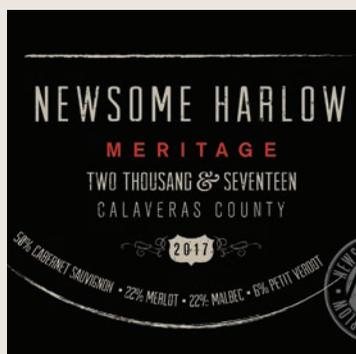


CELEBRATING 20⁰⁰/₂₀ YEARS NEWSOME NEWS

FROM NEWSOME HARLOW WINES WINTER 2020



SEE OUR
CALENDAR OF EVENTS
FOR 2020
ON PAGE 4



Inaugural Newsome Harlow Tasting Party 2003



Very First Zinstastico Party 2009

TWENTY IN TWENTY TWENTY

Momentous occasions are often marked by boisterous celebration. Just as they are here at Newsome Harlow. The year 2020 marks our 20th anniversary of making wines in Murphys. So we are going to start the next twenty off with a full year of celebrations. We began in January with an historical vertical tasting of several vintages of that very first wine of ours, the Newsome Harlow Meritage. We are also adding heavily to the list of events we normally

host, including bringing back some old favorites that we haven't done for the last few years. Want more cooking classes with Melanie? Want more dinners and more tastings? How about one grand 20th anniversary bash late summer or early fall? It's all in the works. On the back page of this newsletter is the busiest Calendar of Events you've ever seen from us, and all of it is designed to celebrate this 20th anniversary WITH GUSTO!

IN THE BEGINNING

The idea of Newsome Harlow came on a typical hot July afternoon. After a couple of cold ones, my good friend Mark Skenfield and I decided it was time to do something for ourselves in the wine biz. We were in our thirties and had spent most of our twenties in this business working for other wonderful people—me as a winemaker, him as a vineyard manager. After a final sign-off from my dear wife (of 26 years now!) and some biz help from another friend Hugh Swift, we made 140 cases of our very first wine, the 2000 Meritage. The wine was a blend of Cabernet Sauvignon, Merlot and Petit Verdot sourced from three vineyards within a three-mile radius of Murphys. It was just a small lot from the vineyards of good friends, no tasting room, no wine club. That first vintage started in late September and ended the first week in October. A small window by any standards, yet it began a twenty year legacy that we are hoping you will celebrate with us throughout this year.



We struggled with a name for quite some time until, on the advice of my former employer (and current Sauv Blanc grower) Gay Callan, we decided on family names... Newsome being my mother's maiden name and Harlow being a family name of Mark's. Twenty years later, I am still fully aware of this prescient decision to use these family names as it has allowed us to create a linear connection to past, present and future. It would be a grand understatement to say that we are as excited about the next

—continued on page 4

CHEF MELLY'S FEATURED RECIPES



MEDITERRANEAN CHICKEN WITH SUNDRIED TOMATOES, ARTICHOKE AND KALAMATA OLIVES

Pair with the new Wild Child.

Ingredients

- 1.5 lb chicken breast (thinly sliced)
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/4 cup flour
- 2 T olive oil
- 8 oz roasted artichoke hearts (drained)
- 6 oz sun-dried tomatoes in oil
- 3 T capers (drained)
- 1/2 cup pitted kalamata olives
- 2 T lemon juice freshly squeezed
- 3 T olive oil

Directions

Season chicken with salt and pepper, then dredge in flour. Heat 2 tablespoons of olive oil in a large skillet on medium-high heat. Add chicken and brown for about 4 minutes until it turns nice golden color on both sides. Remove the chicken from skillet. Add artichokes, sun-dried tomatoes, capers, olives and lemon juice to the same skillet. Stir to combine, on medium heat. Reduce heat to medium-low. Add 2 or 3 tablespoons olive oil and stir in to combine. Push the vegetables to the sides of the skillet, and add the chicken back in. Cook the chicken and the vegetables on low-medium heat for about 5–10 more minutes, covered, until the chicken is completely cooked through and no longer pink in the center. Serve immediately over creamy polenta or angel hair pasta.



BEEF TENDERLOIN WITH BLACK TRUFFLE SAUCE AND PORCINI MUSHROOM PASTA

Pair with the 2017 Syrah.

Ingredients

- 4 cups chicken stock
- 1/2 cup medium dry sherry
- 1 seven-ounce can black truffle peelings
- 1 T butter
- 1 pinch salt
- 1/2 cup heavy cream

Directions

Set a large pot over high heat and add the chicken stock. When the stock has reduced to about 1 cup of total liquid, reduce the heat to medium and add the sherry along with the can of truffle peelings (the truffles and all of the accompanying truffle juice). Let the liquid in the pot reduce until the liquid appears less watery and slightly sticky. The difference will be subtle. When you are happy with the consistency and texture of your sauce, remove it from the heat.

