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TOURS BY RESERVATION
MONDAY THROUGH FRIDAY
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12:30 pm and 2:30 pm



— adapted from a recipe in the Wine Enthusiast by Mary Evely

Separate endive leaves and hold in iced water. Sear beef over high heat until medium rare. Cool, then finely chop. Mix with lemon and lime juices, fish sauce, chilies and sugar. Season with salt to taste. Just before serving, toss beef with green onion and red pepper. Fill endive leaves and garnish with cilantro. Makes 24 pieces.

PREPARATION

- | | |
|-----------------------------|-----------------------------|
| 2 tsp sugar | 4 heads Belgian endive |
| 2 green onion | 3/4 lb lean beef |
| 1/2 red bell pepper, diced | 3 Tbsp lemon juice |
| salt to taste | 2 Tbsp lime juice |
| cilantro leaves for garnish | 1/4 cup fish sauce |
| | 2 small red chilies, minced |

Thai Beef with Endive

This recipe was prepared and tasted with a selection of Chateau Julien wines at the Intricacies of Taste event. The complexity of flavors made for an interesting pairing with all of the varietals tasted — Gewurztraminer, Chardonnay, Syrah and Merlot — yet the Gewurztraminer was by far the most complementary. Try a tasting at home with the similar varietals...

CHATEAU JULIEN WINE ESTATE
Julien Journal

From our vineyard to your front door

Spring 2005
Volume 22, Issue 2
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It's Serenity

by Bill Anderson, winemaker

Last fall's issue, in reference to the Sensazione article, and the art of recognizing one's senses, I asked for your stories about that memorable moment with food and/or wine. The response was great, and the richness of the stories was moving. One of the stories was particularly moving, so I received permission from Lauren Seise to print it here in the Julien Journal. I hope you enjoy it as much as I did.



My mother was a woman with a real love of life — and when I was younger, she used to have Thursdays off from work. She was a Mom who loved dance, music, the beach and laughter. So on her days off,

when they were especially nice, she used to take me to the beach. "School will always be there tomorrow, but you can't pass up a beautiful day at the beach." So, off we would go, cruising in her new, black camaro, down the New Jersey turnpike: Rick Springfield on the tape on the way down (my choice); old Bruce Springsteen on the way home. I will never forget those days — spending time in the sun — my Mom's long blond hair would glide off her shoulders when she laughed and tilted her head back ever so slowly. Her eyes danced between blue and green; and when she looked at you, it was pure love.

It was inevitable that I fell asleep on the way home — I remember feeling so warm and safe. There was not a better combination than my Mom and the sun. We would get home and open all the doors and windows. It was just before dusk. The humidity would start to roll off into New York City, and those warm gentle breezes would blow through the house. My Mom and I would make dinner, and sit on the patio. The sun would be setting, we'd finish our pasta, and she would be sipping her glass of wine.

There's something about the way I remember her

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A Destination beyond Wine...

Open daily for wine tasting and tours by reservation.
Monday-Friday 8am to 5pm Saturday-Sunday 11am to 5pm

CHATEAU JULIEN
WINE ESTATE

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W I N E E S T A T E
 Events, News & Happenings



Intricacies of Taste

Over forty guests joined Chef Mary Evelyn and Winemaker Marta Kraftzcek for the first annual *Intricacies of Taste* in early April. Three flights of distinctive wines were tasted amongst the barrels in the Wine Estate's Chai, and analyzed with unique flavors of sweet, salty, bitter and "fat" foods. Guests discovered how drastically wine flavors changed with different foods — and were quite surprised how well the Sangiovese Rosato rose wine paired with a variety of flavors.



Media Accolades

The word is spreading . . . Château Julien Wine Estate has been featured in a handful of publications this spring.

A "must-see sight... worth a visit" — *Cooking Light* Enlightened Traveler, March 2005

"Stop by for a great tour and a taste" — *Diablo Magazine* Carmel — Where to Wine & Dine, February 2005

Featured Winemaker Bill Anderson — *Healthy Cooking*, February 2005

It's Serenity *continued from page 1*

then, that day — her crisp white tee-shirt enhancing her honey brown skin, gently kissed with pink on her nose and cheeks. She's curled up in this big chair; the wine in her hand catches the last rays of the sun, and scatters a luminous crimson on the glass table and against her stark white tee-shirt. There's also something about the soft laughter in her eyes — and a smell so familiar to me now, of a

mix of suntan oil with cocoa butter, salt water, garlic, and a touch of her sweet perfume. I kiss her before we enter the house, and just as I am inches away from her, as she breathes, a sweet wine blends in the mix, creating this aura around her — it's serenity. Those are the senses I will never forget.

Thanks,
 Lauren

Wine & Art Festival

Sunday, April 24, 2005
 11:00 am - 4:00 pm

An open-air gallery of local artists will fill the Estate Courtyard at this spring Festival in the valley. Taste through a vertical of the winery's Estate Vineyard Merlot, 1998 through 2001 vintages, while admiring talented works of watercolor, ceramic, oil, sculpture and hand-painted tiles. \$8 per person / club members complimentary

Spring Winemaker Dinner

Saturday, May 21, 2005
 Barrel Tasting 7:00 pm
 Dinner 8:00 pm

Newly budding vines and flowering gardens accentuate the beauty of spring this evening at the Estate. Taste through barrel samplings and spring new releases with wine-makers Bill and Marta, paired with the finest of local fare. This evening signifies the release of the winery's Estate Vineyard wines — highlighting the 2002 Merlot presented in 3-Liter Jeroboams. \$80 per person

Vineyard & Wines

NEW RELEASES, UPDATES AND WINEMAKING INFORMATION



Spring Vineyard Update

Our white varieties broke bud the first week of March, followed soon after by most of the rest of the vineyard. This is very early bud break this year. As a consequence there is some danger of damage from a spring frost as winter is not completely behind us. The soil water table is very full due to all the winter rains, which helped warm the soil and push the buds so early. We anticipate full canopy development early this year due to the large amount of water and modification of the pruning method, which will contribute to nice fruit development throughout the growing season.



Estate Vineyard Wines

"The upcoming releases are tasting quite nice in the barrels, maintaining full fruit aromas and balance." — *Winemaker Bill Anderson*

2002 Estate Vineyard Merlot • 2002 Estate Vineyard Cabernet Sauvignon
 2003 Estate Vineyard Syrah • 2003 Estate Vineyard Chardonnay
 Bottled this spring for release & shipment on May 21st — Order today — \$20/bottle or \$240/case

Enjoy a mixed vertical case of Estate Vineyard Merlot library wines featured at the upcoming Wine & Art Festival. Three bottles each of 1998, 1999, 2000 & 2001 vintages. Regularly \$318/case, Festival special \$254/case

Order Wine On-Line

VISIT • TASTE • PURCHASE

We now sell current vintages of all of our wines on-line at chateaujulien.com