

DISCOVER CALIFORNIA WINES

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Hello, from California Wines

Despite one of the driest winters on record, [winegrape crops came in strong](#), thanks to some spring rains and moderate weather all through the growing season. Harvest began a bit earlier than usual in most regions, and overall, the quality of the 2014 harvest was very high. While California's winegrape production this year is forecast at 3.9 million tons, down 8 percent from 2013's record high crop, the 2014 harvest is the third largest on record, with outstanding quality. Meanwhile, our Wine Institute representatives and California vintners have been hard at work putting on events at home and around the world.

FROM GRAPE TO GLASS

- **Quake:** It takes more than a good shake to keep Napa vintners down. The August 24 South Napa earthquake caused some \$80 million in damage, but the region's grape growers and winemakers are pressing on. Within two weeks of the quake, 99% of Napa wineries had returned to their core business of harvesting grapes, and producing and selling wine. The winemaking community rallied around the cause: [The Napa Valley Vintners association donated \\$10 million to the recovery efforts.](#)
- **Green:** Wine Institute was recognized with the Amorim Sustainability Award by The Drinks Business, an industry trade publication based in Europe. According to the publication, its judges acknowledged that California's approach to sustainable practices and the adoption of nature-friendly philosophies make it stand out from the crowd. California Wines is working to create a sustainable winegrowing on-line ambassador certificate course for members, wine professionals and other global partners, coming in November 2014. And to support their groundbreaking commitment to become the first 100% sustainable wine region in the U.S. within 5 years, Sonoma County Winegrowers have launched an advertising campaign on sustainability, aiming to educate consumers on the eco-friendly benefits of purchasing sustainably produced wine
- **Press:** Our San Francisco home office has been busy hosting international trade and media guests, bringing groups to California from Continental Europe, Japan, the UK, Colombia, Mexico and South Korea to showcase what's new in California Wines. We are looking forward to hosting groups from Japan, Germany and China this fall as well. Members of the trade from Japan seemed to have enjoyed their recent visit, as is evidenced by [this video from one of the attendees.](#)

AROUND THE GLOBE

- **Global.** California Wines is proud to announce the rollout of its translated and localized site at [www.DiscoverCaliforniaWines.com](#). We have developed a single, central, global site encompassing the U.S., Japan, South Korea, Hong Kong, Taiwan, Mexico, Germany and Québec, fully translated accordingly. These new sites will allow trade, media and consumers from around the world access to all the information and services provided by California Wines, as well as the ability to receive to email newsletters from representatives around the world. The sites offer information on California's wine regions with maps of the state's American Viticultural Areas (AVA's), a winery finder and calendar of events both in the state and around the world, details about the unique climate and geography, popular varietal wines, wine and food pairings, seasonal recipes, sustainable winegrowing trends and more, all set against a colorful backdrop of California's breathtaking landscapes. Our global social media campaign continues in 16 countries, and has nearly 25,000 Facebook followers, in addition to 50,000+ followers of our Weibo and WeChat initiatives in China.
- **Global.** Our new [Discover California Wines educational PowerPoint tool](#) is available for download from the [www.DiscoverCaliforniaWines.com](#) website and features content on California wine history, climate, soil, geography, regions, varietals, sustainability and wine & food pairing.
- **Global.** California wine exports continued to grow during the first half of 2014, up 11% by value and 15% by volume. If the current growth trends continue, California wine exports are currently on track to set a record in dollar value for the fifth consecutive year.
- **Continental Europe.** Our California Wines 2015 European Spring Tour will wind its way through London (March 9th), Zurich (March 10th), Holland (March 12th), Stockholm (March 13th), Prowein Dusseldorf (March 15-17th) and Prague (March 18th).
- **UK.** The London office launched a consumer California wine supplement in the September issue of Decanter Magazine. Sonoma, Monterey and Lodi are outlined, along with Jane Anson on Napa Cabernet, Stephen Brook on cool climate Pinot Noir, and Linda Murphy on the 2011 vintage.
- **Nordics.** We are happy to welcome our new Wine Institute representative for the Nordic countries (Sweden, Finland & Norway), Ms. Reija Andersson Tuomaala. Reija is Finnish, lives in Stockholm and has a well-rounded background in business, journalism and wine. Reija started her new role as Manager Nordics for Wine Institute on September 1st and can be reached at reija@CaliforniaWines.se.
- **Germany.** Over 200 trade and media guests attended the California wine, U.S. food and tourism event at U.S. Ambassador John Emerson's Berlin residence in September; 15 California wine brands were represented.
- **Canada.** California Wines were featured in 60 British Columbia liquor stores during the month of September. The promotion included 16 California wines, several in-store tastings, and a two-day Food & Wine special event at the 39th & Cambie store. Across the country, California Wines was the exclusive wine sponsor and supplier to the annual Roger Cup Tennis Championships during the week of August 3rd with the Men's tournament in Toronto and the Women's tournament in Montreal.
- **Japan.** Wine Institute's office in Japan conducted the annual California Wine Grand Tasting in Tokyo on October 7th at the Cerulean Tower Tokyo Hotel. California vintners offered tastings to the 1,000 buyers and 200 consumers in attendance at the event.
- **China.** Wine Institute will exhibit with a California Wines pavilion as part of the ProWine China trade show in November in Shanghai, with 16 exhibitor booths displaying wines from throughout the entire state of California. Regional associations representing member wines from Napa Valley and Santa Barbara will also be in attendance at the show.
- **Asia.** The California Wines Fall Asia Tour recently took place in Singapore (September 29th), Vietnam (October 1st), Taipei (October 3rd), Tokyo (October 7th) and Seoul (October 9th)

