

Fine Wine, Fun People...Starr Quality!!

**NEW
 tasting room
 now open!**
 Noon-5 Daily
 124 West Main St.
 Grass Valley

SIRIUS SIPPER NEWS



Greetings from the Vineyard!

As I write this column (9/14) our first picking day of the year today was postponed due to rain. Not only would the rain make things untidy with wet conditions etc, but we also have no control, nor idea, of how much water is coming in on the clusters, which would dilute the sugars and possibly flavors as well. We were all geared up; Jack had been cleaning & prepping equipment for days, had a crew coming up, and volunteers all set to go at 6:30 this morning.... Mother Nature had a different plan, always at the mercy of Mother Nature! We'll make a new attempt tomorrow. The Sauv Blanc, BTW, is coming in about 2 weeks behind "normal".

There is very good news in the flavor department. The grapes I taste are extremely flavorful and these flavors are present now, early in the maturation process (the reds). This is important as some years we find ourselves holding back harvest waiting for flavors to develop. And heck, you gott'a wait for the flavors!!

If you haven't been in to see our new digs please drop by and say Hi. We are very pleased and proud of what we've created peeling back nearly 140 years of layer after layer from the walls, ceiling, and floor, restoring the old girl to her original beautiful self.

Cheers, 



Amusing Oenophile Trivia *How much do you know?*

- 1) In the U.S., for a wine to bear a varietal name, what minimum percentage of that grape varietal must comprise the wine?
- 2) Why should you drink dry wines before sweet wines?

Answers on back



September Wine Club Shipment

This is our first Father/Son duo for Wine Club.

Jack's Blend 4

Jammy fruit, a signature of the Foothills, oozes from your glass. Aromas of smoked meat and Eucalyptus fuse with a hint of bell pepper. This is Jack's 4th blend and is a real charmer. Enjoy 40% Syrah, 20% Petite Sirah, and smaller amounts of Zinfandel, Cabernet Sauvignon and Cabernet Franc. Jack's Blend ages well, but never matures.

Serious Sipper Price \$13.60 Case Price 163.20

2007 "Phil's Selection" Zinfandel

Sultry fruit and dark spice are the themes of Phil's latest classic. Mature tannins envelop your palate, and a rich finish that demands contemplation. 90% Zinfandel, from the oldest Zinfandel vines in Nevada County and 10% Petite Sirah (5% Clarksburg and 5% Estate) are proving to be another winner for this Sierra Starr favorite. Bottled in Mid May this wine will continue to improve and develop for quite some time.

Serious Sipper Price \$20.00 Case Price 240.00

For a treat, try blending a glass of these two together! Anne did just that out of curiosity (she's calling it Blondie's blend) and the result was a great combination, showing deep complexity, outstanding fruit, and a long finish.

Starr Search



Sean & Tiana Rockwell

Our Starr Search this month finds a bottle of 2002 Cabernet Sauvignon being enjoyed by Sirius Sippers Sean and Tiana Rockwell in Nuevo Vallarta, Mexico!

Thanks for bringing Sierra Starr on your journey!

Additional Wines Available for Purchase

Wine Club Member Price	Bottle	Case
"Starr Bright" Champagne	\$12.00	\$144.00
Almond Sparkling Wine	\$12.00	\$144.00
2008 "Solstice" Sauvignon Blanc	\$16.00	\$192.00
2007 "Celestial" Chardonnay	\$13.20	\$158.40
2007 Reserve "Cosmic" Chardonnay	\$17.60	\$211.20
2008 Zinjolais	\$12.00	\$144.00
Jack's Blend 4	\$13.60	\$163.20
2005 "Old Clone" Zinfandel	\$14.40	\$172.80
2007 "Phil's Selection" Zinfandel	\$20.00	\$240.00
2003 "Milky Way" Merlot	\$14.40	\$172.80
2004 "Rising Starr" Cabernet Franc	\$18.40	\$220.80
2005 "Starr Dust" Cabernet Sauvignon	\$16.00	\$192.00
2006 "Reserve Cosmic" Cabernet Sauvignon	\$24.00	\$288.00
2002 Cabernet Sauvignon	\$16.00	\$192.00

Tasting Room

124 W. Main St.
Grass Valley, CA 95945
530-477-8282



Vineyard & Winery

11179 Gibson Dr.
Grass Valley, CA 95945
530-477-8277

www.SierraStarr.com

2009 EVENTS

September 27th

Music In the Vineyard
Bluesy Jazz & Soul
Lorraine Gervais Trio
2-6 PM

November 14th

Zinjolais Release
& Holiday Food
Pairing
(downtown)
Saturday 12-5 PM

November 21st

Wine & Cheese
Pairing
(downtown)
Saturday 12-5 PM

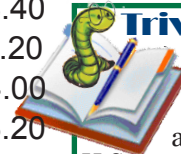
December 5th

Wine & Cheese
Pairing
(downtown)
Saturday 12-5 PM

December 12th

Wine & Cheese
Pairing
(downtown)
Saturday 12-5 PM

Trivia Answers



1) Answer: 75% is the minimum amount in all U.S. states that produce wine. The exact % can vary and is determined by individual states, but is never less than 75%.

2) Answer: To prevent the dry wine from seeming overly dry. Generally, you should drink dry before sweet, white before red & light before heavy. Following this order allows you to enjoy multiple wines without having any one wine dominate your senses.