

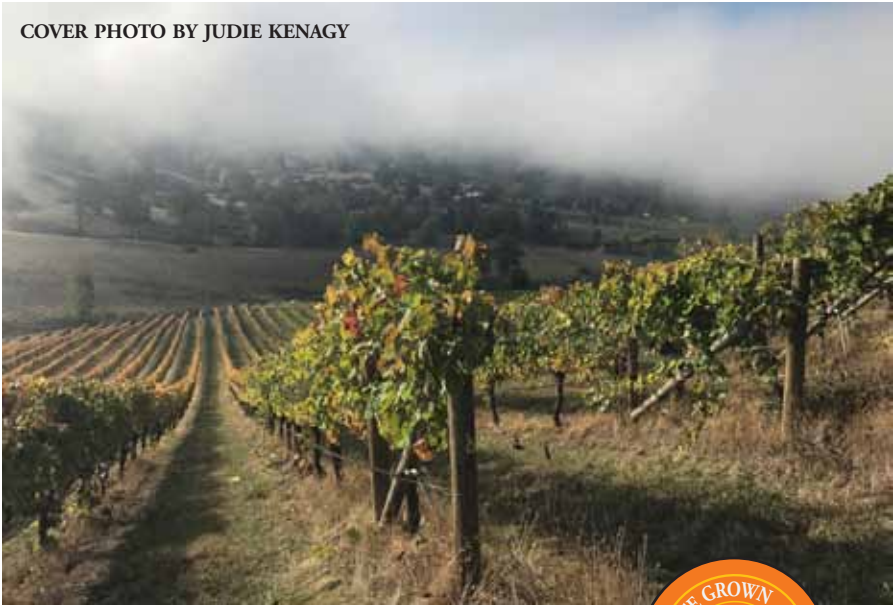


REUSTLE

PRAYER ROCK VINEYARDS

November 2017 Winemaker Journal

COVER PHOTO BY JUDIE KENAGY



SOIL DEO GLORIA

CRAFTING WINES OF FINESSE, BALANCE AND LENGTH IN THE UMPQUA VALEY

Dear Wine Club Member:

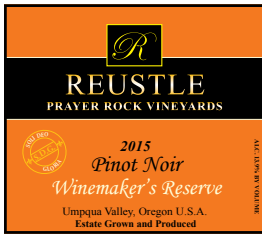
This Wine Club release finds us near the end of **Vintage 2017**. It was quite a harvest, completed in record time and included the largest picking day ever...**24,951 pounds!** There is still a great deal of work to do, but so far, **Vintage 2017** looks like another winner! **SDG.**

I cannot say thank you enough to our **Wine Club Members** and church families who came out and hand harvested our grapes. This year they picked over **200,000 pounds** of grapes, helped raise funds for 10 local non-profit organizations (**Covenant Life Fellowship, Faith Family Church, Journey-Roseburg, Melrose Christian School, New Hope - India, Prayer Rock Ministries, Redeemers – Guatemala, Roseburg Christian Fellowship, and Umpqua Valley Christian School**) and got to know each other a little more in the process. We had a great time working together... the weeks after harvest are never the same without hearing their joyful voices in the morning air.

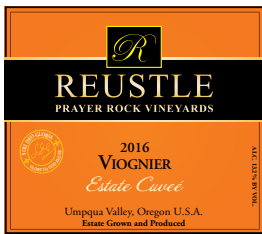
I would like to especially thank each of the volunteers who helped for 8 or more days this season: **Steve Baptista, Rick Bates, Maureen Benice, Fred & Theresa Dielensnyder, Linda Herbert, Chuck Holzer, Connie Johnston, John & Judie Kenagy, Steve & Gloria Kruger, Doug McKillop, Steve & Lisa Nelson, John Royce, Mark Salars, Ann Scheelen, Richard & Suzanne Schreiber, Don & Helen Scott, Kathy Scrivens, Nick & Kathy Stephens, and Steve Wilkerson.** We truly could not have made it through harvest without them.



I have chosen two of my favorite varietals for your Wine Club shipment, our **2015 Pinot Noir Reserve** and **2016 Viognier**. As you may know, **Pinot Noir** holds a special place in my heart. It is one of the most challenging grapes to grow and wine to make.



This **2015 Pinot Noir Reserve** is a “**Classic Pinot,**” with loads of red berry fruit and enough structure and power to age for years to come. It is enjoyable now, but will only get better with a couple of years age in your cellar. Looking ahead to holiday dinners, this wine will pair wonderfully with turkey, ham, or almost any holiday feast.




The white wine I selected is our **2016 Viognier**. Noted for its affinity for fall spices this Viognier, with its tropical notes and “**Kiss of Oak**” will also pair nicely with holiday dinners. I remember this past summer when we held a seminar on **Rhone** varietals and our Viognier bested a highly rated **Condrieu** from **France's Rhone Valley** in a blind tasting. **SDG**. I am positive you are going to enjoy this lovely wine.

