



## Doukénie Winery Newsletter

Heritage Club News  
December 2009

Dear Friends,

Once again, we are nearing the end of another year and planning for the new one, and all of us at Doukénie Winery share your anticipation of festive sights, sounds, smells and tastes that remind us of family traditions and wonderful times with friends. Let us help you toast the occasion in effervescent style with a glass of our **2008 Pinot Grigio** or **2007 Vintner's Reserve**.

We are ready to help you with your holiday wine and gift-giving needs; having recently launched a new gourmet gift section in our tasting room. This new section features handsome leather-bound wine carriers, gourmet chocolates, rich coffees, olives, nuts and much more to compliment our fantastic wine. A bottle of wine along and chocolates or gourmet olives would make an excellent gift! Look below for a coupon to save on items from our gourmet gifts section!

Please note that the winery will remain open from 10am until 6pm, daily during the season, with the exception of Christmas Day. The winery will be **CLOSED** on Christmas Day.

Take a moment to review our **Wine Cellar Inventory Update** below for a listing of the wines in which we have fewer than 40 cases remaining. If you wish to make any changes to your future wine selections, you must notify Brandy no less than 3 weeks prior to the first day of the month in which you wish to make the change.

You may be looking for a unique gift idea or perhaps something to do in January that will snap you out of your post-holiday slump. We invite you to consider our **Tuscan Cooking Class with La Cucina**. Maria Canora, our Tasting Room Manager and Events Coordinator is also a professional instructor of cooking, operating under **La Cucina**. Maria specializes in Northern Italian cuisine. Back by popular demand, **La Cucina** classes are designed to be a total hands-on experience. Join Maria for an evening of food, fun and learning. We guarantee this will be just the thing you need to spice up your January!

We are offering a Friday evening session on **January 15th** from 6:30-10:30pm. The cost is \$100.00 per person. You will learn to prepare a classic Northern Italian meal, which will be paired with our wines. The fee includes all materials, wine, the meal and Maria's personal instruction. Space is limited to 15 students per session.

For more information or to register, please contact at [Maria@DoukenieWinery.com](mailto:Maria@DoukenieWinery.com). A 50% non-refundable deposit is required in order to book your reservation. **Reservations must be received by 6:00pm on January 11th.**

For additional information about Maria's instruction and *La Cucina*, log onto [www.LaurasTuscanCooking.com](http://www.LaurasTuscanCooking.com).

We hope that you will visit us during this beautiful time of year. We invite you to bring your holiday guests to share in the wine and the natural beauty surrounding our winery. We wish you an happy Holiday season and wonderful New Year!

Warmest regards,  
*Brandy Woodier, Heritage Manager*  
*Sébastien Marquet, General Manager and Winemaker*  
*The Bazaco Family & The Doukénie Staff*

## December's Winemaker Selections

### ***Mandolin***

This lightly sweet wine has a lot of flavors. The spicy Traminette, the fruitiness of the Vidal Blanc and the crisp aspect of the Seyval gives a perfect balance and a nice, fresh sensation. Mandolin would be a perfect compliment to nearly everything. We'd like to suggest serving it with your holiday meals.

### ***2007 Petit Verdot***

Doukénie's Petit Verdot has a very beautiful deep red-purple color. This wine is very powerful and well-balanced with flavors of violet, black fruit and spice. It is uncommon to make a 100% Petit Verdot. The tannins of this wine are still angled but will become smoother in the bottle in less than one year. Our 2007 Petit Verdot can be paired wonderfully with aged meats, aged cheeses and rich barbecue.

## A Word From Our Winemaker, Sébastien Marquet...

### **Malolactic Fermentation**

Hello Everyone,  
December, I was waiting for you... waiting to have my 2009 wines dry. Every year has the same challenge, to try to finish the sugar before December, rack the wine to separate the clean wine from the heavy lees, clean my barrels with hot water and fill the barrels back to start the Malolactic fermentation.  
It's important to know that when the malolactic Fermentation will be done some affects will occur on the flavor, chemistry and aromas of the



wine.

The first affect will be the deacidification and that is not always desired in wine that is already low in acid.

The Titrable Acidity will decrease by 0.01 to 0.03 g/L. The pH will increase by 0.1 to 0.3 units.

