short and we need to savor the fine wine, moments and memories. Cheers! Penney

**Stuffed Mushrooms with The Hens Pinot Noir**

24 oz white button mushrooms

8 slices bacon

4 cloves garlic minced

1 T minced rosemary minced

¼ cup minced green onion minced

¼ cup dry white wine

3 T panko bread crumbs

¼ cup Parmesan cheese

¼ cup Shredded swiss

Salt and pepper

Cook bacon and remove. Reserve 3 T of grease in pan. Add rosemary, garlic, onion and chopped mushroom stems to the pan, cook 5 minutes. Add wine to deglaze pan, cook 2 minutes. Add crumbled bacon, cheeses and panko. Fill caps and bake 20 min at 375 degrees. Enjoy!

**Crab Cakes with The Daisies Sauvignon Blanc**

2 LBs fresh jumbo lump crabmeat

¾ cup bread crumbs

¾ cub parmesan cheese

¼ cup chopped fresh basil/parsley mixed

1 chopped red pepper

¼ cup chopped green onion

1 t Dijon mustard

Juice of 1 lemon

1 egg

Salt and pepper

3 T butter

3 T olive oil

Sauce:

3/4 c mayonnaise

4 T ketchup

2 T minced scallion

1 T minced garlic

Juice of 1 lemon

Hot sauce to taste

Mix first 10 ingredients. Form cakes, let sit in refrigerator an jour. Heat butter/oi. Cook cakes 4 minutes each side, cover until cooked through. Enjoy!