



# TURN IT UP

A few days ago I was prompted to have a conversation about

what my goals are now that we've reached 20 years of making these NH wines for all of you. It was more of a "What about the next 20 years" discussion. Obviously the topic of the NH2G or 2.0 tandem of my children came up. And indeed getting this ship into their hands, when ready, is a long term goal. But the conversation was much more than that. And it got me to thinking about the people that have been with us over the last couple of decades. My staff. My team. Because that's what it's felt like...a band.

Some of you are aware that before I was in the Wine Biz, for most of my youth into my mid-20's I was in music. And those times when I was part of something really special it was the collaboration that made it so. Those times when a small group of people were so in tune with each other, so knowledgeable about what everyone else in the room was about to do, that one knew exactly what to come up with to fit right into sync with those others in the room.

For twenty years Newsome Harlow has felt just like those early days in a studio. It's never been about me. It's been about the collective. I've been incredibly fortunate to be surrounded by people that look at this place the same way I do. Many of the folks that are still here have been with me for 10-20 years. YEARS!! And not just in the tasting room. Also in the office. And in the cellar, actually making your wines right alongside me. This single thing is what drives me more than anything else. That these people have every bit as much responsibility for building this thing as I have is a constant source of joy. The idea that I can still be surprised on a weekly basis makes coming to work in the mornings so inspiring. Yes, over the years people have moved on. But I've been fortunate that someone always comes in and fills up holes that have been left behind. Those that have moved on are still every bit a part of this family. And the ones that are still here? Yeah, you know them. They are still right here by my side...still Rockin in the Free World.

## In This Newsletter ...

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### Goodbye To An Old Friend



Scott Klann

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

## Creamy Tomato Skillet Chicken with Fennel Seeds



### Ingredients

2 tbsp Olive Oil  
1.5 lbs (4 medium) Boneless, Skinless Chicken Breasts  
1 tsp Salt, divided  
½ tsp Pepper  
2 tbsp Tomato Paste  
3 Cloves Garlic, minced

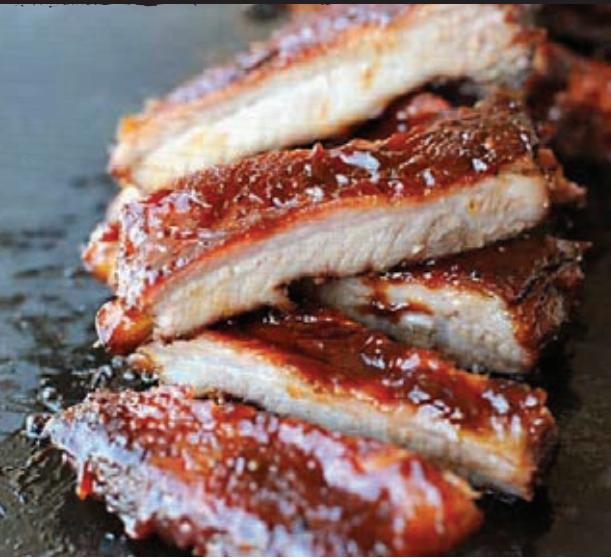
1 tsp Fennel seeds  
14oz Can Crushed Tomatoes  
1 cup Heavy cream  
½ cup Parmesan cheese, divided  
4 cups Kale, ribs removed, torn into small pieces  
1/4 cup Basil leaves, packed and thinly sliced  
Red Pepper Flakes

Heat olive oil in an ovenproof cast iron skillet over medium-high heat. Season chicken breasts with 1/2 tsp salt and pepper. Add chicken to skillet and cook until golden, about 5 minutes. Flip and cook on the other side for another 5 minutes. Remove chicken from the pan and set aside. In the same skillet add tomato paste, garlic, fennel seeds and cook until just fragrant, about 1 minute. Add crushed tomatoes and bring to a simmer allowing to cook for 3 minutes. Stir in heavy cream, ¼ cup Parmesan cheese and kale, stirring until kale is just wilted, about 3 minutes. Season with remaining ½ teaspoon salt and add chicken back into the skillet. Allow to cook for 5 more minutes or until the internal temperature of the chicken breasts reaches 165°F with an instant read thermometer. Serve topped with fresh basil, remaining cheese and red pepper flakes.



Deliciously paired with the 2018 Shake Ridge Zinfandel.

## St. Louis Style Ribs



### Ingredients - Rub

4 Tablespoon Kosher Salt  
2 Tablespoon Coarse Ground Black Pepper  
4 Tablespoon Paprika  
2 Tablespoon Garlic Powder  
2 Tablespoon Onion Powder  
1 Teaspoon Chipotle Chile Powder  
2 St. Louis-style racks of ribs

### Ingredients - Sauce

15 Oz Organic Tomato Sauce  
1/2 Cup Water  
1/2 Cup Apple Cider Vinegar  
1/3 Cup Honey  
2 Teaspoon Onion Powder  
1 1/2 Teaspoon Coarse Ground Black Pepper  
1 Teaspoon Ground Mustard  
1 Teaspoon Paprika

In a small bowl, combine all rub ingredients, then rub on ribs. Let rest for 30 minutes. Wrap tightly in heavy duty foil. Cook on 300 for 3 hours. Then unwrap and broil until browned. While the ribs are cooking, prepare the sauce. Combine all the ingredients for the sauce and heat through on stovetop. Apply a thin layer of sauce on both sides of the ribs and continue to cook for 10 minutes for the sauce to set.



