



## May Greetings, Wine Club Members!

The sailboats are back in the Bay and the grapes are growing on the vine; Sausalito and Napa Valley have never been better. It's almost summertime so plan a vacation and come visit us! Sausalito has a new restaurant called Bar Bocce. Take a bottle of our wine down, order a pizza and play Bocce on their waterfront Bocce court. I recently ate at Ad Hoc, Thomas Keller's family style restaurant in Yountville and it was fabulous! They have one meal on the menu and you either order it or you leave. We stayed and it was quite a treat, course after course...

I'm sending you an easy recipe for Stuffed Peaches. Soon it will be Peach Season and some lazy afternoon just whip up this recipe, chill our new **2010 Fotsch Sauvignon Blanc** and start the evening with dessert... why not???

Our regular Wine Club shipment has our new 2010 Fotsch Sauvignon Blanc, our best seller 2007 Fotsch Merlot and the ever loved 2002 Real Napa Cabernet Sauvignon. Due to the low inventory, this will be the last time we will be able to ship this Library Wine in a Wine Club shipment. We are offering a Wine Club Re-ordering Special of **BUY TWO- RECEIVE THE THIRD BOTTLE FREE**. This will bring the per bottle cost down to **\$26.66**- what a deal! Our Wine Club members who order whites only will receive our new 2009 Fotsch Albarino, Fotsch Viognier and 2010 Fotsch Sauvignon Blanc. The Reds only club will receive the 2006 Fotsch Meritage, 2002 Cabernet Sauvignon, and 2007 Fotsch Merlot. Re-ordering is simple, just call us at **415-332-0105** or fax the reorder sheet to 415-332-4547.

Sausalito is in the news! The International **America's Cup** of sailing is coming to the San Francisco Bay area the summer of 2013. This will be the first time that the race will be easily viewed from the shore and it will happen right in front of our Sausalito tasting room. Plan early to come see the race and we'll provide you with a glass of wine and a stool in our tasting room to watch!

Enjoy your wine and new corkscrew and come visit us. We can help plan a visit to the Bay Area or Napa Valley. Also remember, as a valued Wine Club Member you receive **20% off** all wine and merchandise in our tasting room.

**CHEERS!!!**

Linda Fotsch

Realnapa.com

**415-332-0105**

## **STUFFED PEACHES**

5 ripe peaches  
1/4 cup + 1 tbsp sugar  
4 oz mixed berries  
3 oz almonds, chopped  
4 tbsp unsweetened cocoa powder  
5 tbsp powdered sugar  
2 tbsp aromatic liqueur (Amaretto is the best)  
4 ladyfingers, chopped  
4 amaretti (cookies) crumbled  
Butter, salt

Wash and dry the peaches, divide 4 of them in half and remove the pits, scoop out a little bit of pulp in order to "make room" for the stuffing; peel and chop the 5th peach along with the pulp removed from the other ones.

Sprinkle with 1 tbsp of sugar the bottom of a non-stick skillet, place it over medium heat and when it turns into golden brown, add the halved peaches outside down. After 1 minute flip them and caramelize the other side for one more minute. Remove them from the skillet and sautee, in it, the chopped pulp for 2 minutes.

In another skillet melt a dollop of butter with the remaining sugar (not the powdered one), add the berries, 3 tbsp water and cook for 3 minutes; crush with a fork and set aside.

In a bowl, mix the chopped peach with almonds, cocoa powder, ladyfingers, amaretti, powdered sugar, liqueur and a pinch of salt.

Distribute the stuffing over half peach and top with another half. Garnish with the mixed berries sauce. Enjoy this summer with a chilled bottle of FOTSCH SAUVIGNON BLANC.

This recipe serves 4.