

CELEBRATING

20⁰⁰
20²⁰
YEARS



Summer 2020 Wine Club Newsletter

A Spinnin' World

It's a strange feeling, sitting here writing this newsletter. It almost feels like I should just be sending out the same words I did three months ago. Here we are, still in the midst of this pandemic with no signs of normalcy any time soon. Some things have changed, though. Some for the better, some for the worse. Certainly the spread of Covid-19 is much worse than it was in May. The political divide regarding the virus is even worse. The sheer intensity of social injustice protests over the killings of Breonna Taylor and George Floyd (among others) has intensified, and our national psyche is utterly and completely damaged. We still, are NOT being kind to one another. Conversely, we are seeing more and more of you (safely) now that we have fully entered summer. The smiling faces eager to enjoy tastings outdoors. All of you people enjoying Murphys again (safely). Quaranteams working hard to keep their bubble safe. Interactions between us and you folks. All of these things are brightening our lives a bit more here at NH. And we are thankful.

Which leads me to this...for now, WE ARE OPEN!!

We reopened the NH Tasting Room in Mid-July. Of course three days after we reopened we had to shift again. I'm happy to state that we are now conducting tastings outdoors in our completely revamped Courtyard and back deck (see back page for more on the Courtyard and Tasting Room). Four tasting tables have been set up in the Courtyard and two on the back deck overlooking the park. These tastings are by appointment only, unless we have enough room and staffing at the time of your arrival. It's tricky, getting used to this new style of doing things (more on that on the back page). It took us a few years to get it down when we first opened the TR in 2005.

We've got MUCH less time to figure it out this time around. But the point is, WE ARE BACK!



Guess what else is back...It's CLUB TIME!! Really looking forward to this club run. Some exciting wines are in this box. The new Carignane and Herbert Vineyard Zin are included in this order. And the Foothill Zin we released a few months back is really starting to open up and is tasting fantastic. In addition, I believe that the recent whites/rosés that we have been releasing are collectively among the best set of wines that I've had the pleasure of making in my entire career. What makes me the most happy, is that you appear to agree! The 2019 Rosé and 2018 Viognier are now both sold out (insert sad face here!). Fortunately, we will have the Sauvignon Blanc around for another 4-5 months and will be releasing the 2019 Drama Queen in early October. Speaking of selling out, we are getting pretty close to the end of the 2017 Syrah, a wine that is always one of my own personal favorites. Don't miss out on this gem, if it's also one of yours.

So as we move through the next two months, make sure to stop by and see us in that newly redesigned Tasting Room and Courtyard and grab some of these. And let us know how you like the new setup. If you've got time for a tasting, see the back page for the rundown of how we are doing things in these strange times. We think you'll really enjoy the experience!

Cheers,

Scott Klann

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Summer Club Wines + Tasting Notes

NH Vino's Action Plan

SIP and Dip to our Spotify Playlist

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




Chicken Marbella

Ingredients

Kosher salt and freshly ground black pepper
6 chicken thighs (skinless and boned)
3 garlic cloves (minced)
1/4 cup red wine vinegar
2 tablespoons brine from the olives
1/2 cup dry white wine
1 tablespoon of brown sugar
1/2 cup green olives in brine (pitted)
1 cup prunes (pitted)
1/3 cup of caper berries
2 tablespoons extra virgin olive oil

Directions

Press the chicken thighs, skin-side surface down into the salt and pepper then roll each thigh tight and place in a bowl. In another small bowl mix the garlic, vinegar, brine, wine and sugar and lightly whisk. Add the olives, prunes and capers. Stir, and then pour everything over the chicken thighs. Cover the dish tightly with plastic or wax wrap and place into the fridge to marinate overnight. Preheat the oven to 300 F. When ready to cook, heat the oil in a frying pan until hot but not smoking. Add the thighs and sear all over until the thighs are golden brown and slightly crisp on the skin-side surface. Pack the browned thighs into shallow ovenproof baking then pour over the marinade, olives, prunes and capers. Bake in the center of the preheated oven for 1 hour or until chicken is tender not rubbery, basting the chicken with the marinade from time to time. The marinade will reduce, and the chicken will turn dark golden and slightly caramelized. Serve while hot with creamy mashed potatoes.

 Perfectly paired with the 2018 Carignane.



Movie Night Garlic Truffle Popcorn

Ingredients

16 cups hot popcorn
8 tablespoons melted butter
2 tablespoons truffle oil
2 teaspoons of garlic powder
1/2 cup grated parmesan
2 teaspoons sea salt
1/2 teaspoon pepper

Directions

Toss all together in a large bowl and enjoy.

 Pair with the 2018 Foothill Zinfandel.