Preheat the oven to 375°. Season the beef tenderloin liberally with salt all over. Set a large skillet over high heat and add enough olive oil to just barely cover the skillet in oil. Sear the beef on all sides, so that the exterior looks brown and caramelized. Transfer the beef to the oven. After 10 minutes in the oven, use a digital thermometer to check the temperature of the beef. For medium rare steak, remove the beef from the oven when the thermometer is inserted into the center of the tenderloin and reads 125 degrees. Keep checking every 5 minutes or so until

- 1 cleaned beef tenderloin, about 7 or 8 inches long
- 1 pinch salt
- 1 splash olive oil
- 1 pound of Marisolio's Porcini Mushroom Pasta, boiled according to the directions
- 1 handful thinly sliced chives, for garnish

you have reached the desired temperature. Remove steak from the oven and let it rest for 10 minutes before slicing it. While the beef rests, finish the sauce. Set the pot of sauce over low heat, and add the butter. Stir gently to incorporate the butter into the sauce. Add heavy cream. Taste the sauce and add salt as necessary. Slice the beef tenderloin into medallions that are 1 inch thick. On a platter, place pasta and spoon a bit of sauce over it. Add a few slices of beef, and top with more sauce. Garnish with chives. Serve and enjoy.



EASY LAMB ROAST WITH ROSEMARY, THYME, GARLIC AND BABY POTATOES

Serve with the 2017 Shake Ridge Ranch Zinfandel.

Ingredients

- 1 (2-lb.) boneless lamb shoulder roast, tied with butcher's twine
- 4 cloves garlic, minced
- 1 T freshly chopped rosemary
- 2 tsp fresh thyme leaves
- 3 T extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 2 lb baby potatoes, halved if large

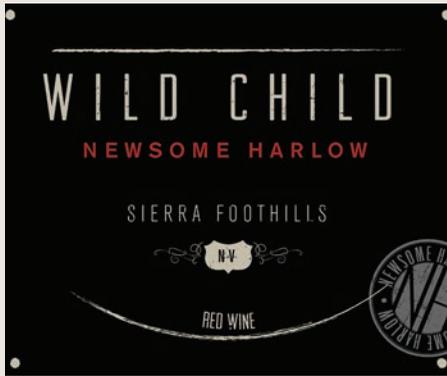
Directions

Preheat oven to 450° and place oven rack in lower third of oven. In a small bowl, mix together garlic, rosemary, thyme and 1 tablespoon oil and season generously with salt and pepper. Rub all over lamb.

In a 9" x 13" baking dish, toss potatoes with remaining oil and season with more salt and pepper. Place lamb on top of potatoes and roast until internal temperature reaches 145°, about 1 hour.

Let rest 15 minutes, remove twine, then slice roast and serve.

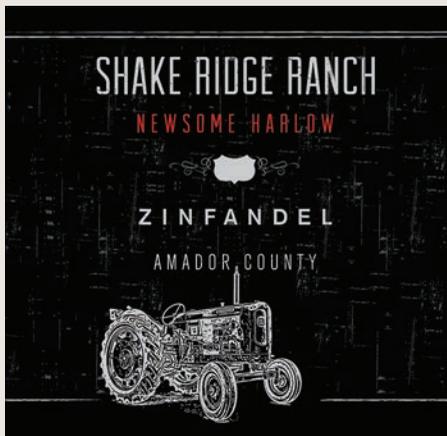
WINTER CLUB WINES



WILD CHILD

Varietals: 30% Barbera, 30% Syrah, 20% Carignane, 20% Grenache
 Vineyards: 30% Rancho Victoria, 50% Dalton Ranch, 20% Roland Rosario
 Appellation: Sierra Foothills Alcohol: 14.6% Cellar: 5–8yrs
 Aging & Cooperage: 12 months in neutral oak
 Cases Made: 238 Recipe: Mediterranean Chicken (See Page 2 for recipe)

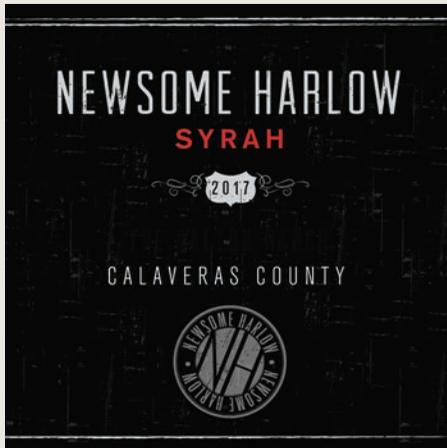
A wild combination of raspberry, cranberry with very slightly earthy aromas blend with bright blackberry aromas and spiciness. The fruit, earth and spice flavors marry quite well together on the palate. Strongest flavors are raspberry and blackberry. The mouthfeel is quite bright and medium-bodied with just a touch of tannin coming from the Syrah that lengthens out the blackberry finish.



