

## Calendar of Events

### APRIL

- 3-4 Texas Bluebonnet Wine Trail – Spring Bluebonnet Trail  
4 Cooking Party with the Visiting Chef featuring Chef Matthew Gray **2:30pm**  
Easter Celebration at The Vintage House **11am-6pm**  
8 Cooking Party with the Vintage House Chef - Thai Cuisine **6:30pm**  
9 **On the Road-** Christopher's Vintner Dinner in Bryan, Texas **6:30pm**  
10-11 Texas Bluebonnet Wine Trail – Spring Bluebonnet Trail  
11-18 **On the Water-** Caribbean Wine Cruise with Paul & Merrill Bonarrigo & Messina Hof Winery  
15-18 **On the Road-** Texas Hill Country Wood & Wine Festival in Austin  
17-18 Texas Bluebonnet Wine Trail –Spring Bluebonnet Trail  
19-23 Administrative Assistants Week  
21-25 **On the Road-** Grand Wine & Food Affair in Sugar Land  
23 Spring Release Dinner **6:30pm**  
24 Ambassador Training "The Red Wines of Bordeaux" **10-11am**  
VIP Reception **11am-12pm-** Come meet Paul M. & Karen Bonarrigo/Paul M.'s Birthday Celebration  
Wine and Roses Festival **12pm-6pm**  
25 Wine Appreciation Class - "Texas Wines and Texas Cheese" **3:00pm**  
29 **On the Road-** Eden's Café Vintner Dinner in Magnolia **7:00pm**

### May

- 1 **On the Road-** Wein & Saengerfest – New Braunfels  
**On the Road-** San Angelo Wine & Food Festival  
**On the Road-** Denison Arts & Wine Festival  
2 Cooking Party with the Visiting Chef featuring Chef Ron Diebold **2:30pm**  
9 Mother's Day at The Vintage House Restaurant **11am-6pm**  
10 Enology Outreach Program – "Selected Topics on Wine Chemistry" **9am-5pm**  
13 **On the Road-** Carol's at Cat Springs Vintner Dinner **6:00pm**  
Cooking Party with the Chef - Infused Oils, Vinegars, and Mustards **6:30pm**  
14-16 **On the Road-** Pasadena Strawberry Festival  
25 Memorial Day  
27-29 **On the Road-** Wine & Food Week in The Woodlands  
29-31 **On the Road-** Austin Wine Week  
29-30 **On the Road-** Rockport Festival  
30 Wine Appreciation Class – "Effects of Oak Aging on Wine" **3:00pm**

For more information and reservations  
call (800) 736-9463 ext. 229 or email: [event@messinahof.com](mailto:event@messinahof.com)

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# RED BERET COMMUNIQUE

April 1, 2010

Exclusively For Our VIP Family

*Dear Vips,*

Messina Hof Winery is going GREEN!

The monthly VIP Newsletter will be sent electronically starting with the May 2010 issue.

Budbreak this year was 10 days later than usual, due to a cooler than normal winter. We planted ½ an acre of Blanc du Bois and an additional 1 ½ acres of Lenoir. The vineyard in Bryan and the vineyards in Lubbock look great and are set up for a great crop.

This month the Messina Hof family has a great deal to celebrate with the return of Paul M. and Karen to the family business. We look forward to having everyone at the Wine and Roses Festival so we can celebrate Paul and Karen's return and another birthday bash with Paul VII's 28th birthday.

The new wines released for this year include the 2008 Reflections, the 2009 Private Reserve Chardonnay, the Grand Champion 2009 Chenin Blanc, the 2009 Riesling, an Angel as well as the 2009 Muscat Canelli. The new bottling of Solera, Tawny Port, the 2008 Private Reserve Merlot and the 2008 Barrel Reserve Merlot will be available on Wine and Roses Weekend. Don't forget the Spring Release dinner. It will be amazing and will feature many of these wines.

Bluebonnets should be beautiful this year with all the winter rains we have had. Be sure to plan on joining us for the Bluebonnet Wine Trail Wine Events occurring the first three weekends of April. All of us have cabin fever from a very cold winter. We look forward to seeing everyone.

If you have not signed up for the Cruise, it is not too late. We have some fun thematic evenings planned. Grab your red hat and favorite wine T-shirt and come on board!

*Paul*



Vineyard at Budbreak

April 1, 2010

## MERRILL'S COLUMN

Our food and wine pairing blogs recently have been about sauces. As you know, if you have studied wine and food pairing with me, the sauce is often the deciding factor with what wine to serve.

