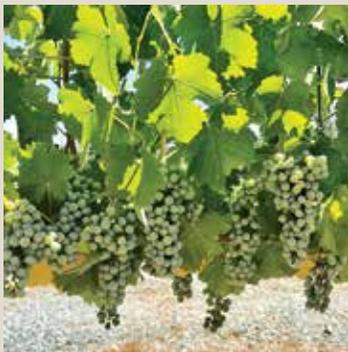




SOME NEWS

FROM NEWSOME HARLOW WINES

FALL 2019



PICTURES TAKEN DURING SCOTT'S RECENT VISIT TO THE SAUVIGNON BLANC VINES AT JORDAN OAKS VINEYARD OUTSIDE OF ANGELS CAMP.



ON CHANGES

All businesses face change. Small businesses especially, face loads of it. Add the intricacies of the wine biz into the mix and I can comfortably say that things are more often than not, UNcomfortable. That can be a good thing because it keeps us on our toes. Still, after nearly 20 years of making wine and 17 years of selling wine even a company like ours can still find itself reacting a little sluggish. It's a mindset you must put yourself in to avoid this trap. Habits need to be created and fed. This is why we look for new varietals to make or new events to create. Or even label and website updates and redesigns. It's also why we began developing the Ten by Ten brand. All this being said, if you move too fast your business can come across as erratic and unfocused. And so we work to make sure we are not being impulsive. Too much impulsiveness in an industry like ours that is steeped in tradition can be deadly.

But what you might not know, is that we try to take this same approach of balance in the winery when making these wines. While we are not afraid to try new things out, we also do not chase every brand new winemaking idea or practice that comes across our desks. And not coincidentally, it's the very approach we take even when putting the blends together... balance.

However there is one thing that does not change much.

In fact, it is the stability of this one thing that enables us to practice these "balance goals" on an almost daily basis. And that one thing is you... all of you wonderful people that have been with us, trusting us to keep our eyes on the ball for so long. Some of you, yes, are newer customers. But our experience tells us that even most of you "NH newbies" will be with us for quite some time.

So as we head straight into our favorite time of year, the upcoming Crush season, I guess this is my way of letting you new folks know that we get it! And we are committed to busting our arses to always strive to get the balance right... and reminding ALL of you long time supporters once again that we appreciate your support. Hold our beers... we got this!

—Cheers,
Scott Klann



CHEF MELLY'S FEATURED RECIPES

EASY PORK CHOPS WITH CINNAMON AND PECANS

Perfect paired with the 2017 Foothill Zinfandel.

Ingredients

3 tablespoons butter, divided
4 boneless pork loin chops (4 ounces each)
3 tablespoons brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
4 medium tart apples, thinly sliced
2 tablespoons chopped pecans

Instructions

In a large skillet, heat 1 tablespoon butter over medium heat. Add pork chops; cook 4–5 minutes on each side or until a thermometer reads 145°. Meanwhile, in a small bowl, mix brown sugar, cinnamon, nutmeg and salt. Remove chops; keep warm. Add apples, pecans, brown sugar mixture and remaining butter to pan; cook and stir until apples are tender. Serve with chops.



CHICKEN CACCIATORE

Serve with our 2017 Carignane.

Ingredients

One 3-pound chicken, cut into 8 pieces
1/2 cup flour
Salt and freshly ground black pepper
3/4 cup olive oil, divided
1 tablespoon chopped garlic
1 cup chopped onion
1 cup button mushrooms, washed and halved

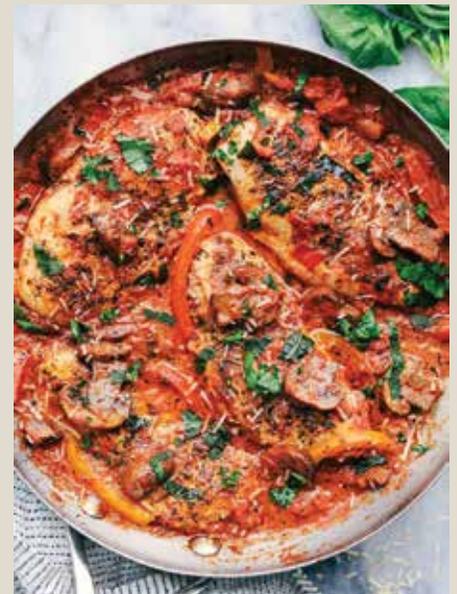
Instructions

In a bowl, season the flour with salt and pepper to taste. Lightly dredge the chicken pieces in the seasoned flour and shake off any excess.

