

PEACHY CANYON WINERY

Dear Peachy Canyon Old School House Wine Club Members,

All is well at Peachy Canyon. I wanted to give you all a brief update of some exciting things happening around here. Our 2008 vintage wines are looking very promising. The fruit ripened a little bit quicker than we would have liked but we managed to slow things down the best we could by leaving a little more canopy for shade. Thus keeping the fruit cooler and slowing down the ripening process, helping make our and the wines as good as ever.

The 2007 Zinfandels are going to be stellar. We bottled them the first week of March and I promise you will be extremely happy with all of the wines. As always there is going to be something for everyone with the different vineyard designates and unique blends. We will be introducing our new Mustard Creek Zinfandel (80% Zinfandel and 20% Petite Sirah) from our vineyard of the same name. We recommend giving all the bottles a little extra time before you pop the cork since they were bottled so recently. If you do decide to pop the top make sure you have a backup bottle since quantities are limited (see case amounts on following page). Also, you may notice that the bottles are different from last year. As a part of our continued commitment to sustainable business practices in every aspect of our organization we have decided to revert to our standard lighter glass bottles for our Estate Zinfandels. We are more concerned with what's in the bottle than what the bottle weighs and we know you are too!

In the vineyards we are getting ready to plant another 30 acres at the winery. This spring we will be planting 18 new clones of Zinfandel. These are clones that we have been dedicated to working on with ZAP (Zinfandel Advocates & Producers) and UC Davis for the last 10 yrs. These clones were discovered from taking cuttings from the oldest Zin vineyards throughout the state of California.

Times are harder then they have been in long while, but we are not slowing down or skipping a beat in the winery or vineyards. We are full speed ahead and are going to keep producing nothing but the best. We are adding four new 20,000 gallon tanks this year so that we can keep everything in-house and every drop of wine produced by Peachy Canyon right under our noses. Good times and exciting wines are what the future has in store for you and Peachy Canyon Winery!

Cheers,
Josh Beckett, Winemaker

UPCOMING EVENTS

Contact us: 1.866.335.1918

Paso Robles Wine Festival Weekend, May 15-17, 2009

46 West Wineries Neighborhood Block Party, Sat. July 11, 2009

46 West Wineries Neighborhood Block Party, Sat. September 5, 2009

ABOUT THIS ZIN SHIPMENT

2007 Old School House 522 cases	Tasting Notes: A romantic and elegant wine. Aromas of sage and a bowl full of fresh cherries. Hints of briar and black pepper on the palate. Recommended Pairing: Angel hair pasta with basil and cherry tomato sauté.	\$36/ \$28.80 Club
2007 Snow 685 cases	Tasting Notes: This wine is full of traditional zinfandel characteristics. Aromas and flavor of strawberries and raspberries match the cherry red color followed by hints of light vanilla and spice on your palate. A very well balanced wine. Unfiltered Recommended Pairing: Juicy bbq'd baby back ribs with sweet potato fries.	\$36/ \$28.80 Club
2007 Vortex 424 cases	Tasting Notes: Does a Zin get any darker in color? Dark berry jam, black pepper and other spices. Berry jam is backed up with hints of smoky oak aromas. A full rich mouthful in every taste. Unfiltered Recommended Pairing: Grilled spice rubbed turkey breast.	\$36/ \$28.80 Club
2007 Mustang Springs 391 cases	Tasting Notes: Aromas of black licorice, leather, menthol, and spice with a light hint of smoky oak. Juicy raspberries and strawberries along with mild tannins make up the rich mouth feel along with. Unfiltered Recommended Pairing: Eggplant parmesan.	\$36/ \$28.80 Club
2007 Mustard Creek 317 cases	Tasting Notes: 1 st bottling from this Estate Vineyard. Dark in color with aromas of smoked meat and a hint of menthol backed with light vanilla. The palate consists of chocolate, raspberries, blackberries, dark cherry, & pepper. Unfiltered Recommended Pairing: Roasted root vegetables with garlic and wild rice.	\$36/ \$28.80 Club
2007 Especial 457 cases	Tasting Notes: Full of spice, pepper, and black raspberries. Dark ruby color. Aromas of dusty vanilla and slight menthol. The palate is juicy and has a bit of sass to it. A great mouth feel. Unfiltered Recommended Pairing: Shrimp & Andouille sausage gumbo.	\$40/ \$32 Club

