



THE VINEYARD

AUGUST 11TH began Mangels Vineyards grape harvest. This year conditions for grape growing were excellent and should be reflected in the 2014 vintage. We grow twelve varietals, and each grape matures at a different time. We began our harvest with Verdelho. When each varietal has matured and the flavors have hit the profile that winemaker Gina Richmond is looking for, we are ready to harvest. Since we grow twelve varietals, harvest can last for two months. It is a time of unknowns—we start, we stop, we wait!

At this time we are cleaning and putting away our harvesting equipment. Also, it is time to plant a cover crop that will replenish some of the soil nutrients the grapes will need for healthy production. It is time for the vineyard to rest.

THE WINERY

IT WAS a great harvest this year and a couple weeks earlier than last year. We found that some of the later white varietals were ready sooner than the early white varietals. But the quality and ripeness levels were there on all varietals. Our fermentations went well, and we experimented with a new red co-ferment this year that will be exciting to see how it matures in the barrels. Now we are wrapping up harvest by cleaning and putting away harvest equipment. Our next steps will be preparing the 2014 whites and 2013 reds for bottling in early spring.



CAORA CORNER

FROM severe drought to flash flooding, the harvest season has had its fair share of ups and downs. Gary's Sudan-grass hay field has provided a good supply of non-irrigated feed for the sheep outside the vineyard while we harvest the grapes. In preparation for winter, I purchased a bag of sheep forage to seed in the vineyard rows, only to get three inches of rain in a short, but vicious, thunderstorm before I

could drill it in. The sheep are happy to be back in the Petite Sirah vineyard with a good stand of grass. Amazing how quickly the native seed can shoot up with a good drenching when the soil temp is still warm from 80-90 degree days. We are looking forward to some cooler weather though. Here's to more rain!



RECIPE

"I enjoy cooking with wine, sometimes I even put it in the food." -Julia Child

BUTTERNUT SQUASH AND PARMESAN BREAD PUDDING

This tasty Autumn dish will be a delicious addition to your Thanksgiving feast. Enjoy with a glass of Mangels Vineyards Verdelho.

3C (1/2 inch) cubed peeled
butternut squash
1/2 teaspoon salt
1C chopped onion
2C milk
1/4 teaspoon pepper
3 large eggs
8 ounces (1-inch) cubed day-old
French bread (about 9 cups)

Cooking spray
1 teaspoon olive oil
1C chopped onion
1 clove garlic
1C grated Parmesan cheese
1/8 teaspoon pepper
2 large egg whites

Preheat oven to 400 degrees. Arrange squash in a single layer on a jelly-roll pan coated with cooking spray. Sprinkle with 1/4 teaspoon salt. Bake at 400 degrees for 12 minutes. Remove from oven, reduce oven temperature to 350 degrees.

Heat oil in a skillet over medium-high heat. Sauté onion in oil for 5 minutes. Add garlic, and sauté 1 minute. Remove from heat and cool slightly.

Combine remaining 1/4 teaspoon salt, milk, 1/2 cup cheese, pepper, nutmeg, eggs and egg whites in a bowl, stirring with a whisk. Stir in squash and onion mixture. Add bread, and stir gently to combine. Let stand 10 minutes. Spoon into a 2 quart baking dish coated with cooking spray. Sprinkle with remaining 1/2 cup cheese. Bake at 350 degrees for 45 minutes or until pudding is set and lightly browned.