

MAY 2008



OPEN 11 AM - 6 PM DAILY!

Come see us at our Tasting Room & Art Gallery!

2115 So. Blosser Rd., #114, Santa Maria, CA 93458 [NW corner near Betteravia & Blosser]
 Phone (805) 928-3025 Fax (805) 928-0902 www.mckeonphillipswinery.com

MCKEON-PHILLIPS WINERY

CELLAR CLUB NOTES

2005 Bella's Nebbiolo

Smells of bright red currents and strawberries with a bright brick color. This wine has multilayers of fruit and tannins. A youthful wine with great potential for aging. This wine has great complexities not found in any other varietal.

Vineyard: Los Alamos, Santa Barbara County
 Bottled: March 6, 2008
 Cases Produced: 196
 pH: 3.43
 TA: .689
 Alcohol: 13.9



Serving Suggestion: Barbequed Cornish Game Hens (see recipe)

2004 Cabernet Sauvignon (Bailey's Private Reserve)

The 2004 vintage is full of fruit, dark cherry and raspberry flavors, with interesting hidden tannins. It has outstanding characteristics of cherry and cinnamon, with rich multi-layered complexity in the mouth. Huge amounts of fruit and delicate tannins complete with a smooth, dry finish.



Serving Suggestion: Eggplant Parmesan

SPECIAL EVENTS

Join us for these events (at the Tasting Room & Art Gallery unless otherwise noted)
 Watch our website for additional information and events!

Currently	Art Show - Barbara Alloway	In the Tasting Room
May 5, Mon. 5:30—6:30 PM	Wine Pairings with Ardison and Bailey Wine Cottage Bistro, Orcutt, CA	805.934.4546 \$20/person
May 8, Thurs. 7 PM	Winemaker's Dinner À La Carte Gourmet, Newport Beach, CA	949.673.7173
May 11, Sun. 12:30—3:30 PM	Mother's Day Celebration	805.928.3025 \$40/person (Mothers 1/2 price!)
May 16, Fri.	Friday Night Wine-Down featuring 2001 BPR	805.928.3025
Jun. 7, Sat.	Winemaker's Dinner The Cove, Avila Beach, CA	
Jun. 7, Sat. Noon—4 PM	Wine in the Pines Festival Pine Mountain Village, CA	www.wineinthepines.com \$45 (advance), \$55 (at the door)
Jun. 7, Sat. 1—4:30 PM	Olive and Jazz Festival Lavinia Campbell Park, Los Olivos, CA	805.325.2345 \$35/adult
Jun. 11, Wed. 7 PM	Winemaker's Dinner Abbondanza Bistro, Newport Beach, CA	949.723.8466
Jun. 12, Thurs. 7 PM	Winemaker's Dinner Frogs Breath, Old Town Orange, CA	714.744.1773
Jun. 14, Sat.	Father's Day Celebration	805.928.3025
Jun. 19, Thurs. 5:30—8:30 PM	Summer Food, Wine & Microbrew Festival South Coast Plaza, Costa Mesa, CA	714.435.2171 or www.feedoc.org
Jul. 18, Fri. 6:30-9 PM	Art Opening & Reception - Ardison Phillips! Never before-seen art!	805.928.3025 \$20/person
Jul. 19&20, Sat&Sun 12:30—3:30 PM	“35” (Celebrating 35 years of Ardison making wine)	805.928.3025 \$50/person
Aug. 16, Sat.	New England Clam Bake	805.928.3025



Celebrate Someone Special at Our “Mother’s Day Event” Sunday, May 11

First Course: Smoked Maple-Cured Bacon Shrimp Kabobs w/Roasted Mini Peppers
(2006 Los Alamos Chardonnay)

Second Course: Pear Mixed Green Salad w/ Spicy Candied Walnuts (2005 Leonardo)

Third Course: Half a Game Hen w/ Rosemary-Lime Raspberry Chipotle Sauce
White and Wild Rice & Grilled Fresh Asparagus (2005 Bella’s Nebbiolo)

Fourth Course: Strawberry Rum Raisin Short Cake (2004 Port)

Event Only—Special Sale on 2003 Helen Francis Cabernet Sauvignon \$168/case
Plus Wine Auction and Raffle

Call the Tasting Room for Reservations now, while you’re reading this! 805.928.3025

Barbequed Cornish Game Hens

Serves 8. Pair with McKeon-Phillips Nebbiolo

4 large	Cornish game hens				
3 Tbl	fresh oregano				
4 Tbl	fresh cilantro	4 small	red potatoes		
1 tsp	cumin	2 stalks	celery	2 tsp	white truffle oil
1/2 tsp	cayenne pepper	3 thin	carrots	5 Tbl	extra virgin olive oil
1 1/2 Tbl	fresh ground pepper	10 cloves	garlic	1/2	regular charcoal
2 tsp	sea salt	2 Tbl	extra virgin olive oil	1/2	mesquite charcoal



Spice Rub:

1. Combine oregano, chopped cilantro, cumin, cayenne pepper, black pepper and sea salt.

Stuffing:

2. Julienne and cut on bias the potatoes, celery and carrots.
3. Sauté potatoes in 2 Tbl olive oil until slightly softened.
4. Add carrots, celery, 2 cloves garlic, and 1 Tbl of spice rub. Sauté until soft, but not fully cooked.

Game Hens:

5. Wash hens and pat dry.
6. Remove tips of wings.
7. In each cavity, place 1/4 of remaining diced garlic and 1/4 of the stuffing.
8. Drizzle 1/2 tsp white truffle oil into each cavity. Stuff cavity with stuffing. Truss legs together with kitchen string.
9. Thoroughly rub remaining olive oil on exterior of each hen.
10. Generously sprinkle with remaining spice rub and pat down.
11. On Weber grill, bring mesquite and charcoal to medium heat. BBQ hens for about 1 1/2 hours, turning every 30 minutes.
12. Cut hens in half and serve.



Join Us at the **Celebration of the Year!**

Ardison’s Art Show July 18th

“35” July 19th & 20th !

Storing Wine

Don’t have a refrigerated wine storage unit? Just recognize that wine holds best at a cool, steady temperature, out of the light.
A small quantity of bottles, which will be consumed within a year or two, should be fine if kept under those conditions..

- Corks need to remain moist to ensure a good seal, so lay the bottles down.
- Locations closer to the floor are better than those up high (such as above a refrigerator), since heat rises.
 - Ultraviolet light (e.g. sunlight) allows the wine to spoil faster, so closet or cabinet locations are preferable to wall display racks.
- While 55° F is an ideal temperature for storage, any moderate temperature should be all right, as long as the temperature does not spike. Closets may provide a more even temperature than a room. Garages are probably not a good location.

