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## Doukénie Winery Heritage Club Newsletter

Heritage Club News  
July 2009

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Dear Friends,

It is hard to believe that July is here already! We hope you have been enjoying your summer and having lots of fun! It seems as though the warm summer nights were made for sipping a glass of our fantastic 2007 Cabernet Franc along with a perfectly grilled sizzling steak or a glass of our 2008 Sauvignon Blanc alongside a fresh, crisp Caesar salad...Perfection.

The long-awaited release of the **2007 Cabernet Franc** was on Friday, June 26th. This wine has been very well-received by our customers. If you have not yet sampled this glorious wine, we encourage you to sample it soon. This Cabernet Franc is one of the best of the 2007 Vintage. The flavors are of powerful tobacco, raspberry, cassis, and eucalyptus. The perfect balance between alcohol, acidity, and wood flavors give a fantastic sensation. This wine is not only a wine, but a new experience and a new horizon for Virginia Cabernet Franc. We are very excited to share it with you.

The winery was bustling with activity during the **Fourth of July** weekend. Doukénie would like to thank all who visited us. We appreciated your patience as we worked to meet and serve each and every one of our guests. The weather was perfect as guests enjoyed a delicious BBQ dinner on Saturday. The winery was open late to allow visitors to enjoy the beautiful summer evening at Doukénie.

On Saturday, July 25th, join us for **Dinner Under The Stars** at Doukénie. Enjoy a glass of one of our new releases along with a delicious buffet style dinner prepared by **La Cucina** under the beautiful summer sky. Unfortunately space is very limited with just 40 tickets available. You can find further details regarding the event and how to obtain your tickets below.

We hope you are having a fabulous summer and look forward to seeing you at the winery soon!

Sincerely,

Brandy Woodier, Heritage Club Manager

The Bazaco Family & the Doukénie Staff

# **Doukénie Winery Presents :**

## **A Dinner Under The Stars**

DATE: Saturday, July 25, 2009

TIME: 7:00 pm-11:00 pm

LOCATION: Doukénie Winery

Dear Heritage Club Members,  
We hope that you will join us for an evening of wonderful food and wine under the summer stars.

Enjoy a glass of one of our new releases while dining on delicious food prepared by *La Cucina*.

The purchase of a \$75.00 ticket entitles you to a buffet style dinner and one glass of our white wine and 2 of our reds.

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### *Menu:*

*\*Mixed greens with sliced red onion, pear, fresh parmesan cheese, walnuts and craisins in a balsamic vinaigrette*

*\*Marinated grilled chicken breasts with fresh fruit salsa*

*\*Rice salad*

*\*Beef tenderloin sliced with horseradish mayonnaise*

*\*Grilled marinated eggplant and roasted red peppers*

*\*Assorted dinner rolls*

*\*Assorted mini cream puffs, éclairs, biscotti*

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Space is extremely limited. We have a maximum capacity of 40 guests.

Please call 540-668-6464, ext 207 or ext 202 to reserve tickets. Reservations are taken on a first come, first served basis.

This is a rain or shine event. In the event of inclement weather, the event will be moved inside the winery.

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## PLEASE NOTE!!!!!!!

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**During the Summer season, many of you may be taking vacations. If you anticipate that you will be out of town the first week of August, when August orders are expected to be shipped, you must contact us by 6:00pm Monday, July 20th to let us know what you would like us to do with your shipment.**

**Thank you!**

A Word From Our Winemaker, Sébastien Marquet...



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Hello Everyone,  
Finally the rain stopped playing with us.  
We did not have rain for almost 3 weeks, this is good for the vines. It's time to count the clusters and do some estimations to make sure that I am not over producing per acre. My goal is to have 1 to 1.5 pounds of grapes per foot of vegetation. For Doukenie Winery that will represent 3.5 to 4.5 tons per acre. NO more than that. If I produce more, the wine quality will be poor, and believe me I don't want that. I don't have any mildew this year. I am on top of the vineyard management.

I really focused on managing the shoots this year. The aeration is the key to fight the diseases. Taking many of the double shoots, cutting the suckers on the trunk, on the arms of the cordons, and removing one foot of leaves in front of the grapes on the morning side, really helps to dry the grapes after the rain. The wind wisps through, and dries the humidity. With a vineyard like this the spray is really more efficient.

I scheduled the bottling line for our **VINTNER'S RESERVE 2007** and **PETIT VERDOT 2007** for the 4th of August. I did not change my mind and the Petit Verdot will be 100% this year for the first time at Doukenie Winery.

Be ready because two or three months after the bottling line usually, I do the Release Party. I can't wait to introduce you to these two beautiful wines.

I hope you have a beautiful summer, and don't forget, "It's time to drink some wine"

Kind regards,  
Sébastien Marquet

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## Upcoming Events

Saturday, July 25

Dinner Under The Stars

7:00-11pm

Saturday, August 15

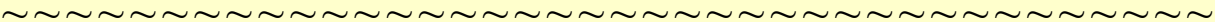
Doukenie Cruise-In

Details to come

**Saturday, September 19**

**Taste of Italy**

**12:00-6pm**



### Schedule Your Private Club Room Tasting



The Heritage Club room is open and ready for your private tastings.

Don't forget that complimentary private tastings are one of the benefits allowed to you as a club member (and 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:**

14727 Mountain Road

Purcellville, VA 20132

Phone: 540-668-6464

**[www.DoukenieWinery.com](http://www.DoukenieWinery.com)**