

Ambassador Club Members

Come Visit Us!

Our Ambassadors often ask "Where can I taste Ariel?" We have two J. Lohr tasting rooms, located in San Jose and Paso Robles. The complete line of Ariel wines are available to sample and purchase at both locations. Both have a great staff that is very knowledgeable about Ariel wines and who would love to see you! For directions to either location, access either jlohr.com or arielvineyards.com and click on the link for Tasting Room.

Ambassador Update

The ARIEL 187ml bottles have been discontinued; however, the Blanc, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and Brut Cuvée are all available in the 750ml size. Log onto arielvineyards.com or jlohr.com to peruse J. Lohr's ARIEL brand and other current wine selections.

arielvineyards.com.

jlohr.com

ARIEL Trivia Question

Question: "Ariel is celebrating its 20th year, or vintages, this year. How many millions of bottles does that represent?"

To qualify for a drawing to win two free bottles of Ariel wine, submit your answer via email to info@arielvineyards.com by November 30. Answers must be entered via email to qualify for the drawing.

Look for a new trivia question in every newsletter!

Congratulations to Ariel Ambassador Margie Clayton for correctly answering the ARIEL Spring 2005 Newsletter trivia question:

"When did the 2004 harvest begin in the J. Lohr Paso Robles vineyards?"

Answer: The last week in August.



www.arielvineyards.com

P.O. Box 3437, Napa, CA 94558

ARIEL

ARIEL newsletter



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J. Lohr Arroyo Seco Vineyards

Ariel grapes come from our J. Lohr vineyards (Arroyo Seco and Paso Robles regions). The grapes are fermented and then taken through a reverse osmosis process to "de-alcoholize" the wine in our J. Lohr Paso Robles winemaking facility. The finished product is then bottled in our J. Lohr San Jose winery.

J. Lohr Arroyo Seco vineyard manager Agapito Vazquez deems 2005 an excellent harvest. "We expect flavorful quality on the Chardonnays," said Agapito. "The first grapes usually harvested each year are the French clone Chardonnays, as the acid and sugars are not required to be high for the flavors and bouquet to be present." Chardonnay grape harvesting began mid-September from Dijon clones, with the remaining clones harvested 10-14 days later.



J. Lohr Arroyo Seco Vineyard Manager Agapito Vazquez addressing J. Lohr wine club members in the Arroyo Vista vineyard

J. Lohr Paso Robles Vineyards

A cool 2005 fall in our J. Lohr Paso Robles vineyards is markedly different from the two previous vintages, with slow ripening boding well for optimal fruit preservation. "The ripening period is drawn out due to a cooler fall, which slowly develops the flavor characteristics," states J. Lohr viticulturist Carrie McDonnell. "A slow ripening is better than a quick one where all the fruit hits a high sugar level at the same time," explains Carrie. As ripening continues, we expect greater than average yields and an intense vintage—minus the heat storms of the last two years!

Always the first varieties to ripen, the Syrah and Merlot were harvested in mid-September, as well as some blending varieties such as Malbec and Petite Verdot.



featured recipe

Crockpot Marinara Sauce with Spaghetti

Serves 12

Ingredients:

- 2 cans (28 oz.) crushed tomatoes with Italian herbs, undrained
- 1 can (6 oz.) tomato paste
- 1 large onion, chopped (1 cup)
- 1 cup ARIEL Merlot or ARIEL Cabernet Sauvignon
- 8 cloves garlic, finely chopped
- 1 tablespoon olive or vegetable oil
- 2 teaspoons sugar
- 2 teaspoons dried basil leaves
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt
- 1 teaspoon pepper
- 12 cups hot cooked spaghetti, for serving
- Shredded Parmesan cheese, if desired

Preparation:

Mix all ingredients except spaghetti and cheese in 3 1/2 to 6-quart slow cooker.

Cover and cook on low heat setting 8 to 10 hours (or medium heat setting 4 to 5 hours).

Serve sauce over spaghetti. Sprinkle with cheese.

Cut the recipe in half to make 6 portions or freeze the sauce to use another time. Sauce can be stored in an airtight container in the freezer for up to 1 month. If you can't find crushed tomatoes with Italian herbs, use the plain but increase the basil to 1 tablespoon and the oregano to 2 teaspoons.

Make primavera sauce by cutting the recipe in half and stirring in 2 cups of mixed cooked vegetables, such as broccoli, cauliflower, sliced carrots, mushrooms and peas, after the sauce is finished. Cover and cook until the vegetables are hot, which will take about 15 minutes on high. Serve over your favorite cooked pasta and sprinkle with cheese.

Pasta and Red Wine - That's Amore, Ariel-style!

Just in time for fall! Ariel has teamed with Meyer Corporation - the number one name in cookware, to secure a limited number of these unique, high quality pasta pots.

TWO bottles ARIEL Cabernet Sauvignon
ONE bottle ARIEL Merlot
Circulon 2 Pasta Pot*
Ariel's Favorite Spaghetti Sauce Recipe
\$70 (shipping not included)
Hurry, quantities are limited!



*Circulon 2 is a 5.5 quart saucepan with a straining colander lid that makes straining pastas a snap. Enjoy slip-free, ergonomically-designed handles and heavy gauge, hard-anodized aluminum to provide even heating - no hot spots! The patented TOTAL Hi-Low Food Release system protects the nonstick surface from abrasion, allows food to slide out easily, and, along with the nonstick exterior, makes clean up a breeze.

To order, log onto arielvineyards.com and click on "Special Offer" at the bottom, or call 800.456.9472.

ARIEL TEAMS WITH AUSTRALIA AND THE UK

ARIEL's distributor in Australia, Frank Hubbard, International Consultant and Director of Clearmind Ltd. joins ARIEL's UK distributors Kay and Dale Hemming-Taylor of LoNo Drinks Co. in London at the hugely successful Specialty & Fine Food Fair in October. After the event, they were invited to have dinner with the Queen!



Frank, Kay and Dale enjoying ARIEL wines