



Live Oak Road Vineyard

NAME THAT BLEND CONTEST WINNER: *RAZZMATAZZ*

Last September we held our very first Name that Blend contest where our Cottontail wine club members had the opportunity to submit their ideas for wine blends and names. The contest gave members specific grape varieties from our 2006 harvest to create their own custom blend. Varieties included Zinfandel, Cabernet Sauvignon, Merlot, Mourvedre, co-fermented Cabernet Sauvignon, Petite Verdot and Cabernet Sau-

vignon, and lastly Petite Sirah.

Our devoted Cottontails certainly got creative and the staff had a great time reading all of the entries!

The Rabbit finally decided on a blend of 60% co-fermented Cabernet Franc, Petite Verdot and Cabernet Sauvignon and 40% Petite Sirah named **Razzmatazz**, submitted by wine club member **Steve Tancredi**. Steve has been a devoted Cottontail wine club member for two

and a half years.

Steve will receive six bottles of this exciting blend and will be honored by having his name printed on the back label of the bottle (see below for a sneak peak).

A sincere thank you to all of our other wine club members who submitted their ideas and Congratulations to Steve!

Look for your bottle of **Razzmatazz** in an upcoming wine club shipment.

SNEAK PEAK! RAZZMATAZZ BACK LABEL

Rabbit Ridge Razzmatazz is a dazzling balance of 40% Petite Sirah, 26% Cabernet Sauvignon, 21% Petite Verdot, 10% Cabernet Franc, 2% Syrah and 1% Zinfandel. This exciting wine is our Name that Blend contest winner, designed and named by long-term wine club member Steve Tancredi. The fruit is carefully hand-picked from our estate vineyards on the west side of Paso Robles, California. We hope you enjoy Razzmatazz with your friends and we thank you for being a cherished Cottontail.

Inside this issue:

Focus on Sauvignon Blanc	2
2008 Reviews and Awards	2
Grilled Tuna with Lemon Anchovy Butter	3
Jessica Tubb—New Wine Club Contact	3
Rabbit Ridge Goes Green!	4
Now Accepting Discover Card	4
Olive Diva Soap	4

Upcoming Events for 2008

- 26th Annual Wine Festival Weekend, downtown Paso Robles City Park, May 16 - 18, 2008
- California Mid-State Fair, Event Center Fairgrounds, July 23—August 3, 2008
- Olive Festival, downtown Paso Robles City Park, August 23, 2008

Focus on Sauvignon Blanc

Sauvignon blanc is a green-skinned grape variety which originates from the Bordeaux region of France. The grape gets its name from the French word *sauvage* ("wild") and *blanc* ("white") due to its early origins as an indigenous grape in southwestern France. It is now planted in many of the world's wine regions, producing a crisp, dry, and refreshing white varietal wine. Conversely, the grape is also a component of the famous dessert wines from Sauternes and Barsac. Sauvignon blanc is widely cultivated in France, Australia, New Zealand, South Africa, California, and South America.

Depending on climate, the flavor can range from aggressively

grassy to sweetly tropical. Wine experts have used the phrase "crisp, elegant, and fresh" as a favorable description of Sauvignon blanc from the Loire Valley and New Zealand. Sauvignon blanc, when slightly chilled, pairs well with fish or cheese, particularly Chèvre. It is also known as one of the few wines that can pair well with sushi.

Along with Riesling, Sauvignon blanc was one of the first fine wines to be bottled with a screw-cap in commercial quantities, especially by New Zealand producers. The wine is usually consumed young, as it does not particularly benefit from aging. Dry and sweet white Bordeaux, typi-

cally made with Sauvignon blanc as a major component, is the one exception.

[...] Sauvignon blanc is steadily increasing in popularity as white wine drinkers seek alternatives to Chardonnay.

Source: http://en.wikipedia.org/wiki/Sauvignon_blanc



Sauvignon blanc grapes on the crush pad during 2005 harvest.



2008 Reviews & Awards

2005 ALLURE DE ROBLES, Paso Robles

Bronze Medal—San Francisco Chronicle Wine Competition, January 2008

2005 BUNNY CUVÉE ESTATE GROWN, Paso Robles

Bronze Medal—San Francisco Chronicle Wine Competition, January 2008

2004 MERITAGE ESTATE GROWN, Paso Robles

Bronze Medal—San Francisco Chronicle Wine Competition, January 2008

2006 CHARDONNAY ESTATE GROWN, Paso Robles

Bronze Medal—San Francisco Chronicle Wine Competition, January 2008

2006 ZINFANDEL ESTATE GROWN, Paso Robles

Bronze Medal—San Francisco Chronicle Wine Competition, January 2008

2004 SARAH'S SYRAH, Paso Robles

Bronze Medal—San Francisco Chronicle Wine Competition, January 2008

2005 BRUNELLO CLONE SANGIOVESE, Paso Robles

Silver Medal—San Francisco Chronicle Wine Competition, January 2008

2003 PETITE SIRAH CHALKROCK, Paso Robles

Silver Medal—San Francisco Chronicle Wine Competition, January 2008

2005 SYRAH ESTATE GROWN, Paso Robles

Silver Medal—San Francisco Chronicle Wine Competition, January 2008

Visit the "Awards and Reviews" page on our website for a complete list of awards on our wines.

