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RED BERET COMMUNIQUE

Exclusively For Our VIP Family



June 10, 2010

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VIP NEWS HIGHLIGHTS

[Cooking Party with the Chef: Tex-Mex - June 17th, 6:30 pm](#)

Novice cooks and expert chefs alike will learn an array of useful tips, tricks, recipes and techniques sure to come in handy for any occasion. The cooking party will feature an array of savory and spicy dishes expertly paired with [award-winning Messina Hof](#)

The harvest is upon us. WOW what a year. This was coldest winter in 30 years and a very dry spring. The vines are loaded and the quality is great. The whole state of Texas will have the largest crop in more than

6 years. The State Fair of Texas will have a wine garden that is exclusively dedicated to Texas wine.

It is wonderful being a grandfather and it is wonderful having Paul and Karen on board. It is wonderful sharing our journey with the two of them. We look forward to seeing all of our friends at harvest. It is such a great time of the year and harvest is like a family reunion.

The new Paulo Gates are up and they look amazing. We are getting great feedback for next years cruise.

See you at harvest!

Paul

MERRILL'S CORNER

Spring cleaning got off to a late start this year. With the excitement of Paul and Karen moving to Bryan, getting started in the business, and preparing for harvest and adding Sophia Marie to our family, time just flew. So, now I am rushing to prepare for July 4th and for harvest.

For July 4th this year we will be enjoying a special recipe that Sandy and Anthony Rizzo shared with us for a delicious Italian meat and cheese stuffed pastry, grilled corn on the cob, steaks and chicken on the grill (with grapevine and rosemary smoke wood in Paul's new smoker box), salad fresh from our garden, and homemade ice cream (except it is not hand churned like we



wines. Attendees will prepare dishes that are full of flavor and distinction while learning how zesty ingredients inspired by traditional Mexican dishes can add excitement and life to any cuisine. *\$69.95 per person plus tax and gratuity.*

Texas Reds Festival – June 18-19th

Wine tasting will take place on Saturday, June 19th at the 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 Messina Hof property from 11:00am-6:00pm. *If you're interested in volunteering at the festival, contact Brittany at 800-736-9463 ext. 230 or hanagriff@messinahof.com.*

Texas Reds Jazz Brunch – June 20st, 11:00 am – 1:00 pm

Join us for a brunch to relax after a fun and exciting festival weekend!

<http://www.messinahof.com>

The event will feature great food, live jazz music by Greg Tivis Trio, and of course world class wines! Perfect way to celebrate Father's Day. *\$50.00 per person plus tax and gratuity.*

Wine Appreciation Class: Great Wines for Summer - June 27th, 2:30 pm

Quench your thirst with perfect summer wines! Learn which Messina Hof Wines are perfect for the Backyard Barbecue and Spicy Foods! *\$19.95 per person plus tax and gratuity.*

did when we were kids – it is made in a freezer attachment to my Kitchen aid. What will they think of next?) Add some Paulo Cabernet Sauvignon, Cabernet Franc, and Merrill's Vineyard Riesling to the menu and lunch will be served.

Harvest, of course, is one of my favorite times because we get to pick grapes, do food and wine pairing parties, special dinners, and grape stomping. It is a joy to share this special time and all that the Lord has provided with so many wonderful people who come to help. Joy all around! Please come and join us for the 2010 harvest.

*Cheers,
Merrill*

WINE APPRECIATION CLASS - "CABERNET FRANC VS CABERNET SAUVIGNON"

Cabernet Franc is one of the main red grape varieties. It was initially grown for blending with Cabernet Sauvignon and Merlot in the specific Bordeaux style but can also stand alone as its own style, as in Loire's Chinon. In addition to being used in blends and produced as its own varietal, in Canada and the United States, it is also made in to an ice wine.

Texas Cabernet Franc is lighter than the Cabernet Sauvignon, giving it rich bold flavor and contributing refinement and a sharp perfume.

At the end of the 18th Century records are first found of Cabernet Franc in Bordeaux. This was planted in Loire long before that. Accounts of DNA analysis shows that Cabernet Franc is one of two parents of Cabernet Sauvignon; a cross between that and Sauvignon Blanc.

Cabernet Franc shares many of the same phenolic and aroma compounds as Cabernet Sauvignon but with some evident differences. Cabernet Franc tends to have a more distinct perfume with compliments of raspberries, black currants, violets and graphite. It has to some extent, less tannins than Cabernet Sauvignon and tends to generate a wine with a smoother mouthfeel. New World examples of Cabernet Franc tend to accent the fruit more.

