



Huge Bear

WINES



MAY HUGE BEAR CLUB

Happy May! We can't believe how quickly the months are flying by or how fast our vineyard is growing. The vines are enjoying the sunny, warm days and can literally grow up to 4" overnight. With plenty of spring rains, 2017 is looking to be an awesome vintage throughout Sonoma County! We are thrilled to share our latest releases with you—our very popular Rosé and the latest of the proprietary blend, Ursa Gigantes.

2016 Huge Bear Rosé, Sonoma County

Since its debut in 2014, our Huge Bear Rosé has been a fan favorite. An engaging blend of predominately Cabernet Sauvignon, blended with a small amount of Merlot and Cabernet Franc, our saignée style of Rosé is lively and bright. It has an inviting and vibrant pink hue followed by aromas of red raspberry, rhubarb, and pomegranate. With each sip enjoy lively acidity and appealing flavors of white peach, tangerine and fresh strawberry.

2014 Huge Bear Ursa Gigantes, Sonoma County

Year after year, our Ursa Gigantes is an approachable, yet bold blend. Our 2014 vintage is a Cabernet Sauvignon with lifted notes of boysenberry and blackberry on the nose, accompanied by a nice framework of cedar. On the palate there is a burst of dark fruits and ample tannins. The inclusion of 12% Petit Verdot brings forward a lovely candied violet nose, bold structure, and rounded lush plum flavors in the mouth.

WATERMELON FETA SALAD WITH MINT PAIRED WITH THE 2016 HUGE BEAR ROSE

Dressing:

- ½ cup olive oil
- 2 Tbsp balsamic vinegar
- 2 Tbsp red wine vinegar
- 2 Tbsp chopped mint
- Salt and pepper

Salad:

- 1 5-lb watermelon, removed from shell and cubed
- 6 cups washed arugula
- 2/3 cup crumbled feta cheese
- ½ cup salted pistachios
- Fresh mint leaves (for garnish)
- ½ red onion, thinly shaved (optional)

Recipe:

Combine the balsamic and red wine vinegars in a small bowl with salt and pepper. Whisk the mixture until the salt dissolves. Slowly whisk in the olive oil until combined. Add the mint, and season to taste.

In a large bowl, combine the watermelon cubes, arugula, feta and optional red onion. Add the dressing and gently toss to coat. Top the salad with pistachios and garnish with fresh mint.

Need another reason to visit with us in the Huge Bear Tasting Room besides our great wines and fun staff? There are lots of events in Calistoga all summer!

MAY

- ◆ May 18-21 - Napa Humane Pawspport
- ◆ May 20th and 21st - Huge Bear Wines Pick Up Party!

JUNE

- ◆ Thursdays Weekly Concerts in the Park: June 15, 22, 29

JULY

- ◆ July 2 - Fiesta Mexicana Y Jaripeo
- ◆ July 4 - Napa County Fair & Fireworks and Silverado Parade

Our Tasting Room is closed July 4th so that our team can enjoy the day with their families.

- ◆ Thursdays Weekly Concerts in the Park: July 6, 13, 20, 27
- ◆ July 17-24 - Flynn Creek Circus

AUGUST

- ◆ Thursdays Weekly Concerts in the Park: August 3, 10, 17

SEPTEMBER

- ◆ September 2-3 - Louis Vermeil Classic Speedway Event
- ◆ September 9 - Calistoga Wine Experience
- ◆ September 10 - Calistoga Harvest Table



Join us October 1st for our Annual Huge Bear Wines Release Party at SSS Ranch. Music and Wine ... Huge Bear Style!!

RSVP Required