



Cru Vin Dogs™
WINE GROUP

TRACKS

ISSUE 4 • Spring 2009

COMBINING GREAT WINE, FINE ART, SPECIAL DOGS AND WORTHY CAUSES
IS WHAT CRU VIN DOGS IS ALL ABOUT.

It's hard to believe a year has passed since we published our first newsletter... and it's been an interesting one for sure! But what better time than spring to release our 2007 Best in Show "Maboroshi Vineyard" Pinot Noir. Wine is very much a story business and we thought you would enjoy the wine even more knowing a bit of history about the source of the fruit.

2007 Best in Show "Maboroshi Vineyard" Pinot Noir

Truly exceptional Pinot Noir can only come from a truly exceptional vineyard. We were very fortunate indeed to source a tiny amount of Pinot grapes from Tom & Rebecca Kisaichi's fabulous site and the resulting wine perfectly met the requirements for our Best in Show designation.

The MABOROSHI VINEYARD (Maboroshi is a Japanese term meaning "Extraordinary Vision") sits high above Sonoma's Russian River in the hills of southwestern Sebastopol. Scattered on the neighboring hillsides are a handful of eminent Pinot Noir vineyards.

At 400 to 600 feet above sea level, theirs is one of the first to clear above the fog and receive the warmth of the sun. Fine, sandy loam Goldridge soils nurture the Dijon Selections of Pinot Noir vines. Pesticide and herbicide free, this vineyard has been organically farmed since these vines were planted in 1999.

TOM & REBECCA KISAICHI followed their dream to make wine in 1991 and left Japan for Burgundy with their four-year-old daughter in tow. Their family and friends called their journey a "Maboroshi" quest. In France, Tom received a gracious invitation to work and study under Charles Rousseau, the proprietor of Gevrey-Chambertin's famed estate, Domaine Armand-Rousseau, where he was trained in every aspect of winemaking from vineyard to bottle. Toiling in sub-zero conditions to prune the vines in the famous Clos St. Jacques Vineyard proved to be his favorite experience.

Continued

*Tom and Rebecca Kisaichi
with Chloe & JB*



2007 Best in Show Continued

Tom's initiation into old-world winemaking laid the foundation for the move to California's wine country. There, he continued studying winemaking and microbiology and went to work at Stonestreet Winery in 1993. Then it was on to the position as enologist at Michel-Schlumberger Winery in the Dry Creek Valley. Meanwhile Rebecca's true interests developed while studying at the University of Bourgogne and eventually led her to study viticulture. Through good friends and acquaintances, and perhaps a bit of luck, she's worked with some of the top winemakers, grape growers and viticulturalists of both Napa and Sonoma

counties. In particular, Rebecca attributes much of her inspiration from two great women in wine, Erin Green and Helen Turley.

Finally in 1999, their vision became a reality when they planted their own vineyard.

Cheers!

*JB (Jezebel...
retired race name)*



ROAD TAILS

Cru Vin Dogs Winemaker Tony Wasowicz and his wife Lorraine spent the Christmas and New Year's holidays in Argentina. Their mission: find a Mendoza Malbec worthy of bearing the Cru Vin Dogs label. Here's his account...

Adventures in Argentina



Malbec from the Mendoza region of Argentina has always been one of my all-time favorite wines. Although Malbec's roots are in Bordeaux, this grape shows its very best when grown on the sun-soaked slopes of the Andes, where its incomparable fruit and spice flavors have a chance to fully develop. So it was with very high hopes that Lorraine I embarked on a tasting tour of Argentina on Christmas Day. It was a long search (I tasted over 60 Malbecs in two weeks) but I was not disappointed.

Buenos Aires (BA) is ridiculously huge. Fortunately for tourists, the most interesting areas of the city are confined to a relatively small area around the center of downtown. Each of the barrios (neighborhoods) has its own unique character and charm, from ritzy Recoleta to rustic Palermo.

A highlight of our trip was the **San Telmo Antiques Market**. Every Sunday vendors set up tiny tables filled with a dizzying array of antiques and handicrafts. There's plenty of street tango, too. When we were finally all shopped out, we headed to nearby **El Federal** for a glass of wine and a delectable plate of cured meats, cheeses and olives – it's one of the oldest bars in BA.

There's no shortage of outstanding and affordable restaurants in BA. The pride and soul of Argentina cuisine is the *parrilla* – a traditional steakhouse. All parrillas feature incredibly delicious free-range, Pampas grass-fed beef grilled over a wood fire. We skipped the over-priced and over-touristed parrillas in Puerto Madero and headed into San Telmo to dine with the locals in the charming, no-nonsense haunts that have been around forever.

Argentina's primary wine producing region, Mendoza, sits high and very dry at the foot of the towering Andes Mountains. The very first thing one notices (and appreciates) in Mendoza is the trees. The city has an extensive system of canals fed by pure Andes runoff water and large trees grow along all of the streets. The shade is exquisite.