Heat 1/2 cup of the olive oil in a large sauté pan over medium heat. Sear the chicken on all sides until golden brown, about 4 to 5 minutes. Set aside.

In the same pan, heat the remaining olive oil and sauté the garlic and onions until light brown, about 2 to 3 minutes. Add the mushrooms and peppers, smoked paprika, and sauté for 5 minutes, or until soft. Deglaze with the red wine. Add the tomato sauce, cream and chicken stock and simmer over low heat for 5 minutes. Add the chicken and cook for about 30 minutes, or until cooked. Add the basil and season with salt and pepper to taste.

2 red bell peppers, seeded and cut into 1/2-inch wide strips
1 green bell pepper, seeded and cut into 1/2-inch wide strips
1 Tablespoon smoked paprika
1/2 cup red wine
3 cups tomato sauce
1 cup chicken stock
1/2 cup heavy cream
1/2 bunch fresh basil, finely chopped



BEEF TENDERLOIN COBB SALAD

Serve our 2017 Frank Herbert Zinfandel with this dish for the ideal pairing.

Ingredients

1 1/3 cup diced red and yellow tomatoes or cherry tomatoes cut in half
6 cups arugula or lettuce mix
8 slices prosciutto, roasted crisp and broken into pieces
4–6 hard boiled eggs, peeled and quartered
1 1/2 cups diced avocado
8 ounces beef tenderloin, grilled cooled and diced into 1/2-inch cubes
3/4 cup crumbled blue cheese

Instructions

Prepare the tomatoes, toss with 2 tablespoons of the vinaigrette and season with salt and pepper.

Arrange the greens on the platter. Arrange each component in vertical lines on top of the greens. Top with salt & pepper and vinaigrette.

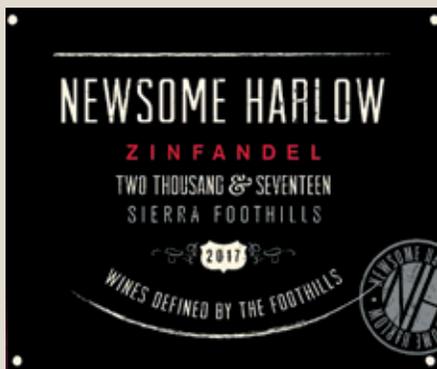
Dressing

1 shallot, minced
1 1/3 cup freshly squeezed lemon juice
2 tablespoon chopped fresh chives
1 cup extra virgin olive oil
Salt and fresh ground black pepper

Place the shallots and lemon juice in a small bowl. Slowly whisk in the olive oil, fold in chives & salt and pepper to taste.



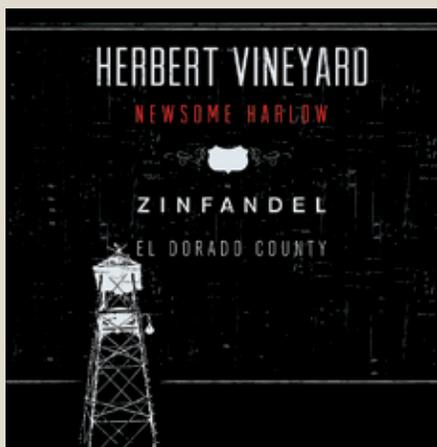
FALL CLUB WINES



2017 FOOTHILL ZINFANDEL

Varietals: 90% Zinfandel, 10% Petite Sirah
 Vineyards: Beckman Vineyard, Roland Rosario Vineyard & The Dalton Ranch
 Appellation: Sierra Foothills Alcohol: 14.7% Cellar: 5–8yrs
 Aging & Cooperage: 16 months in 20% new American, 80% neutral oak
 Cases Made: 959 Recipe: Easy Pork Chops with Cinnamon and Pecans (See Page 2 for recipe)

Deep raspberry and plum aromas with a touch of herbaceous characters combine with a slight chocolate aroma. The flavors mirror the raspberries and add a spicy component of nutmeg. This juicy Zinfandel finishes firm and fruity with lingering dark berry flavors and a peppery spiciness.



