

Annikka

A Gourmet Feast to Delight the Senses

Enjoy Annika's wines with one of her favorite recipes

This is one of Annika's favorite recipes, and is best savored with her inaugural vintage, 2006 Annika Syrah. Bon appetit!

Sausage & Lamb Bolognese

1 tablespoon olive oil, or as needed
8 ounces mild Italian sausage, casings removed
8 ounces ground lamb
Kosher salt and freshly ground pepper
1/2 cup finely chopped yellow onion
1 medium carrot, peeled and diced
1 teaspoon minced garlic
1/2 cup dry red wine
1 tablespoon tomato paste

2 sprigs fresh oregano
2 cups beef broth
1 pint basket heirloom cherry tomatoes, sliced in half
1/4 cup heavy whipping cream
Cayenne pepper
12 ounces dried penne pasta
Optional garnishes
Freshly grated Parmesan
Chopped kalamata olives

Heat olive oil in a medium-size pan over medium-high heat. Add sausage and lamb. Season with salt and pepper and brown the meat, breaking it up into small pieces. Remove from the pan and set aside. Discard any excess juices or fat that remain in the pan. If needed, add more oil to the same pan over medium heat. Add the onion and cook until golden brown, about 8 minutes. Add carrot and garlic and cook until fragrant, about 1 minute. Deglaze with wine, making sure to scrape up all the crusty caramelized bits on the bottom of the pan. Reduce wine by half, about 2 minutes. Stir in the tomato paste, the reserved meat, oregano sprigs, beef broth, and half of the tomatoes. Bring to a simmer. Cover and cook at a low-simmer for 35 minutes. Stir occasionally. About 5 minutes before serving, remove the lid, discard oregano, add the remaining tomatoes and turn heat to high to reduce and slightly thicken the sauce. When sauce is ready, remove from heat and stir in cream and a large pinch of cayenne to finish. Meanwhile, bring a large pot of salted water to a boil. Add the penne and cook until al dente, about 10-12 minutes. Drain and toss pasta with the finished sauce. Season to taste and garnish with grated Parmesan and chopped olives, if desired. Serve immediately. Serves 4-6.

Welcome

to Annika Vineyards

“Share My Passion”

Over the years, I have found that the enjoyment of fine wines has added another dimension of pleasure to my life. Through the global travels of my golf career, I have been fortunate to experience many of the best wines the world has to offer. Now, I am pleased to be able to share my experience and enthusiasm with you through the creation of my own label, Annika.

By partnering with fifth-generation winemaker Karl Wente of Wente Vineyards, I was able to ensure that my inaugural vintage would reflect our common drive for perfection.

I raise my glass to you and hope you'll enjoy this wonderful wine as much as I have enjoyed participating in its creation. And, as always, I invite you to share my passion.

Skoål,
Annika



The Creation *of Annika Vineyards* Annika's journey into winemaking

Annika is considered the most dominant women's golfer of all time, and has transcended her sport to become a prominent mainstream athlete and celebrity. Throughout her storied career, she has rewritten the LPGA and Ladies European Tour record books, won countless awards and events and brought unprecedented attention to women's golf. Her career has changed how women's golf is played, watched and covered, and she continues to have a positive impact on all of women's sports.

Annika stepped away from competitive golf in 2009 to pursue the ANNIKA™ brand of businesses. These include a golf and fitness Academy, Financial Group, numerous golf course design projects around the world, a clothing line, and a fragrance. She also started the ANNIKA™ Foundation to teach children the importance of living a healthy, active lifestyle through fitness and nutrition, and offer aspiring junior golfers opportunities to pursue their dreams. Annika has a deep love of gourmet cooking, so her enjoyment of fine food and wines makes her development of Annika Vineyards a natural fit.

Annika has always had a passion for fine wines and often dreamed about having her own wine label. For years she looked for the right partner to cultivate her passion. Then in 2008 she was introduced to Carolyn Wenthe through a mutual friend. The two of them hit it off famously with their mutual passion for exceptional viticulture, championship golf and fine dining. Annika was introduced to Karl Wenthe, fifth-generation winemaker and was immediately drawn to his knowledge, passion, and drive towards perfection.

Soon a partnership was born and Annika's dream became a reality with Annika Vineyards. She has enjoyed working with Karl, Carolyn, and the rest of the Wente family. She looks forward to expanding into different varietals and is pleased to start with a Syrah, one of her favorite blends.

Annika Vineyards and Wente Vineyards A pairing based on 125 years of craft and quality

What does Annika have in common with fifth-generation winemaker Karl Wente? An unyielding devotion to being the best. There is a partnership born of a mutual passion for excellence, whether it's on the links or in the pour.

A Family of Winemaking Artisans Since 1883

The grapes for Annika Vineyards wines are grown and vinified based on a family winemaking tradition that dates back five generations, to 1883. All this time, the Wente family has been a constant steward of the belief that the finest wines originate with the most meticulously-kept vineyards. This attention to detail made Wente the ideal partner to assist Annika in the creation of a vintage that would meet her standards for perfection.

Where Life's Finer Things Come Together

At Wente Vineyards, a passion for golf is a way of life. The same scenic acres that produce our varietals are also home to Northern California's premier destination golf course. So it's only natural that Annika would choose to meld her passions for fine wine and golf together here in the rolling hills of the Livermore Valley at Wente Vineyards.



www.annikavineyards.com



Experience

Annika Vineyards Wines

An elegant blend of passion and artistry

From the moment your senses are enveloped in rich aromas of wild blackberry, plum, and strawberry and delighted by the vibrant, saturated ruby color, you'll know you're about to experience an extraordinary example of fine winemaking.

