

## 2015 Harvest

The first grapes of this season were picked off our Goddard Ranch in the early morning hours on Monday, August 10th, two weeks earlier than any other harvest in our family's history of grape growing.

One of the biggest obstacles we have been faced with for the last few years is the unprecedented drought that most of California has been experiencing. Not surprisingly, crop tonnage is down anywhere from 20-30% from the previous three vintages but the quality still remains high. In order to gain a better insight into how we are dealing with the drought I spoke with my dad and our vineyard manager, John Bacigalupi.



*Goddard Ranch during harvest*

*Painting by: Richard Sheppard*

One of the most important resources we have available is the means to store run-off and natural rainfall throughout the year. All irrigation water used for the Goddard and Bloom ranches is rain water.

“We are very fortunate to have our own reservoirs—two lakes that have been here on the property for decades. Our lakes were at 95% after the rainy season. Because of where the two lakes are situated—in the lower benchlands of the property below many cascading hills—our lakes capture a lot of the water run-off from the hillside. It’s a natural but efficient water capture and storage system.”

For the past three years we have made adjustments to our farming methods to aid with water conservation in the vineyard and implemented many techniques to reduce our water usage.

“This year, we began irrigating the vineyards in January to get some moisture into the soil profile. The deep watering (2-3 feet below the ground surface) allows the grapevine’s roots to take in enough water for the growth boost they need when awakening from dormancy. The grapevine’s deep roots need to receive enough water during the winter to help their growth progress quickly and smoothly during budbreak, flowering and fruit set. Intense periods of strong rain can make the ground incapable of absorbing the water fast enough. This means the vines’ roots don’t receive enough water, and most of the rain becomes run-off.”

Canopy management is also key in drought situations. Creating smaller canopies and more frequent, short irrigation cycles make a big difference in the amount of water used. If in dire need of water, the vines will go into survival mode and shut down for the season. There is a delicate balance and we need to be sure that the vines get enough water to stay healthy but also do everything in our power to conserve water.

This drought is a constant reminder that water is our most precious resource. On a positive note we are proud to continue our water conservation efforts because it is important to our family to preserve the land, the watersheds, and the natural habitat that makes the Russian River Valley so special.

Staff Feature:

## Patti La Chance

"I grew up on a ranch in Wishek, North Dakota, the sauerkraut capital of the US. I lived in SLC, Utah for 1 year, moved to New England and lived in Massachusetts and Rhode Island for 14 years before moving to Colorado where I lived for another 14 years. I relocated to Sonoma County in 2005. I now work as a speech pathologist and rehab manager during the week but always look forward to my Saturday at the Bacigalupi's tasting room. I love meeting new people and seeing the familiar faces that return. It is so great to talk about wine! I get just as much pleasure from teaching as I do learning from our customers.

My passion for wine has developed over the years. We didn't do a lot of wine pairing with sauerkraut back in North Dakota, but I did learn the trials and tribulations of farming and have a deep appreciation for what it takes to produce a quality product. We didn't use words like organic, biodynamic or sustainable there but we certainly lived it.

After discovering the joy of wine tasting in Sonoma County, I decided to study for a wine business certificate from Sonoma State in preparation for my retirement plan and working in the wine business. I was lucky enough to find my job at Bacigalupi Vineyards and have never looked back!" ~  
*Patti LaChance*

If you've been in our tasting room on a Saturday, Patti may have told you about her famous lemon chicken while pouring the Chardonnay and we are so lucky that Patti has decided to share her recipe with

us! Next time you visit, let us know if you've tried it. It's sure to be a hit in your family as it is with Patti's family!

*"The Bacigalupi Chardonnay is always my wine of choice for both the preparation and the pairing with this meal. I serve it with rice pilaf and honey glazed carrots. Sometimes I plan to make this dish just to have an excuse to open a bottle of our delicious Chardonnay. Enjoy!" ~ Patti LaChance*



## Recipe

### Lemon Chicken

Makes 8 servings

#### Ingredients:

- ¼ cup butter or margarine
- 4 whole chicken breasts, split, skinned and boned
- 2 tablespoons of Bacigalupi Chardonnay
- ½ teaspoon grated lemon peel
- 2 tablespoons fresh lemon juice
- ¼ teaspoon salt
- 1/8 teaspoon white pepper
- 1 cup heavy cream
- 1/3 cup grated Parmesan cheese (Parmigiano Reggiano)
- 1 cup sliced mushrooms (optional)

#### Directions:

Melt butter in large skillet over medium heat; add chicken. Cook, turning, about 10 minutes or until chicken is brown and tender. Remove chicken to ovenproof serving dish. Discard butter from skillet. Add wine, lemon peel and lemon juice to skillet; cook and stir over medium heat 1 minute. Stir in salt and white pepper. Gradually pour in cream, stirring constantly until hot; do not boil. Pour cream sauce over chicken; sprinkle with cheese and mushrooms. Broil chicken about 6 inches from heat source until lightly browned. Garnish with lemon peel.