2017 FRANK HERBERT ZINFANDEL

Varietals: 87% Zinfandel, 13% Petite Sirah
 Vineyard: 100% Frank Herbert Vineyard
 Appellation: El Dorado County Alcohol: 15.0% Cellar: 5–8yrs
 Aging & Cooperage: 18 months in 2yr old French oak
 Cases Made: 190 Recipe: Beef Tenderloin Cobb Salad (See Page 2 for recipe)

Supple black fruits and spicy anise aromas combined with classic Sierra Foothill peppery Zin aromas and flavors. The mouthfeel has a focused supple character that relies heavily on the black fruit characters. This old vine Zinfandel has a great mid-palate with classic foothill black pepper characteristics. Finishes soft but long with dark berries.



2017 CARIGNANE

Varietals: 85% Carignane, 15% Syrah
 Vineyards: The Dalton Ranch & Roland Rosario Vineyard
 Appellation: Calaveras County Alcohol: 14.4% Cellar: 3–5yrs
 Aging & Cooperage: 20 months in 10% new French oak, 90% neutral oak
 Cases Made: 240 Recipe: Chicken Cacciatore (See Page 2 for recipe)

Dark juicy plum aromatics hit first, followed by some exotic bright fruit and spicy aromas and a hint of blackberry and rhubarb. The flavors mirror the plum aromas and add some raspberry characters. The mouthfeel is medium to full bodied with just enough tannin to fill out the dark fruit finish.

CURRENT WINES to order visit nhvino.com or call 209.728.9817

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|-------------------------------|--------|----------------------|---------|
| 2017 Big John Zinfandel | \$28.5 | 2018 Sauvignon Blanc | \$14.25 |
| 2017 Roland Rosario Zinfandel | \$28.5 | 2018 Rosé | \$15 |
| 2017 Foothill Zinfandel | \$18 | 2017 Viognier | \$18 |
| 2017 Carignane | \$24 | | |
| 2017 Barbera | \$24 | | |

Prices above reflect Club Member Discount.

SPOTLIGHT ON SEBASTIAN

It's been quite an enjoyable summer for me. Our youngest, Sebastian, spent his entire summer working with us at the winery before he heads off to college in San Luis Obispo in mid August. It'll be quite a change for him... he's only lived here in Murphys since the day he was born. And he has pretty much only ever known Mom's cooking, fishing, baseball and working at the winery. However with any luck he can find some winery work down there part time to keep up his chops. For us it means an empty nest. That's gonna take some getting used to!

Sebastian's plan is to study Ag Business starting at Cuesta College and play baseball down there. After that, he hopes to transfer to Cal Poly before getting some work experience and finally, coming back to join the family business. Sure, a lot can happen between now and then but these are his current goals. Melly and I sure hope he reaches them!

—Scott



IN MEMORIAM

It is with a heavy heart that I inform you that last week our small wine community here in Murphys lost a true giant. Chuck Hovey was not just the winemaker and owner of another local winery. He was also my mentor and taught me most of what I know about winemaking. It was 27 years ago this month that I drove down to the old Stevenot Winery to start my first day of work in the wine biz, and it was Chuck that gave me the opportunity. Over the years he managed to instill in me a passion for wine and the wine business that has never wavered. In addition to his wine work he was also the kindest and most compassionate man I have ever known. He was a pioneer in our area. He was a great man. He was my dear friend and I will miss him tremendously. Rest in peace, Chuck. I honestly can't imagine what my life would be like without your influence.



2019 NEWSOME HARLOW CALENDAR OF EVENTS

CHECK WWW.NHVINO.COM
FOR MORE INFORMATION

August

8/24 Big John Vertical Tasting and Dinner—SOLD OUT

September

9/27 Concours D' Elegance Dinner at Ironstone

October

10/5 Grape Stomp

10/13 Baconfest

November

11/2 Dia de Los Muertos

11/16 Magnum Release

11/29 Black Friday Releases of the Dysfunctional Family
and Holiday Packs

December

12/6 Murphys Open House

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[@tenbytenwines](https://www.instagram.com/tenbytenwines)
[#drinkcalaveras](https://www.instagram.com/drinkcalaveras)