

Risotto Con Rossi Wrap-up

A large **THANK YOU** goes out to all our guests who joined us on the Queen's Birthday long weekend in June for **Risotto Con Rossi 2006**. We were able to catch up with many familiar faces in the crowd, with plenty of new faces joining **Risotto Con Rossi** &/or **Chrismont** for the first time.

Special thanks go to Melbourne chefs & culinary personalities **George Calombaris** of The Press Club & **Gary Mehigan** of Fenix & The Boathouse and their team for cooking this year. The three steaming risotto mains were a treat on the eyes as well as the tastebuds. Rather than pick one, most people claimed all three as their favourite! **Thanks** also to those who helped us serve you better: Franca, Peter, Josie, Linda, Caroline, Tammie, Gayle, Mark, Damian, Warren, Bruno and Tyce. And how about those unmistakable sounds (and antics—always the antics) of **Paris & Co!**? It seems no one is safe from the sharp wit (and sharper tongue) of Paris; this editor has had his fair share over the years! The **Chrismont LA ZONA** range of Italian red varietals—our **vini rossi** Marzemino 2004, Barbera 2002 and Sangiovese 2003 were well received as were their cousins Rosato Mezzanotte 2005 and Marzemino Frizzante, and our **Chrismont** range of classical varietals continued their popularity with our guests. The new twist we intended to introduce this year, the introduction of our **vin rouge**—the **Chrismont Gamay de paradis 2006**—did not happen. An update on that below.

A warm invitation is open for you to join us again **18 & 19 November** for **Eat Italy! Drink Italy!**, or whenever your travels bring you next to the King Valley.

Where Has the Gamay Gone?

Indeed, where has that **Chrismont Gamay de paradis 2006**—that fresh, young red Gamay in the Beaujolais Nouveau style gone? Well, despite all the good intentions of our marketing efforts, it still comes down to happenings in the winery. Unfortunately from the marketing perspective, but fortunately for you, our winemaker, **Warren**, and our resident French wine expert, **Michel**, recognised a fault in the wine following malolactic fermentation for which they could not compensate. Rather than compromise their integrity and **Chrismont's** reputation, the decision was made to not release the wine. This was the first attempt at a Beaujolais Nouveau wine style for **Chrismont**, and we look forward to taking lessons from this vintage into next year and to try again. As it's been said around the traps, "Good things come to those who wait." Inspired words, indeed.

Shop For Your Drop

Our new web-based shopping cart is up and running! Hard work has paid off and this new feature has been successfully integrated into our existing website. For our existing **Cellar Dweller** members, accounts have been created for you based on the information you shared with us when you became members. If you would like a reminder of your log in details, or would like to update any contact information, send a quick message to tyce@chrismont.com.au. Visitors can browse the current range of **Chrismont** and **Chrismont LA ZONA** wines, register their details or, better yet, purchase some wine!

New Image Gallery

We've had a bit of a tinker with the website recently and encourage you to checkout our new **Image Gallery**. While in its infancy, we hope it grows to give you, our guests, a glimpse into life here at **Chrismont**.

To remove your name from our mailing list, use the address below.

Questions or comments? Email us at feedback@chrismont.com.au or call +61 3 5729 8220

And the winners are...

Congratulations to the following winners from the **Risotto Con Rossi Lucky Draw!**

- **M Andison**, Coburg
Two nights for four at the **Chrismont Guest House!**
- **R Pozzato**, Five Dock NSW
Mixed case **Chrismont** &/or **Chrismont LA ZONA** Wine
- **A Wood**, Myrtleford—
\$100 Gift Voucher, Fenix
- **K Cleary**, Yarraville—
\$100 Gift Voucher, The Boathouse
- **G Jones**, Wangaratta—
\$100 Gift Voucher, The Press Club

Congratulations!



Jack on vineyard patrol

Are You a Cellar Dweller?

Purchase over \$195 in one order & become a member of **Chrismont's** Cellar Dwellers!

- **10% discount** on Cellar Door & Mail-order wine purchases
- **10% discount** on all Guest House bookings
- **10% discount** on all accommodation bookings at **The Bank Mews** in Beechworth
- **Updates** on new releases
- **Invitations** to special Members-only events

New Release Riesling



In a few short weeks, we will come to the end of our supply of Chrismont **Riesling 2004** and will release our new, yet familiar, looking **Riesling 2005**. 2005 was a classic King Valley vintage, long and cool, greatly favouring our aromatic white varieties, including Riesling. This is shown by a bit of orange blossom on the nose with flavourful lemons and limes on the palate and a tight, lingering finish from its crisp acidity. Estate grown in our vineyards, it is perfect young & chilled or can be cellared for 3 years. Food pairing suggestions include curried chicken & mango, seared sea scallops or simple cheeses. Look for it in the very near future!

The new look to the **Riesling 2005** is the first step towards a common label design across the entire Chrismont range. A similar exercise was undertaken with the Chrismont LA ZONA range several years ago, bringing that range into line with Chrismont.

Our wines have evolved over the years under the artful guidance of winemaker Warren Proft, so the decision was easy to update our packaging to reflect the pride we take in the artisan craftsmanship that goes into each bottle of Chrismont wine. The red disc with the Chrismont coat-of-arms and the red cap make our wines easier to recognise on crowded shelves while the chocolate text adds that touch of classical elegance.

Celebrate each moment with Chrismont **Riesling 2005**.

Spicy Mango Chicken Curry

3 chicken breasts chopped into bite size pieces
Flesh of 1 whole mango, coarsely chopped
10 cloves garlic, crushed and coarsely chopped
5 t curry powder
10 cayenne chillies sliced in half
5 inches ginger root, grated (12.5cm)
5 T vegetable oil
1 glass white wine or water

Heat the oil to a medium heat, add the curry powder and stir for 1 minute. Add the chicken and brown on all sides. Add the mango, stir fry for 5 minutes. Add the wine, garlic, ginger and simmer for 5 minutes. Add the chillies, stir fry until the meat is cooked. Drain off excess oil and serve with plain rice.

Wine & Vine



Riesling is a white grape variety and varietal appellation of wines grown historically in Alsace (France), Austria, Germany and northern Italy. It is a very old grape, first documented in 1435. Rieslings are sometimes considered a good "introductory wine" for novice wine enthusiasts though wine lovers of all experience can certainly enjoy the elegant complexity of this grape. In 1820 the

first reference to Riesling in Australia came from William Macarthur planting 20 acres of the grape near Penrith in New South Wales. [Source: Wikipedia, The Free Encyclopedia]

The variations from one vintage to the next, particularly relevant in a "cool climate" wine region such as the King Valley, are at the heart of boutique winemaking at Chrismont; the hands-on crafting of single vineyard, single varietal wines into the truest representation of grape, vineyard, vintage and winemaker through a combination of traditional and modern techniques.

What is the definition of a good wine? It should start and end with a smile.

William Sokolin



Why Sempre?

Chrismont proudly hails from North East Victoria, specifically the King Valley, Australia's uniquely diverse premium wine region. Each wine we produce is a masterful expression of the vineyards from which it came.

Chrismont's commitment to excellence in wine and, more importantly, to the successful relationship with our customers is constant—**always** present.

sempre [*avverbio italiano*] always (adverb) **through all past or future time...**for as long as anyone can foresee.

