



## Upcoming Events

April 30-May 2

### Hospice du Rhone

Festival will be held in Paso Robles. Tickets must be purchased in advance. Go to [hospicedurhone.org](http://hospicedurhone.org) for more information.



May 16

### Paso Robles Wine Festival

The Annual PRWCA sponsored Festival in the Park will be held in downtown Paso. Go to [pasowine.com](http://pasowine.com) for details and tickets.

May 17

### BBQ Lunch in the Vineyard

Grilled flank steak and more will be served with kukkula wines starting at noon. Tickets are \$10 members and \$20 non-members. Call 805-227-0111 to reserve.



Winery concept drawing by Studio B.

## “SPARE TIME”

Things never quite go as planned, do they? Our plan was to break ground on the winery by now, but a little obstacle got in the way. The world seems to have applied the brakes big time, and everyone is now debating whether this is just a recession a la the early 70's or 80's, or something more akin to the 30's. I guess time will tell.

Well, we're still moving forward with developing our winery facility. We constantly wrestle with the should we, shouldn't we. Yet in the final analysis, the jury always comes to the same conclusion. We've committed to the project and there's really no turning back. What is irrefutable is that our biggest fans are the ones who get to experience our wines face to face, and at our vineyard. Currently that means by private tastings at our kitchen counter. I enjoy interacting with our visitors and find this to be a gratifying experience. The cumulative effect of our encounters ultimately is what

encourages us to keep moving forward, however the logistics of having tastings in our home can be difficult.

In February, another fly was added to the ointment. We were informed that Templeton Wine Services (TWS), the facility we lease space from to make our wines, was closing down by June. As you can imagine, this wasn't the most welcoming news. Our master plan was to start construction this year and hopefully move into our new facility in time for harvest 2010. Now we would be forced to move twice.

For those of you who have followed our progress over the last few years, you might recall that "spare time" is not an applicable phrase in the Jussila household. So.... in my "spare time" I scrambled to find a new (temporary) home for kukkula.

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## ON THE ROAD



Like most winemakers, I didn't get into this business to hit the road and inform the world of our existence. Don't get me wrong, I meet a lot of really great people, and I get to hang out in some pretty cool places, but tossing and turning many nights in unfamiliar beds that are uncomfortable, or having to adjust the thermostat because the room is too hot, too cold, or too noisy isn't exactly my idea of fun.

Realizing, though, that the mountain won't come to Mohammed, we've hit the road. This year we've done a number of trade and consumer events during the "off" season. Several were in Los Angeles, one in Reno, Nevada, one in Chicago, and a dinner at the UCSD Faculty Club in San Diego featuring our wines.

We'll be headed back to Nevada this week, and will spend a week with our distributor in Hawaii the first week of May. If any of you, by chance, will be on Oahu or Maui from May 4-10, let us know, as we're going to do three winemaker dinners during our tour.

More locally, we'll be pouring our wines at the Hospice du Rhone and Paso Wine Festival in May. We'll also be

hosting a wonderful barbeque lunch at our ranch on Sunday, the 17th of May (the day after the Paso Festival). Reservations are required as we're limiting the event to 50 guests. So, if you're interested, please contact us ASAP to avoid being shut out.



Is this global warming?

The view from our house February 7, 2009.

## STATE OF THE WINES AND VINES

Spring is here, and winter is limping out. My neighbor and friend, Dave Osgood, pointed out to me the other day that we've accumulated only 45 inches of rain in the last three winters. That compares to something north of 70 inches in the 2004/2005 winter. Adelaida residents generally expect to see mid-high 20 inch figures on average, by way of comparison. This year will likely come in around 16 inches, so, although it's not as distressing as 2006/2007, it's a bit of a concern. Dave, being the veteran dry farmer, is constantly reminding me that dry farmed vines not only produce intensely flavored fruit, but dry farmers have the advantage if the water tables get too low or dry up. There's one caveat, though. Too many sub par years of precipitation will ultimately challenge even the dry farmed vines if the soil moisture gets too compromised. Hopefully Mother Nature will grace us with plentiful water next winter.

Discing the grass and wildflowers is well underway, and bud break is coming on with a vengeance. We're eagerly anticipating this vintage as our vines are now in the fourth leaf. This should be the first significant season of yield from our

vines. At this point, all we can do is prepare the soil and hope that everything falls in place by harvest.

In February, we bottled our 2007 vintage blends and our first 2008 white blend (50/50 Viognier/Roussanne). We are excited about sharing them with you and think that this will prove to be an exceptional vintage across the board. Since we've bottled, we've sampled **sisu**, **in the red**, **Lothario**, and **vaalea**. All are showing great promise. We've poured **vaalea** at a number of venues and the reception has been beyond positive.

Our club shipments will be going out in the next week and, although we'd like to send out our recently bottled reds, we've decided to only send out one bottle of our '07 **sisu**. We're doing this because we thought it would be fun to show the promise of our '07 wines, but do it in the context of a vertical with our '05, '06, and '07 **sisu**. We've opted to let our **Lothario**, **lagniappe**, and **in the red** rest for another six months, and believe they'll be significantly better prepared for the palette in November. Stay tuned.

