

EcoVine EcoEsprit™



AUGUST 2004



AUGUST WINE SELECTIONS CASTORO WINES "DAM FINE WINES"

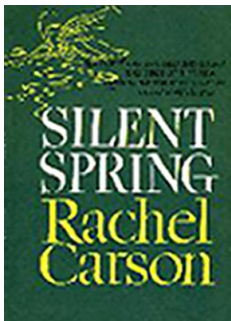
The husband and wife team of Niels and Bimmer Udsen established Castoro Cellars with the goal of producing world-class wines from Paso Robles-appellation grapes. Each vintage presents a new challenge and Niels is more than willing to constantly and creatively experiment. This on-going research is only one of the things that ensures they meet their goal.

Niels' long-time nickname "Beaver," evolved further when he was working in Italy and his friends soon took to calling him "Il Castoro," which is "beaver" in Italian. The name and the motto stuck. Castoro Cellars' "dam fine wines" sport a picture of a beaver on each label.

Castoro is now a winemaking team effort. The team includes Niels, his mentor Tom Myers, and Mikel Olsten. Together they discuss and decide how they want to handle each variety.

CALIFORNIA'S ORGANIC VINEYARDS TOASTING & TASTING OUR FUTURE

ALTERING HISTORY



Few books have altered the course of history such as the influential thinker, scientist and writer, **Rachel Carson**. Her book, **Silent Spring**, published in 1962, helped awaken the public to the precious and tentative nature of our environment.

Her plea for common sense resulted in a heightened appreciation and stewardship of our air, land and water. In the world of wine, a return to organic farming principles is resulting in soil that is rich with living nutrients and producing grapes bursting with natural flavor.

Discover for yourself the pleasure of drinking award-winning wines made by master wine makers using only grapes grown without synthetic or chemical fertilizers, pesticides or fungicides.

Vicky Lorelli - Owner 

See www.rachelcarson.org for more information on this special woman.

ECOVINE WINE CLUB SELECTION

CASTORO 1998 ZINFADEL \$315 Case

Cobble Creek vineyard produced enough organically grown grapes to produce only 330 cases of this outstanding wine. Retail for \$35

CASTORO 2001 ZINFADEL \$198 Case

The organic fruit and the talent of Niel's, Tom and Mikel makes this wine an award winner.

The Cobble Creek zinfadel is a taste treat.

ORDER A CASE TODAY & SAVE 25%
www.ecovinewine.com

ECOVINE WINE CLUB  27 West Anapamu #281 Santa Barbara 93101  805.898.0798

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WHAT'S WHAT IN WINE

The wine label is a good source of information about what's in the bottle.

The government mandates include brand name, producer name, alcohol content, wine type, net contents, sulfite information and government warning. The wine maker usually volunteers additional information such as vintage date, appellation information, quality designations and maybe a description of the wine.

The vintage date refers to the year when 95% of the grapes used to make the wine were harvested. The vintage date is important to let you know how long the wine has aged and also to tell you the year of the harvest. In general (very general) red wine reaches optimal taste with age (4-7 years) and white wine is better while young (2-3 years). Some vintage years are better than others due to weather conditions, although the winemaking is a strong contributing factor and must be equivalent to the quality of the grapes.

Wine grapes, as well as other types of fruit, consist of numerous varieties (or varietals, as they are called when referring to the wine). Hundreds of varieties of grapes exist in the world, however most wine is made from less than 50 different varieties. Each variety reveals a unique flavor profile and growing condition. Grape varieties excel under different growing conditions including weather, soil, elevation and sun exposure.



The term "Estate Bottled" is a quality designation that refers to the level of control a producer has exerted over a particular wine. By law, Estate Bottled wines must be made of grapes grown entirely on property owned or controlled by the wine producer and the wine must be made completely on-site at facilities owned by the producer.

ROASTED BEEF TENDERLOIN

Castoro Tenderloin Marinade

1 1/2-2 pounds Beef Tenderloin, cleaned and trimmed of silverskin & excess fat

- 1/2 cup Olive Oil
- 1 tbsp Chopped Garlic
- 1 tbsp Chile Powder
- 2 tbsp Black Pepper
- 1 tbsp Fresh Rosemary

Combine all ingredients in a bowl and mix well. Coat and marinate for 2-4 hours.

Cooking the Tenderloin

Preheat oven to 450°. Place meat on a sheet pan and cook 10-15 minutes until brown. Turn the oven to 350° and let rest for 5-10 minutes before cutting.

Serve with Mushroom Risotto and California Avocado & Sun Dried Tomato Relish. The recipes are available on our website: ecovinewine.com - in the members section under great recipes (chef's section). Enjoy the evening.

Remember to send us your favorite recipe.