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RED BERET COMMUNIQUE

Exclusively For Our VIP Family



April 12, 2010

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VIP NEWS HIGHLIGHTS

[Wine Appreciation Class – "Texas Wines and Texas Cheese"](#)

Sunday, April 25th, 3:00pm.
Wine and Cheese are often considered to go "hand in hand." Learn to pair wines and cheeses and taste our award winning wines with Texas Artisan Cheeses. \$19.95 per person plus tax and gratuity.

May is the most beautiful month in the vineyard. The baby clusters are forming and the leaves are a bright green. The 2009 wines are releasing and the reception has been amazing. 2010 should be the best



vintage in Texas Vineyard History. The winter was the coldest in 30 years and the cool spring delayed bud break. This will result in harvest being 1 to 2 weeks later than last year. The new wine The Star of Texas has had incredible reviews.

It is great having our daughter and son, [Karen and Paul](#) on board. [Harvest 2010](#) will ring a new harvest and the next generation to Messina Hof. My life as a liquidarian is coming along great. I continue to lose weight and my weekly racquetball games with Leon, the director and owner of my old clinic has shaped us up. It was great seeing the band and welcoming John Miller to the group.

All the Best.

Paul

MERRILL'S CORNER

May is one of my favorite months. It is Paul's and my wedding anniversary. It was the month of my father's and Paul's father's birthdays. It is the month when the vines are richly green and the grapes are clearly evident. The flowers over all the estate are in full bloom and Messina Hof is the most colorful this month of all the months. May 2010 is our 33rd anniversary of marriage and of Messina Hof. What an amazing journey it has been. God has truly blessed us indeed. It is the month when [Paul Mitchell and Karen Bonarrigo](#) are both fulltime at the winery and beginning to take the winery into the next generation. I feel so blessed that we are able to pass on to the next generation that which the Lord has

Cooking Party with the Visiting Chef featuring Chef Ron Diebold.

Sunday, May 2nd, 2:30pm.
The first Sunday of each month, cooking party attendees will experience a different and tasty point of view. Chefs will introduce their recipes with a unique style and taste by creating their own menu that reflects their personal specialties and cooking backgrounds. Each meal will be enhanced as it is paired with Messina Hof's award-winning wines. \$69.95 per person plus tax and gratuity.

Mother's Day at The Vintage House Restaurant.

Sunday, May 9th, 11:00am-6:00pm.
For reservations and more info, call 979-778-9463 ext. 234 today.

Enology Outreach Program –“Selected Topics on Wine Chemistry”.

Monday, May 10th, 9:00am-5:00pm.
The Munson Program at Grayson County College will provide training seminars in enology at Messina Hof. We are honored to have been chosen to provide this training and welcome your attendance. For more information or to make your reservation, call (903) 463-8717.

Cooking Party with the Chef - Infused Oils, Vinegars, and Mustards.

Thursday, May 13th, 6:30pm.
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

so richly provided and to have a son and daughter in law who wish to be stewards of the Lord's provisions.

Paul and Karen are in their new home. Their dog, Cepheus is helping to remind the deer that they are not welcome at Messina Hof. The new deer fence that protects the estate has given the vines a new life this year. Last year the deer destroyed many rows of tender vines and many of our newly planted olive trees.

We look forward to sharing a very special 2010 with you. See you at the next event!

*Cheers,
Merrill*

VIP SPOTLIGHT: DAVID & SHELLY KASPER

What attracted Jason and Shannon to Messina Hof was the view of the Vineyard, [The Villa B&B](#), the excellent array of wine, and the fabulous community involvement of Messina Hof, is what initially attracted them. Some of Jason and Shannon's favorite Messina Hof wines are Solera, [Private Reserve Merlot](#), and the 10th Anniversary George Bush Presidential Library & Museum Collection: Papa Paulo Port Presidential Reserve.



Messina Hof has many delicious food recipes incorporating their wines. Jason and Shannon often enjoy cooking wild game, various Cajun dishes, and desserts using Paul's: Merlots', Ports', and Sherries'. Jason is the Exhibit Specialist at The George Bush Presidential Library and Museum, and Shannon is a Fiduciary Certifying Officer for the US Department of Agriculture.

