

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

# MCKEON-PHILLIPS WINERY

## CELLAR CLUB NOTES

*Each Cellar Club receives two of the featured wines.*

### 2000 Pinot Noir

This wine is 100% from the famed Lake Marie Vineyard in the Santa Maria Valley and was aged in new Chagney Oak barrels from Bourgogne, France. This elegant multi-layered pinot shows great fruit component in the mouth as well as in the finish.

Vineyard: Lake Marie pH: 3.38  
 Date Bottled: Nov 23, 2002 TA: .633  
 Cases Produced: 350 Alcohol: 14.0



### 2005 Pinot Noir

The structure of this wine is most impressive. It has hints of lavender, allspice (makes one hungry). Multi-layers of chocolate, smoke and oak. A young wine with great longevity. It finishes with fruit and good acidity.

Vineyard: Los Alamos pH: 3.68  
 Date Bottled: Sept. 29, 2007 TA: .725  
 Cases Produced: 225 Alcohol: 14.0



*Pinots Serving Suggestion: Roasted Pork Stuffed with Sun-dried Tomatoes and Basil (see recipe)*

### 2005 "Leonardo"

Bright red in color, clean and clear. The nose is filled with raspberry, chocolate, and hints of smoke. The mouth is full of well balanced, luscious, and complex characteristics with chocolate truffle and cherry flavors that linger in one's mouth. This wine is great today and will age well for many years to come.

Composition: 50% Sangiovese, 19% Cabernet Franc, 19% Cabernet Sauvignon, 12% Merlot  
 Vineyard: Los Alamos pH: 3.68  
 Date Bottled: Oct. 4, 2007 TA: .725  
 Cases Produced: 225 Alcohol: 14.0



*Serving Suggestion: Osso Buco*

### 2005 "Sir Winston" Reserve Port

A sneak preview of our delectable 2005 vintage!



*Serving Suggestion: Polvorones*

## 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 - Julie Fish	In the Tasting Room
Mar. 1, Sat. & Mar. 2, Sun.	BPR Release Parties for Futures owners	805.928.3025 <i>reservations</i> \$45/person
Mar. 15, Sat. 10:30 AM	Partners' Meeting	805.928.3025
Mar. 7 & 21 6 - 9 PM	Friday Night "Wine Down" A glass of wine with a platter of fruit, cheese, and crackers.	In the Tasting Room
Mar. 19, Wed. 7 PM	Winemaker's Dinner Akbar's, Hermosa Beach, CA	310.937.3800 <i>reservations</i> \$79/person (includes tax & tip)
Apr. 11, Fri. 6:30 - 9 PM	Art Opening - Barbara Alloway	805.928.3025 \$10/person
Apr. 19, Sat. 1 - 4 PM	Santa Barbara County Vintners' Festival River Park, Lompoc, CA	<a href="http://www.sbcountywines.com">www.sbcountywines.com</a> \$75 / person
Apr. 20, Sun. 12:30 - 3:30 PM	Piggy Wiggy Luncheon	805.928.3025 <i>reservations</i> \$40/person
May 11, Sun.	Mother's Day Celebration	805.928.3025
Jun. 14, Sat.	Father's Day Celebration	805.928.3025
Jul. 19, Sat.	"35"	805.928.3025
Aug. 16, Sat.	New England Clam Bake	805.928.3025

Treat Yourself to a Weekend of Fun! The **Santa Barbara County Vintners' Festival** is April 19 and 20!



Join us at the **Vintners' Festival** in River Park (in Lompoc) on Saturday for wine, food, music and a silent auction.

Stay overnight at one of Santa Maria's hotels, then come to **McKeon-Phillips** for our annual **Piggy Wiggy Luncheon** on Sunday!

Vintners' Festival Tickets: [www.sbcountywines.com](http://www.sbcountywines.com)

**Piggy Wiggy Luncheon reservations:** Call our Tasting Room 805.928.3025

### Roasted Pork Tenderloin Stuffed with Sun-dried Tomatoes and Basil

*Serves 8. Pair with McKeon-Phillips Pinot Noir*



2	Pork tenderloins	1/2 c	Pine nuts, roasted
20	Sun-dried tomatoes		Salt and pepper
2	Bunches of fresh basil leaves	3 Tbl	Olive oil

Serve with risotto and red wine sauce

1. Preheat the oven to 375 degrees.
2. Cut the tenderloins and remove any fat that may exist.
3. Butterfly each tenderloin by slicing it lengthwise three-fourths of the way through.
4. Open and lay out flat.
5. Using the flat side of a mallet, pound to an even thickness. Season with salt and pepper.
6. Layer each tenderloin with fresh basil leaves, sun-dried tomatoes and pine nuts.
7. Starting with the closest end of one of the tenderloins, begin rolling up tightly into a tube.
8. Tie with string and repeat with other tenderloin.
9. Heat the olive oil in a large ovenproof sauté pan or skillet over medium high heat. Brown the rolls evenly on all sides.
10. Bake in the oven for about 25 minutes or until done. Turn to brown evenly.
11. Remove from oven and place on cutting board and allow to rest for at least 5 minutes before slicing.
12. Remove the ends and slice the remaining pieces about an inch and a half thick.
13. To serve: Mound the center of the plate with a risotto. Stand the pork slices around the mound. Ladle a red wine sauce around the outer edge of the plate. May also be served with wilted spinach under the pork tenderloin slices.

### Hints for Pairing Wine with Food...

Match food to wine finding common elements in each, perhaps

- \* similar aromas -such as spicy (pepper), fruity (cherry), vegetative (grassy), earthy (mushroom), or floral,
- \* similar taste components (such as citrus, sweet, oak, smoke, berry, or tart), or
- \* similar texture (heavy/rich or light/mild).

Alternatively, try a contrasting taste (spicy food with sparkling wine).



### McKeon-Phillips Winemaker's Dinner at Akbar

1101 Aviation Blvd., Hermosa Beach, CA  
Wednesday, March 19th, 7 PM

#### Menu

Passed Hors d'oeuvres: Shrimp Pakora paired with *NV Solange Gran Cuvee Brut*

Tandoori Mahi Mahi paired with *2006 Reserve Chardonnay*

Boti Kabob with Pinot Noir Reduction (Tandoori lamb with seasonal veggies) paired with *2005 Reserve Pinot Noir*

Beef Goa in a Special Goan Tomato Masala paired with *2003 Reserve Syrah*

Tandoori Duck Breast paired with *2003 Cabernet Sauvignon, Bailey's Private Reserve*

Chocolate-dipped Strawberries with Cheese paired with *2005 Sir Winston Port Advance*

\$79 per person, inclusive of tax & gratuity. Reservations required: Call (310) 937-3800.

Host: Peter D. Kerr, The Wine Consultant Special Guest: Owner/Winemaker Ardison Phillips



*Love our vintages, year after year?  
Consider **Futures** - reserving next year's bottlings  
at fantastic prices now!  
Come by or call our Tasting Room for more information!*