Grilled Tuna with Lemon Anchovy Butter

SERVES: 4

INGREDIENTS

4 tablespoons butter, at room temperature
1/2 teaspoon anchovy paste
1 teaspoon lemon juice
1 tablespoon chopped fresh parsley
Salt
Fresh-ground black pepper
4 tuna steaks, about 1 inch thick (about 2 pounds in all)
1 tablespoon cooking oil

DIRECTIONS

1. Light the grill or heat the broiler. In a small bowl, combine the butter, anchovy paste, lemon juice, parsley, and a pinch each of salt and pepper.
2. Coat the tuna with the oil. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook the tuna for 4 minutes. Turn and cook until done to your taste, 3 to 4 minutes longer for medium rare. Top the hot fish with the flavored butter.

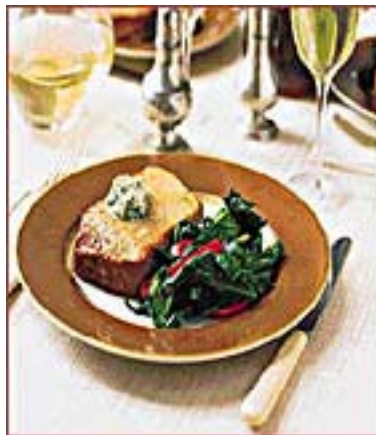
NOTES Fish Alternatives

The lemon anchovy butter would also be very good with grilled halibut, swordfish, or salmon steaks.

Variation

Grilled Tuna with Sun-Dried-Tomato Basil Butter:

Mix 1 tablespoon chopped fresh basil, 3 chopped oil-packed or reconstituted sun-dried tomatoes, and a pinch each of salt and pepper into 4 tablespoons room-temperature butter. Use this mixture in place of the lemon anchovy butter.



The trick here is to find a wine with enough body to go with the tuna but lots of acidity to stand up to the flavorful lemon anchovy butter. Try our newly released 2007 Paso Robles Estate Grown Sauvignon Blanc.

Source: <http://www.foodandwine.com/recipes/grilled-tuna-with-lemon-anchovy-butter>

Jessica Tubb—New Wine Club Contact

Jessica Tubb, Hospitality and Cottontail Wine Club Coordinator, became part of the Rabbit Ridge



Winery team in 2006. Jessica is usually in our tasting room pouring wine, but can also be seen in her office answering customer and Wine Club phone calls and emails as well as processing tasting room and online wine orders.

When visiting our Paso Robles

tasting room look for Jessica behind the bar. The casual atmosphere of our tasting room allows her to get to know many of our customers. Whether you're a visitor to the area, a local, or one of our many 'treasured' Cottontail Wine Club members, Jessica is always happy to see you.

A local herself, Jessica grew up in Paso Robles and graduated from Paso Robles High School in 1997. She attended California State University Long Beach and obtained her Bachelor of Arts degree in Women's Studies in 2002. After living and working in southern

California for nearly a decade, Jessica decided it was time to move back to her "home town." She is very happy to be working for Rabbit Ridge Winery and to be a part of the exciting, ever-expanding Paso Robles wine industry.

Jessica will take over as your primary wine club contact as Jackie Pierce begins maternity leave in early May. Jessica can be reached at (805) 467-3331 x 11 or by email at Jessica@rabbitridgewinery.com.

Rabbit Ridge Goes Green

By now you have probably noticed that your wines were shipped to you in different packaging than you are used to. In an effort to become more environmentally friendly, we have changed from Styrofoam shipping inserts to pulp. Our new shippers are made by Western Pulp Products Company, who, since 1958, has manufactured environmentally-friendly products that:

- Divert waste fiber from landfill or incineration;
- Displace alternative products that are not biodegradable;
- Use renewable and sustainable resources;
- Recycle, compost or biodegrade after use.

You will be glad to know that

these innovative wine shippers are made of 100% recycled paper. This "green" paper is purchased directly from charitable and youth groups, and is a resource that supports those in need in our community. You can have confidence in these pulp shippers knowing that all shippers have repeatedly met the high standards required by UPS and Fed-Ex test labs.

Rabbit Ridge Winery

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Now Accepting **DISCOVER** CARD

We are now accepting Discover Card for wine club transactions and tasting room purchases. If you would like to update the credit card we have on file for you to your Discover card, please call Jessica Tubb at (805) 467-3331 x11 or email Jessica@rabbitridgewinery.com.

Paso Robles Pick-Up Parties

Our Cottontail Pick-Up Parties are held twice per year to allow our will-call wine club members the opportunity to pick-up their wines in the Paso Robles tasting room. The parties are a great chance to meet the Rabbit Ridge staff, mingle with other wine club members while munching on complimentary appetizers, preview the wines in your shipment, enjoy extra case special discounts, enter drawings, and save on shipping charges! If you are not already a Paso Robles will call and would like to change your membership, please call Jessica Tubb at (805) 467-3331 x11 or email Jessica@rabbitridgewinery.com.

Olive Diva—Coming Soon!

Joanne James Russell has created Olive Diva, a unique line of handcrafted body soap and lip balm made from our own estate grown, hand-picked Italian olives. The line includes three great new products:

- ◆ Ultra Rich Extra Virgin Olive Oil Body Soap—Citrus Essential Oil or Unscented
- ◆ Exfoliating Extra Virgin Olive Oil Body Soap with Oatmeal—Citrus Essential Oil or Unscented
- ◆ Ultra Rich Extra Virgin Olive Oil Lip Balm—Citrus Essential Oil

"The personal care and attention we give our olives produces the highest quality extra virgin olive oil for use in our body products."



www.OliveDiva.com