Shannon's family members spent the New Year's Eve Holiday in 2008 in the beautiful [D'Artagnan Room](#) at [The Villa Bed and Breakfast Room](#) at Messina Hof Chateau. "It was a wonderful, relaxing, and elegant time spent with family," –Wayne and Kathleen Willis. They particularly enjoyed the parlor -Great Room in the main section of the Villa, and the excellent customer service they received during their stay.

Shannon and Jason are engaged to be married on December 11, 2010, and will be dragging as many and as much of Paul, his family members, his amazing staff, and his famous wine possible to New Orleans for the Big Day!!

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.

Memorial Day.

Monday, May 31st.

National Observance.

Remembrance of all U.S. Men and Women who died while in military service. Messina Hof will be open regular hours.

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FROM THE CELLAR - CORK VS. SCREW CAP

For most people that drink wine, part of the enjoyment is the history, time and care that go into making each bottle the best it can be.

Messina Hof is no exception; sticking to tradition and what works best in the aging process, cork stoppers are an integral part in what makes our wine an award winning staple in the industry. Part of the history and value is our use of the natural cork as opposed to following the new industry trend of using screw caps.

Even though it is a growing trend, there is still debate as to which closure is more efficient even within the wine. Most people have a negative connotation when it comes to screw caps and the value of wine. Here are some facts and the reasons why some winemakers chose one over the other.

CORK:

Cork has been the traditional stopper for 300 years and plays an important role in the ceremony of opening a bottle of wine as well being perceived as allowing wine to improve with age.

Pros=

- used as the sealing method of choice for over 400 years
- It is a natural product = reusable resource & biodegradable
- support an entire industry of corkscrews and other cork-removal products
- Corks have lasting value to some wine enthusiasts who save the corks from their favorite bottle of wines to use as decorative pieces
- better ability to let wine age
- gives a romance and tradition look and feel to the bottles

Cons=

- wine corks often go bad
- can be difficult to remove, sometimes break into the bottle
- A cork is porous which allows the hydrogen sulfide smell to leak out

SCREW CAPS:

Pros=

- avoids problems of cork taint
- less expensive than natural or plastic corks
- can be removed without any special equipment

Cons=

- No one knows how screw caps will react to long periods of aging
- It traps in the hydrogen sulfide odor that leaves an unpleasant smell

- No data on how screw caps perform
- expensive to retool the bottling equipment
- has a large airspace on the wine in the neck of the bottle
- the seal between the glass & metal can be compromised with rough handling

Let the debate continue but know that [Messina Hof wines](#) will continue with our signature corks!

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MOTHER'S DAY AT THE VINTAGE HOUSE RESTAURANT

Sunday, May 9th, 11:00am-6:00pm

Treat your mother and grandmother to a special day at Messina Hof.

Enjoy a delicious meal at the [Vintage House Restaurant](#) with our featured specials for the day:

- Marinated Roast Sirloin with a Cabernet Franc sauce
- Red Snapper with Caviar butter in a Chardonnay Sauce
- Coriander Rubbed Pork Tenderloin with a Port Reduction

Make sure to stop by the Retail Center for our Daily Tours & Tastings!

For reservations, call 979-778-9463 ext. 238.

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CALENDAR OF EVENTS

MAY

- 1** On the Road –Wein & Saengerfest– New Braunfels
- 1** On the Road –San Angelo Wine & Food Festival
- 2** Cooking Party with the Visiting Chef featuring Chef Ron Diebold
2:30pm
- 9** Mother's Day at The Vintage House Restaurant 11:00am-6:00pm
- 10** Enology Outreach Program –“Selected Topics on Wine Chemistry” 9:00am-5:00pm
- 13** On the Road- Carol's at Cat Springs Vintner Dinner
- 13** Cooking Party with the Chef - Infused Oils, Vinegars, and Mustards 6:30pm
- 14-15** TAMU Graduation
- 14-16** On the Road- Pasadena Strawberry Festival
- 29-30** On the Road- Rockport Festival
- 30** Wine Appreciation Class – “Effects of Oak Aging on Wine”
3:00pm

31 Memorial Day – National Observance. Open Regular Hours at Messina Hof.

JUNE

6 [Cooking Party with the Visiting Chef](#) 2:30pm

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

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

20 Father's Day at The Vintage House Restaurant 11:00am-6:00pm

20 Texas Reds Jazz Brunch at The Vintage House 11:00am-1:00pm

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

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