## NOTES FROM PAULA'S KITCHEN

# Olives, Walnuts and Other kukkulati

Last Fall, inspired by JoAnn Cherry from Villa Creek who had some experience with preparing olives, we harvested a few gallons of olives and started brining. After a few months and endless changes of brine, we have put some in a jar with olive oil and spices. Although they taste great, the process would be difficult to do on a large scale and everything needs to be refrigerated after a month or so, which presents a space problem.

Pressing for olive oil seems the better alternative. In 2008 there weren't enough olives to make pressing worthwhile, but we anticipate that by this fall we will have significantly more olives to deal with. Then we'll need to find a place to press locally and get it into bottles. Unlike wine, olive oil doesn't get better with age, so if we press this year, we should have some oil available by Christmas.

We still have many bags of unshelled walnuts in the basement awaiting the nutcracker and further experimentation. We tasted some great local walnut oil, and would love to be able to use the 25,000-50,000 lbs we produce each year for oil, but it presents a logistics problem. Although the pressing process is the same as olives (you can

use the same type of press), the walnuts need to be shelled, which would mean we would need to transport the walnuts to the Central Valley, then the shelled nuts would need to come back. All in all, a more difficult process than we are ready to take on right now.

We also recently investigated making the wine jelly on a larger scale (Kevin has 10 gallons or so of 2005 Zinfandel that was never bottled). Unfortunately the packaging costs (unless it is REALLY large scale), are so high that it just doesn't make sense. So for now, I'll just keep making the jelly in small batches for our own and friends' consumption! I am eager to try making some with the **vaalea**. Look for some at our May BBQ.

Emily Wallace (my nephew, Bill's , wife) recently helped me with another experiment. She is a great seamstress and dyes her own fabrics. So when I got the urge to try some tie-dyeing with wine, I gave her a call. Unfortunately, my plan to use "dump bucket" dyes didn't work too well. Detergent and fabrics have conspired to keep those darn stains out, so the result was a very faded brown. Oh well, it would have been a great use for unwanted wine.

## THE NAME GAME CONTINUES

# Introducing: vaalea

We are continuing our tradition of hard to pronounce, but easy to drink wines with a new white blend this spring.

**Vaalea** (**vah**-lee-uh), which means white or light in Finnish, is a 50/50 Viognier/Roussanne blend. The grapes are from Derby Vineyard (located near L'Aventure on the west side of Paso). Kevin's intent was to release this wine at the Hospice du Rhone event, but it was tasting so good immediately after bottling that we decided to put it out there right away. We poured it for trade and consumers in Los Angeles and Chicago to rave reviews. It's already been picked up at several retailers and will be included in the spring Wine Club shipment. You can purchase **vaalea** directly from us for \$18 a bottle. Come by for a taste (by appointment only-- 805-227-0111)!

**Vaalea** is a great wine for spring and summer sipping, with the aroma of pineapple and other tropical fruits. **Vaalea** was produced with no malolactic fermentation, which results in a clean, crisp flavor, with wonderful acidity, and a long, complex finish.

## SPARE TIME

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In some ways the closing of TWS has been a fortunate turn of events. For one, I'm escaping the over-the-top OSHA bureaucracy of the corporate facility that's been home for the last four years. Better yet, I'm moving into a really cool converted barn winery across the street from our vineyard. Judy Starr of Starr Ranch has been nice enough to invite us in. I'm excited to make wine in a low key environment and the beautiful isolation of the rugged Adelaida community. But, the best part is I'm not going to have to do three hours of driving daily during harvest season. Maybe "spare time" is somewhere on the horizon. Who am I kidding?

Back to the winery. We wanted to share with our friends a picture of what the new winery will look like, so we've included a computer rendering from our architects. We're really excited about how the pieces are coming together and think it will be a wonderful marriage with our home and surroundings. Oh, and in my "spare time" I'll act as the general and put up the building myself with maybe a couple of competent helpers. Any volunteers?



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## KUKKULA WINE CLUB

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The Wine Club is a great way to try your favorite kukkula wines and save money on future purchases. You sign up to automatically receive two half-case shipments per year (we choose the wines). The wines in the shipment are discounted by 20% **and** any other purchases receive the 20% discount, plus an additional 15% if you buy a case or more.

Club members also have priority on purchasing limited release wines and will receive invitations to members-only events. Currently we can only ship to Arizona, California, Colorado, District of Columbia, Florida, Iowa, Nevada, Minnesota and New Mexico.

Our next shipment will be sent out in a few weeks. Members' credit cards will be billed mid-April, and shipments will go out before the end of the month. We've moved up the timing on the shipments by a couple of weeks because we want to avoid the hot weather (last year it was over a hundred for the Paso Wine Festival on May 15th)!

Don't forget, Wine Club memberships make great gifts! Membership and order forms are included in the Newsletter, or go online to [kukulawine.com](http://kukulawine.com) to join.



kukkula

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