

## FIND OUR WINES

Visit our website for a complete listing of restaurants and fine retailers where you can find our wines.

WWW.CHANKASKAWINES.COM

## RECEIVE WINE CIRCLE TEXTS

Text  
WINECIRCLE  
To 51660

Have you ever missed a Wine Circle pick-up or forgot to change your member preferences? If you receive Chankaska Wine Circle text

messages, you won't miss a thing! Get updates on Wine Circle Pick-Up parties, new releases, special promotions, member preference deadlines and much more! All you have to do is text WINECIRCLE to 51660 and you will receive no more than 4 texts per week!

## CHANKASKA GIFT BASKETS

Looking for the perfect gift for that special someone? We offer premade gift baskets or you can make one yourself! Not sure what to put in the basket? Our Tasting Room Manager, Kelsey, is an expert at it! Email her at [kelsey@chankaskawines.com](mailto:kelsey@chankaskawines.com). She will be happy to help you out!

## SELECT MEMBER BENEFITS & INFORMATION

The new year is here and that means you have a private tasting for 8 available! Email [winecircle@chankaskawines.com](mailto:winecircle@chankaskawines.com) for availability.

**Don't forget about your other Select benefits:**

Complimentary **Private Barrel Room Tasting** for up to 8 people once per year.

Up to two complimentary **guest tastings** a day

6 **FREE** passes to Chankaska events (*some restrictions may apply*)

**Exclusive Wine Circle Select VIP Party** two times per year.

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[winecircle@chankaskawines.com](mailto:winecircle@chankaskawines.com)

## UPCOMING FEATURED EVENTS

# Toast To Women

**May 12th from 12:00pm - 6:00pm**

Join us in our NEW event center for a fun-filled day of celebrating the women in our lives! Shop and support local business vendors while enjoying your favorite Chankaska Wines!

### 12pm - 2pm VIP Shopping Experience

Purchase Tickets \$20 Price includes glass of wine and two hours of shopping before the crowds plus a drawing for a special wine package for the VIP attendees. Visit [chankaskawines.com](http://chankaskawines.com) to purchase tickets!

### 2pm - 6pm Free Admission to Shopping, Drawings, and Style Show.

Vendors including J. Longs, Generations Boutique, The Refinery, Creekside Boutique, Mainstream Boutique, Decadent Desserts, Exclusively Diamonds, Griffith Custom Design, PoppedCorn, Sick Scents, Eden Design Jewelry, Bring It!, Shokolade Haven, Muddy Mouth Cards, 212 West, Eve, UrbanUndercover, Homestead Design

# CHANKASKA WINES



WINE CIRCLE NEWS | April 2018 | Vol. 8 Iss. 2

### WINE CIRCLE MEMBERS,

The last time I wrote the newsletter in January it was bitterly cold and we were preparing to hunker down for the cold winter. Well here we are at the end of April and I am writing to you with feet of snow on the ground and a lovely balmy 20 degrees outside. The sun is shining and I have to admit that it is a beautiful view out my window, but COME ON!!!!!!!!!!!!!!!!!!!!!! Our Vineyard Manager, Jamieson, had to plow snow between the vines yesterday so that they could get to the vines to finish their winter pruning. We were supposed to have the Creekside tent installed but there is too much snow for that to happen! We had to close the winery the weekend of the snow storm; something we have never had to do until now! Our tasting room addition and patio reconstruction is delayed due to this unseasonably snow and cold. Yikes, what is happening?! I guess I got that off my chest and I know that the only thing we can do is deal with it and move on knowing that it truly will get better.

Our event center despite our weather troubles is on track and we are planning on our first event there on Tuesday, May 8th! The Gopher Road Show is coming to Chankaska again and we are delighted. It will be fun to show off our new space. A few days later we will hold our Toast to Women event and a week after that we are hosting Educare! We are thrilled to have this indoor space especially with what Mother Nature has been throwing at us. Please check our website and Facebook for details on all of these events. Toast to Women VIP tickets are on sale so be sure to go to the website and order yours now. Tickets are limited for this VIP experience.

As the event center finishes, we will be moving ahead with our tasting room and patio expansion. Please be patient with us as we manage the construction and the disruption to the use of the patio. We will do everything we can to try to accommodate and minimize the interference. Just know that in the end it will be better than before and so worth the wait.

Last but not least I hope you enjoy the new vintages of wines. Our winemaking staff work hard to provide you with the best wines year after year. Cheers to all of you and as always thank you for your patronage, loyalty, and friendship!

*Jane Schwickert*

Jane Schwickert  
General Manager

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### SOCIAL MEDIA



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Chankaska Creek  
Ranch and Winery



Chankaska Creek  
Ranch and Winery



Chankaska Wines

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## THIS QUARTER'S WINES

### WHITE WINE

#### 2017 Creekside White

Similar to previous vintages, the grapes come from Washington and Minnesota. The Gewürztraminer, Riesling, and Chardonnay are from Washington, and the Frontenac Gris comes from our Estate Vineyard.

