

CELEBRATING  
**20**<sup>00</sup>/<sub>20</sub>  
YEARS



**BIG JOHN**  
NEWSOME HARLOW  
2013  
ZINFANDEL  
CALAVERAS COUNTY

May 2020 Wine Club Newsletter

## The Big Bang

Wow. The last time I sat down to write to you in our newsletter was just 90 days ago. The world looked completely different. That world is gone. Upside down. Koyaanisqatsi. There is a serious message in all of this. And I'm not sure if I am qualified enough to decipher what that message is, at least not for anyone other than myself. Frankly I'm not sure if Covid-19 is nearly the existential crisis we seem to think, but our collective reaction to it seems to be every bit the crisis as the pandemic. We are out of balance. See, early on in this thing I could see signs of connection, empathy, compassion and concern between our fellow man. Now after the lengthening unknown, I see division, anger and hatred. Most of it is based in fear. It's like we are moving further away from each other. Not on any political ideological spectrum, that's more of a symptom. I'm talking about our inter-connections that are part of our humanity. And we are not moving closer to some as we move away from others. The tiny invisible threads that keep us all connected are getting stretched in all directions. It's like the Big Bang. We are moving away from each other at wildly rapid speeds. The question remains, will we, like the two differing theories of the universe, continue expanding and moving away from each other? Or will we at some point begin to contract? Will we get so completely alone that we finally decide (as a whole) to begin to move back towards each other and fix the things that sent us careening away In The Beginning?

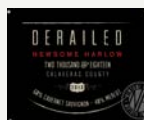
I've been thinking a lot about this in the past two weeks. This world is so much not the way I would like it to be. How great it would be to come back together to discuss; to be intelligent and compassionate and understanding. Sometimes I start to feel exasperated...almost to the point of despair. Like I have no control. Lately however, I have become aware that I do have some control after all. That all of our little connections are actually little star systems. And that it is possible to exert some influence on a little star system. And I realize that we have a little one of our own here. And that I actually have some influence on this system.



I realize that this little group of a few thousand people, my staff, our club members (you), our regular customers, our growers, our suppliers, and our friends and family, are that one little star system that we can influence. Over the years I have witnessed acts of kindness and compassion in our tasting room, courtyard and winery. I see it in our email interactions and hear it on the phone. People on all points of the spectrum being kind to one another. So I pledge to you this simple little thing...we will continue to create space where people can always be comfortable; where derision and division have no place. Where we can all find common ground together based on our love for wine, intelligent conversation, rock and roll, and a whole lot of humor. This, along with being able to make a little wine here and there are all I have to give to the world. But I give it gladly. I really really hope I get to see you all soon.

Cheers,

Scott



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Club Wines + Tasting Notes

NH Vino's Action Plan

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Did You Know? Crossword Puzzle

## Last Supper Worthy Recipes *From Mel's Kitchen to Yours!*



### Easy Asian Pork Belly with Soy Sauce, Brown Sugar & Sesame Oil

#### Ingredients

3 pounds pork belly, skin removed and cut into 2 inch cubes  
2 cloves garlic, finely minced  
1/4 cup soy sauce  
1/4 cup rice vinegar  
2 tablespoons brown sugar, lightly packed  
1 tablespoon sesame oil  
1/4 teaspoon ground black pepper  
1/4 teaspoon salt  
1 tablespoon sesame seeds  
4 stalks green onions, chopped

#### Directions

Place all of the ingredients (except the sesame seeds, pork belly, and green onions) into a large bowl. Whisk to combine. Add the pork belly pieces and toss to coat with the marinade. Cover with plastic wrap and place in the refrigerator for one hour. Preheat the oven to 400 degrees. Prepare a baking sheet by lining it with parchment paper. Arrange the pork belly on the baking sheet being careful not to overlap. Bake for 30 minutes. Remove from oven, carefully turn each piece over, and bake for 20 minutes. Remove from oven, sprinkle with sesame seeds and green onions. Return to the oven for an additional 10 minutes.



### Most Delicious, Most Simple Grilled Tri-Tip in a Pinch

#### Ingredients

3 lb. Tri-Tip Steak  
1/4 - 1/3 cup Oil  
1/4 cup Fresh Lemon Juice  
2 Tablespoons Soy Sauce  
2 Tablespoons Brown Sugar  
2 Tablespoons Worcestershire Sauce  
3/4 teaspoon Garlic Powder  
1 teaspoon Pepper  
Salt to generously coat the outside of steak

#### Directions

In a medium-sized bowl, combine oil, lemon juice, soy sauce, brown sugar, Worcestershire sauce, garlic powder, and pepper. Whisk together. Place steak in a Ziploc bag and pour marinade over steak. Let marinate in the refrigerator for at least 30 minutes, 2 - 4 hours is more ideal. Heat outdoor grill to high. Once the grill is heated, place tri-tip steak on the grill. Generously salt each side of steak. Sear each side for 5 - 8 minutes per side. Lower to medium to medium-low heat and continue to grill for 6-10 minutes or until thermometer reaches 125 degrees in the center of the steak. Remove steak from grill and let rest for 10 -15 minutes before slicing. Slice across the grain for the most tender meat.



