

# Barreto Cellars

## VINTAGE VIEW

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### Happy Holidays

- During this time of festive holiday spirit, Joey and I want to wish you all the merriest of Christmases and a Happy New Year.

## PREMIER RELEASE TAKES 3RD PLACE AT TULARE FAIR

**Tulare CA-** A pre-release bottle of Barreto Cellars 1999 Zinfandel was submitted for evaluation at the 2000 Tulare County Fair, and was awarded 3rd place in the red variatal class. The class contained 8 entrants from Kingsburg to Porterville. The Barreto Cellars 1999 Zinfandel is a unique handcrafted wine that takes on a flavor profile that is reminiscent of its old world Portuguese/Italian heritage. The wine is full of fruit flavors characteristic of Zinfandels including cherries, and berries. Little of these favors have been masked by preventing Malolactic Fermentation, also giving the wine a strong acid backbone which will provide for cellaring potential or pairing with rich Italian pasta dishes. The finish ends on notes of branded cherries, indicative of its aging for 10



1999 Zinfandel Takes 3rd place in the red variatal competition at the Tulare County fair.

months in an old brandy barrel, and the ever so soft hint of French Oak from small batch blending.

## 2000 HARVEST INFO

The 2000 harvest was a definite growth period for Barreto Cellars. Production for the vintage will include barrel size batches of Paso Robles Zinfandel and Monterey County Cabernet Sauvignon. Both will be crafted to exhibit a consumer friendly list of traits, including a more prominent definition of oak, both French and American, and the use of Malolactic Fermentation, to smooth and soften the tannins and acids. The Cabernet was fermented in 2 separate batches, one containing French oak staves in the fermenter, the other oak free, each already has distinctly different styles. A small batch of Central Valley Muscat was

crushed with the idea in mind of making a fortified, white port style, desert wine.



2000 Cabernet Sauvignon fresh from the vineyard.

## LOCAL ARTIST PROVIDES WINERY IMAGE

After months of waiting and gentle prodding, art work has been completed on the first series of labels for the winery. The artist is Dave Muse, an art major from the University of Arizona. Muse, known for his Southwest landscapes, cowboy art and humor based caricatures, graciously accepted the challenge of creating label art for the wines produced by Barreto Cel-



Life becomes art.

lars. The artwork was created in watercolor, a medium that the artist has not worked in for 20 years, but it looks like he wasn't far out of practice. I am going to start now trying to get work done for the 2000 vintage releases so that we might have it in time for bottling. Thanks again Dave for the great job.



Label for premier Zinfandel Release

## RECIPE CORNER

A great accompaniment to zinfandel is Bruschetta, and this recipe from "Il Mulino", of New York City is especially good.

4 ripe tomatoes

2 branches basil, stems removed and finely julienned

1 tablespoon Italian parsley, finely chopped

1/2 purple onion, peeled and finely chopped

3 shallots, peeled and finely chopped

1/2 teaspoon sea salt

1/2 teaspoon freshly ground black pepper

1 1/2 cups olive oil

1/2 cup water

1 teaspoon chopped fresh oregano

1 tablespoon red wine vinegar

1 small round loaf of Italian bread

3 garlic cloves

1. Chop the tomatoes with skin and seeds into 1/4 -inch cubes and place in a large bowl. Add the basil, parsley, onion and shallots. Season with salt and pepper to taste. Pour in olive oil, water, oregano, and vinegar and marinate for 3 hours at room temperature. Refrigerate prior to serving.
2. Toast 1-inch thick slices of Italian bread and when hot, rub top sides with whole garlic cloves.
3. When ready to serve, spoon a generous amount of the tomato-basil mixture over the bread

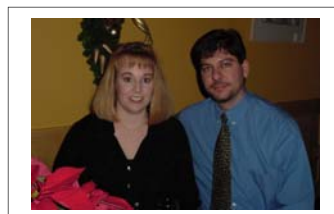
Serves 4

## MANY THANKS

It has been well over a year since beginning this endeavor of Barreto Cellars, which grew from a love of wine to an intense desire to learn the nuances and inter workings of the beverage that is wine.

I want to take a few lines to offer thanks and gratitude to all of those friends and family members that have taken time to aid in the winemaking process. For everyone who has taken time to help out, from sourcing the grapes, to crushing, pressing, racking and bottling, without your help, this

first release of wine could not have been possible.



Joey and I wish to thank each and everyone of you.

*"What is the definition of a good wine? It should start and end with a smile."*

William Sokolin