



## OCTOBER HUGE BEAR CLUB

*It is harvest in the vineyards of California and the Huge Bear winemaking team is busy bringing in the grapes for the 2017 vintage. We have had HOT days and even some RAIN in the past few weeks, which is nothing compared to the weather related disasters around the country. All of us at Huge Bear hope that you are safe and doing well. Please take care and raise a glass to all the good that you can find! Below we are thrilled to showcase our newest releases from Huge Bear Wines. We have HUGE reds for the Fall which include our signature Cabernet Sauvignon from Sonoma as well as our first ever 100% Petit Verdot.*

### 2014 Cabernet Sauvignon Sonoma County

Aromas of cedar, oak, leather, black fruit, and baked plums jump from the glass in our 2014 Huge Bear Cabernet Sauvignon. A perfect blend of sweet and savory on the palate, with notes of black raspberry, ripe pomegranate, lush oak, and a hint of sweet Panettone on the finish make this wine inviting. Bright acidity accompanied by round, full tannins provide a velvety mouth feel.

### 2014 Petit Verdot Sonoma County

Our first-ever release of our 100% Petit Verdot, this wine is an intense experience! Twenty months in barrel resulted in robust aromas of black pepper, blackberry, currant, fig jam, molasses and smoky oak. These notes follow through on the palate and combine with dried herbs, smoked meat, and cocoa. Enjoy big tannins, an imposing mouth feel, and an unexpected brightness on the finish. Petit Verdot fans will want to keep this wine around for many years to enjoy how the complex flavors age.

#### Report from the Vineyard by Katie Rodgers, Huge Bear Wines Enologist

By the time you are reading this newsletter, we will be tons deep in the 2017 harvest. But, right now, I am taking care of all the prep work. Today, I am just getting back from sampling Sauvignon Blanc grapes which means that I've put in 5000 steps on my fitness tracker and I'm now washing the sticky grape juice off my arms.

Preparing the vineyards for a successful harvest requires a lot of work and communication between the vineyard and winemaking teams. With the record rainfall this winter the canopies are extra vigorous this year! Bloom was short with perfect weather conditions that has led to even fruit set, uniform fruit ripening and the resulting wines will show expressive fruit and great intensity. We get out and walk the vineyard daily and strategically manage the canopies by removing leaves and adjusting crop load to create the perfect light environment for ripening fruit.

Hopefully, I got to meet all of you at the **HUGE POUR Harvest Party on Oct 1st at the Triple S Ranch**. There are new stories to share every day!

### Grass Fed Beef Burgers with HUGE BEAR Petit Verdot

#### INGREDIENTS

2 Tablespoons olive oil  
3 cups chopped Vidalia onions  
¾ cup Huge Bear 2014 Petit Verdot  
1 lb. grass fed ground beef  
2 tablespoons finely chopped shallots  
¼ teaspoon coarse kosher salt  
4 burger buns  
6 ounces crumbled blue cheese  
Romaine leaves  
Optional Dijon mustard

#### DIRECTIONS

Preheat grill and oven broiler while preparing onions

Heat 1-tablespoon olive oil over medium high heat in heavy skillet. Add salt to taste and onions and sauté until golden brown,

about 10 minutes.

Reduce heat to medium and continue to sauté until well browned for 15 minutes. Add wine, continue to simmer until liquid is absorbed, about 5 minutes. Set aside.

Mix ground beef, shallots and salt and shape into patties. Cook on grill about 3 minutes per side until cooked to medium. Remove from the grill.

Arrange buns on baking sheet and place blue cheese on tops. Broil until cheese is melted and bottom halves golden brown, about 1 minute. Add Dijon mustard to taste to bottom halves, place burger on top half, cover with onions and add romaine leaves.

*Serve with a glass of 2014 Huge Bear Petit Verdot and enjoy!*