The second affect is that the bacterial stability will be better. The growth of other organisms will be inhibited. This secondary fermentation in barrels is very important to prevent malolactic fermentation in the bottles; which can be a real problem when that happens to wine that has been already sold.

The Third will be the important flavor changes in addition to the deacidification in the malolactic fermentation. This starts when the wine is not dry. You have the risk of the real production of Acetic Acid (Vinegar) and diacetyl (buttery can be popcorn butter in high concentration) high concentration of diacetyl can really denature the wine. This is why it's important to finish the sugar and have dry wines as quick as possible.

After malolactic fermentation you can have a stronger fruit character, and the malic acid (apple) will become lactic acid (milk). It's pretty simple to feel the difference between this two acids.

Oenococcus oeni and Leuconostoc (grow at  $\text{pH} > 3.5$ ) are the desired bacteria that will bring this buttery character in opposition of Lactobacillus or Pediococcus (grow at  $\text{pH} < 3.5$ ) will produce mousy flavors, absolutely not desired in my wines.

I am cultivating Oenococcus oeni and start to add it to my barrels.  
After this work I am sure I will start to have some time "to start drinking some good wine!"

Kind regards,  
*Sébastien Marquet*

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## Hope's Corner

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### **NATURE'S DIVERSITY**

Fall is at its peak!

A carpet of Mother Nature's vibrant colors  
spreads itself beneath the trees that are reluctantly

shedding their seasonal treasures.

A burst of wind results in a rainfall of leaves dancing  
in the wind and finally accepting their inevitable fate  
falling to the ground to make a flawless pattern  
on the landscape that only Mother Nature can achieve.

Flaunting her artistic talent, Mother Nature in one  
final burst of glory displays her prelude  
to winter's arrival.

A Kaleidoscope of unimaginable colors presents itself  
when eyes view one end of the mountain to the other.  
Only God and Nature can produce such a panorama of beauty.

This picture is observed through the eyes of its author,  
whose home appears as a dot on acres of land  
surrounded by pristine nature.

Approaching winter winds pick up, giving us a forecast of  
what is to come.

Without a hint, the entire scene changes due to the  
vulnerability of November weather.

Looming clouds and overcast skies present one picture of a  
gloomy day. Suddenly, the sun emerges and because of Nature's  
fickle temperament, the day becomes a brilliant picture in contrast  
to the gloom of a cloudy sky that forecasts approaching winter.

*~Hope Bazaco*

## Recipes from Hope's Kitchen...



Hope is the Bazaco family matriarch and Doukénie's daughter. Her charming energy and her smile are infectious. Her famous baklava prepared fresh weekly can make one forget we even have a winery.

Please enjoy these recipes from Hope's kitchen, which can be paired nicely with this month's Winemaker's Selections.

### **Very Easy Chicken Recipe**

1 broiler cut into serving pieces  
Juice of one whole lemon  
Salt and pepper  
1 tsp oregano  
One clove minced garlic  
2 tbs butter  
1 cup water  
5 tbs olive oil

Mix last 6 ingredients, except butter, in a bowl. Place pieces of chicken in a pan that will go into the oven. I place the pieces upside down for the first 15 minutes then turn them right side up and let them continue baking. Cut the butter into pieces and just place on top of pieces of chicken. Baste occasionally. Bake in a 450 degree oven to begin then lower to 350 to finish baking. Uncovered during the entire baking time. Taste sauce and adjust to taste. I sometimes add a little more lemon juice or a little more olive oil on top of chicken. I serve with rice or orzo.

Sometimes I use just thighs and chicken legs.

***This dish pairs nicely with our Mandolin.***

## **Beef with Mushrooms**

1 1/2 lbs. lean beef or pork  
4 tbs butter  
1 onion sliced  
1/4 cup celery, chopped  
1/2 cup sliced mushrooms  
1 clove minced garlic  
Salt & pepper  
1/2 cup dry white wine or two tablespoons Worcestershire sauce  
2 cups meat broth

Cut meat in 1 inch cubes and brown in butter. Add onions, celery, mushrooms, and seasonings. Cook until soft. Add wine: cover and cook 3 minutes. Stir in meat broth, {I use a beef bouillon cube} 2 cups. Cover and simmer 1 hr, or until meat is tender, and liquid is reduced. Makes 4 to 5 servings.