April is a traditional month for lamb on our Italian side of the family. Lamb alone has a unique flavor. When combined with rosemary, mints, and/or mustard based sauces as usually found with lamb, it becomes a perfect complement for Cabernet Sauvignon, Tex Zinfandel and Shiraz. The 2007 Tex-Zin Barrel Reserve and Private Reserve have a very rich peppery character. It is grown in our Hale County vineyards, which is owned and operated by Bell Brothers, and in Merrill's Vineyard. The 2007 Tex-Zin is a lovely wine.

I am also experimenting with "spring" rolls. Instead of the traditional Asian ingredients, I am using shredded Monterey Mushrooms, shredded Swiss chard or spinach, shredded carrots, minced onions, minced garlic, and chopped fresh basil.

My favorite dipping sauce so far has been the poppy seed dressing. It is great with the Muscat Canelli or Gewurztraminer. The sauce has some sweetness to it and balances the semi-sweet wines. The honey mustard sauce is a consumer favorite. It is strong in flavor and very sweet, which goes great with sweet wines like Angel Late Harvest Riesling. For a red wine pairing I like to smoke the mushrooms and use a Cabernet au jus.

Start now to design your Easter menu. First choose the wine that you would like to serve and buy at least two of each bottle. Open the bottle to taste it and while tasting write down the flavor components of the wines. With your list of flavors in hand, look for recipes that complement those flavors.

When you actually make the dish have the wine there to taste. Make sure that some of the flavor components that you listed are ingredients in the dish. As you blend your sauce or season your dish, taste it with the wine to make sure the dish does not overwhelm the wine. The wine should nicely complement the dish. Remember that you want to make the wine sing!

*Cheers,  
Merrill*

## MESSINA HOF WINERY AND RESORT PARTNERS WITH KROGER TO BENEFIT CHILDBUILDERS

Messina Hof Winery and Resort, the fastest growing award-winning winery and resort in Texas, is partnering with Kroger grocery stores throughout Texas to support the Houston-based non-profit ChildBuilders, announced Messina Hof Co-founders Paul and Merrill Bonarrigo.

From February 1st until April 30th, 2010, Messina Hof will donate \$5 of each case of wine sold in more than 175 Texas Kroger stores to the ChildBuilders organization, which promotes healthy social and emotional development in children and families through school-based programs and professional training to ensure that children are respected, nurtured, and protected.

"We are excited to be a part of such a rewarding partnership benefiting the ChildBuilders organization. Kroger is a wonderful partner and we look forward to the added financial support this fundraiser will generate," said Bonarrigo.

ChildBuilders is a non-profit organization that builds local and national awareness on healthy child development as well as preventing child abuse and neglect. The organization focuses on community-based prevention programs that teach children and adolescents how to protect themselves from abuse and be effective parents.



## EASTER AT THE VINTAGE HOUSE RESTAURANT SUNDAY, APRIL 4TH - 11:00AM- 6:00PM

Join us for delicious features at The Vintage Houston Restaurant along with the Sunday menu.

### Easter Feature:

Mesquite Smoked Prime Rib  
Sanderson Farms Chicken Breast with artichokes and mushrooms in a Lemon Chardonnay Sauce  
Pan Seared Red Snapper with Bay Shrimp in a light Riesling sauce

*(items subject to change)*

*Make your reservations today to join Messina Hof for Easter today! Call 979-778-9463 ext 238.*

## 2010 RUN THRU THE VINES PRESENTED BY TAMU ROADRUNNERS

Date: Saturday 4/17/2010

Time: 9:30 AM

Description: 10K and 5K chip timed races.

Registration Fees: 10K - \$30 pre-race day, \$35 race

day; 5K - \$15 pre-race day, \$20 race day

Online registration is available through active.com:

<http://www.active.com/running/bryan-tx/run-thru-the-vines-10k5k-2010> or by taking the link through our TAMU Roadrunners website: <http://tamuroadrunners.tamu.edu/>

Feel free to direct anyone to contact me, Jonathan Hart, at [jonjon.hart@gmail.com](mailto:jonjon.hart@gmail.com) or (281) 787-3279.

