



Doukénie Winery Newsletter

Heritage Club News
January 2010

In response to the recent disaster in Haiti, Doukénie Winery will be donating all Tasting Fees and \$1.00 per bottle sale in the month of January to aid in the relief efforts. We are eager to do our part in helping to aid those affected by this tragedy.

Dear Friends,

It is time to take down the tinsel and pack away the holiday decor but that does not mean it is time to stop the fun! January is a great time to visit Doukénie Winery! The mountains are sprinkled with snow and there is a peaceful hush in the air. Just to let you in on a little secret, the best time to enjoy the winery is during the work week. The Tasting Room is quiet and the Heritage Club Room is virtually all yours. Take a day off (you deserve it!) and come spend a weekday with us enjoying the mountain view and the surrounding wildlife while sharing a bottle of our smooth and regal **2007 Vintner's Reserve** or our powerful and well-balanced **2007 Petit Verdot**. We are grateful to have all of you in our circle of friends we call our Heritage Club. To remind you, below is a list of just some of the many benefits of Club membership. We are always so glad to see our friends and hope to see you all very soon!

Heritage Club Benefits:

- **No membership fees -one case (12 bottles) per year minimum commitment.**
- **Scheduled shipments or pick ups.**
- **15% discount for all bottles of wine.**
- **Exclusive access to all our wines including our Club Only releases.**
- **Invitations to Member-Only Events (i.e. Cooking Classes, Barrel Tastings, Release Parties, etc..)**
- **25% discount for the purchase of any Futures purchases.**
- **Free wine tasting for Heritage Club Members in the Tasting Room.**
- **Complimentary wine tasting *by appointment* in the private club room for Heritage Club members plus two guests (Contact Maria at ext. 202 to schedule your private tasting)**
- **1(one) Free admission *per membership* to our annual *Taste of Greece* festival.**

If you have any questions about your membership, benefits or policies/procedures you are welcome to contact Brandy Woodier, Heritage Club Manager at

Brandy@DoukenieWinery.com or 540-668-6464, ext. 207.

Our new gourmet foods and gift section in our tasting room has been well received by our visitors. This new section features handsome leather-bound wine carriers, gourmet chocolates, rich coffees, olives, nuts and much more to compliment our fantastic wine. We encourage you to browse our wares the next time you stop by and we are sure you will find something to tempt your senses! Scroll down to find your coupon to save on items from our gourmet foods and gift section!

As Sebastien has explained, we are experiencing a reduced inventory. This situation is only temporary as Sebastien is hoping to begin bottling the new vintages in late January/February, depending upon Mother Nature. In the meantime, please 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 something to do in that will snap you out of your mid-winter slump. We invite you to consider signing up for 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 a Winter evening! The January 15th session has been filled however, keep your eyes peeled for an announcement for the March class date! 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. A 50% non-refundable deposit is required in order to book your reservation.

Mark your calendars and make your reservations to attend our **Annual Heart Healthy Dinner** at Doukénie Winery on **Saturday, February 13th** from 7:00pm until 10:00pm. Join us for a wonderful evening of delicious food prepared by **Savoir Fare** paired with our exquisite wines. Dr. Anne Safko and Dr. Mike Notoriani both of **The Cardiovascular Group** will be in attendance to speak about cardiovascular health and the heart-healthy benefits of wine. The cost is \$85.00 for Club Members and \$100.00 per person for non-club guests and includes a four course meal plus dessert and wine pairing. For more information and to purchase your tickets, please contact Maria Canora at Maria@DoukenieWinery.com or Brandy Woodier at Brandy@DoukenieWinery.com. RSVP's must be received no later than 6pm on Wednesday, February 10th. Reservations are taken on a first come, first served basis. Space is limited to 50 guests so don't delay!

We hope that 2010 is off to a great start for you! We look forward to the opportunity to provide you with another year of fantastic wine and service.

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

A Word From Our Winemaker, Sébastien Marquet...

San Francisco Chronicle Wine Competition



Hello,

I am happy to inform you that I had some good news on the mail box, from the **SAN FRANCISCO CHRONICLE WINE COMPETITION**.

A few months ago, I decided to send some 2007 Virginia wines from Doukénie Winery to the largest competition of American wines in the world; the famous San Francisco Wine Competition.

It is nice to know that in addition to the Gold Medal (Syrah 2005 Alexander Valley), the Silver Medal (Merlot 2003 Alexander Valley), the Bronze Medal (Cabernet Franc 2004, Lake County) I am getting with the wines I produced in California for Ledson Winery & Vineyard, I am earning recognition from the San Francisco Chronicle Wine competition for the first VIRGINIA Wines that I produced here on the East Coast.

GOLD MEDALS for 2007 Doukénie Winery Cabernet Franc

SILVER MEDALS for 2007 Doukénie Winery Cabernet Sauvignon

SILVER MEDALS for 2007 Doukénie Winery Vintner's Reserve

SILVER MEDALS for 2007 Doukénie Winery Petit Verdot

BRONZE MEDALS for 2007 Doukénie Winery Syrah

These medals are very flattering but the most important thing to me is to share this wine with Wineries owners and customers who really understand my passion for high quality wines.

Now it's really time "to drink some good wine"

Warmest regards,
Sébastien Marquet

Hope's Corner

WILD ICY DAY

Mother Nature trimmed my trees today.
The iced branches crackling as they swayed to the tune of the wind.
Their clinging tenaciously to their mothers base, proved only
temporary, for the temperature had a mind of its own.
Both old and young branches finally gave in to the ferocity of the wind
crackling and dropping to the base of the grand old trees.
Those branches that withstood the test of time, now showed
their vulnerability to age and to the ceaseless pounding
of the wind.
A white ice crusted carpet spread for acres as far as I could see.
The downed branches, all sizes forming what appeared
to be a lacy pattern on the ice crested lawn.
How can such icy beauty be so destructive to natures gift of landscape.

~Hope Bazaco

Save 15%

**ON GOURMET FOOD
OR GIFT ITEM
PURCHASE**

Offer Expires: 02/28/10

*Present this coupon to a Doukénie Winery
Tasting Room Associate and receive a 15%
discount off of your total purchase from our
Gourmet Food and 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 <i>La Cucina</i>	6:30pm-10:30pm
Saturday, Jan 23	Route 9 Barrel Tasting (Tickets \$35.00 each)	12:00pm-6:00pm
Saturday, Feb 13	Annual Heart Healthy Dinner	7:00pm-10:00pm

Wine Cellar Inventory Update

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

2007 Merlot

2007 Cabernet Franc

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:

2007 Vin de Paille (<11 cases)

2008 Pinot Grigio (<10 cases)

2008 Chardonnay (<10 cases)

2008 Mandolin (<15 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.

Remember To Schedule Your Private Tasting Today!



Don't forget that *pre-scheduled* complimentary private tastings are just one of the many benefits allowed to you as a club member (including one free 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.

Call our Tasting Room Manager, *Maria Canora* (540) 668-6464, ext.202 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. Thank you!!!!

Contact Us:

Doukénie Winery

Hillsboro, VA 20132

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www.DoukenieWinery.com