Serve with Buttered noodles.

***Try this dish with our 2007 Petit Verdot.***

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## **Yogurt**

*Friends have asked me for this recipe so I decided to share it with all of you.*

2 tbs culture -If you do not have the culture, buy a container of plain yogurt (without additives, Dannon will do)  
2 cups of milk; low fat or whole (If you want the finished product slightly sweet, add 1 tsp. sugar). I like mine a little sweet.

Place the 2 cups of milk in a four cup Pyrex container. So that when the milk boils, it does not boil over. Place in the micro wave for between four and five minutes. Watch it the last minute so that when it boils and begins to rise in the container, take it out.

While the milk is boiling, I fill a container (a little larger than the Pyrex in which the milk is in) with ice cubes. When the milk boils I put the milk in its container into the ice. I bring the temperature down to where I can put my finger in and it does not feel hot. I remove it from the ice bath and take my culture, at least 2tbs and stir it into the warm milk. I then place the container of milk with the culture into a pot of hot water. Cover it with a couple of towels and leave it for at least an hour. Replace the now cooled water  
With hot water and cover it again. If I am in the kitchen hours later and remember I will repeat the process. Then forget about it and when you go back to it, it will be ready.

*Additional secret: If you want your yogurt as thick as whipped cream or like what they call Greek yogurt, all you have to do is strain it. With the whey strained out of the yogurt it will be thick. I do not throw away the "whey". I put it in my salad dressing or drink it. If yogurt is considered healthy, this certainly beats commercial.*

*"Make the most of yourself, for that is all that is you."*

taken from "For Goodness Sake", by Hope Bazaco

(available for sale in our Tasting Room)

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***Christmas, Hanukah, Kwanzaa and New Years are just weeks away!  
Plan ahead for your holiday wine and gift-giving needs!***

***Doukénie wines and assorted items from our newly launched gourmet gift section would make beautiful holiday gifts. We invite you stop in and see what we have to offer!***



**Save 15%**

**ON GOURMET GIFT  
ITEM PURCHASE**

**Offer Expires: 01/30/10**

***Present this coupon to a Doukenie Tasting Room Associate and receive a 15% discount off of your total purchase from our Gourmet Gifts section.***

***Coupon must be surrendered at the time of purchase. This offer is valid only for purchases made in the Tasting Room.***

## Upcoming Events

Friday, Jan 15

Tuscan Cooking Class  
with *La Cucina*

6:30pm-1030:pm

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### Wine Cellar Inventory Update

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**Please be advised that we have SOLD OUT of the following wines:**

**Riesling**

**Syrah**

**If you have selected the above wines as your preferences, please contact Brandy with an alternate preference, otherwise these wines will be substituted with the Winemaker's Selection.**

**As a courtesy, we would like to inform you that we have fewer than 40 cases available of the following wines:**

**Vin de Paille (4 cases)**

**Pinot Grigio (19 cases)**

**Merlot (6 cases)**

**Chardonnay (23 cases)**

**Cabernet Franc (27 cases)**

**Mandolin (26 cases)**

**If you enjoy any of the above wines, you may wish to purchase some now, or arrange your club orders to receive them in your next order.**

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## Schedule Your Private Tasting Today

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*Don't forget that complimentary private tastings are one of the benefits allowed to you as a club member (including one guest per member). The tasting fee for any additional guests is \$5.00 each. Payment in full is required at the time of booking and is non-refundable. Please note that we must receive your request for a private tasting **at least 48 hours** in advance and bookings are taken on a first come, first served basis.*

*In order to provide quality service, we will be unable to accommodate your request for a private tasting without a reservation.*

*Please call (540) 668-6464, ext.207 to schedule your private tasting today!*

[Join Our Mailing List!](#)

### JUST A QUICK NOTE:

In order to make sure that you receive all winery and Club related news and that your wine shipments reach you without interruption, please check that we have your most current **address, phone numbers, credit card information and email addresses for our records**. If you have made any changes to any of these, please let me know by calling 540-668-6464 ext. 207 or emailing me at [Brandy@DoukenieWinery.com](mailto:Brandy@DoukenieWinery.com). Thank you!!!!

### Contact Us:

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