

OREANA WINERY

Cellar Club

Spring Selections - Franklin's Rogue.

2009 Oreana Pinot Noir - Russian River Valley

Regular Price, \$45 / Club Price, \$26!!

Here's where it really pays to be in the Cellar Club. We only made 44 cases of this wine (that's two barrels) and everybody else and their mother has to pay \$45 per bottle. You just paid \$26 and can re-order it at that price too. Damn, it's good to be a gangster, isn't it? (you must call to receive this price).



This is a very traditional style of Pinot Noir, in the style of the best Burgundian wines. Our first Pinot not grown on the Central Coast, this comes from the well-established appellation in Sonoma County. Frankly, we got these grapes at a steal compared to others in the region. Other wines from this same vineyard, which we cannot name as part of our agreement, retail for \$60-80 per bottle. And they have boring labels...

2008 Oreana Cabernet Sauvignon - Sonoma County

Regular Price, \$20 / Club Price, \$16.

Dark brick red with a ruby center, it has intense aromas of blackberry, tobacco and plum and hints of cigar box. Full-bodied and very ripe, with masses of chewy tannins and a long, long ripe fruit finish. Very smooth, thick and delicious. We will try and do it again with the future vintages!

331 cases produced. Drink now thru Labor Day 2015.



Lompoc Federal Penitentiary Pruno (Prison Wine)

Tired of the same old wine club newsletter recipe that you'll probably never actually make? We've decided to offer more interesting how-to's for our members. Here's a little diddy from our nearest prison. By most accounts, pruno isn't something a normal human would want to drink, so potent that two gallons is said to be "a virtual liquor store," enough to get a dozen people mindblowingly wasted. And while it tastes so putrid that even hardened prisoners gulp it down while holding their noses, they'll go to incredible lengths to make it from fruit, sugar and ketchup. Here's how:

- Christian Garvin, Winemaker

List of Necessary Ingredients

- 10 oranges
- 8 oz. can of fruit cocktail
- 40-60 sugar cubes
- 16 oz. prison tap water
- Ziplock bag or trash bag
- Some ketchup
- A towel
- Fear & desire

Cooking Directions

- 1) Add peeled oranges and fruit cocktail. Mash. Feel the hate.
- 2) Run under hot water tap for 15 minutes.
- 3) Be patient for 48 hours and slightly paranoid. Refuse to sleep.
- 4) Add the sugar cubes and some ketchup.
- 5) Heat daily for 15 minutes, wait 3 days. Prepare to die.
- 6) Spoon out as much of the solid material as possible, depending on available utensils or strain through sock.

• Serves 2 •

LOCAL CHEF SPOTLIGHT

