

Calendar of Events

JUNE

- 1 Grayson College Viticulture Seminar: Dessert Wines 8-5pm
- 11 Cooking Party with the Chef - Fresh Summer Vegetable Cookery and Salads 6:30 pm
- 12-14 **On the Road** - Blanco Lavender Festival
- 19 & 20 Texas Reds Festival in Downtown Bryan
- 21 Texas Reds Jazz Brunch- Vintage House Restaurant 11:00am
- 21 Father's Day
- 21 Last day to book Trip to Italy
- 25 BIBA Networking Event
- 28 Wine Appreciation Class: Composition and Structure of the Grapes 3:00pm

JULY

- 9 Cooking Party with the Chef 6:30 pm
- 17 Moonlit Harvest 6:00pm
- 18 Harvest Daytime 8:00am
Celebrity Celebration Murder Mystery Dinner 6:30pm
- 19 Harvest Daytime 8:00am
- 19 VIP Reception 4-6pm
- 24 Toad Hollow Vintner Dinner 6:30pm
- 25 Harvest Daytime 8:00am
Murder on the Mound Murder Mystery Dinner 6:30pm
- 26 Harvest Daytime 8:00am
- 26 Wine Appreciation Class: Harvesting & Processing of grapes 3:00pm

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

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Join The Family:

 4545 Old Reliance Rd.
 Bryan, TX 77808
 www.messinahof.com
 (979) 778-WINE

RED BERET COMMUNIQUE

June 1, 2009

Exclusively For Our VIP Family

Dear Vips,

June is a beautiful month in the vineyard. The baby fruit are now half the size they will achieve. At the end of the month the grapes go through verasion. This is when the grape cluster begins to turn red and then finally dark purple in late July. June is also the month for crop estimates. Merrill and I go to all of our vineyards and count clusters of grapes and then multiply by the number of clusters per plant. Then estimate the weight of the cluster. The crop estimate is very important because it determines the availability of Messina Hof Wines in 2009 and 2010. One year the grower did his crop estimate and predicted 3 tons to the acre on 5 acres. When the harvest came 2 tons of grapes total were picked. Now you see how important it is to do a complete estimate.

June is also the month of Texas Reds Steak and Grape Festival. We hope to see all of our Friends at the festival June 20th and at the brunch on the Sunday after. Make plans to come to harvest we will have great dinners, great murder mysteries and great times. Let's all hope for a dry July for great ripening.

Paul Mitchell comes home in July. We cannot wait.

Paul



Beginning of flowering



Flowering of the vine

WINE APPRECIATION CLASS: CULTIVATION OF THE VINE

This history of viticulture in Texas extends three centuries and the introduction of wine grapes into California at least a century ago. Viticulture is the study of grapes, production and science that deals with the procedures that take place in the vineyard. Grapevines were brought by Franciscans in 1682 while establishing a mission near El Paso. Many travelers called this region the El Paso Valley which was known as the leading grape growing and wine producing area.

Interest in grape culture and wine making in Texas started to rise in the late 1800s and early 1900s. Thomas V. Munson is referred as the "father" of Texas viticulture. Munson was one of the nation's foremost grape breeders and viticulture authorities.

Terroir is defined as a group of vineyards that are from the same region and belong to a specific appellation. These vineyards share the same type of soil, weather conditions, and grapes. Texas has many "Terriors".

Some things to consider when planting a vineyard are:

- location/site
- variety/rootstock combination to be planted
- temperature
- elevation
- soil type

Vine Training system is very important to provide a sustainable growth formation of the vine, influences the pruning process, helps facilitate harvesting, and assists in node quality for the renewal zone.

There are a few alternative cultivation methods such as:

- Biodynamic: Involves the use of a wide range of techniques that includes preparation, root growth, formation and metabolism. Other techniques used with biodynamic are composting and cultivation.

Organic Farming –This method uses crop rotation, green manures, biological pest control and mechanical cultivation.

Sustainable agriculture – This method has three main goals: environmental stewardship, farm profitability, and prosperous farming communities.

Come taste for yourself the flavors imported to wine by three Texas terriors.

Wine that will be served:
UnOaked Chardonnay
Barrel Reserve Shiraz
Barrel Reserve Port

Learn more about vine cultivation and specific wines at our Wine Appreciation Class each month at the Messina Hof Winemaster's Wine Bar. Call 800-736-9463 ext 234.

