

CELEBRATING
**20⁰⁰
20**
YEARS



Holiday 2020 Wine Club Newsletter

Where There's Smoke . . .

As I write this in mid-October, we have JUST received our last load of grapes for the NH wines this vintage. And true to style, 2020 has thrown us PLENTY of curveballs to fight off. The August/September heatwave was a big one. And I can say without doubt the most challenging aspect of this harvest was dealing with potentially lower acidity as a result of that heatwave. Fortunately this wasn't my first rodeo and it became apparent very early in August that we were gonna have to keep an eye on those acids. We knew we had no wiggle room to let things hang a little bit longer. That it was going to be important to get blocks picked before the acids dropped right through the floor. The beauty of working with mostly the same vineyards over many years is that we know how these blocks progress and can kind of predict how they will be affected by these kinds of extreme heat waves.

Obviously, the most important wine to get into balance is the Sauvignon Blanc, because one of it's primary attributes is acidity. But the same goes for the reds. In fact, it is supremely important to keep an eye on these as well. NOBODY wants a flabby Zinfandel. And so it was a constant battle between picking early enough to keep acids intact, picking late enough for flavors to develop and knowing when we would have to add a little bit of acidity back into the wines. To add complexity to the situation, we had lots of challenges securing picking crews in order to get these wines picked when we wanted them picked.

Finally, the question EVERYONE has been asking me this year has been about "Smoke Taint". You'll read many reports discussing the almost total loss of the 2020 Napa and Sonoma red wine harvest. Certainly the tragedies of this year's fire season on these two all-important regions, along with others like Santa Cruz Mtns region, is a big blow to the industry. And although we had quite a bit of smoke here in Calaveras for 5-6 weeks, the smoke we had was primarily from other fires throughout the state. Some of the most recent research done on the concept of "Smoke Taint" has focused on the specific volatile compounds that are responsible for the problems that some regions experienced. Turns out that most likely, the compounds that are

responsible for the problems tend to dissipate within 6 or so hours. Almost all of the smoke we had here was at least a day old. This factor alone may have spared us from suffering the same fate as our friends to the west. We still have samples to send out to make sure, but I'm pretty sensitive to smoke taint and after having received all of our fruit this year I have yet to detect a single instance of it. If that changes, we'll certainly let you know!!

Now onto the good stuff...the wines in this Club Shipment are near and dear to my heart. Up first is the 2018 Meritage, our blend of Cabernet Sauvignon, Merlot, Petite Verdot and Malbec. Recently, we have been calling this our "20th Anniversary Wine" because it was our very first wine we released 20 years ago now. Always multi-layered with floral, earthy and spicy components. This wine is really special to me. Next up, is our 2018 Petite Sirah. Blended from three local vineyards, this full-bodied wine features blueberry and dark plum aromatics with matching flavors...equally fantastic paired with BBQ or dessert. To round out the Club Shipment is the 2018 Donner Party Zinfandel. We source this Zin from The Dalton Ranch in Angels Camp. The Dalton Ranch is one of our most important partners and was managed by our dear friend Steve Collum, until he passed this last August. This wine will always hold special memories of my friendship and respect for one of the greats of our wine region. Please give a little toast to Steve when you share this bottle with those you love. We sincerely hope you enjoy this set of wines. And CHEERS to putting the troubles of 2020 into the past!

Cheers,

Scott Klann

Scott Klann

In This Newsletter . . .

Page 2	Last Supper Worthy Recipes
Page 3	Holiday Club Wines + Tasting Notes
Page 4	Exclusive Holiday Wine Club Bundles



New York Steaks with Miso Truffle Butter

Ingredients

- 4 oz. (1/2 cup) unsalted butter, softened
- 1/4 cup white miso
- 2tsp. white truffle oil
- 2 (12- to 16-oz.) New York strip steaks, 1 to 1-1/2 inches thick
- Kosher salt and freshly ground black pepper

Directions: Mash the butter with the miso in a small bowl. Mix in the truffle oil. Season the steak well with salt and pepper. Let sit at room temperature for at least 1 hour. For a gas grill, start with all burners on medium high and then turn off one or more of the burners to create a hot zone and a cool zone. Pat the steak dry and grill over the hottest part of the grill, rotating it occasionally to create a crust, until well browned on one side, 2 to 4 minutes. Flip and sear the other side. Move the steak to the cooler part of the grill, cover and cook to your desired doneness (about 5 to 10 minutes for medium-rare). Let rest 5 to 10 minutes, cut the steaks in half, top each piece with 1 to 2 Tbs. of the butter and serve.

