

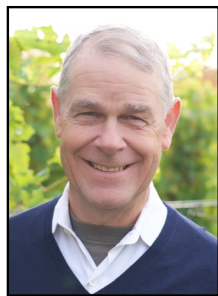


October 2017

THIS IS AN EXCITING TIME AT BOWERS HARBOR VINEYARDS!

The leaves are changing, the grapes are getting harvested, and the corks are flying! We couldn't be more excited about the bounty and quality of the grapes so far. Though Mother Nature has a mind of her own, and can change her mood at any time, she has graced us with an unusually warm fall to help the grapes catch up from the cooler summer.

STATE OF THE ESTATE FROM TOM PETZOLD



Well, the climatologists told us to expect strange weather going forward; and we are getting it. As we noted earlier, this spring and summer was wet, very wet, combined with warm and cool days, but never really hot. August was a cool blowout for our vines. By the beginning of September we were getting our minds prepared to accept a "lesser" vintage for 2017. Then came the super warm September - ten days during which the sugar metric (degrees Brix) went upwards perhaps 4-6 degrees in some varietals, when normal September weather would bring 1 degree per week! But, hey, we'll take it! So now the numbers look like normal or better in terms of sugar and acid levels.



We have harvested the Pinot Noir and Chardonnay for sparkling wine, plus the Pinot Grigio. Next up is the Riesling, which is showing better than average numbers in quality, but not in quantity. Then into November and the reds from Langley will be harvested ever so carefully.

The extra work this year might be in the cellar where the winemaker must make decisions about the non-standard chemistry of some of the grapes, due to the uneven development. But this is exactly what makes the best wines so alluring: they are always different, surprising and worth the wait!



INTRODUCING CHEF MORGAN

Growing up in a small town in Indiana, Morgan spent her time in the kitchen concocting new and innovative recipes. Over the years, her passion grew stronger and she decided to move to Traverse City and attend the Great Lakes Culinary Institute at Northwestern Michigan College. She had the privilege of studying under Chef Jim Morse, Executive Chef of the Boathouse restaurant, both as a student of the Great Lakes Culinary Institute and as a student in his kitchen at the Boathouse. Five years later, she had graduated and continues to push culinary limits. With great respect to her surroundings, she focuses on the local, sustainable produce bounty from the farmlands on Old Mission Peninsula. As her experience and love for food has grown, so has her love for wine. Morgan has her Level One Introductory Sommelier Certification and is currently studying for her Level Two Certified Sommelier. We are excited to have Chef Morgan in our Bowers Harbor Vineyards family. Her knowledge and talents will increase our staff's food and wine pairing education and certainly add enticing experiences to the guests of BHV.



231-223-7615
www.bowersharbor.com



EVENTS AT BOWERS HARBOR VINEYARDS: WINE CLUB MEMBERS SAVE!

Mark your calendars! Join us for one of our great events. Be sure to check our website for all events!



WINE CLUB WEDNESDAY

November 15th

5:30pm

Thanksgiving themed cooking demonstration with Chef Morgan and wine pairing event exclusively for Wine Club Members and guests



WREATHS & WINE

November 18th

2:00pm - 4:00pm

Celebrate this happy season with an afternoon out together designing a beautiful wreath! This hands-on, beginner-level workshop provides everything you need to design a beautiful wreath over the course of 2 hours.

\$40 per person

Included in your ticket price: all supplies and personal instruction for wreath creation.

Glasses of wine and cider are available for purchase through our tasting room.

Visit Bowersharbor.com for more info.



WINE CLUB WEDNESDAY

December 6th

5:30pm

Kid-friendly Christmas Cookie demonstration with Chef Morgan and wine pairing event exclusively for Wine Club Members and guests

FEATURED WINE

CLARET, WIND WHISTLE

293 cases made

13% alc

Our Claret is a blend of 50% Cabernet Franc and 50% Merlot grown in the Wind Whistle Vineyard. Wind Whistle Vineyard is situated less than a mile from Lake Michigan and boasts sandy soil and all day sun exposure. In addition to growing in the ideal location, these vines are meticulously manicured, hand hedged, leaf picked and hand harvested.

These sun ripened grapes produce flavors of black cherries and red raspberries. By aging our Claret in French Oak barrels, we enhance the natural spices of cinnamon and black pepper, creating balance and complexity.

Drinking very fruit forward now. Age for 2-3 years for darker fruit and more spice. Age for 6-7 years for more barrel toast on the finish.



RECOMMENDED FOOD PAIRING FROM THE BHV KITCHEN:

VENISON SHEPHERD'S PIE

INGREDIENTS

- | | |
|-----------------------------|--------------------------------|
| Potatoes, white 1 ½ lbs. | Butter 3 Tbsp. |
| Onion 1 ½ cups diced | Celery 1 cup |
| Peas 2 cups | Flour 1 Tbsp. |
| Chicken stock 1 ½ cups | Diced Venison 1 lb. |
| Corn 1 cup | Carrots 1 cup diced |
| Thyme 1 tsp. Fresh or dried | Rosemary 1 tsp. Fresh or dried |
| Salt To taste | Pepper To taste |

DIRECTIONS

Method:

1. Preheat oven to 425 Degrees F.
 2. Peel and dice the potatoes, then place in a medium sized sauce pan, cover with cold water and bring to a boil. Boil the potatoes until they are tender, then immediately drain into a colander. In the same pan melt 2 Tablespoons of butter then add back to potatoes and continue to mash until smooth.
 3. Place a large saute pan on medium high heat and add the reserved tablespoon of butter to the pan. When the butter starts to bubble add the onions, celery and carrots to the pan, cook until the onions are translucent and the carrots are starting to brown. Add the diced venison and cook through, season with salt and pepper to your liking.
 4. Sprinkle the meat with the flour, then cook for another minute.
 5. Add in the chicken stock, rosemary, thyme, and bring to a boil until the sauce starts to thicken.
 6. Add the corn and the peas to the venison mixture and spread evenly into a baking safe dish. Top with the mashed potatoes, by starting at the edges and working in, this will help ensure that it wont bubble over the potatoes.
 7. Place on a sheet pan on the middle rack of the oven, and cook for 25 minutes or until the potatoes have browned.
- Let cool on a rack for 10 minutes before serving.

