

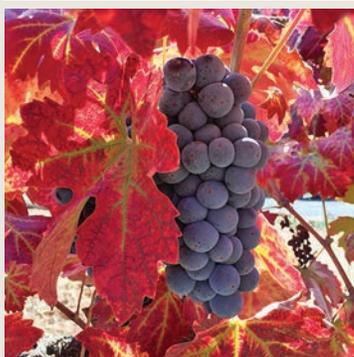


SOME NEWS

FROM NEWSOME HARLOW WINES HOLIDAYS 2019



SEE OUR
SPOTLIGHT ON
STEPHANIE HENDERSON
ON PAGE 4



CRUSH REPORT

Crush finally wrapped up this year on October 30th. Harvest season is such an important time of year for us. It is the beginning of a brand new vintage (crush, harvest, vintage... it's all the same thing). It's an opportunity for success. When harvest starts, everything is about possibilities. People always ask me how the grapes are this year. Or if it's a good season. Thing is, we live in California. Bad vintages due to weather are few and far between. The main thing about a vintage is that it's always going to throw you curveballs. Challenges are the norm. Sometimes it is a shortage of pickers. Sometimes it is truck or other piece of equipment breaking down. And sometimes it is a Public Safety Power Shutdown by the power utility. You never know. So, it's how we deal with those challenges that really is the measurement of a successful season. Or, how the grapes "are".

I can say this without jinxing it now that it is over... the 2019 vintage was one of the most fun, smooth, successful vintages I have ever been a part of in my 28 vintages. Growers were generally in good moods as there were plenty of pickers. The weather cooperated without skyrocketing temps creating panic to get things picked. Our equipment consistently ran flawlessly. My crew was AWESOME! Everyone was generally not overworked (a rarity) and this makes for a VERY happy crew. A crew that wants to come in everyday and make kick ass wine.

The power shutdown was a curveball, but the fact that we knew it was coming helped us prepare for it. We did have to do about six days

of work in three days in order to be in good shape when it went out, but everyone buckled down and did it with (mostly) smiles on their faces. We had a small generator at the Winery that ran the drain pumps and on demand water heaters. So we were able to spend those days cleaning all the stuff we dirtied up in those three "power prep" days. And most importantly, the smaller generator kept the Tasting Room open with tunes, wifi, wines and smiles.

And speaking of the Tasting Room... it is the Holiday season and the time of year when we get to see most of you in Murphys sharing the season with friends and family. This makes it our favorite time of year as we get the ability to thank you in person for the support you have given us throughout the year(s). Most of the year you guys come in and tell us how great we are. Well, during the holidays, it is our turn to tell you how great you are. So stop in for a glass or a tasting and we will do just that.

—Our best to you all,
The entire NH gang



CHEF MELLY'S FEATURED RECIPES

LAMB SLIDERS WITH MINT CHUTNEY

Pair with the 2017 Meritage.

Ingredients

4 pounds boneless leg of lamb with fat
24 Slider rolls
Mint Chutney
½ cup yogurt
3 T fresh lemon juice
1 bunch cilantro, tender stems ok
1 cup mint leaves, packed

2 t sliced ginger
1 garlic clove
¼–1/2 t sea salt
½ t sugar
1 T water, or just enough to get the blender going



Directions

Roast lamb in 350 degree oven covered for 4 ¼ hours or until the meat shreds. Blend all chutney ingredients in a food processor until smooth. Taste and adjust salt and lemon. Assemble the sliders with a bit of lamb and a spoonful of chutney. Serve warm.

MOLE CHICKEN

Pair with the 2017 Donner Party Zinfandel.

Ingredients

6 chicken thighs, skinless

Mole Sauce

1 oz Mole Spice Pack (I get the Murphys Spice Tins' Blend With Nuts)
6 T water
2 T water
2 T chicken broth

Directions

Bake chicken thighs at 300 degrees for 1 hour or until meat is tender. Mix above ingredients together in mixing bowl to form a sauce. Top chicken with sauce and bake another 10 minutes. Garnish with fresh cilantro and serve with warm tortillas.



LAVA CAKE

Pair with the 2017 Petite Sirah for an amazing end to any dinner.

Ingredients

6 ounces high quality semi-sweet chocolate
1/2 cup unsalted butter
1/4 cup all-purpose flour
1/2 cup confectioners' sugar
1/8 t salt
2 large eggs
2 large egg yolks

Directions

Spray 6 ramekins with nonstick cooking spray and dust with cocoa powder. Preheat oven to 425 degrees. Coarsely chop the chocolate. Place butter into a medium bowl, and then add chopped chocolate. Microwave on high in 10 second increments, stirring after each until completely smooth. Set aside. Whisk the flour, confectioners' sugar, and salt together in a small bowl. Whisk the eggs and egg yolks together until combined in another small bowl. Pour the flour mixture and eggs into the bowl of chocolate. Slowly stir everything together using a rubber spatula or wooden spoon. If there are any lumps, gently use your whisk to rid them. The batter will be slightly thick. Spoon chocolate batter evenly into each prepared ramekin. Place ramekins onto a baking sheet and bake for 12–14 minutes until the sides appear solid and firm—the tops will still look soft. Allow to cool for 1 minute, then cover each with an inverted plate and turn over. The cakes should release easily from the ramekin.

Add toppings like raspberries, whipped cream or ice cream. Serve immediately.

