



I am sure you will find my wine selections for the 2010 spring quarter at the very least interesting if not absolutely extraordinary. Let me explain. When I first conceived of the Diamondback Grill Wine Club I made a personal commitment to feature unique wines of character, often from smaller producers and leave the big brand Cabs and Chards to the grocery and box stores. I have been intent on introducing lesser known labels, varietals, regions, and wine makers to our loyal membership. Our spring selections follow in this vein.

A couple of months ago I had the pleasure of meeting Marty Peterson of Peterson Family Vineyards to taste his ONUS Cabernet and Chardonnay. The Petersons are a quintessential Lodi farming family who decided to start a winery. The first release of ONUS Cabernet was in 2003 when it was awarded a gold medal at the New World International Wine Competition. The vineyards that produce the fruit for their wines are located on the farm that has been owned and operated by the Peterson family for four generations and counting. Theirs is a compelling story of strength, perseverance, dedication and love. Not unlike the stories of so many other farming families, but quite different than the corporate or mega millionaire story that dominates today's wine industry. Old school and inspiring. All the more worthy of our attention and admiration.

So, to the wines...and this, to my palate, is the extraordinary part. Lodi has a very long wine history in California rivaling all other wine regions in terms of time under vine. For most of that history, however, Lodi sold its fruit to brands outside the region and only relatively recently

has Lodi emerged as a region that boasts many of its own wineries. These wines have been most remarkable for reflecting the warm growing conditions of the appellation with big, ripe, dark and extracted Zins, Petite Sirahs, and Syrahs. The results are often muscular, alcoholic specimens exhibiting more power than elegance. Tasting ONUS wines was revelatory because these wines were so well crafted, fine boned and seamless. Not at all what I had come to expect from Lodi wines (and I enjoy my share of Lodi wines). Happily, these ONUS wines have shattered the stereotype I had created in my mind regarding Lodi wines. I hope they pleasantly shatter any stereotypes you may have.

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**DIAMONDBACK GRILL**  
**WINE CLUB SELECTIONS**  
SPRING 2010  
TASTING NOTES AND FOOD PAIRING SUGGESTIONS

**ONUS**

*Cabernet Sauvignon • 2005 Lodi Appellation*

**Description:** This 100% Cabernet is a brilliant dark red ruby in the glass and has aromas that begin with black cherry, currant and plum, later opening up to reveal some smoke and spice. On the palate there is great complexity of flavor with mushroom and herb but the true Cabernet fruit is the focus throughout. There is a silky richness with fine integrated tannins allowing for a smooth elegance and the cherries persist straight through to the finish. An extraordinary Cab at a Lodi price! I would serve this wine with a crusty garlic studded roast beef with sautéed mushrooms and a red wine sauce.

**Restaurant Price:** \$38.00

**Diamondback Grill Wine Club Price:** \$28.00

**ONUS**

*Chardonnay • Reserve 2007 Lodi Appellation*

**Description:** Again, like the Cab, the Chardonnay is 100% varietal fruit. It has seen no oak treatment, so the result is all about the fruit. It is a lean and bright Chardonnay that boasts crisp green apples then moves a bit tropical. The color is a pale green-gold that hints at the style that is more European than Californian, and much less Lodi like than imaginable. This well balanced, crisp white would pair perfectly with shellfish like steamed mussels with garlic, parsley, white wine and butter.

**Restaurant Price:** \$24.00

**Diamondback Grill Wine Club Price:** \$18.00



# DIAMONDBACK

WINE BAR & GRILL

## WINE CLUB NEWSLETTER



### IN THE WINE BAR

**SPANISH REDS:** I have piled up some cases of wonderfully fruit forward Spanish reds again this year. I think they are the perfect type of wine for the season. It is still chilly outside so I am not ready for crisp whites quite yet. Besides, there is no better bang for your buck in wine right now than the Tempranillo, Garnacha, Monastrel based wines from Spain. Look for Luzon, Monte Oton, Paso a Paso to name a few to choose from.

**CASE SALES:** Buy your favorite wines by the case and enjoy huge discounts. We will order your wine for you and when it arrives we will call you to come by to pick it up and charge your just 15% over cost. For our wine club members we will only charge 10% over cost (just another great reason to join our wine club).

### OTHER HEARSAY AT THE DIAMONDBACK GRILL

**A FOND FAREWELL:** The Diamondback Grill wishes to bid our good friend Bob Casey a fond farewell. Bob passed away and will be sorely missed. Bob's vision, energy, and time were integral to founding the Sonora/Tuolumne County Slow Food Convivium. We will miss his frequent visits and our shared glasses of wine. Our hearts go out to his wife Patty and the rest of their family.

**ARTISAN CHEESE IN THE WINE BAR:** As a restaurant committed to quality, great cheese is never far from our minds. For years we have featured wonderful cheeses on their own and as an important ingredient in many of our dishes. This spring we will begin to stock five artisanal cheeses in the wine bar for retail as well as for in house enjoyment. All of the cheeses will be from notable California producers. Expect to encounter Fiscalini Farms Bandage Wrapped Cheddar, Cypress Grove Goat Cheese, Shaft's Nevada County Bleu, Bellweather Farms Pepato, and Cowgirl Creamery Mt. Tam., but also expect us to rotate other great cheeses into the mix. Come in to the wine bar for a glass of something nice, give the cheeses a taste, and take a quarter pound or so of your favorite home with you.

**thediamondbackgrill.com:** We have been tweaking our web site a bit lately, so give it a look. Wondering about our next wine tasting? Visit our new calendar located on our web site and tell your friends.

### WINE BAR CALENDAR OF EVENTS

#### WINEMAKER MONDAYS

- 3/15/10 – J. Keverson, Sonoma County
- 4/12/10 – Chiarella Wines, Calaveras County
- 4/19/10 – Bonny Doon Vineyards, Santa Cruz
- 5/3/10 – Wines from the Pacific Northwest
- 5/17/10 – Gianelli Vineyards, Tuolumne County

We know how to start off the workweek by enjoying a good glass of wine with friends. Stop by and see for yourself at our 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.

5:30 to 8:00pm at the Diamondback Grill Wine Bar  
Just a reminder there is a \$10 tasting fee (\$5 for wine club members); however the fee will be waived if you purchase bottles of wine on the night of the tasting.



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