On the nose, light aromas of tropical kiwi, guava and bubble gum. With your first sips, you taste tropical notes of mango and pineapple. This wine will take you back to your grade school days of eating tropical fruit cups. Pair with a fruit tart or Hawaiian pizza for an exquisite pairing.

**Blend:** 52% Gewürztraminer, 30% Riesling, 14% Chardonnay, 4% Frontenac Gris

**Appellation:** American

**Aging:** 100% stainless steel/ fermented and aged

#### 2017 Ratifia

The 2017 Ratifia is a brand-new style of dessert wine at Chankaska Winery. Ratifia has traditionally been made in the Champagne region of France by taking freshly pressed grape juice and fortifying it with brandy. Using this technique, our Estate Edelweiss was picked on September 4th, pressed, settled and then fortified with Grape Brandy before taking it down to barrel for aging. The Brandy addition stops the fermentation from happening and leaves the wine with a natural sweetness.

On the nose, aromas of honey, dried fruits such as golden raisins and apricots, and hints of allspice. On the palate, more honey and golden raisin notes flow into toasted almond paste and sweet pear. The wine finishes with fresh acidity to balance the sweetness.

**Blend:** 100% Estate Edelweiss

**Appellation:** Minnesota

**Barrel Aging:** Aged for 6 months in French Oak Barrels

### RED WINE

#### 2016 Reserve Marquette

Our winemaker's chose to make a Reserve Marquette rather than an Estate Marquette this year due to the exceptional quality of the wine when adding the Lone Oak Tree Vineyard grapes.

The grapes were picked on September 19th at the height of ripeness and in the early morning hours. We chose to ferment it separately from the first day and after almost four weeks of fermentation, it was gently pressed off. After 18 months in barrel, we bottled the Reserve Marquette in April of 2018. What we have might be the finest example of Marquette in the Midwest.

The nose is enticing with black cherry and sweet tobacco along with leather and smoke. On the entry, the wine is rich and velvety with mouth filling dark fruits and a long finish. Drink this wine with roasted wild game or duck. Enjoy over the next five to seven years.

**Blend:** 100% Marquette

**Appellation:** 83% Chankaska Vineyard, 17% Lone Oak Tree Vineyard

**Barrel Aging:** Aged in French Oak Barrels for 18 months, 30% new and 70% used.

#### 2016 Lone Oak Tree Vineyard Marquette

The Lone Oak Tree Vineyard is an immaculately cared for vineyard in Amboy, MN. Les and Twyla Curry own and take care of this special block of Marquette. Every year we hang this fruit out to the last minute and during the early morning hours of September 20th, it was picked by hand.

The fruit was destemmed and gently crushed to tank, where we settled it for 5 days at 50 degrees F. The fermentation lasted almost 2 weeks, at which it was lightly pressed. The wine spent 18 months in barrel before bottling in April 2018.

On the nose, hints of blackberry and plum combined with a smokiness from the oak barrel. On the palate, medium bodied with hints of butterscotch, blueberry and red currant. Pair with grilled steak or flirt mignon.

**Blend:** 100% Marquette

**Appellation:** 100% Lone Oak Tree Vineyard, Amboy, MN

**Barrel Ageing:** Aged in Minnesota and neutral French oak for 18 months, new Puncheon barrel

## FEATURED RECIPE

### STUFFED MUSHROOMS WITH SPINACH AND CREAM CHEESE

*Suggested Pairing: Reserve Marquette*

#### Ingredients

8 ounces mushrooms white or bella

1/3 cup cream cheese, 1/3 less fat whipped

1 Tablespoon Parmesan cheese

1/4 teaspoon Jane's Crazy Mixed-Up Salt or garlic salt

2 Tablespoons Spinach, chopped defrosted and pressed dry

1 Tablespoon Panko breadcrumbs (Optional)

#### Directions

1. Preheat oven to 350 degrees F.

2. Pop out the stem of the mushroom, leaving the cap. Reserve stems for another use or discard.

3. Brush off any dirt on the mushrooms with a damp paper towel.

4. Mix cream cheese, Parmesan cheese, salt and chopped spinach in a bowl.

5. Fill the opening in each mushroom with the cream cheese mixture.

6. Lightly sprinkle Panko breadcrumbs on top of the cream cheese mixture, if using.

7. Place mushrooms on a baking sheet coated with cooking spray.

8. Bake for about 15 minutes. Juices will begin to pool at the bottom of the mushrooms and the top will begin to lightly brown.

9. Remove from oven and serve hot.



## FEATURED RECIPE

### BARREL AGED HONEY, GRAPE, & GORGONZOLA CROSTINI

*Suggested Pairing: Ratifia*

#### Ingredients

20 slices of baguette or your favorite bread

1 cup sliced grapes

1/2 cup Gorgonzola Cheese Crumbles

1/4 cup honey

#### Directions

1. Slice baguette into twenty 1/2-inch slices. Bake at 450°F for about 3 minutes, until golden brown.

2. Divide the cheese crumbles among the baguette slices and return to the oven for another three minutes, until the cheese is slightly melted.

3. Divide the one-cup of sliced grapes evenly among the crostini, drizzle with honey, and serve.