We stayed at the lovely **Villaggio**, a tiny boutique hotel just off the central plaza. It's the perfect spot – very close to all sorts of fine restaurants and quaint shops. Most of the region's wineries, however, are a good half-hour drive from the city center. Fortunately, it is very easy to arrange transportation through any of the numerous winery tour operators downtown. We were very happy with our **Ampora Wine Tours** guide – she was very knowledgeable and spoke perfect English. We visited **Clos de Chacras, Pulenta Estate, Ruca Malen** and **Sottano** – a great mix of historic and modern wineries, all producing magnificent wines.

It's very easy to be seduced by the laid back vibe of Mendoza. That made it very hard for us to leave. On our last night we had a fabulous farewell dinner at one of our favorite Italian food haunts, **Montecatini**. We toasted Argentina with a glass of Malbec (of course) and vowed to return.

Tony




Bar El Federal, San Telmo



Restaurant Sottovocco




San Telmo Antique Market




My wife, Lorraine, in modern Puerto Madero




Classic cafe scene in Recoleta



A classic Argentine lunch -- empanadas and salad



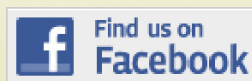
Dog walker in the shady streets of Mendoza



Checking out the equipment at Bodega Clos de Chacras

CONNECT WITH US...

Check out the new look to our website: www.cruvindogs.com. We're also blogging and would love to hear from you @ www.cruvindogsblogspot.com. And for those of you that like to network, make some new friends on our **Cru Vin Dogs Wines** page on Facebook!



Announcing the Upcoming Release of Our 2008 New Zealand Sauvignon Blanc



For the second time, our savvy was made under the direction of Matt Thomson, commonly regarded as New Zealand's leading winemaker of Marlborough Sauvignon Blanc. With intense aromas of passion fruit and gooseberry on the nose and a crisp and long elegant finish, it's a great wine for sipping on the patio or by the pool this summer!

This second release of New Zealand Sauvignon Blanc will feature a beautiful illustration of a Greyhound puppy, drawn by artist Jay P. Snellgrove, and a portion of the proceeds will be donated to a Greyhound rescue charity.

The 2008 Sauvignon Blanc will be released in early May, 2009—a good thing because less than 50 cases of our current vintage Labrador Sauvignon Blanc remain. So be sure to order more today...when it's gone, it's gone forever and the label will be retired.



SAUVIGNON BLANC

Kibbles and Sips!

As always, keeping your flavors simple and balanced will allow the wine to shine! Here are some great pairing ideas for our newest releases:

Best in Show Pinot Noir 2007

- Cheeses:** Brie, Camembert, herbed cheeses, Havarti, white Stilton with cranberries
- Pairs well with:** Cured meats, ham, grilled or pan roasted salmon or tuna; Pork Roast with fresh herbs—tarragon, oregano and/or rosemary; Veal with mushrooms
- Desserts:** Cheesecake with cherry topping, Strawberry Shortcake

"Puppy Series" - Greyhound Sauvignon Blanc 2008

- Cheeses:** Brie, Chevre, Stilton with apricot and ginger
- Pairs well with:** Salads, seafood dishes, spicy fish dishes, raw shellfish, sushi, light chicken dishes
- Dessert:** Crème Brulee with apricot preserves, fruit salad with ginger simple syrup

For more suggestions, recipes and menu ideas visit our website. Click on the Wine button and select our newly added Food and Wine Pairing page!

Bone Appetito!!

Our Charitable Contributions at Work!

Cru Vin Dogs donates a minimum of 10% of revenue to our charitable partners and we thought you'd like to know some of the milestones we helped them reach in 2008:



Canine Companions for Independence (CCI)

- CCI moved into the new Miller Family Campus in July in Medford, NY. The new campus, home to CCI's Northeast Regional Training Center, allows CCI to better serve its constituents in the Northeast.
- In August, CCI graduated its 3,000th assistance dog, and today has 1,450 active graduates
- CCI placed a record number – 206 assistance dogs – in service in 2008
- CCI placed its first assistance dog with a Veteran of the Iraq War

Upcoming Events

TELLURIDE
Wine Festival

CHERRY CREEK JULY 3, 4, 5, 2009
DENVER, COLORADO **ARTS FESTIVAL**

We're happy that we'll be back at the 2009 Telluride Food and Wine Festival, June 25th – 28th where we'll be pouring our wines, and at the Cherry Creek Arts Festival July 3, 4 and 5, where we're the Official Wine Sponsor for the 2nd year!

Cru Vin Dogs tracks down small lots of special wines and grapes from vineyards throughout the world to craft masterful blends of exceptional quality and value. Labels in our portfolio feature original, graphite or pastel pencil illustrations of real dogs drawn by artist Jay P. Snellgrove. A minimum of ten percent of our revenue is split evenly between our charitable partners: Canine Companions for Independence (CCI) www.cci.org, and the Morris Animal Foundation's Cure Canine Cancer Campaign www.curecaninecancer.org; we also make additional donations on selected wines to great causes like the Alie Foundation, www.alie.org, in order to provide both awareness and funding.

Visit us online @ www.cruvindogs.com; or at Cru Vin Dogs Collection, 1500 South Pearl Street, Suite 100, Denver, Colorado 80210 303.722.7363 (1.866.CRUVIN1)