

February 2009



**OPEN 11 AM - 6 PM DAILY!**

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](http://www.mckeonphillipswinery.com)

# MCKEON-PHILLIPS WINERY

## CELLAR CLUB NOTES

**Come see us at our Tasting Room & Art Gallery!**

### 2000 Ardison A.D. (Cabernet Sauvignon)

This Garnet colored wine hints of cocoa, nutmeg, vanilla and all spice. This smooth wine, aged 38 months in oak to perfection, is velvety smooth with hints of cherry and raspberry. It fills the mouth with layers of fruit, light tannins and oak. The finish is multi-complex and will linger in the mouth for years to come.

Vineyard: Valley View  
Date Bottled: June 21, 2005  
Cases Produced: 278  
pH: 3.68  
TA: .668  
Alcohol: 14%

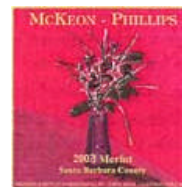


*Serving Suggestion: Grilled Steak Salad with Green Beans and Blue Cheese*

### 2003 Merlot

The rich smell of dark cherries, plum, allspice are in this dark garnet colored wine. Combination of fruit, rich layers of fresh sweet oak and chocolate lingering on the tongue, finishing with a fresh fruit and tannins.

Vineyard: Los Alamos  
Date Bottled: Sept. 27, 2006  
Cases Produced: 118  
pH: 3.64  
TA: .780  
Alcohol: 14.8%



*Serving Suggestion: Vodka Chicken Pizza (see recipe)*

### 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 - Ardison Phillips	In the Tasting Room
Feb. 13, Fri.	Valentine's Wine-Down 	805.928.3025
Feb. 28, Sat.	'06 BPR Release Luncheon	805.928.3025
Mar. 1, Sun.	Wine Tasting Orange County Wine Society—Wine Extraordinaire	www.ocws.org \$50/pp
Mar. 4, Wed.	Winemaker's Dinner Risotto Ristorante, Studio City (venue changed)	818.761.7600
Mar. 5, Thurs.	Winemaker's Dinner Delius, Long Beach	562.426.0694
Mar. 6, Fri.	Winemaker's Dinner Park Avenue, Stanton	714.901.4400
Mar. 7, Sat. 5—8 PM	Wine Tasting Wine Styles, Torrance Town Center	310.377.3434
Mar. 14, Sat. est. 10:30 AM	Partners' Meeting	805.928.3025
Apr. 18, Sat. 1—4 PM	Santa Barbara County Vintners' Festival River Park, Lompoc	www.sbcountywines.com see website for pricing options



*Did you miss our "Roll Out the Barrels" event?  
You can still get great prices on our **Futures Program**-  
reserving next year's bottlings now!  
Come by or call our Tasting Room for more information!*

## 2008 Medals!

**2005 Leonardo—Silver, OC Fair, Silver SB Fair, Best of Class, Boca Raton**  
**2005 Cab Franc-Best of Class, Boca Raton, FL Int'l**  
**2005 Sir Winston Port—Gold, OC Fair**  
**2005 Syrah-Silver, Boca Raton, FL Int'l**  
**2005 BPR— Silver, Riverside, Silver, Boca Raton, FL Int'l**  
**2005 Reserve Pinot Noir- Bronze, Riverside**  
**2006 Chardonnay (Wolf)-Bronze, Riverside**  
**2004 BPR—Bronze, OC Fair, Bronze SB Fair**  
**2005 Nebbiolo— Bronze, SB Fair**

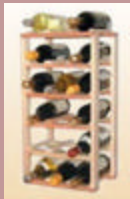
### Vodka Chicken Pizza

*Serves 4. Pair with McKeon-Phillips Merlot*

Pizza Dough (homemade or purchased)	1/2 c	vodka
Salsa Verde (homemade or purchased)	Flour, all purpose	
	Corn meal	
2 chicken breasts, boned and skinned	2 c	mozzarella cheese, grated
3 Tbl olive oil	1 1/3 c	provolone cheese, grated
1/2 tsp cumin, ground	1	avocado
Kosher salt to taste	Cilantro	leaves for garnish
Black pepper to taste	2	limes, cut in wedges, for garnish



1. Prepare pizza dough and salsa verde up to a day in advance.
2. Purée 1 1/3 cups of the salsa verde in a blender until smooth. Pour into a bowl, cover and refrigerate.
3. Preheat oven to 350° F.
4. Place chicken breasts in a roasting pan. Coast each breast with olive oil, sprinkle with cumin, and liberally season with salt and pepper. Bake for 35-40 minutes.
5. Remove from oven and let rest for at least 10 minutes.
6. Cut each breast, across the grain, into 1/4" slices.
7. Place chicken in Tupperware, add vodka, lightly season with cumin, salt and pepper. Cover and refrigerate for at least one hour.
8. Preheat oven to 425° F.
9. Divide pizza dough into 4 equal parts. With each part, and using as little additional flour as possible, form into a ball, then roll out into a round, folding the edge under to form a slight ridge to contain the toppings.
10. On a baking sheet sprinkled with corn meal, place dough rounds and top each with 1/3 cup salsa verde, 1/2 cup mozzarella, and 1/3 cup provolone.
11. Bake for 15-20 minutes, until crust is slightly undercooked.
12. Place chicken slices on top of pizza in a pinwheel formation.
13. Discard vodka liquid. Put pizzas back into oven and bake until crust is at desired level of doneness and chicken slices are thoroughly warmed, 5 to 10 minutes.
14. Remove from oven.
15. Top each pizza with a quarter of an avocado, cut lengthwise into 1/4" slices, and scattered cilantro leaves.
16. Slice pizzas and serve accompanied by lime wedges.



## Cellar Club Reward Program!

Members, sign up new members from now until June 1, and earn one of the following rewards:

- 1 new member—'07 SB + '03 Lair (\$34 value)
- 5 new members—'01 BPR + '01 Lair + '01 Cab Franc (\$175 value)
- 10 new members—6 bottles '01 BPR (over \$500 value)

## Futures Club and Cellar Club Members

**This is a friendly reminder to pick up your wines!**

Otherwise, let us know if there are weather concerns, or travel plans, before we arrange to ship them (your expense).