Hello Steamboat Winery Customers and Friends!

I am very pleased that our Rose’ and Sauvignon Blanc have been flying out the door! The good news is that we have 200 more gallons of Sauvignon Blanc to bottle. The bad news is that our Rose’ is just a Spring bottling so when the remaining 26 cases are gone - that’s it! It is an elegant summer sipping Rose’ of Pinot Noir and we will run out before the end of summer so order yours now! I will wait for a cooler four-day forecast prior to shipping and we are still delivering free of charge in Steamboat.

We will bottle two new varietals in August. First we are bottling our Barn Red, a medium bodied smooth blend of Cabernet Sauvignon and Merlot from Sonoma that we have been aging since last Fall. We are also bottling, The Antlers Reserve Cabernet Sauvignon, made with premium quality Napa grapes. It is an elegant, big, bold and very special wine that I am so excited to offer! There will be a very small number of magnums available (wine club members will have priority to order).

The Steamboat Farmer’s Market has been a tremendous success for us this summer and a great way for people to taste some of our wines free of charge (and people are loving our repurposed wine bottle glass scented candles)! We have also been busy with lots of private in-home tastings and events. Several lodging companies, hotels and realtors have been ordering cases of wine as our bottles make perfect client gifts! I am also very excited to announce we are now on the wine lists at Café Diva (try the Venison Short Loin with our Expert Slope Syrah) and Aurum (crispy curried cauliflower is delicious with The Daisies Sauvignon Blanc); so be sure to dine there and order a Steamboat Winery bottle of fine wine!

Construction is underway on our wine making/tasting room. It will be rustic cool casual (it IS a barn). I am looking forward to crushing Syrah and Petite Sirah grapes from Lodi in the new location in September. We will have a private party here in the Fall for wine club members. Find details on how to join our wine club at [www.steamboatwinery.com](http://www.steamboatwinery.com); you don’t want to miss out!

October 3-6 we will be participating in the Steamboat Food and Wine Festival. It will be better than prior years with fabulous activities plans which include outstanding food and wines. Check out the weekend events at [www.steamboatfoodandwine.com](http://www.steamboatfoodandwine.com).

If you haven’t heard, there is a new flight direct from Denver to Sonoma! I would love to organize and offer a Steamboat Winery four-day wine tour next year! In the meantime, I am seriously investigating some options to include (grueling work)!

Steamboat Winery has been so well received; it has really been exciting. Thank you all for supporting this business and passion! I have included below a couple of summer recipe ideas/pairings with a few of our wines.

Happy Summer and Cheers! Penney

*Petit a petit, l’oiseau fait son nid -* Little by little, the bird makes its nest.

Roasted Vegetable Salad with Slopeside White Chardonnay

Toss Mixed Greens with Olive Oil, Balsamic Vinegar, and salt and pepper

Roast in oven:

Red Pepper Chunks

Roma Tomato Halves

Green Beans

Baby Potatoes

Red Onion

Pine Nuts

This salad is not tossed. Plate the greens and add the roasted vegetables on top in sections as well as a few slices of goat cheese.

Mango Salsa Grouper with Ranch Dog Rose’

8 oz of Grouper (or any other white flakey fish) per person

2 cups chopped mangos

2 firm avocados

2 jalapenos

1 chopped red bell pepper

¼ cup chopped cilantro

Juice of 2 limes

¼ cup olive oil

Salt and Pepper

Mix salsa, cover and and let it sit. Grill or bake fish and top with salsa

Scott’s Smoked Pork Shoulder with The Daisies Sauvignon Blanc (Scott prefers it with Expert Slope Syrah but with the fresh lime juice squeeze, I’d go with the SB)

1 8lb pork shoulder

Baste with yellow mustard

Rub with:

½ cup brown sugar

2 T Kosher salt

2 T Paprika

1 T fresh ground pepper

1 T garlic powder

1 T onion powder

Cover and place in fridge overnight

Place on smoker at 225 – 250 degrees

Occasionally spritz with apple cider and maintain your temperature (creates that nice bark)

Smoke 10 - 12 hours

Let rest on counter for 30 minutes

Here’s the best part – Serve with a generous squeeze of fresh lime, avocado and black beans on a corn tortilla – no BBQ sauce – taste the meat, and the wine! Bon Appetit!