We are pleased to offer you the remaining releases for the 2013 vintage. Similar to all our lots, these wines are made in small amounts and sell out quickly. Once you have enjoyed the wines in your shipment and would like to reorder more, we recommend not delaying.

The 2013 harvest produced another high quality, generous vintage for Russian River Valley. The year started out with a dry winter, but high spring rains added to the water table just in time. The summer was hot, but without any major heat spikes. Harvest came a bit early (or closer to normal) than the previous years. Quality remained high throughout harvest and we were able to get all the lots in without any major issues.

*These red wines will make excellent accompaniments to an array of fall and winter dishes. Braised short ribs, grilled lamb, and mushroom risotto would make the perfect pairings. So, please enjoy these final wines from the extraordinary 2013 vintage.*



*Winemaker Ashley Herzberg at the sorting table.*

## Serving and storing our wines

All of our wines are bottled unfiltered and unfiltered and thus have a small amount of naturally occurring sediment that may be stirred up in the bottle after shipping. We recommend waiting at least a month after receiving the wines in your shipment before opening. Of course the wine will be delicious if you chose to open them immediately. We also suggest storing the wines on their side at 55 degrees. Prior to opening, allow the wines to gradually come up to room temperature and decant if desired.



## 2013 Zinfandel

On the heels of one of our favorite vintages, there is much anticipation for the 2013. Notes of blackberry, cassis, boysenberry pie on the nose. That fruitiness continues onto the palate with more blackberry and hints of black cherry and a touch of spice to round it all out. The mid-palate is rich and full, with juicy wet tannins that give way to a lingering finish. Bottled unfiltered and unfiltered. Drink now through 2022. ~ 217 cases

## 2013 Fondare

Made in honor of Charles Bacigalupi, Fondare (Italian for founder) is a blend of 50% Zinfandel and 50% Petite Sirah. The grapes for this wine were picked separately and hand sorted at the winery. The wines remained separate for 23 months and blended just before being bottled unfiltered and unfiltered.

One whiff and you can be certain that these two varietals were meant to be together. On the nose, Zinfandel leads the way with boysenberry pie and dark cherry notes. On the front palate, hints of black fruit aroma from the Petite Sirah, along with spice, earth, and texture. The Petite Sirah lends a backbone to the wine and brings some deeper tannins. This wine is incredibly delicious now, but will age well for 5-7 years. ~ 89 cases

## 2013 Petite Sirah

Walking the vineyards with Louis Foppiano Sr., Charles Bacigalupi hand selected the vines grafted for this vineyard planting. The Russian River Valley continuously produces Petite Sirah's that are more delicate and softer than other regions and this wine is no exception. This wine has a deep purple color with big, dark fruit flavors of blackberry, black cherry and hints of cola and spice on the nose. The palate is fruity and rich, with enormous silky tannins. Though this wine is big and bold, it is tasting great now and has exceptional age-ability. Drink now through 2025. ~ 148 cases



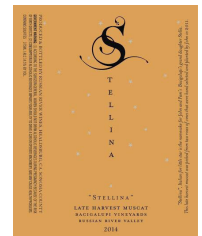
## 2014 Stellina

### Late Harvest Muscat

Stellina, the Italian word for little star, is the namesake for John and Pam's oldest grandchild, Stella. As the fourth generation of the Bacigalupi Family starts, we wanted to create a special wine to mark the beginning of this new lineage.

Within the original block of Chardonnay that went on to win the coveted 1976 Paris Tasting, there are a few vines of Muscat. When the vineyard was first planted in 1964 some Muscat vines were mistakenly planted amongst the Chardonnay. This occurrence was common in those days and is today referred to as a field blend where, most often, all the vines are harvested together.

In 2011 John made plans to replant a block of Chardonnay on the Frost Ranch. He wanted it to be identical to the Paris Tasting block, including the inter-plantings of Muscat. He grafted from the original vines and planted the vineyard in the spring. We look forward to sharing this very special wine with you! *Expected release date November 2015.*



## New Arrivals

Our family has been doubly blessed recently with the birth of two new boys! Aiden Charles Row was born on December 30th 2014. He is now 9 months old and loves to eat! He has started crawling and getting into everything. He loves exploring new things, going for walks in his stroller, and his pacifier.

Lucca John Dericco was welcomed into the world on June 6th 2015. He is 5 months old and is grabbing anything he can get his hands on. He loves watching his big sister Stella and hanging out with his mom. If you have visited the tasting room recently you may have seen one or both of the boys wvgetting an early introduction into the business!



## 2015 Fall Release Event and Harvest Celebration

Saturday, October 17th from 1:00 p.m. - 4:00 p.m.

Join us as we celebrate the end of the 2015 harvest! KR Catering will be making their famous chili with all the fixin's. Sample our new releases; the 2013 Zinfandel, 2013 Fondare, and 2013 Petite Sirah.

*Members \$25 (2 per membership) Guests \$35*