Serve with the 2018 Donner Party Zinfandel.



Chocolate Bread Pudding

Ingredients

- 2 1/2 cups cut-up stale bread
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1/4 cup sugar
- 2 eggs
- 3/4 cup chocolate chips
- 2 tablespoons cocoa
- Salt
- 2 cups milk

Directions: Preheat oven to 350 degrees. Place bread in a round, buttered, deep dish pie plate. In a medium bowl whisk together eggs, milk, sugar, a dash of salt, vanilla, cocoa, and cinnamon. Add chocolate chips. Pour over bread and gently mix. Let sit for 15 minutes, so bread can absorb mixture. Bake for 30 to 40 minutes until firm but not dry.

Pair with the 2018 Petite Sirah for an amazing after dinner treat.



Mushroom and Root Vegetable Shepherd's Pie

Ingredients

- 2 (10-ounce) packages of brown button mushrooms, wiped clean with a damp paper towel and halved or quartered, depending on size
- 7 tablespoons extra virgin olive oil, divided
- Kosher salt and freshly ground black pepper
- 1 large sprig fresh thyme
- 1/2 medium butternut squash, peeled and cut into a medium dice (about 2 cups)
- 3 large carrots, peeled and cut into a medium dice (about 2 cups)
- 2 large parsnips, peeled and cut into a medium dice (about 2 cups)
- 2 medium turnips, peeled and cut into a medium dice (about 1 1/2 cups)
- 2 medium, waxy-type potatoes, peeled and cut into a medium dice (about 1 1/2 cups)
- 2 small sweet potatoes, peeled and cut into a medium dice (about 1 1/2 cups)
- 1 stick unsalted butter, divided
- 3 large leeks, sliced into half-moons, rinsed clean of any grit (about 2 cups)
- 4 ribs of celery, wiped clean and finely chopped (about 2 cups)
- 1 teaspoon chopped fresh rosemary leaves
- 1 teaspoon chopped fresh sage leaves
- 4 tablespoons all-purpose flour
- 1/2 cup sherry, vermouth or dry white wine
- 3 cups low-sodium vegetable stock
- 6 large baking potatoes, peeled and cut into large pieces (about 3 cups)
- 1 cup whole milk
- Nonstick cooking spray

Directions: Adjust oven racks to upper and lower middle positions and preheat oven to 425°F. In a medium bowl, toss mushrooms with 3 tablespoons extra virgin olive oil and season to taste with salt and pepper. Turn onto a large rimmed sheet tray lined with tin foil. Add thyme. In a large mixing bowl, combine squash, carrots, parsnips, turnips, waxy potatoes and sweet potatoes. Toss with remaining 4 tablespoons olive oil and season to taste with salt and pepper. Turn onto a large rimmed sheet tray lined with aluminum. Transfer trays to oven and roast until vegetables are tender and mushrooms are browned, about 30 minutes for mushrooms and 40 minutes for vegetables. In the meantime, prepare the sauce for the filling: heat 5 tablespoons butter in a large, heavy-bottomed Dutch oven set over medium heat. Add leeks and celery and cook, stirring occasionally, until vegetables are softened but not browned, about 7 minutes. Add rosemary and sage and cook, stirring, for 1 minute. Add flour and cook, stirring and scraping bottom of pot, until butter is pale golden brown, about 2 minutes. Deglaze pan with sherry, vermouth, or wine and cook, stirring and scraping bottom of pot. Add stock, bring to a boil, reduce to a simmer, and cook until sauce is thick enough to coat back of a spoon, about 5 minutes.