Deliciously paired with Wild Child.

## Easy Seared Sirloin with Pesto



### Ingredients

1 tablespoon pine nuts  
8 ounces sirloin steak

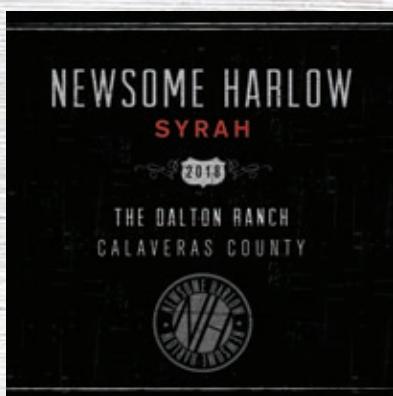
2 heaping teaspoons green pesto  
1 1/2 ounces arugula  
1/2 ounce Parmesan cheese  
Crème Fraîche

Put a large non-stick frying pan on a high heat, toasting the pine nuts as it heats up, tossing regularly and removing when golden. Cut the fat off the sirloin, finely chop the fat, and place in the hot pan to render and crisp up. Cut the sinew off the sirloin and season it with sea salt and black pepper. Place between two sheets of parchment paper and pound to 1/2 inch thick with a rolling pin, also tenderizing the meat. Scoop out and reserve the crispy bits of fat, then sear the steak in the hot pan for 1 minute on each side, until golden but still blushing in the middle. Remove to rest. Spread the pesto over a serving platter. Thinly slice the steak at an angle, then plate. Pile the arugula on top, then scatter over the pine nuts and reserved crispy fat, if desired. Mix the steak resting juices with 1 tablespoon of extra virgin olive oil and drizzle over. Drizzle with crème fraîche. Shave Parmesan on top.



Deliciously paired with the 2018 Syrah.

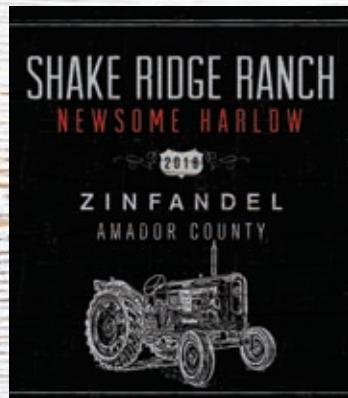
## Winter 2021 Club Wines



### 2018 The Dalton Ranch Syrah

Varietals:	100% Syrah
Vineyards:	100% The Dalton Ranch
Appellation:	Calaveras County
Alcohol:	14.7%
Cellar:	8-10 years
Aging & Cooperage:	21 months in 30% new French oak, 70% neutral oak
Cases Made:	218
Recipe:	Easy Seared Sirloin with Pesto

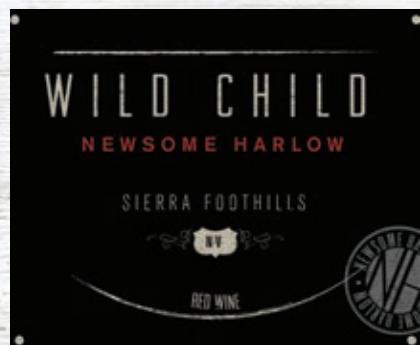
Intense blackberry and deep dark plum aromatics come on strong at the front. This Syrah is showing some classic spicy aromas that blend really well with the dark berries as well. Strong flavors of fresh plum and blackberry with a bit of spicy oak and forest floor earthy characters. The mouthfeel is full-bodied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



### 2018 Shake Ridge Zinfandel

Varietals:	93% Zinfandel, 7% Petite Sirah
Vineyard:	100% Shake Ridge Ranch
Appellation:	Amador County
Alcohol:	14.7%
Cellar:	8-10 years
Aging & Cooperage:	18 months in 20% new French oak and 80% neutral oak
Cases Made:	215
Recipe:	Creamy Tomato Skillet Chicken with Fennel Seeds

Classic black pepper aromas with raspberry and currants. The flavors mirror these aromas but add a bit of chocolate characters. The wine is medium to full-bodied with lots of structure. 2018 was yet a very warm season and as a result the tannins were well structured from the get-go. The wine is showing Sierra Foothill peppery characters integrated with the tannins, it finishes long with the dark berry flavors.



### Wild Child

Varietals:	30% Barbera, 30% Syrah, 20% Carignane, 20% Grenache
Vineyards:	30% Rancho Victoria, 70% Dalton Ranch
Appellation:	Sierra Foothills
Alcohol:	14.6%
Cellar:	5-8 years
Aging & Cooperage:	12 months in neutral oak
Cases Made:	207
Recipe:	St. Louis Style Ribs

A combination of raspberry, cranberry and 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 blackberry. The mouthfeel is bright and medium-bodied with just a touch of tannin coming from the Syrah that lengthens out the blackberry finish.

