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***Ventura County Events***

***Channel Islands Parade of Lights***

*December 10th Festival starts at 10am  
Channel Islands Harbor*

***Ventura Harbor Parade of Lights & Fireworks***

*December 16th & 17th  
Ventura Harbor and Village*

***Oxnard Tamale Festival***

*December 3rd 9am - 6pm  
Plaza Park in Oxnard*

***Camarillo Christmas Parade and Santa's Village***

*December 10th  
Parade starts at Las Posas & Temple  
Village at Burnley Park*

***Wild Lights & Jungle Nights***

*Nov. 23 to Dec. 2  
6pm - 8:30pm  
Moorpark College Zoo*

**Wine Basics**



You've been asked to bring wine to a dinner party and you have friends or family who are wine lovers, you quickly realize that the world of wine is full of options and styles. Now you find yourself in the wine isles staring at all the names and colorful labels wondering what to buy. Well here are some wine basics to help you make a more informed decision and to help you feel more wine confident in social gatherings.

**Five Main Types of Wine**

**Red Wine** - Red wines range from light to bold and are still wine made with black grapes. Some of the important red varieties are Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot, Malbec, Grenache and Pinot Noir.

**White Wine** - In white wines, the flavors range from light to rich and are produced from white and occasionally black grapes. Some of the important white wine varieties are Sauvignon Blanc, Chardonnay, Riesling and Pinot Gris or Pinot Grigio.

**Rose' Wine** - Rosé is a still wine from black grapes produced by removing the skins before they taint the wine deep red. Rosé is made by blending white and red wine together.

**Sparkling Wine** - Sparkling wine can be red, white or rosé. The winemaking style involves a secondary fermentation that makes bubbles.

**Dessert Wine** - Most dessert wines taste sweet, but many dry, fortified wines exist, such as dry Sherry. The winemaking style involves fortifying wine with spirits.

**How Do You Drink**

**Red Wine** - At room temperature or a touch below. You can put your reds in the fridge for a few minutes before opening as the wine tastes better.

**White Wine** - For most whites chilled is best, it's helpful to let them warm up in the glass as you drink.

**Rose' Wine** - Chill the rosé wine 30 minutes to 3 hours.

**Champagne or Sparkling Wine** - Chill the rosé wine 30 minutes and 3 hours.

**Top Red Wines / General Tasting Notes / Food Pairings**

**Cabernet Sauvignon**

**Tasting Notes:** Dark, ripe fruits, black cherry, plum, spice, vanilla, cedar or oak from barrel-aging

**Food Pairing:** Grilled meats, roasted meats- beef, lamb

## Welcome to Ventura Management

Robert Gonzales  
Jessica Provencio



From all of us at  
Ventura Management

- *Need to buy or sell your home? Ask how we can save you thousands!*
- *Know someone who needs help with property management. We can help!*

*Chris Marsh has been in the real estate business and serving the Ventura County area for over 25 years. He is well versed in all types of real estate matters*



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### Wine Basics(Cont.)



#### **Pinot Noir**

**Tasting notes:** Red fruits, bright cherries, strawberry, some spice, vanilla,

**Food Pairings:** Light, flavorful meats - duck, pork, chicken thighs; mushrooms; salmon and heavy flavored fish

#### **Bordeaux Red Blends**

**Tasting Notes:** Big, bold, dark fruits,; savory flavors; mineral flavors; tannic

(drying); cedar, oak, vanilla

**Food Pairings:** Smoked meats, roasted meats; lamb; firm cheese

#### **Malbec**

**Tasting Notes:** Dark berry, cherry, black pepper spice, cocoa, wet earth

**Food Pairings:** Pasta, Barbecue or grilled meats, spicy food

#### **Merlot**

**Tasting Notes:** Raspberries, strawberries, mineral, cedar

**Food Pairings:** Many foods from chicken and pork to dark meats

#### **Top White Wines / General Tasting Notes / Food Pairings**

##### **Chardonnay**

**Tasting Notes:** Wide range depending on style; lemon, apple, pear, bright fruits; mango, pineapple, peach, tropical fruits; vanilla, butter, baked goods, coconut

**Food Pairings:** Fish, lightly seasoned chicken, soft cheeses

##### **Sauvignon Blanc**

**Tasting Notes:** Green fruits, lime, green bell pepper, pear; stone fruit, kiwi, peach; oaked, vanilla, coconut, butter.

**Food Pairings:** White meats, chicken, pork; white fish, shell fish, lobster, clams; soft, sour cheese

##### **Pinot Grigio/Pinot Gris**

**Tasting Notes:** Italian, lime, pear, sour apple; France, lemon, honey, honeysuckle; U.S., white nectarine, ripe stone fruits

**Food Pairings:** Fresh fish, green salads, shellfish

##### **Rosé**

**Tasting Notes:** Varying styles; Light, rose petal, under ripe strawberry, limestone; Medium, strawberry, summer fruits; Heavy, ripe fruits, floral, spice hints

**Food Pairings:** Dependent on style anything from light salads to barbecued meats

### **December Quote:**

*The only person who never makes a mistake is someone who does nothing.*

*.... Albert Einstein*

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