

# Julien Journal

*From our vineyard to your front door*

Winter 2005  
Volume 22, Issue 1

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## Wine and Food Pairing

by Marta Kraftzcek, winemaker

Have you ever wondered why sometimes a particular wine tastes spectacular with one meal and just so-so the next time you serve it? Do you feel there must be something magical about the way a sommelier recommends a particular wine for your dinner? We have all heard “white wine with fish, red wine with beef,” but which white, which red, and what about everything in between? After 20 plus years of making wine (and more than that of drinking wine) I still am unsure what wine would best complement some meals.



I was fortunate to take a class, “Food and Wine Pairing” taught by Mary Everly and sponsored by UC Davis. The full day class covered a review of elemental tastes in wine and food and how they can complement each other. Basic tastes such as sweet, sour, salty, bitter, the elusive umami, as well as the role of fat and hot spice was discussed. She identified sources of elemental flavors in wine and matched them with complementary and contrasting flavors in food. This hands-on class allowed all of us to taste and see for ourselves. In some cases long standing personal biases were erased in favor of something just short of revolutionary. The class also covered methods of food preparation, outside influences and using wine in cooking.

Mary’s approach to food and wine pairings was an eye opener for me and I am so enthused that Château Julien is bringing her here to teach a similar class on April 3. This is a wonderful opportunity for wine and food novices as well as industry professionals.



*A Destination beyond Wine...*

Open daily for wine tasting and tours by reservation.  
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# W I N E E S T A T E

## Events, News & Happenings



### Holiday Spectacular December 2004

Over one hundred-fifty guests welcomed in the Holiday season this past December at the Wine Estate's "Holiday Spectacular," with beautiful a-cappella echoing throughout the Chai in perfect harmony. Conductor David Hughes led the choir group through a stunning selection of spiritual bliss. Estate Vineyard wines, Cal-Itals, Port & Sherry were then enjoyed amongst the Château Holiday décor. The holidays continue to be a magical, wonderful time at the Estate, and we are thrilled that the Choral Project choir has become part of our holiday tradition. We look forward to the 2005 presentation!

### *Intricacies of Taste*

**A wine and food pairing  
educational series**

Sunday, April 3, 2005  
1:00 pm - 4:30 pm

Discover the intricate connection between wine & food through acclaimed winery Chef Mary Evelyn's exploration of wine flavors, textures and complementary cuisines. Enlighten the senses with this extensive, yet simple food and wine pairing workshop. \$65 per person



### *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

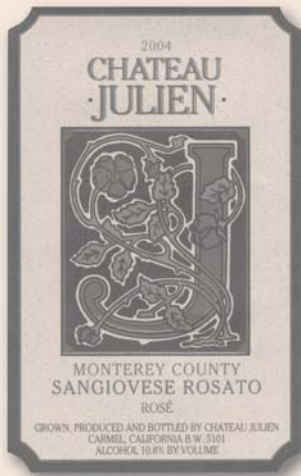
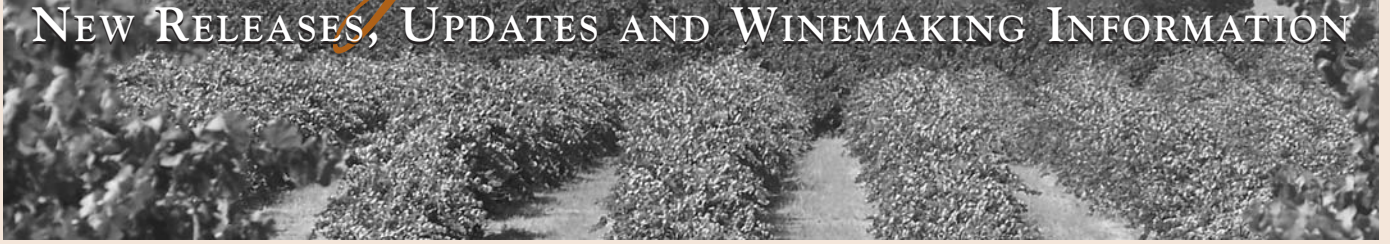
### Best Buddies

The last quarter of the year brought a wonderful opportunity to partner with a nationwide organization called Best Buddies, founded by Anthony Shriver and dedicated to enhancing the lives of people with intellectual disabilities. Over 250 cyclists raced along Pacific Coast Highway from the Wine Estate to Hearst Castle in October, including Maria Shriver, Rob Lowe, Eunice Shriver, Carl Lewis and our own Winemaker Bill Anderson. (Bill finished first in the 30-mile distance!) The event was truly inspirational to all that participated. National coverage aired on CBS Sports in November.



# Vineyard & Wines

NEW RELEASES, UPDATES AND WINEMAKING INFORMATION



## 2004 Sangiovese Rosato

The first release in 2003 sold out in a record 65 days. A favorite springtime sipping wine, with a hint of residual sugar and crisp acidity to balance the sweetness. One-hundred percent Sangiovese grapes from the vineyard at the Wine Estate that were pruned, harvested and produced as a blush wine. \$15/bottle • \$180/case

## 2004 Gewurztraminer

Another favorite wine for the spring and warm summer months, and always our first release of the year. Order now to enjoy with the upcoming seasons, and before the wine sells out... only 1148 cases produced. \$15/bottle • \$180/case



## Order Wine On-Line

VISIT • TASTE • PURCHASE

We now sell current vintages of all of our wines on-line at [chateaujulien.com](http://chateaujulien.com)

Enjoy **Free Shipping** with your first on-line purchase through March 2005.

# Chicken Napolitana

- |                                 |                              |
|---------------------------------|------------------------------|
| 4 chicken breasts, skinless     | 1 Tbsp tomato paste          |
| 2 Tbsps olive oil for cooking   | 4 roma tomatoes, chopped     |
| 3 Tbsps garlic minced           | 1/4 bulb fennel, sliced thin |
| 1/3 cup basil, chopped          | 1 red pepper, sliced         |
| 1/3 cup oregano, chopped        | 1 green pepper, sliced       |
| 1 tsp red Chiles, crushed       | 1 onion, sliced              |
| 1 cup Château Julien Sangiovese | 12 baby artichokes, halved   |
| 1 cup chicken stock             |                              |

## PREPARATION

### Chicken Breast

Sauté chicken breast in olive oil. Add bell peppers, onion, artichokes, garlic, tomatoes and fennel, cooking for 10 minutes over low heat.

### Napolitana Sauce

Add basil, oregano and chiles and cook for two minutes. Add red wine and reduce by half. Add chicken stock and reduce by half. Add tomato paste to thicken slightly.

### Serve

Place chicken breasts on individual plates and drape with sauce.

*Serves 4 • Preparation Time: 45 Minutes*



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