FROM FARM TO TABLE



Roasted Duck Leg with Black Currant Sauce and Roasted Turnips
Serves 2

A tart, slightly sweet black currant sauce complements and adds bright flavors to these crispy duck legs and roasted turnips. Pair with California Cabernet Sauvignon or California Zinfandel.

Ingredients:

- 4 (8-ounce/225g) duck legs, skin on, excess fat removed
- 2 teaspoons (10ml) fresh thyme leaves, divided
- 2 medium turnips (about 10 ounces/280g), peeled and each cut into ten wedges
- 1 tablespoon (15ml) finely chopped shallots
- 1/3 cup (80ml) balsamic vinegar
- 1/3 cup (80ml) black current preserves
- 1/4 cup (60 ml) water
- 2 teaspoons (10g) unsalted butter
- Salt and freshly ground black pepper

Directions:

Preheat the oven to 375° F (190° C) with a rack in the upper and lower third.

Sprinkle both sides of the duck legs generously with salt and pepper and 1 teaspoon (5ml) of the thyme leaves.

Heat a large, heavy-bottomed skillet over medium-high heat until very hot, but not smoking. Add the duck legs, skin side down, and sear for 4 minutes. Turn the legs and sear for 1 minute.

Transfer the duck to a medium roasting pan, skin side up. (Reserve the duck fat in the skillet for later use.) Cover the pan and roast the duck for 1 hour on the upper rack. Uncover and roast for an additional 15 minutes.

While the duck is roasting, spread the turnips in a single layer, in another roasting pan. Drizzle the turnips with 2 tablespoons (30ml) of the reserved duck fat. Sprinkle with salt and pepper and the remaining teaspoon (5ml) of thyme leaves.

About 35 minutes before the duck is done, put the turnips in the oven, on the lower rack, so that the duck and the turnips will be ready at the same time.

When the duck is ready, let it rest while you make the sauce.

To make the sauce, remove all but 1 tablespoon of duck fat from the skillet used for searing. (If there is less than 1 tablespoon left, just use what is left.) Heat the skillet over medium-high heat. Add the shallots and cook and stir for 30 seconds.

Add the balsamic vinegar and simmer for 1 minute.

Add the black current preserves and water and simmer for 30 seconds. Turn off heat and whisk in the butter.

To serve, spoon the desired amount of sauce on 2 plates and top with 2 duck legs. Arrange the turnips next to the duck.

Still hungry? [Discover more seasonal recipes with California wine pairings on our wine and food page.](#)

HAPPENINGS & EVENTS

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