2017 SHAKE RIDGE RANCH ZINFANDEL

Varietals: 94% Zinfandel, 6% Petite Sirah
 Vineyard: 100% Shake Ridge Ranch
 Appellation: Amador County Alcohol: 14.7% Cellar: 8–10yrs
 Aging & Cooperage: 18 months in 25% new French oak and 75% neutral oak
 Cases Made: 251 Recipe: Easy Roasted Lamb with Baby Potatoes (See Page 2 for recipe)

Classic black pepper aromas with raspberry and currants. The flavors mirror these aromas and the wine is medium to full-bodied with lots of structure. 2017 was yet again a very warm season and as a result the tannins were well-structured from the get-go and the wine is showing Sierra Foothill peppery characteristics integrated with the tannins. It finishes long with the dark berry flavors.



2017 SYRAH

Varietals: 100% Syrah
 Vineyards: 75% The Dalton Ranch & 25% Cave City Vineyard
 Appellation: Calaveras County Alcohol: 14.9% Cellar: 8–10yrs
 Aging & Cooperage: 21 months in 25% new French oak, 75% neutral oak
 Cases Made: 258 Recipe: Beef Tenderloin with Truffle Sauce and Porcini Pasta (See Page 2 for recipe)

Intense blackberry and deep dark plum aromatics come on strong at the front. This Syrah is showing some classic spicy aromas that blend really well with the dark berries as well. Strong flavors of fresh plum and blackberry with a bit of spicy oak and forest floor earthy characters. The mouthfeel is full-bodied with a softening tannin structure that lengthens out the dark fruit finish.

CURRENT WINES to order visit nhvino.com or call 209.728.9817

2017 Roland Rosario Zinfandel	\$28.5	2017 Syrah	\$24
2017 Donner Party Zinfandel	\$28.5	2017 Carignane	\$24
2017 Shake Ridge Ranch Zinfandel	\$28.5	Wild Child	\$18
2017 Meritage	\$24	2018 Sauvignon Blanc	\$14.25
2017 The Deviant	\$33.75	2017 Drama Queen	\$19.5
2017 Petite Sirah	\$21		

Prices above reflect Club Member Discount.

IN THE BEGINNING—CONTINUED FROM PAGE 1

twenty years in the wine biz as we are about celebrating the first twenty.

I speak for not just myself, but also for Melanie and our dear partners Steve and Gretchen Rael, when I say that seeing our children take part and flourish in this company is the greatest joy we could ask for. Walk into the Tasting Room on any given weekend and you will see not only one of us there to visit and thank you all, but also the youngins. Like Bianca Rael (and before that, her big sis Francesca) keeping things flowing. Or my oldest, Sydney, pouring wines and entertaining you with her bigger-than-life personality. And

our youngest, Sebastian, who wasn't even born when we started NH, currently away at college studying Business Management with an emphasis on the wine industry. This next generation's fresh insight and creative business acumen will help shape Newsome Harlow into the next two decades and beyond.

We could never have made it this far without the loyalty, support and love from you—our family, friends and club members. Your patience, feedback and sound advice has motivated us through the hard times and has helped shaped the vision of Newsome



Harlow that we all love today. I am humbled by your enthusiasm and inspired by your sense of ownership and pride in what we have all created together. And I thank you.

LET'S PARTY!!

2020 NEWSOME HARLOW CALENDAR OF EVENTS

CHECK WWW.NHVINO.COM FOR MORE INFORMATION

February

2/6 Melanie's Cooking Class: Fondue
2/15–2/16 President's Day
Wine Weekend

March

3/1 2019 Sauvignon Blanc Release Event
at Jordan Oaks Vineyard
3/5 Melanie's Cooking Class: Cured
Brisket and Homemade Krauts
3/21 Irish Days featuring Grover Anderson
in The Courtyard

April

4/2 Melanie's Cooking Class: Easter Breads
4/18 Library Event at the Winery
4/25 Sierra Nevada Film Festival Event
at the Tasting Room
4/26 Stogies Event at the Winery

May

5/7 Melanie's Cooking Class: Cheese
and Charcuterie
5/8 Dinner and Theatre Event
in the Courtyard

June

6/11 Melanie's Cooking Class: Paella
6/19 & 6/20 Zintastico

August

TBD Melanie's Cooking Class
8/8 Big John Vertical Event at the Winery

September

TBD Melanie's Cooking Class
TBD 20th Anniversary Party

October

TBD Melanie's Cooking Class
10/3 Grape Stomp
10/11 Baconfest

November

TBD Melanie's Cooking Class
11/7 Dia de Los Muertos
11/13 Magnum Release
11/27 Black Friday Releases of
The Deviant, Dysfunctional Family
and Holiday Packs

December

TBD Melanie's Cooking Class
12/5 Murphys Open House



CELEBRATING
20⁰⁰/₂₀
YEARS

Visit us on social media
[@newsomeharlowwines](https://www.instagram.com/newsomeharlowwines)
[@tenbytenwines](https://www.instagram.com/tenbytenwines)
[#drinkcalaveras](https://www.instagram.com/drinkcalaveras)