Serve with the 2018 Meritage.

Holiday 2020 Club Wines



2018 Meritage

Varietals: 50% Cabernet Sauvignon, 22% Merlot, 22% Malbec, 6% Petite Verdot
Vineyards: Six Mile Vineyard, Chatom Vineyard, Lee Vineyard, Lou Clark Vineyard
Appellation: Calaveras County
Alcohol: 14.5%
Cellar: 8-10 years
Aging & Cooperage: 22 months in 70% 3yr old French oak
Cases Made: 293

Recipe: Mushroom and Root Vegetable Shepherd's Pie

Wine Notes: 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.



2018 Donner Party Zinfandel

Varietals: 94% Zinfandel, 6% Petite Sirah
Vineyard: 100% The Dalton Ranch
Appellation: Calaveras County
Alcohol: 14.9%
Cellar: 5-8 years
Aging & Cooperage: 18 months in 20% new French oak
Cases Made: 295

Recipe: New York Steaks with Miso Truffle Butter

Wine Notes: 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.



2018 Petite Sirah

Varietals: 100% Petite Sirah
Vineyards: 40% The Dalton Ranch, 20% Aix Sponsa Vineyard, 40% Mayben Vineyard
Appellation: Calaveras County
Alcohol: 14.8%
Cellar: 5-8 years
Aging & Cooperage: 20 months in 3yr old French and American oak
Cases Made: 392

Recipe: Chocolate Bread Pudding

Wine Notes: The Petite Sirah 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

2018 Big John Zinfandel	\$28.5	2018 Barbera	\$24	2019 Sauvignon Blanc	\$14.25
2018 Donner Party Zinfandel	\$28.5	2018 Carignane	\$24	2019 Drama Queen	\$19.5
2018 Foothill Zinfandel	\$18	2018 Meritage	\$24		
2018 Derailed	\$19.5	2018 Petite Sirah	\$21		

Prices reflect Club Member Discount.

Newsome Harlow Holiday Wine Bundles

To purchase these Holiday Gift Packs or any additional NH wines, please visit www.nhvino.com or call 209/728-9817 ext 11.

Whether you're Dad's favorite kid or the ignored, loner, middle child we forgot was there, we have a wine bundle that's just for you!



The Dysfunctional Family Pack

Because your family **IS** the reason you drink

Drama Queen • Wild Child • Deviant

RETAIL: \$95 CLUB: \$71.25

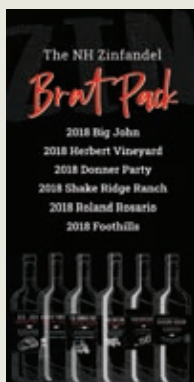


The NH Classics

We're gettin' the band back together!

2019 Sauvignon Blanc • 2018 Zinfandel • 2017 Meritage

RETAIL: \$75 CLUB: \$56.25

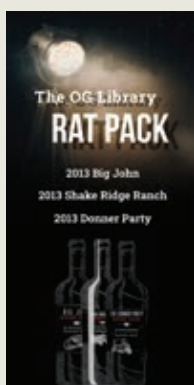


The NH Zinfandel Brat Pack

These up-and-comers are stealing the limelight

**2018 Big John • 2018 Herbert Vineyard • 2018 Donner Party
2018 Shake Ridge Ranch • 2018 Roland Rosario • 2018 Foothills**

RETAIL: \$214 CLUB: \$160.50



The OG Library Rat Pack

Frank, Dino, Sammy... all the NH original Zins are all here

2013 Big John • 2013 Shake Ridge Ranch • 2013 Donner Party

RETAIL: \$144 CLUB: \$108

Quantities are limited

3 OR MORE BUNDLES

With the purchase of three or more Gift Packs, you gain access to a private Zoom session with our Winemaker Scott, or any of the NH Gang. You will be able to taste together, ask questions and hear stories about the winery and vineyard. Secure your spot ASAP. To purchase these Holiday Gift Packs or any additional NH wines, please visit www.nhvino.com or call 209/728-9817 ext 11.