

## *Wine List*

Unavailable for Purchase

### **2000 Cabernet Savignon, Santa Rosa Plateau**

Bronze medal - Orange County Fair

### **2001 Cabernet Savignon, Santa Rosa Plateau**

Bronze medal - CA State Fair, Silver medal - Orange County Fair, Gold medal-LA County Fair

### **2002 Cabernet Savignon, Paso Robles**

### **2003 Zinfandel, Lopez Ranch**

Silver medal - Orange County Fair

### **2003 Zinfandel Port, Lopez Ranch**

\*\*Double Gold\*\* medal - Orange County Fair

### **2004 Merlot, Paso Robles**

### **2004 Cabernet Savignon, Paso Robles**

Silver medal - Orange County Fair

### **2004 Cabernet-Merlot, Paso Robles**

Silver medal - Orange County Fair

### **2005 Cabernet Savignon, Santa Rosa Plateau**



Join the wine club today by calling (909) 591-2...

Oh wait...we can't sell it!!

# **BRENNAN**

*Winery*



## Contact us:

[www.donbrennan.com/winery](http://www.donbrennan.com/winery)

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The **Brennan Winery** began its existence in the year 2000 after Don and Pam caught the 'bug'. Having enjoyed wine for many years, Don, being the wonder that he is, wanted to learn everything about wine. What better way to learn more about the delectable drink than to learn how to make it.

The Brennans joined the Orange County Wine Society in 2000 and attended all the seminars they could and production began shortly thereafter. Their first vintage is the **2000 La Cresta Cabernet Savignon**. Rare nowadays because it was so good they drank most of it; in fact it was so good it won a bronze medal at the Orange County Fair! Not bad for first timers.

From their humble beginnings (5 gallons fermenting in the bathtub) to their vast empire today they invite you to enjoy the wines of Brennan!!

## *The Vineyard*

The Brennan's planted their first vineyard in 2003. It's a known fact that planting grapes near a large body of water regulates the temperature and allows the fruit to ripen to perfection.



Note large body of water in foreground.

## *The Winery*

Coming from a family that doesn't keep cars that run in the garage (only broken cars are acceptable), Don found the perfect location to build the winery.



Pam in front of the "winery".

## *The Laboratory*

All the research and component testing is done on the premises.



Don in the lab.

## *The Cave*

Temperature control is a must for all great wines, including Brennan's. It was necessary to move the wine from the bathtub to a wine cellar. Constructed in 2003, and made of the finest 2x6s that Home Depot could provide, Don built a room to house his new and aging wine. Unfortunately, the entrance was built a smidge too short so people over 5'2" have to duck when entering; thus it's called 'the Cave' (plus it sounds more official).



The Cave houses the vast Brennan Wine Library, all Brennan production wines, a few of Kelli's bottles, and Pam's raw film. Rumor has it that it's a great storage environment for batteries, too!

## *Winery Events*

Any excuse to share their wine and host a party, the Brennan's often invite friends and neighbors to 'help' with the annual crushing and bottling. For the *Jackson Court Crew*, remember the "label removing" party? There was one wine pressing party in which the police stopped by but, they left when Don told them he was making Root Beer. Yeah, right!!



Daddy, Don and Kelli in the assembly line.

## *The Brennan Commitment*

We at the Brennan Winery strive to provide our customers with the finest possible product available. We incorporate state-of-the-art techniques and the latest information about wine making available. This allows us to stay ahead of our competition (e.g. Billy across the street).



We do our part to enrich your life by sharing our great wine with great friends like you.

"Slainte"

*-Don Brennan, Winemaker Extraordinaire*