**If you are in the 4 bottle club your selections are:
Old School House, Snow, Mustang Springs and Mustard Creek**

Available Current Releases

Wines currently available for tasting and purchase at the our Old School House Tasting Room or online are: 2008 Viognier; 2006 Zins: Old School House, BFD, Snow, Vortex, Mustang Springs, Especial, Port VII; Non-Zins: 2006 Vesuvio, 2006 Ms. Behave, 2006 Cab Franc, 2006 Cirque d' Vin, 2006 Old School House Cabernet, 2006 DeVine Cabernet, 2006 Para Siempre, 2006 Merlot, 2006 Petite Sirah.



The 2009 San Francisco Chronicle Wine Competition
2006 MS Behave Malbec *Best of Class*
2006 Cabernet Franc *Best of Class*
2006 Snow Vineyard Zinfandel *Silver*
2006 Para Siempre Bordeaux Blend *Silver*
2005 Cirque Du Vin Rhone/Bordeaux Blend *Silver*

Ken's Wine Guide
2006 MS Behave
94 Rating

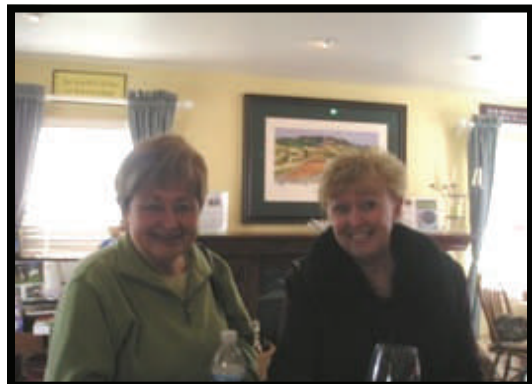


“This very dark purple colored wine was one of the top 3 wines we tried at this year’s Boston Wine Expo. It *is* clearly the best deal.”
www.kenswineguide.com

Fun Happens at Peachy Canyon

We have the pictures to prove it!

Share the good times — email your pictures to tasting room@peachycanyon.com



ROAST LAMB WITH FENNEL BUTTER

Fennel butter

- 6 tablespoons (or 3/4 stick) real butter, room temperature
- 2 tablespoons chopped fennel
- 1 large garlic clove, minced
- 2 tablespoons Dijon mustard
- 1 1/2 tablespoons soy sauce
- 1 tablespoon coarsely ground black pepper
- 1 1/2 teaspoons chopped rosemary

Mix all of the ingredients in a bowl. It can be made a day ahead. Cover and refrigerate and bring to room temperature before serving

Lamb

- 2 tablespoons olive oil
- 1 6- to 6 1/2-pound bone-in leg of lamb, well trimmed
- 2 cups dry red wine
- 1 1/3 cups low-salt chicken broth
- Fresh rosemary sprigs for garnish

Preheat oven to 450°F. Pour 2 tablespoons oil into large roasting pan. Place pan directly atop 2 burners over medium-high heat. Sprinkle lamb with salt and pepper. Add lamb to pan and brown on all sides, about 8 minutes total. Remove pan from heat. Brush lamb with half of seasoned butter.

Roast lamb 30 minutes. Reduce heat to 350°F; continue roasting until thermometer inserted into thickest part of meat registers 130°F for medium-rare, about 40 minutes longer. Transfer to platter; tent with foil. Let stand 20 minutes.

Skim off fat from drippings in roasting pan. Place pan atop 2 burners over high heat. Add wine and broth. Boil until mixture is reduced to 2 cups, about 13 minutes. Whisk in remaining seasoned butter (sauce will be thin). Season sauce to taste with salt and pepper.



2006 Petit Sirah

Aromas of fresh leather and tobacco, layered with hints of vanilla followed by fruit and spice, this is a perfect companion to the fennel flavored lamb recipe.

www.peachycanyon.com