Surf and Turf- Grilled Steak with Parsley Butter and Shrimp

Ingredients

6 tablespoons unsalted butter, soften
4 cloves garlic, minced
1 tablespoon fresh parsley, chopped
1 tablespoon olive oil
4 New York strip steaks
Salt and pepper
8 ounces shrimp deveined, tails on

Directions

Mix together butter, garlic and fresh chopped parsley. Refrigerate until ready to use. Heat a large grill over high heat. Lightly grease grill plates with oil. Pat steaks dry with paper towel. Brush lightly with oil and generously season with salt and pepper. Grill steaks for 4-5 minutes each side until browned and cooked to desired doneness. Spread half of the butter all over the steaks. Transfer steaks to a warm plate and let rest for 5 minutes. Season shrimp with salt and pepper. Reduce heat to medium and grill your shrimp for 5-6 minutes, depending on the size and thickness. Flip each one halfway through cook time and continue cooking until they turn nice and pink in color while white and opaque on the inside. Toss remaining butter through shrimp and place atop the steaks.

 Serve with the 2018 Herbert Vineyard Zinfandel.

Summer 2020 Club Wines

2018 Foothill Zinfandel

Varietals: 89% Zinfandel, 11% Petite Sirah
Vineyards: Potter Vineyard, Roland Rosario Vineyard & The Dalton Ranch
Appellation: Sierra Foothills
Alcohol: 14.6%
Cellar: 3-5 years
Aging & Cooperage: 16 months in 20% new American oak
Cases Made: 1189
Recipe: Truffle Garlic Popcorn (See pg. 2)

Wine Notes

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

2018 Carignane

Varietals: 88% Carignane, 12% Syrah
Vineyards: The Dalton Ranch & Roland Rosario Vineyards
Appellation: Calaveras County
Alcohol: 14.7%
Cellar: 3-5 years
Aging & Cooperage: 21 months in 10% new French oak, 90% neutral oak
Cases Made: 219
Recipe: Chicken Marbella (See pg. 2)

Wine Notes

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.

2018 Herbert Vineyard Zinfandel

Varietals: 85% Zinfandel, 15% Petite Sirah
Vineyard: 100% Frank Herbert Vineyard
Appellation: El Dorado County
Alcohol: 14.9%
Cellar: 5-8 years
Aging & Cooperage: 18 months in 2yr old French oak
Cases Made: 212
Recipe: Surf and Turf (See pg. 2)

Wine Notes

Supple black fruits and spicy anise aromas combined with classic Sierra Foothill peppery Zin aromas and flavors. The mouthfeel has a focused supple character with a very slight perception of sweetness that heavily compliments the black fruit characters. The wine has a great mid-palate with classic foothill black pepper characteristics. Finishes soft but long with dark berries.

Current Wines

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|-------------------------------|---------|
| 2017 Roland Rosario Zinfandel | \$28.50 |
| 2017 Drama Queen | \$19.50 |
| 2017 The Deviant | \$33.75 |
| 2017 Petite Sirah | \$21.00 |
| 2017 Syrah | \$24.00 |

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|---------------------------------|---------|
| 2017 Meritage | \$24.00 |
| 2018 Herbert Vineyard Zinfandel | \$28.50 |
| 2018 Big John Zinfandel | \$28.50 |
| 2018 Foothill Zinfandel | \$18.00 |

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| 2018 Derailed | \$19.50 |
| 2018 Carignane | \$24.00 |
| 2018 Barbera | \$24.00 |
| 2019 Sauvignon Blanc | \$14.25 |

Prices above reflect Club Member Discount.



The New Deal

During the early and middle parts of the Covid-19 crisis we were unfortunately forced to close our beloved NH Tasting Room. After a short while, it became clear that we were going to be closed for quite some time. It also became clear that when we were to be able to reopen it, things would have to look different and operate differently. Sadly, that meant the Big A\$\$ Couch would have to go into storage for a while. It also meant that the Tasting Room was going to have fewer people in it. And it meant that the VIP room would have to be closed down for a while.

We decided to utilize that time to do some remodeling/redecorating inside. It also meant we were going to have to completely redesign and revamp the Courtyard and back deck that overlooks the park. So we did that as well. Above are some pics of your new NH Tasting Room and Courtyard.

Here's the new NH program...at least until the powers that be make us pivot once again:

Pick-ups and Purchases are available seven days a week.

- Mon-Thurs 11 - 5pm & Fri-Sun Noon - 5pm

Tasting appointments are available daily:

- Mon-Thurs 12 - 4:30pm
- Fri-Sun 11 - 4:30pm
- Tasting appointments are 1 hour in duration so that we can accommodate all that are comfortable joining us
- Groups are limited to a maximum of six people (including non-tasters, children)
- No food can be consumed on-site at this time
- Face coverings are required while not seated at your table
- No tasting fees for club members
- \$15/person for non-members (waived with purchase of three bottles)

We certainly hope to see you soon!

The Newsome Harlow Family



Listen With us!

As the days blend into each other, the music never stops! Enjoy our SIP Playlist.



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