



# Pardner's Happenings

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Issue 1

## COWBOY CANYON WINERY CELEBRATES 2 YEARS OF GREAT WINES

CCW celebrated its second year anniversary in late November 2015. We've come so far since our tasting room first opened in late November 2013. We started with only three wines, "Silver Spurs" Chardonnay, "8 Second Ride" Sangiovese, and "Pardners" Meritage Bordeaux blend; we sold out of all of three before the end of our first year...New vintages of all three were released in '15 bringing smiles from all you Pardners...We hit the motherlode of beautiful grapes, just the way we like them, from Sonoma to make our sophomore year of our inaugural wines a big success...Our Chardonnay grapes came from Russian River Valley and, this time, the wine has an ever so slight, hint of oak. A small vineyard in Knights Valley is where our Sangiovese grapes were sourced giving the wine more depth and complexity than our first vintage...Have you tried it? Pardners, as the name implies, partnered, Cabernet Sauvignon, Merlot and Cabernet Franc all from Sonoma Valley, this is our flagship wine; wine snobs and regular folks both

love it...

In mid-2015 we were pleased to introduce three new wines all made with grapes from the vineyards in the Sierra Foothills, CA "Buttero" Barbera 2011(the '11 is almost gone) and 2012, same grape, same vineyards but distinctively different...By the way, "Buttero" means Cowboy in Italian...When Chad and I got together to create a proprietary red blend, none of our folks could figure out what the heck we were doing...who blends Primitivo, (Italy's Zinfandel), Zinfandel, Syrah and Petite Sirah,...well Chad and I did and it may very well be our most popular wine, we call it Posse, what else.... Guess what, we're working on our next Posse blend for a mid to late summer release.... I don't want to be roped and hogtied by my pardners for spillin' the beans but I just can't contain myself, our MALBEC is being bottled on May 9<sup>th</sup> and will be in our tasting room a few weeks later. We got the grapes from a small vineyard north of Napa in Lake County; our Gaucho Malbec is "off-the-charts" GOOD. Salute' Michael

### TIP

You never use your good wine glasses for fear of breakage, but finally that special occasion arrives that warrants their use. Unfortunately, your dinner table is full of Italians that talk with their hands then oops a wine glass is caught by a grand gesture and crashes to the floor into a million pieces. And while the fact that your perfect set of crystal is now an odd number, the hassle of sweeping up all those little shards around guests' feet is even more traumatizing. Here's an easy solution so no fingers or toes are harmed in the process.

**What you need:** A slice of bread.

**What you do:** First, carefully pick up large glass pieces by hand. Then for the smaller, hard-to-get ones, place the soft part of the bread on top of the shards and gently press down.

**How does it work?** The porous surface acts like a sponge for any and all splinters and fragments. It's the best thing since...well, you know.

## COWBOY MONSTER COOKIES

4 eggs	1 1/3 stick Melted Butter
2 1/2 cups Brown Sugar 17.3 oz weight	1 # Creamy Peanut Butter
1 1/3 cups White Sugar 10.2 oz weight	6 cups quick cooking Oats 20.7 oz weight
1 teas. Vanilla	1/3 package Chocolate Chips 5 oz weight
1 teas. Corn Syrup	1 # M & M's 16 oz weight
2 1/2 teas. Baking Soda	1 cup chopped walnuts 8.2 oz weight

Use a large mixer. Add ingredients in order listed. Mix but don't overmix!

Use air pan cookie sheets and line with parchment. Use a 2 oz scoop. Flatten top a bit.

Bake at 350 ° 8 to 10 minutes.

Let cool 10 minutes before removing from cookie sheet.

Approximately 5 to 6 dozen Cookies.



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OPEN: Saturday and Sunday — 11am till 5:00 pm

Wishing you a good spring! Chad, Linda, Michael and Donna  
and all the Gang at Cowboy Canyon Winery

# IT'S PARTY TIME AT CCW

*It's time to drink wine and dance on the barrels*

We have quite an eventful rest of the year planned for all you Cowboys and Cowgirls and regular folks too... Our first two Cowboy Cookouts were a hoot...great barbecue, Cowboy Canyon Wines, country music, line dancing, old friends, new friends...We'll be ushering in the weekend with a hoot and a holler one more time on Friday June 3<sup>rd</sup> and then there's the fourth and finale Cowboy Cookout of the year; on Sunday July 3<sup>rd</sup>, independence day weekend...we've got Brad Johnson and the Killin' Time Band and a special guest band to open for them. We're planning a barbeque feast like no other and dancin, and drawings for cool wine stuff and event tickets and dancing and more dancing!

**Italian Nights is back**, but only one time this year, but a grandiose event it will be. Italian Nights is a joint Cowboy Canyon/Giracci event. Mama Giracci will be preparing a real Italian feast, the evening will feature Michael Cipolla, as usual, as MC and our headline performer but we're not stopping there, we are planning a variety of entertainers that will add to the excitement and high energy of this very special evening... **THIS IS A MUST NOT MISS EVENT!**



**EVER WONDER HOW MANY GRAPES YOU'RE DRINKING IN YOUR GLASS OF CCW WINE???**

At some point, after a few glasses of wine, the question may pop into your head: "How many grapes did it take to make this bottle of wine or the glass of wine in my hand?" Granted, this is one of the more mundane questions you could ask yourself while enjoying some great Cowboy Canyon wine, but an interesting one nonetheless. We're not going to beat around the bush here; we're just going to tell you. Okay? Here goes. First, we start by thinking of wine grapes in terms of **tons** and **gallons**. This is how most case-projections are calculated, and the measurements most wineries use when they think of their product.

Yield of grapes can be controlled by those that farm them. A vineyard manager can crop the yield to 1 ton per acre, or let it go and get up to more than 8 tons per acre, depending on the grape. Generally speaking, lower yields are thought to produce better quality grapes. **The worldwide average of quality wine grapes per acre is approximately 3 tons.**

That being said, **1 ton of grapes equal about 155 gallons of finished wine.** And **155 gallons of wine equals about 65**

**cases of wine.** At 12 bottles per case, that's about **782 bottles.** Give or take.

So, where are we now? We have a typical 12-bottle case of wine, and **each bottle represents 1/782nd of a ton.** We're this close to the actual answer. **1/782nd is about 0.13% of a ton.** Your **acre produces 3 tons of grapes**, and **each ton is 2,000 pounds.** Therefore, **each bottle has about 2.6 pounds of grapes in it.**

The very last piece of the puzzle is this: How many grapes are in a pound? Again, this will vary based on what kind of grapes we're talking about, but let's take a happy medium. **A ripe grape weighs about 1.6 grams.** If we convert that to ounces, we get about **17.7 berries per ounce....** Take that 2.6 pounds of grapes per bottle, and remember that 1 pound has 16 ounces, and we inevitably arrive at the riveting conclusion **that there are about 736 grapes in a bottle of wine.**

That means **each glass is about 164 grapes.** Isn't it so much more fun to drink a glass of CCW wine than it is to eat 164 grapes? We think so...