Thank you for your continued support of **Reustle-Prayer Rock Vineyards**. We prayerfully look to continue producing world-class wines from our estate in the **Umpqua Valley**. Until I see you again... remember to:

**“Drink your wine with a happy heart...God approves of this.”
Ecclesiastes 9:7 NLT**

Sincerely,


Stephen M. Reustle
Owner/Winemaker



Be sure to check out the 2017 Holiday Gift Guide. There are some wine package deals that only come once a year!



Wine Club Member Photos



*"The 2011 Tempranillo Reserve travels well. All the way to Cabo San Lucas. It will not make the trip back. Keep up the good work."
Tim Walker.*



*Stephen and Gloria,
"We went on a Viking river cruise in May from Prague to Paris. We took a bottle of Reustle wine with us to enjoy. The picture is us cruising on the Moselle River with all the hillside vineyards. This was an amazing trip and we wanted you to know we love your amazing wines."
God Bless!
Andy and Mary Biegner*



*Dear All,
"What "pairs" well with a Reustle's 2014 Pinot Noir and Kruse Farm corn on the cob? How about a pair of granddaughters, Alma(5yo) and Harriet(4yo) and a bbq steak? What a great Autumn time!"
Enjoy,
Maureen and Dave Williams*

Wine Club Member Spotlight

With so many great **Wine Club Members**, it is difficult to single out one member to highlight in our Spotlight. Even more so at harvest... As you know our **Wine Club Members** and **Church Families** come together to hand harvest our grapes. This year they were an extra special blessing to us. The rains were about to come and the grapes were ready to harvest. Understanding how important pin-point harvesting is to the winemaking process, our harvest crew said they were not going to leave until all the grapes were picked. On **October 10, 2017**, the crew harvested a record **24,951 pounds** of grapes by 3:00PM. Wow!... that was exactly 1 bin per person – 27 harvesters brought in 27 bins of grapes. We literally ran out of space to process grapes. Not only that... the fruit was among the best we have ever seen. **SDG.**

So the **November Wine Club Spotlight** shines on our entire **Wine Club Harvest Crew**. Thank you, we could not have done it with you.



2016 VIOGNIER:



STEAMED LOBSTER WHITE GASPACHO

Ingredients

- 6 small lobster tails, cut back shell open and clean .
- 2 granny smith apple, peeled and chopped
- 2 garlic cloves, minced
- 2 cups seedless green grapes, halved
- 1 / 2 anaheim pepper chopped
- Salt and pepper to taste .
- 3 tbsp olive oil and 4 tbsp red wine vinegar
- Sliced almonds for garnish

Directions

- 1) Steam lobster tails over a low steam, 4 - 8 min until flesh is white. Rinse with cool water, peel, and keep in fridge.
- 2) Puree apple and anaheim in a blender and add water by tablespoons if too thick, then with motor running drizzle in oil and vinegar.
- 3) Add salt and pepper to taste and strain through mesh sieve into bowl and chill 2 to 24 hrs. Serve in small bowls, top with lobster, (cook and chill lobster 2 hrs before serving), then top with sliced almonds.

RECIPE PROVIDED BY CHEF JAKE SEWELL

2015 PINOT NOIR RESERVE:



POTATO LEEK SOUP WITH SOCKEYE SALMON

Ingredients

- 1 medium fillet of sockeye , about 1 pound. (cooked)
- 6 cups chicken broth , sodium around 560 or less
- 2 leeks washed and chop light green and white parts
- 4 medium to lrg russets or yukons , peel and lrg chop
- 1 tbsp butter to saute leeks and onion
- Minced Chives for garnish

Directions

- 1) Pan sear or grill salmon and set aside.
- 2) Lightly saute leeks and onion with butter in large pot a few min., then add potatoes, broth, and a splash of white wine (if you have a bottle open), bring to a boil, reduce to simmer, cover and cook about 15 min. Till potatoes are tender.
- 3) Puree in pot with immersion blender or an upright till smooth, taste for salt, add some blk pepper, then add cream in stages till desired effect, check again for salt, re-heat to serve and top with flaked salmon and fresh minced chives.

RECIPE PROVIDED BY CHEF JAKE SEWELL



**Wine Club Members now save 15%
on bookings at the Carriage House...
that's a savings of \$36 per night!**



This unique, private, air conditioned, one bedroom carriage house is furnished with French Antiques and full amenities, including a kitchen, wood burning stove, and full gym. It offers 1.5 bathrooms, and a luxurious queen-sized bed in the master suite. Downstairs are 2 full sized futon beds with a powder room. Stroll the vineyards, the gardens, the pond and meet our Royal Mute swans. Nothing beats the sunsets at one of our dock houses!

"They thought of it all and the personal Gym (is) amazing. We had a quiet night in with a homemade dinner and watched one of their supplied dvd's and drank wine. Perfect evening. This stay is far better than any hotel and by far a steal at that price. We've been at 3 air bnbs this trip. This one was far and away the winner on all levels." ~ Brian