### Sloppy Joes

#### Ingredients

1 Tbsp butter & 1 tsp olive oil  
1 lb. ground beef  
1/3 green bell pepper, minced  
1/2 large yellow onion, minced  
3 cloves garlic, minced  
1 Tbsp tomato paste  
2/3 cup ketchup  
1/3 cup water  
1 Tbsp brown sugar  
1 tsp yellow mustard  
3/4 tsp chili powder  
1/2 tsp Worcestershire sauce  
1/2 tsp kosher salt  
1/4 tsp red pepper flakes  
1/4 tsp black pepper  
Dash of hot sauce  
Havarti cheese slices & Buns

#### Directions

Heat butter and oil in large skillet over MED/MED-HIGH heat. Add beef and brown, breaking apart into crumbles as it cooks, about 5 minutes. Remove from skillet and discard liquid. Add onion and bell pepper to same skillet and cook 2-3 minutes, until soft. Add garlic and cook 30 seconds or so, until fragrant. Add beef back to the skillet and add tomato paste. Stir well. Add ketchup, water, brown sugar, mustard, chili powder, Worcestershire sauce, salt, red pepper flakes, black pepper and hot sauce. Stir well to combine. Cook over MED heat for 10 minutes until thickened. Serve on buns with Havarti cheese.





# Wine Club Offering



## 2018 Barbera

**Varietals:** 100% Barbera  
**Vineyards:** 100% Shake Ridge Ranch Vineyard  
**Appellation:** Sierra Foothills  
**Alcohol:** 14.8%  
**Cellar:** 5 – 8 years

**Aging & Cooperage:** 18 months in 20% new French Oak, 80% neutral oak  
**Cases Made:** 233  
**Recipe:** Easy Asian Pork Belly (See pg. 2)

### Wine Notes

Intense blackberry and raspberry combine with deep dark plum aromatics. They all come on strong at the very beginning. The Barbera is showing some slight spicy aromas right behind those primary components. Strong flavors of fresh plum and blackberry with a touch of spicy oak and bing cherry. The mouthfeel is full-bodied with typical high acidity often seen in Barbera. It finishes with a softening tannin structure that lengthens out the dark fruit finish.



## 2018 Big John Zinfandel

**Varietals:** 100% Zinfandel (Deaver Clone)  
**Vineyard:** 100% Big John's Vineyard  
**Appellation:** Calaveras County  
**Alcohol:** 14.9%  
**Cellar:** 8 – 10 years

**Aging & Cooperage:** 18 months in 3yr old French Oak  
**Cases Made:** 422  
**Recipe:** Most Delicious, Most Simple Grilled Tri-Tip in a Pinch (See pg. 2)

### Wine Notes

Strong raspberry and black cherry aromas combine with brambly flavors. Also juicy blackberry flavors and spicy tones. This classic Sierra Foothills style Zin finishes long & spicy with black pepper and lingering plum flavors.



## 2018 Derailed

**Varietals:** 60% Cabernet Sauvignon, 40% Merlot  
**Vineyards:** Chatom Vineyard & Roller Vineyard  
**Appellation:** Calaveras County  
**Alcohol:** 14.7%  
**Cellar:** 3 – 5 years

**Aging & Cooperage:** 18 months in neutral oak  
**Cases Made:** 346  
**Recipe:** Sloppy Joes (See pg. 2)

### Wine Notes

Deep black cherry, fresh cut hay and strong spice aromatics of all-spice and clove. Flavors are deep racy black cherry, clove and nutmeg with an earthy component and dried herbs like coriander and cut hay. This is a sublime and soft medium-bodied blend with broad mouthfeel and lots of spicy characters. The tannins are soft and round. The wine finishes with dark earthy characters and a shot of black cherry.

## Current Wines

2018 Big John Zinfandel	\$28.5	2017 Roland Rosario Zinfandel	\$28.5
2017 Donner Party Zinfandel	\$28.5	2018 Barbera	\$24
2018 Derailed	\$19.5	2017 Meritage	\$24
2017 The Deviant	\$33.75	2017 Syrah	\$24
2017 Petite Sirah	\$21	2017 Carignane	\$24
2019 Sauvignon Blanc	\$14.25	2019 Rosé	\$15
2018 Viognier	\$18	2017 Drama Queen	\$19.5

Prices above reflect Club Member Discount.



### Spinnin' World

Seems like things change these days on an hourly basis. We're not sure what will happen tomorrow let alone next week. All that said, we have to start putting plans into place for any gradual re-opening of California. Or more specifically, Murphys. So here is what we are thinking...

The current plan is to open the tasting room back up on June 1st for all wine pick-ups. Both the main room AND the club room will be staffed whenever necessary. We will permit one group at a time in each room for pick-up only (a group maximum of four). Unfortunately there will be no tastings allowed unless things change by then. In each room will be sanitizer and nitrile gloves available for anyone that would like them. When not too hot, both rooms will have doors wide open. Also, our NH staff will be required to wear gloves at all times. Depending on guidelines set forth by the state and county, our NH staff may also be required to wear a mask.

Anyone feeling like they need to wear a mask has our personal guarantee that there will not be any mask-shaming in this establishment, nor will there be any "no mask" shaming tolerated. For members and customers that need to wait for service because a room is full, there will be chairs/seats spaced out in the courtyard complying with social distance recommendations. And yes, you can bet your sweet butt that we will be spinning some tunes (as always) to keep you company. When weather is not too hot and business needs call for it, we will set up another station in the courtyard from which to facilitate your pickup. Of course in all situations we will be cleaning and sanitizing vigorously.

Leading up to that tentative June 1st re-opening of the TR, we will be open for pickups at the winery daily from 10-5. On weekdays the pickups will be in the front office at the winery. On weekends (when necessary) we will have two counters set up in the Crushpad behind the front office to facilitate your pickups. There will be tables for waiting that are separated by 10 feet. Again, group maximum will be 4 and again, unfortunately, there will be no tastings permitted.

If you have any questions at all, don't hesitate to text or call 209/728-9817. If calling, you can use ext. 11, 13 or 14. You can also reach us via email at [wines@nhvino.com](mailto:wines@nhvino.com).

Best,

The Entire Newsome Harlow Team



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