



CLUB TOPEL 2011

FALL SHIPMENT TASTING NOTES

2009 TOPEL PINOT NOIR RESERVE – A glass full of rubies! Hailing from a meticulously farmed vineyard, this Pinot Noir is true to its varietal roots with a bouquet laden with pomegranates, sour cherries, rose petal, orange peel and mulling spices. We actually prefer it slightly chilled, so feel free to pop it in the fridge 15 minutes before dinner – or serve at cellar temperature. Pinot with turkey at Thanksgiving? You Betcha!

2010 TOPEL CHARDONNAY, 'CLASSIQUE' – Our new release of our barrel fermented/aged Chardonnay is a real beauty. A bright, golden wine, it has the nose of honeysuckle and luscious tropical fruit. On the palate, the wine leads with bright acidity, but has a dense core that makes it a real pleasure to drink. This is a California Chardonnay with European sensibilities. If you are looking for buttered popcorn, go to the movies!

2008 TOPEL CABERNET SAUVIGNON, BATTUELLO VINEYARD – Our 2007 vintage of this wine is a hard act to follow (it won a gold medal at the North of the Gate Wine Competition), but this big boy delivers! The Battuello Vineyard is four acres of gnarly vines that were planted in 1967 that have survived because of the Battuello Family's dedication to superior farming practices. This Napa beauty has a nose of ripe, dark fruits followed by peppercorn spice and white pepper. The finish is long and succulent. If drinking young, decant it shortly before serving. We love this wine with prime rib.

2006 TOPEL CABERNET SAUVIGNON ESTATE RESERVE – Deep purple at the core, with crimson edges, this lovely wine exhibits the quintessential characteristics of Topel Hidden Vineyard fruit – juicy red raspberry, complimented by leather, subtle vanilla aromas and dark chocolate overtones. This Cabernet crosses the palate with dancing black cherry flavors, softened by elegant tannins. Great with grilled meats and other hearty foods.

2007 TOPEL ESTATE BLEND – This wine is a bona fid hit – it took Double Gold at the Mendocino County Wine Competition this year. Deep ruby/purple in color, it delivers flavors of plum and chocolate (from the Syrah Noir) and copious tannins (from the Cabernet Sauvignon). The blend is 50% Syrah Noir, 40% Cabernet Sauvignon, 5% Merlot and 5% Petit Verdot.

2007 TOPEL SYRAH NOIR, CUVÉE DONNIS – Dark, rich and sexy, this unique Syrah Noir wine is drenched with cherry and plum flavors, accented with leathery spice, spice cake and cinnamon. Its velvet texture yields an exquisite mouthfeel and the finish is sublime. Syrah Noir is a rare clone of Syrah that was first brought to California in the 1980s. Our vines have a Northern Rhone pedigree from the world famous M. Chapoutier Winery. Delicious with roast, steaks...and chocolate!



TOPEL

METTIE'S MARVELOUS AND MEMORABLE MEATBALLS

NUMBER OF SERVINGS: 8

Wine to pair with recipe: Topel Estate Reserve Cabernet

Who would have known that my Grandmother's favorite Sunday meal (we begged her to make these almost every week!) would taste so delicious, 50+ years later, with our Estate Reserve Cabernet! Thank you, Mettie Bybee Frisch.

5 Tbs. pure olive oil
3 medium yellow onions, finely diced
Salt
Freshly ground pepper
2 Lbs. ground veal
2-1/2 Tbs. finely chopped fresh parsley
3 Tbs. freshly grated Parmesan cheese
3 large eggs
1/2 cup bread crumbs
15 small artichokes (2-1/2 Lbs.)
12 oz. cherry tomatoes, peeled
4 cloves garlic, finely chopped
2/3 cup green olives, coarsely chopped
2 Tbs. coarsely chopped fresh sage leaves
2-1/2 Tbs. lemon juice
1 cup chicken broth

INSTRUCTIONS:

Warm 3 Tbs. of the olive oil in a sauté pan, add the onions, salt and pepper them lightly, and cook over moderate heat for 8 minutes, until they are softened. Do not let the onions brown. In the meantime, put the veal in a mixing bowl and add the parsley, Parmesan, eggs, and bread crumbs. Remove 1/3 cup of onions from the pan and add them to the bowl with the veal. Season the mixture with 1 tsp. salt and 1/4 tsp. ground pepper and mix thoroughly. Form the veal into 16 meatballs, each weighing about 2 ounces, and set them aside on a plate.

Transfer the remaining onions to a large baking dish. Remove the outer leaves of the artichokes until you reach the pale green heart. Trim the pointed end, cut off the stem, and pare away the tough green portion surrounding the artichoke bottom. Cut the artichokes in quarters and place them in a bowl of acidulated water as you work.

Preheat the oven to 350 degrees. The next step is to brown the meat. Warm the remaining 2 Tbs. olive oil in a 12-inch cast iron pan. When the oil is hot, add the meatballs and brown them all over lightly, allowing 1-1/2 minutes per side. Set the meatballs in the baking dish on the bed of onions.

Drain the artichokes. Combine the artichokes with the tomatoes, garlic, olives, sage, and lemon juice. Season with 1/2 tsp. salt and a grinding of pepper. Mix well and distribute the vegetables mixture around the meatballs. Pour the broth over the dish, cover tightly with foil, and bake in the oven for 1 hour. Transfer the meatballs and vegetables to a large platter, pour some of the juices over them and serve. Delicious with fresh noodles tossed with butter and Parmesan.

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