

# EcoVine EcoEsprit™



JUNE 2004



## ORGANICALLY GROWN GRAPES TOASTING & TASTING OUR FUTURE



Like wine stored in oak, our soil retains part of all that passes through it. EcoVine celebrates those winemakers who choose to perfect their craft on grapes that are organically grown, kind to the soil and our shared future.

Our gold medal goes to those in the wine industry who create superb wines while responsibly growing for the future.

The wines I've selected for the June offering were all put through and passed the most rigorous test of all. Would I proudly serve them to those I love and care about?

Please let me know via email and through our comment cards whether you agree and what I can do to serve you.

*Vicky Lorelli* - Owner



## JUNE WINE SELECTIONS SEEING THE WORLD HALF FULL

Sunstone wines was the natural choice for our EcoVine Wine Club's first selection. Every month, through every season we'll introduce you to outstanding wines created by winemakers concerned about our environment.

If ever there was a wine making family that viewed the world as "half full" it's the Fred & Linda Rice family. Their goals at Sunstone pair nicely with ours at EcoVine Wine Club. They promise to produce exceptionally high quality wines utilizing organic farming methods.

"Grapes from our estate vineyards," explained Fred, "are handcrafted, hand sorted & gently crushed before being placed in small containers for fermentation, where they are continually punched down for the best extraction".

Sunstone's commitment to the future begins with taking care of the present. It's a pleasure to present our June offerings.

### ECOVINE WINE CLUB SELECTION

#### SUNSTONE 2001 MERLOT \$180 Case

This is drinkable now and will structurally improve over the next 5 - 8 years. A deep red ruby in color with garnet undertones.

#### SUNSTONE 2000 SYRAH \$180 Case

This wine will make an excellent match with mesquite-grilled chicken, lamb or wild game. Dan Gehrs, Consultant Winemaker.

**ORDER A CASE TODAY & SAVE 25%**  
**[www.ecovinewine.com](http://www.ecovinewine.com)**

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## TOP 5 LIST - GROWING ORGANIC PLENTY OF ROOM TO GROW

**G**reat progress has been made in the past few years towards converting and committing acreage to growing grapes organically.

At the same time, science continues to study the positive effects a glass of wine has on one's health. At EcoVine we toast the discoveries that support what we've learned on our own, that a fine glass of wine lifts the spirit.

Our goal is to help you discover, celebrate and enjoy the wines created by those special pioneers who choose to work a little bit harder to grow grapes that give as much as they take from the earth.

### Here are 5 FUN FACTS discovered while researching the EcoVine Wine Club

1. Vineyards that are pesticide free are a safer environment for all involved and are filled with local wildlife.
2. Vineyards committed to organic growing use their own grape skins as part of the compost mix.
3. In London, wine shops that sell only organic wines are common.
4. The French concept of *terrior-a sense of place you can taste in a glass*, is a goal of wines produced with organic growing methods.
5. Compared to other crops, grapes are relatively easy to farm organically. A bit more expensive at first, but then the costs come in line.



## SUNSTONE MERLOT POT ROAST

with Horseradish Mashed Potatoes

### INGREDIENTS:

- One 3 - 3 1/2 pound chuck roast tied - fat trimmed - boned
- 1 tablespoon butter or olive oil
- 3 carrots rinsed and peeled
- 1 onion peeled and chopped
- 2/3 cup chopped celery
- 3 cloves garlic minced or pressed
- 1/2 teaspoon dried thyme
- 1/4 teaspoon black peppercorns
- 1 dried bay leaf
- 1 cup Merlot
- 1/3 cup canned tomato paste
- 5 1/2 tablespoons cornstarch
- fresh-ground pepper salt

### INSTRUCTIONS:

1. Rinse beef, pat dry, and sprinkle generously with fresh-ground pepper. Melt butter in a 10 to 12-inch nonstick frying pan over high heat. When hot, add beef and brown well on all sides, 6 to 8 minutes.
  2. Meanwhile, cut carrots into sticks about 3/8 inch thick and 2 inches long. In a 4-1/2 quart pot, combine carrots, onion, celery, garlic, thyme, peppercorns, and bay leaf. Set beef on vegetables; add drippings. In a small bowl, mix wine and tomato paste; pour over meat and vegetables.
  3. Cover and cook until beef is very tender when pierced, 8 to 9 hours on low, 5 to 6 hours on high. If possible, turn meat over halfway through cooking.
  4. With 2 slotted spoons, transfer meat to a platter; keep warm. Skim and discard any fat from cooking liquid. Turn cooker to high. In a small bowl, blend cornstarch with 1-1/2 tablespoons water; pour into cooker and stir often until sauce is bubbling, 10-15 minutes.
  5. With a slotted spoon, lift vegetables from cooker and arrange beside meat. Spoon horseradish mashed potatoes onto platter; sprinkle with parsley. Garnish platter with watercress. Spoon sauce over meat. Slice meat and serve with vegetables, potatoes and sauce, salt & pepper to taste.
- For horseradish mashed potatoes go to [www.ecovine.com](http://www.ecovine.com) - members section - recipes