



Happy Holidays!

Season's Greetings, Members!

The holidays are upon us once again and our two favorite holiday Club Specials are on our web-site this month; the Nine Wines of Christmas is back again, along with Santa's Six-Pack! Wine makes the perfect gift for those hard-to-shop-for people on your list, or maybe just a treat for yourselves!

2015 Baco Noir - Rich flavors coat the palate with dark fruits and hints of vanilla and caramel. In this latest vintage of our flagship red I have blended the Old Vine with the rest of the batch and created a masterpiece.

2013 Touchdown Red- The touchdowns just keep coming. I may not be flying any more (look out below!), but this wine keeps flying back by popular demand. The third release.

2013 Chardonnay- I only made 100 cases of this historic release: our first ever 100% estate grown and unoaked Chardonnay. Light buttery flavors mingle with mineral notes in the long, rich finish. Cheers!!

Marc Girardet
Winemaker & Pilot



Sautéed Lemon-Garlic Butter Prawns

1/2 cup extra-virgin olive oil	Kosher salt and freshly ground pepper
4 garlic cloves, thinly sliced	2 tablespoons fresh lemon juice
1/4 teaspoon crushed red pepper	2 tablespoons unsalted butter
3 pounds large shrimp, shelled and de-veined	

In a very large skillet, heat the olive oil. Add the garlic and cook over moderately high heat until light golden, about 2 minutes. Add the crushed red pepper and cook for 30 seconds.

Add the shrimp and cook, stirring occasionally, until white throughout, about 4 minutes. Season with salt and pepper. Add the lemon juice and butter and cook over low heat until the butter is melted and the sauce coats the shrimp. Spoon the shrimp and sauce into shallow bowls and serve. Serve with white rice or crusty bread, and a glass of Girardet Chardonnay!
Serves 4.