Cabernet Sauvignon one of the world's most broadly recognized red wine grape varieties. Despite its reputation in the industry, the grape is a relatively new variety; the product of a chance crossing between Cabernet Franc and Sauvignon Blanc during the 17th Century in

[Cooking Party with the Chef:
International BBQ – July 15th,
6:30 pm](#)

A Study in the Worlds of BBQ...Japanese, Korean, and American Cuisines Novice cooks and expert chefs alike will learn an array of useful tips, tricks, recipes and techniques sure to come in handy for any occasion. All guests will receive a tote bag filled with seasonal goodies and a recipe booklet. Additionally, guests may register to win door prizes that will prove to be useful in the kitchen. *\$69.95 per person plus tax and gratuity.*

[Harvest Festival – July 16th
till August 17th.](#)

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.

[Ambassador Training – July 18th, 2:30-3:30 pm.](#) 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 - July 18th, 4-6 pm.](#) Join your fellow VIPs for great wine and mingling and meet Sophia Marie! *Don't wait, call today to RSVP, call 800-736-9463 ext. 230 or email hanagriff@messinahof.com.*

southwestern France. Its popularity is often credited to its simplicity of cultivation (the grapes have thick skins and the vines are hardy and resistant to rot and frost) and to its reliable management of structure and flavors which convey the typical character of the variety.

When harvested overripe, the wines can taste more like a [jam](#) flavor and may have aromas of stewed black currants. Some winemakers choose to harvest their grapes at different ripeness levels to organize and integrate these different essentials and potentially add some layer of intricacy to the wine. While Cabernet Sauvignon is still young, the wine naturally exhibits a strong fruit flavor of black cherries and plum. The aroma of black currants is one of the most unique elements of Cabernet Sauvignon that is present in practically every style of the wine across the globe. Styles from various regions and producers may also have aromas of eucalyptus, mint and tobacco. In general, New World examples have more definite fruity accent while Old World wines can be more demanding with devoted earthy accents.

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VIP SPOTLIGHT: ANNE GOETSCH AND DARLENE JONES

Anne and Darlene read about "[Harvest](#)" in the Sunday Parade Magazine one year. After booking 2 nights at the B & B at the [Villa](#), they participated in everything there was to do on the Saturday during harvest. Anne and Darlene had a stupendous time with the food being great, the accommodations luxurious, the wine was fantastic, and all of the activities were a great deal of fun and very entertaining. The 5 pm wine and cheese gathering at the Villa created an exquisite ambiance on both Friday and Saturday afternoons. The Saturday night Murder Mystery Dinner was unique and hilarious and the wine and food pairings were out of this world.

Since that year, Anne and Darlene have been [VIP members](#) and are so thrilled to have made the decision to go there when they did. [Merrill and Paul](#) are two of the most delightful people that they have ever met. They have seen them at wine tastings, pairings and dinners in the Houston area and they have always been very gracious and genuine in all of their meetings.

On dinners in the Houston area and other cities in Texas, Anne and Darlene peruse the wine list and shout and tout the quality of [Messina Hof wines](#) and what they are missing by NOT including them in their wine offerings. Also, they always compliment the staff and management when they do include Messina Hof wines.

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The "intimate gatherings" of their 20 closest friends for wine tastings, dinners, brunches, lunches, and other events have been among the highlights of their wonderful times at Messina Hof. Anne and Darlene look forward to many more years of sharing great times and great wines with the folks at Messina Hof. It's a beautiful family and a wonderful tradition.

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CALENDAR OF EVENTS

JUNE

12 [On the Road - "Cowboys, Cabernet and Beyond" Tasting Seminar at Texas Winemaker Weekend](#) - George Bush Library 10:00 - 11:30 am

[On the Road- Texas Wine Dinner](#) at George Bush Library 6:00 pm

17 [Cooking Party with the Chef - Tex Mex 6:30 pm](#)

19 [Texas Reds Festival in Downtown Bryan](#)

20 [Father's Day Texas Reds Jazz Brunch 11:00 am](#)

24 [On the Road – Wine Dinner at The Lubbock Club 6:30 pm](#)

27 [Wine Appreciation Class - "Great Wines for Summer" 3:00 pm](#)

JULY

4 Independence Day – Open Regular Hours

15 [Cooking Party with the Vintage House Chef - International BBQ 6:30 pm](#)

16 [Moonlit Harvest Dinner 6:00 pm](#)

17 [Celebrity Celebrations Murder Mystery Dinner 6:30 pm](#)

17-18 [Harvest Weekend #1 8:00 am](#)

18 [Ambassador Training – "Harvesting & Processing of the Grapes" 2:30-3:30 pm](#)

[VIP Reception 4:00-6:00 pm](#)

23 [Murder of the Mateys Murder Mystery Dinner 6:30 pm](#)

24 [Harvest Texas Luau Dinner 6:00 pm](#)

24-25 Texas Bluebonnet Wine Trail – Harvest Trail

24-25 [Harvest Weekend #2 8:00 am](#)

25 [Wine Appreciation Class 3:00 pm](#)

30 [Murder on the Prairie Murder Mystery Dinner 6:30 pm](#)

31 Texas Bluebonnet Wine Trail – Harvest Trail

[Harvest Weekend #3 8:00 am](#)

[Harvest Vintner Dinner 6:30 pm](#)

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