## VIP SPOTLIGHT ROBERT & DEBRA GOLDSTEIN

Robert and Debra met 37 years ago at a retail store called Lacks. Debra was a manager and the company sent Robert to her, so she could train him. At the same time Robert was working undercover for the Drug Enforcement Agency at the Houston Ship Channel. Well, Debra not only trained him, but they have been married 35 years. Debra & Robert have three children and six grandchildren with a new one on the way for 2010. In 1988 Robert retired from Law Enforcement. They both are retired from Alief ISD in 2001 and moved to Bédias, Texas from Sugar Land, Texas.

One weekend Robert and Debra were out exploring the area and found Messina Hof. What a wonderful surprise to have such a place in your own backyard so to speak. They were so excited to find a place that they could bring friends and family for lunch or dinner, knowing they were going to have great food and wine.

Debra and Robert have picked grapes with their oldest grandchild and her "Gadabout Girlfriends" have enjoyed the Mystery Dinners. Robert and Debra try to make as many of the VIP events as they can.

Robert's favorite wine is the Angel Riesling and Debra's is the Private Reserve Merlot. They both enjoy all of the Ports and Debra really enjoys the Solera Texas Sherry. During the VIP Dinner they purchased a bottle of the new Star of Texas 2006. They hope to bring in the New Year with this bottle.



Debra & Robert Goldstein

Exclusively For Our VIP Family

## VIP NEWS HIGHLIGHTS

**Wine Appreciation Class: "The Wines of Burgundy"** – Sunday, March 28th, 3:00pm. A funny thing happened to the name of this region (and its sub region Chablis) in the United States. It used to mean generic jug wines, and many people still associate the name with low quality wines. Burgundy consists of five distinct regions and two noble grapes, Chardonnay and Pinot Noir.

**Texas Bluebonnet Wine Trail – Bluebonnet Wildflower Trail** – April 3-4 & 10-11 & 17-18. Join us for the first three weekends in April for the Bluebonnet Wildflower Trail! Follow the blooming bluebonnets along the trail to each winery for a special treat! Visit [texasbluebonnetwinetrail.com](http://texasbluebonnetwinetrail.com) for more information!

**Cooking Party with the Visiting Chef: Matthew Gray** – Sunday, April 4th, 2:30pm. Cooking party attendees get to experience a different and tasty point of view. Our Visiting Chef will introduce their recipes with a unique style and taste by creating their own menu that reflects their personal specialties and cooking backgrounds. Michelin-rated chef Matthew Gray serves as the executive head chef of Chez Roux. Gray not only brings a unique grasp of Roux's technique and experience to his role, but he is currently the only working chef in Texas to have personally earned a Michelin star for his accomplishments.

**Cooking Party with the Vintage House Chef: Thai Cuisine** – Thursday, April 8th, 6:30pm. Thai cuisine is one of the world's most delicious, enhanced by fresh, explosive tastes. Put on your apron and head on over to Messina Hof Winery & Resort! Our Chef at The Vintage House Restaurant is dishing out his best tips, tricks, recipes, and techniques....and, of course, don't forget World-Class Wines!

**Spring Release Dinner** – Friday, April 23rd, 6:30pm. Joins us for the unveiling of Messina Hof's new bottled wines! Be among the first to enjoy them along with perfectly paired food from the Vintage House Restaurant.

**Ambassador Training "The Red Wines of Bordeaux"** – Saturday, April 24th, 9:00-10:00am. Join us for Ambassador Training for all current and prospective Ambassadors. Learn about upcoming events and festivals among fellow Ambassadors. Enhance your wine knowledge with our wine training and tasting. Contact Brittany at 979.778.9463 ext. 230 to RSVP and more information!

**VIP Reception** – Saturday, April 25, 10:00am-12:00 pm. Meet and great Paul Mitchell and Karen Bonarrigo as they join the Messina Hof Family in Bryan, Texas. Join your fellow VIPs for great wine and mingling! Contact Brittany at 979.778.9463 ext. 230 to RSVP.

**Wine & Roses Festival** – Saturday, April 24, 12:00pm-6:00pm. Join us all an all day with grape stomping competition starting at 11:00am, live music, artists and craft vendors, and wine! The Brazos Valley Farmer's Market will be at the festival from 1:30-6pm and watch a fun filled performance by the Aggie Wranglers at 2:30pm. You don't want to miss this year's festival! We are seeking VIP helpers; let us know if you're interested! For more information call 979.778.9463 ext. 230.

*To The Family*  
**RED BERET COMMUNIQUÉ**  
CALL US AT 800-736-WINE (9463) ext 234  
[www.messinahof.com](http://www.messinahof.com)