## Current Wines

2018 Donner Party Zinfandel	\$28.5	2018 The Dalton Ranch Syrah	\$24	2019 Sauvignon Blanc	\$14.25
2018 Shake Ridge Zinfandel	\$28.5	2018 Meritage	\$24	2019 Drama Queen	\$19.5
2018 Roland Rosario Zinfandel	\$28.5	2018 Petite Sirah	\$21		
2018 Foothill Zinfandel	\$18	Wild Child	\$18	Prices reflect Club Member Discount.	

## John "Big John" Holleman | 1932 - 2020

"Broad at the shoulders and narrow at the hip, and everybody knew ya didn't give no lip to Big John"

- Jimmy Dean, 1961



Dear NH Club Members, Family, Friends and Fans,

It is with great sadness that I inform you that in late December the NH world lost a true friend, a true partner and a true giant. But John Holleman wasn't just those things. You can add Family man, Educator, Vineyard Grower and unsurpassable Raconteur to that list.

John and his wife Nancy moved to Calaveras in 1997. They bought a retirement house in San Andreas with a little acreage and in 1998, along with the help of my former partner and NH co-founder Mark Skenfield, they planted a small 2.5 acre Zinfandel vineyard that has grown to become one of the most iconic vineyards in the Sierra Foothills region.

Originally named the Holleman Vineyard, it bore its first fruit in the year 2000. The yield was so small the first crop that John, Nancy and some friends of theirs made just 1 single barrel of wine from it (and each year, John and Nancy's personal late harvest Zinfandel was a hit with local Zinfandel producers). In 2001 the small vineyard was starting to grow up. That vintage NH purchased 1.5 tons of this Zinfandel to make our second ever wine. By the time we came to bottle that Zinfandel in 2003, I had spent enough time with this gentle giant to know that the name Holleman Vineyard was not quite indicative of this gregarious man's character.

Historically, John's nickname had always been Big John due to his rather significant height and broadness of shoulders...not to mention his larger-than-life persona. And that hat. The always present white Stetson he sported, because he was one of the good guys. I was adamant about convincing my partners that this wine had to be called Big John, and the vineyard referred to as Big John's Vineyard. With some heavy pressure, they deferred and the legend was born. By 2005 Newsome Harlow was purchasing all of the fruit every vintage (approximately 7 tons/year) and that has not changed since.

John, Mark and I spent many walks in the vineyard over the years discussing different growing techniques. This usually ended with John explaining to us two young upstarts why we were wrong. See, John didn't just own the vineyard. He was an actual part of the vineyard. He WAS the vineyard. A retired educator and college administrator, John had a zest for research and science. He was never satisfied with generalities. He kept detailed notes of what we did in the vineyard, or what the weather did almost every single day. Sometimes I would walk the vineyard with him (with a list of three or four other vineyards to get to next that same day) and hours later I would walk out. Hot, exhausted and overwhelmed with information.

But we learned from those interactions with him. All of them. And we learned that the information was essential to improving the vineyard and resulting wines every single vintage. By 2008 Newsome Harlow was receiving 90+ points for the Big John Zinfandel seemingly every single year.

As our relationship grew I also learned how important the man was to what we were doing at NH. John and Nancy would attend events with us every year and speak with many of you about the vineyard. And in true Big John fashion, ribbing me in front of you all about what I was doing wrong with the wines. Whereupon I would not-gently remind him of the dozens of awards and 90+ point reviews we had received for the wines that I had made from there. He was fun that way. And he and I had fun together at each other's expense. He could take it as well as he could dish it out. And I loved him for it. And he LOVED being Big John.

I called Mark in Australia the other day to let him know, and he reminded me of some very important things. Not the least of which is how important he was to our career. And then, how important he was to NH. But MOST importantly Mark reminded me to keep it all in perspective. See, his presence was so important and influential to our careers, our brand and Calaveras in general. But in fact, it was just a blip in his very BIG life. It was a retirement project. A fun little thing to do towards the end of his life. That's how big his life was!

John and Nancy sold the vineyard in 2015 to move closer to their families and to a lifestyle that more suited their season in life. Bruce and Robin Kyse bought it and kept up John's legacy. Beginning that year NH leased the vineyard from Bruce and Robin and with Bruce's tireless help we began managing the vineyard together. And just this year they sold the vineyard to new owners Jeff and Lisa Palermo. And we look forward to continuing John and Nancy's vision and desire for excellence with them.

Our deepest condolences go out to Nancy and the entire Holleman family. But also the memories of GREAT times together. And finally, to steal a quote from dear friend Tricia Slavik, who has worked with me for almost all of the 20 years of Newsome Harlow history, we are forever grateful for our partnership and friendship. And now we are left with a 6'4" hole in our lives.

Rest in peace, old friend,

Scott Klann

On behalf of the Klann, Rael, Skenfield, Swift families, and the entire NH gang.