

Darn [FINE] Barn [WINE]  
Alexander Valley / Sonoma County



Sustainable Vines...Exceptional Wines



[Eliza's Corner]




Another growing season is upon us – the vines have finished catching up on a few more Zzz's in the once dormant vineyards. Spring is here in a flourish of bud break, that miraculous time when new life is breathed into the vines and flows eventually into our wines. Each new growing season brings new excitement with expressions of sumptuous flavors and textures, new blends to create and varietals to explore. It's why we say that every bottle of J. Rickards starts in the vineyard and ends in your glass. *Salute!*




[Sue's News ] TASTING ROOM

Changes are afoot in the big brown barn – here's the latest...In the tasting room:



-  We have reconfigured the tasting bar to allow more space to welcome our customers to “belly up”.
-  We've also added a small refrigerator under the bar to keep our white and rosé wines chilled to perfection.
-  We always keep extra bottles in the fridge so they are picnic-ready.

Speaking of picnics, new tables and umbrellas await so that our guests can enjoy their picnics, our wonderful wines and scenic vistas and just “chill out” here for a while.


-  We are dog-friendly – bring your behaved pooch. Shelby and Keysha are happy to have new friends to play with!





(Continued)


**[Sue's News ] WINE CLUB**

Our wine clubs have undergone some changes, too –

 We've added 3, 6 and 12 bottle club options (the 12 bottle allows you to mix and match your own cases!).

 For you red wine fans, all of our wine clubs offer red wine only options. Consider increasing your club option to 3 selections -- shipping costs are the same as for 2!


 Instead of a set \$64 price per shipment, we've changed it up a bit and are offering the wines with the club discount of 20% off retail, plus shipping, handling and applicable tax.


 We now offer a “friendly referral program” where if you refer a friend and they join one of our wine clubs, you'll enjoy an extra 10% off your next purchase (excludes regular wine club shipments).


**[CLICK HERE TO JOIN!](#)**




# Restaurants

 You can now find J. Rickards wines in a few select restaurants and wine bars in Sonoma County, including Bistro 29, Ca' Bianca, Healdsburg Charcuterie, Jimtown Store, John Ash, Prohibition and more to come!

 We recently hired a wine broker to represent our wines in the San Francisco Bay area – keep an eye out for our wines!

 We're working on getting distribution in a few states – stay tuned.

 You can help by asking your favorite restaurant or local store to carry J. Rickards wines, and then let us know – I'll follow up!

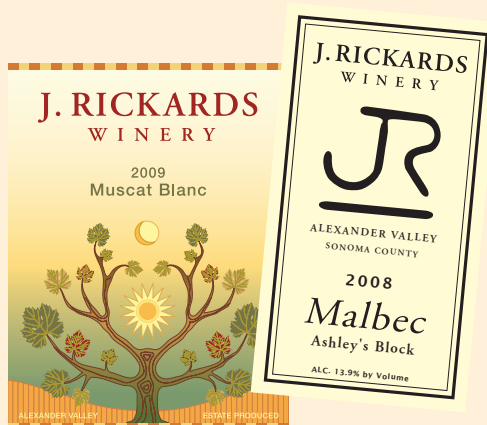


Please don't hesitate to contact me if you have questions about our wines or wine in general. I'm a professional wine writer and wine judge, with many years of experience working behind the tasting bar and I'm happy to help. Heck, I might even play harmonica and sing a song for you when you visit – also a professional musician!

**Cheers! Sue**

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## [Featured Wines] MUSCAT BLANC & MALBEC



Our off-dry 2009 **Muscat Blanc** will be offered in the May Wine Club shipment. The wine opens up with fragrances of perfumed orange and apple blossoms, honeysuckle and white peach aromas, which follow through on the palate. And, for the first time since 2004, we will offer **Malbec** as a single varietal. Jim thinks the 2008 vintage is stunning as a stand-alone wine. If you remember our 2004, this is comparable in every way: luscious red fruit, soft silky tannins and a long finish. The grapes are from the vineyard Jim planted as “Ashley’s Block”, for the grand-daughter. It’s her college tuition fund on the line! **ORDER NOW!**

## [JR Recipe] Jicama-Mango Melange Salad paired with Muscat Blanc!

### Salad:

½ jicama cut into bite size pieces  
 1 mango, peeled and cut into bite size pieces  
 ½ head cabbage thinly sliced – regular green, savoy or napa cabbage  
*(Napa makes good cabbage – ha ha)*  
 1 or 2 jalapeño peppers, seeded, diced finely  
 ½ to 1 bunch of chopped cilantro, to taste

Whisk the dressing ingredients together until well emulsified.  
 Pour over salad and mix thoroughly. Serves 4.

### Dressing:

Juice of 1 lime  
 Juice of 1 lemon  
 ½ cup good olive oil  
 1 tablespoon sugar  
 Pepper to taste



## [Rave Reviews!!]

Did we mention our newest awards? At the 2010 **San Francisco Chronicle International Wine Competition**, we received Silver Medals for our 2007 Ancestor Selections Zinfandel, 2007 Brown Barn Petite Sirah and our 2009 Sauvignon Blanc! Also a Bronze for the *Twilight*. And at the recent **San Diego International Wine Competition**, Silver Medals were awarded to the 2009 Sauvignon Blanc and the *Twilight!*



## [Upcoming Events]

Save the date for **Taste Alexander Valley!** June 4, 5 and 6 will be the weekend for this annual event. We’ll be featuring several food pairing stations: grilled prawns with fruit chutney, complemented with our Sauvignon Blanc; marinated grilled beef with chimichurri sauce, with our Ancestor Zinfandel; Manchego cheese canapé with our Petite Sirah; and a decadent chocolate confection rolled in pecan praline, with our Cabernet Sauvignon. For more information and to purchase tickets go to **Alexander Valley Wine Growers**. **Friends of the Winery** members – we’ll send you your special 10% discount offer with your May shipment!