Your journey into Annika Vineyards Syrah continues with chocolate and coffee flavors from the barrel melting roundly on the tongue. The blending of 25% Cabernet Sauvignon lends structure in the mid-palate, and unfolds cassis and clove aromas to complement the Syrah's lush character. And just like the lingering colors of a Livermore Valley sunset, you'll enjoy a long, rewarding finish courtesy of the big, amenable tannins.

Creating the Perfect Pour

The exacting journey from grape to glass.

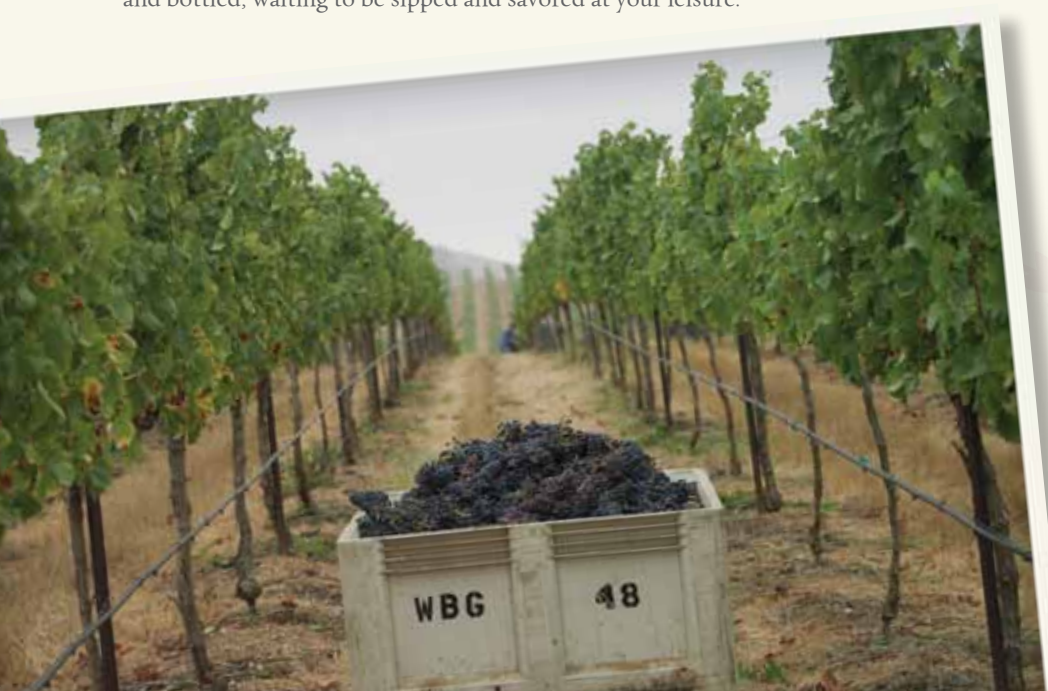
The Birthplace of Annika Vineyards Wines

Annika's wines are sourced from 3000 sustainably farmed estate vineyard acres, chosen for their outstanding fruit and consistent quality. The grapes that compose Annika's Syrah are nurtured by the rich soils, sunny days, and cool nights of California's wine country. And of course, Annika and Karl have enhanced the Syrah's flavors with grapes grown throughout the Greg Norman designed, Wente Championship Golf Course.

Blended for Harmony, Aged to Perfection

Annika Vineyards Syrah draws on the bounty of the Wente Estate Vineyards in the Livermore Valley, as well as Wente's vineyards in the famed Napa Valley. The appellation consists of 75% Livermore Valley Syrah, 15% Napa Valley Cabernet Sauvignon, and 10% Livermore Valley Cabernet Sauvignon for the perfect balance of bold and mellow flavors.

Once transformed by fermentation, the 2006 Syrah was then gracefully aged in a combination of new American, French, Eastern European, and old/neutral barrels. After aging for a total of 24 months, this limited production of 611 cases was blended and bottled, waiting to be sipped and savored at your leisure.



Discover

Wente Vineyards

A legacy of distinction, a lifestyle of abundance

For the Wente Family, excellence has been a lovingly held tradition since 1883. Dating back five generations, Wente Vineyards has been focused on perfecting the art of winemaking, backed by a belief that the finest wines originate with establishing the best methods of growing and harvesting fruit of the highest possible quality.

The History of Wente Vineyards

In 1883, first-generation German immigrant C.H. Wente founded Wente Vineyards in the Livermore Valley because he recognized that the warm days, cool nights, and gravelly soil were ideal for growing grapes. What began with 48 acres has now become over 3000 acres, tended with great devotion by the fourth and fifth generations of the Wente Family.

A Solid Commitment to a Greener Tomorrow

The Wente Family has lived by a belief in careful stewardship of the land for over a century, leading to the development of the Farming for the Future program. From the growing of their grapes to the tending of their championship golf course, Wente Vineyards respects the planet with sustainable practices that minimize water use and reduce non-organic wastes.





The Wente Vineyards Lifestyle

A life fully lived is a life that delights all of the senses. That is why Wente Vineyards is more than just fine wines. This spectacular setting also features an award winning restaurant, unique concert series, and one of Northern California's most beautiful and challenging golf courses.

www.annikavineyards.com