Visit our website for a look at the upcoming 2009 classes.

*Cheers,
Merrill*



Join Paul & Merrill on a trip to Italy

AAA PRESENTS WINE AND FOOD OF ITALY AND SICILY WITH PAUL & MERRILL BONARRIGO

Visit four famous Italian cities and Paul's ancestral home in Sicily on one incredible vacation. You will travel to Venice, Florence, Rome and Sorrento; four of Italy's most fantastic cities. Ride the canals of Venice in a gondola, sample renowned wine in Florence, and view the monuments of Rome and Pompeii. Explore the treasures of Sicily. This uniquely designed package is available only with Messina Hof Winery and Resort and is one vacation you will remember for the rest of your life. The land itinerary for this vacation begins in Venice and ends in Milan. This is an escorted tour, plus we will share the experience with Paul and Merrill Bonarrigo.

Make your reservations today!

This eleven day tour departs the United States on October 21, 2009 and returns on October 31, 2009. Last day to make reservations is June 21!

For information and reservations call: 1-866-702-4222 Roseann Reilly, AAA



Tuscan Countryside

VIP SPOTLIGHT DAN & CAROLYN DRONE

Dan and Carolyn met on CatholicSingles.com! After emailing for a short while, they realized that they had gone to the same small, Catholic high school, just at different times! Dan was at the school at the same time as Carolyn's brother, and Carolyn went to school with Dan's sister! They also discovered that they lived less than 15 minutes away from each other! Dan & Carolyn's first date was in June 2005, they got engaged in June 2006, and were married in June 2007! June is a good month for them!

Dan & Carolyn discovered that they both enjoyed trying different wines, and they really started to get interested in the Texas wines. They were excited to discover that Messina Hof was an easy day trip from their house in Friendswood, so, in need of some time away, they drove up there one Sunday last March. They simply fell in love with everything about it, and they've been going back as much as they can ever since. Dan & Carolyn joke that one of their efforts in eating organic is supporting our local wines, so they are striving to do their best!

Choosing their favorite wines was a very difficult task! Dan's choices are Cabernet Franc and Merlot and Carolyn's favorites are Sangria and Beau. They try to keep a wide variety at home so they can satisfy whatever food or need they may have! Luckily, Dan & Carolyn don't argue over which wine to drink.

Dan and Carolyn are getting ready to celebrate their 2nd wedding anniversary. They are a blended family of five children, ranging in ages from 14 to 20, so Messina is their sanctuary! When they need to get away for awhile, it seems like a trip to Messina Hof is always a welcome respite. They thoroughly enjoy their time there, and they look forward to many more trips in the future!

Don & Cindy, Happy Anniversary! May you share many more vintages.



Don & Carolyn Drone at Messina Hof

VIP NEWS HIGHLIGHTS

Cooking Party with the Chef – Fresh Summer Vegetable Cookery and Salads-June 11th , 6:30pm.

Texas Reds Festival – June 19-20th - Wine tasting will take place on Saturday, June 20th at the HEB Wine Cellar tent located on Main Street. There will also be a free shuttle service available on Saturday, June 20th to Messina Hof for a tour of the winery. The shuttle will run every 30 minutes throughout the day to the property. If you're interested in volunteering at the festival, contact Brittany at 800-736-9463 ext. 229 or hanagriff@messinahof.com.

For questions about the festival and activities direct people to www.texasredsfestival.com



Texas Reds Jazz Brunch – June 21st, 11:00am - Join us for a brunch to relax after a fun and exciting festival weekend! The event will feature great food, live music, and of course world class wines!

To make your reservations or more information, call 800-736-9463 ext. 234.

Cooking Party with the Chef – July 9th , 6:30pm.

Harvest Season – July 17th till August 16th – Messina Hof Harvest Festival spans 5 weekends of various activities include: grape picking, grape stomping, Vineyard Cuisine luncheons, wine & food pairing parties, and special dinners featuring unique menus.

VIP Reception - July 19th , 4-6pm - Join your fellow VIPs for great wine and mingling! Don't wait, call today to RSVP, call 800-736-9463 ext. 229 or email hanagriff@messinahof.com.

To The Family

RED BERET COMMUNIQUE

CALL US AT 800-736-WINE (9463) ext 234

www.messinahof.com