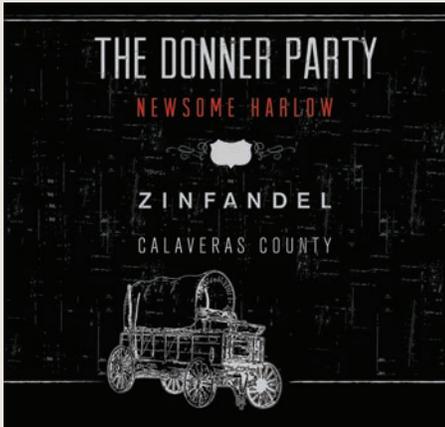
HOLIDAY CLUB WINES



2017 MERITAGE

Varietals: 50% Cabernet Sauvignon, 22% Merlot, 22% Malbec, 6% Petite Verdot
 Vineyards: Chatom Vineyard, Rolleri Vineyard, Lee Vineyard, Lou Clark Vineyard
 Appellation: Calaveras County Alcohol: 14.6% Cellar: 8–10yrs
 Aging & Cooperage: 22 months in 3yr old French oak
 Cases Made: 387 Recipe: Lamb Sliders with Mint Chutney (See Page 2 for recipe)

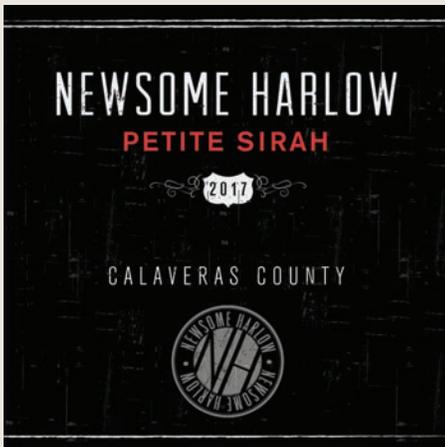
The wine starts out with deep black currants, violet and spicy aromatics. Flavors are deep plum, clove and nutmeg with an earthy component and dried herbs like cut hay. This is a sublime Cab based blend with broad mouthfeel and lots of spicy characters. The tannins, while soft, are very full. The wine finishes with long dark earthy characters and a touch of sweet black cherry.



2017 DONNER PARTY ZINFANDEL

Varietals: 92% Zinfandel, 8% Petite Sirah
 Vineyard: 100% The Dalton Ranch
 Appellation: Calaveras County Alcohol: 15.0% Cellar: 5–8yrs
 Aging & Cooperage: 18 months in 20% new French oak
 Cases Made: 348 Recipe: Chicken Mole (See Page 2 for recipe)

Deep black fruit and spice aromas. The flavors are ultra-strong blackberries, anise and clove with an earthy component. This is one big Zin with broad mouthfeel and spicy leathery characters. The tannins are firm but structured. The wine finishes with long dark blackberry and plummy characters.



2017 PETITE SIRAH

Varietals: 100% Petite Sirah
 Vineyards: The Dalton Ranch, Aix Sponsa Vineyard, Mayben Vineyard
 Appellation: Calaveras County Alcohol: 14.8% Cellar: 5–8yrs
 Aging & Cooperage: 20 months in 3yr old French and American oak
 Cases Made: 354 Recipe: Lava Cake (See Page 2 for recipe)

The PS is deep deep purple in color. Deep and dark plum and blueberry Petite Sirah aromas are followed up with spicy characters and just a touch of oak. The flavor profile mirrors the aromatics, especially with the dark plum flavors. An earthy flavor subtly creeps in about midway through the palate. The mouthfeel is full yet tannins are just now beginning soften and round out the long plummy finish.

CURRENT WINES to order visit nhvino.com or call 209.728.9817

2017 Big John Zinfandel*	\$28.5	2018 Sauvignon Blanc	\$14.25
2017 Roland Rosario Zinfandel	\$28.5	2017 Drama Queen	\$19.5
2017 Herbert Vineyard Zinfandel*	\$28.5	2017 Carignane	\$24
2017 Donner Party Zinfandel	\$28.5	2017 Meritage	\$24
2017 Foothill Zinfandel	\$18	2017 Petite Sirah	\$21

Prices above reflect Club Member Discount.

*At the end of the vintage. GET YOURS NOW!

SPOTLIGHT ON STEPHANIE HENDERSON

Earlier this year we were fortunate enough to have a new member of the gang join us here at NH. Stephanie Henderson had been working at a couple different tasting rooms around town but reached out looking for something a little more consistent. It's always risky hiring new people in a small town like this. I always say if things go bad you still have to see that person at the market next week.

It has been such a pleasure having Stephanie around. She is quick with a smile and a laugh. She also understands that this job is not about her (or me, for that matter) but it is about all you NH fans. Here is her story...

Stephanie grew up as a young girl here in Calaveras. In fact, she went to school with a lot of our close friends, along with a few of the folks that I went to school with. However she moved away in 1983. She spent 30 years in the Monterey area finishing school and starting her life. Her oldest daughter Chandler(24) was born there and lives in Sunnyvale studying to be a teacher. In Monterey, she met her husband Scott and they built a great life for themselves with Chandler and their youngest daughter Laurel(12). In 2013 Stephanie and Scott, along with Laurel, moved back to Murphys. Steph still says it is the best decision they ever made. And we are very happy they made it as well. It is our absolute pleasure to have her on board!



NEWSOME HARLOW WINES

DYSFUNCTIONAL FAMILY 3PK



THE DEVIANT
DRAMA QUEEN
WILD CHILD

AVAILABLE FOR A LIMITED TIME ONLY

PUTTING THE FUN IN DYSFUNCTIONAL!

The Dysfunctional Family Pack will be available Black Friday, November 29th thru the end of the year. The Holiday Gift Pack includes bottles of The Deviant, Wild Child and Drama Queen.

\$95 Retail

or

\$71.25 for Club Members

You will be a hit at the holidays, if only for your excellent taste in wine. Keep it for yourself, or give it as a gift, because your dysfunctional family IS the reason you drink!

