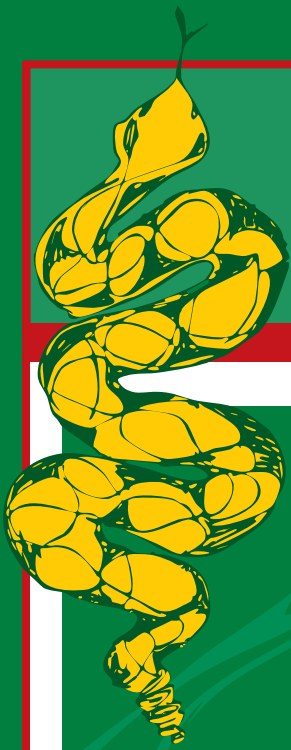


DIAMONDBACK GRILL NEWSLETTER

FALL • 2011



DIAMONDBACK GRILL WINE CLUB SELECTIONS

Winter 2011

TASTING NOTES AND FOOD PAIRING SUGGESTIONS

STOLLER VINEYARDS JV ESTATE PINOT NOIR 2008 DUNDEE HILLS, OREGON

DESCRIPTION: This Pinot is a bright ruby red color with cherry aromas and notes of wet earth. It is very approachable boasting sweet spicy red fruits on the palate with a warm, lingering finish.

I would serve the Stoller JV Estate Pinot Noir with roast duck and dried cherries rehydrated in port.

Restaurant price: \$28

Diamondback Grill Wine Club Price: \$20

BETHEL HEIGHTS ESTATE CHARDONNAY 2009 EOLA-AMITY HILLS, OREGON

DESCRIPTION: This Chardonnay has a greenish-gold color and unmistakable pear and green apple aromas. This is a lush wine but edgy with citrus like acid and an enticing minerality. Texturally rich and toasty with a touch of vanilla, this wine is opulent enough for holiday menus, but the crisp acid keeps it quite refreshing and food friendly.

I would pair this beautiful Chardonnay with herb roasted turkey, creamy au gratin potatoes and apple chutney.

Restaurant

price: \$35

Diamondback

Grill Wine Club

Price: \$25



I thought chilly weather was never going to arrive but finally it is upon us. It is difficult for me to envision the wines of winter while the temps outside are above 80 degrees well into October. That's living in the Sierra Foothills, I guess. I have gone to the Pacific Northwest for this quarter's selections. If you have been a Club Member for long you will know I am weak for Oregon Pinots and when I have an opportunity to bring in a Pinot of this quality for such a good price for my members I simply can't resist. Since I was sold on bringing you the Stoller JV Estate Pinot I thought I would stay in



Oregon for your white wine selection as well; Bethel Heights Estate Chardonnay. Both of these selections are perfect for your holiday table.



IN THE WINE BAR

Holiday Wishes from our extended family to yours. We at the Diamondback Grill and the Standard Pour wish you a wonderful holiday season full of smiles, hugs, good cheer, and perhaps a toast or two. Be safe, warm, and happy. May 2012 shine upon you blessings and prosperity.

We have stocked the wine bar with some wonderful Pinot Noirs (check out our Wine Club selection), robust Syrahs, and concentrated Cabs, all perfect for the winter sipping. You will find Prospect 772's new releases, arguably their most impressive yet, and that says a lot considering their previous body of work. We also have a nice selection of bubbles at a range of price points for your holiday enjoyment. Take your time; ask some questions, we're sure you will find something for every taste.



DIAMONDBACK GRILL NEWSLETTER

The Holidays Are Here and that means it is gift giving time! We can help you out whether it is with a gift card or a great bottle of bubbly or port (it's cold outside after all) or Diamondback gear. We will feature hand selected artisanal cheeses, handmade cheese boards, home smoked salmon, Diamondback glassware and gourmet condiments throughout the shopping season. Come in and check out our selections.



Help us continue to celebrate our 20 year anniversary all year long by sporting our killer commemorative T-shirt designed by local artist, Molly Hart (\$20).

The Standard Pour—the Diamondback Grill's baby sister, (19040 Standard Rd., 532-7687, standard-pour.com) has tweaked the menu to include many of your favs like half pound burgers, sweet potato fries, onion rings, and cool salads. Come by to check out our new menu and prices at our Craft Beer themed restaurant. The Standard Pour is the standard for great food, cold drafts, and good times!



YELP! We appreciate you sharing your experiences at the Diamondback Grill and the Standard Pour on YELP and other social media dining sites. Also, friend us on Facebook at Sonora Diamondback Grill and Standard Pour to keep up with our current specials and events at both restaurants.



WINE BAR CALENDAR OF EVENTS



WINE MAKER MONDAYS

We know how to start off the workweek by enjoying a good glass of wine with friends. Stop by and see for yourself at Diamondback's Winemaker Monday nights. Taste a little great wine, eat a little good food, laugh a little with friends, buy a few bottles, and go home happy.

- 11/21/11 **Twisted Oak Winery**, Murphys
- 1/23/12 **Shadow Ranch Winery**, El Dorado
- 1/30/12 **Hatcher Winery**, Murphys
- 2/6/12 **D K Cellars**, Fair Play
- 2/27/12 **St. Amant**, Lodi
- 3/5/12 **Yorba**, Amador
- 3/12/12 **Twisted Oak Winery**, Murphys
- 3/26/12 **Scott Harvey**, Amador

Check out our 5 course Beer Dinners and our 4 course Wine v. Beer Dinners at the Standard Pour: 6-8:30pm by paid reservation:

Thursday, January 19th: Wine v. Beer Dinner with New Belgium Brewing Co. V. Yorba Vineyards

Monday February 13th: Beer Dinner with Samuel Adams Brewing

93 South Washington Street
Sonora, California 95370
209.532.6661
www.thediamondbackgrill.com