



## A Rebirth

Certainly 2021 is a rebirth year of sorts. The entire planet changed on us last year and as we come out of that haze, things are looking very different than they used to look. NH is gonna be a bit like that, too. And you all are the first to hear about this.

I'm super pumped to announce that we are the latest caretakers of what I consider to be a very special place. It is a piece of property located on Hwy 4 in Murphys that holds some historical significance. Over the course of the next few years we will focus our efforts on developing and protecting the last piece of what has been known as the Williams Ranch. And with it comes an opportunity to plant a home vineyard for The Deviant. On this ranch we will be developing a Newsome Harlow wine tasting experience that is currently unrivaled in the Sierra Foothills region. Finally, the historic Williams Ranch home lies on the property and we have just completed a remodel of the 5 bedroom house and have outfitted it for a vacation rental. Take a look at some of the pics. It'll be listed very soon at [victoriainn-murphys.com/vacation-rentals.htm](http://victoriainn-murphys.com/vacation-rentals.htm). The responsibility of taking care of this important parcel is something I take very seriously. But we are up to the challenge!

Dating back to the 1860s, the ranch was owned by well-known Murphys "dignitaries" such as James Sperry, original partner of the Sperry and Perry hotel, currently known as the Murphys Historic Hotel. Beginning in the early 1920s the property was owned by the Williams family and it has since been known as the Williams Ranch. It originally contained hundreds of acres of land but is now down to less than 10. We will take great great pride in our new stewardship of this historic ranch.

*Scott Klamm*

## In This Newsletter

**Last Supper Worthy Recipes**  
**Spring Club Wines + Tasting Notes**

**Spotlight on Syd**  
**We Are Open For Tastings & Reservations!**





## Sausage and Tomato Ragu Pappardelle

### Ingredients

Olive oil  
 6 spicy Italian wild boar links or pork sausages, casings removed  
 1 large onion, quartered and sliced thinly  
 1 ½ teaspoons salt  
 2 teaspoon herbs of Provence  
 ½ teaspoon cracked black pepper  
 1 red bell pepper, cored and thinly sliced  
 1 orange bell pepper, cored and thinly sliced  
 5 cloves garlic, with a garlic press, or finely chopped  
 3/4 cup red wine  
 1 (28 ounce) box of diced tomatoes with juice  
 2 tablespoons tomato paste  
 2 tablespoons flat-leaf parsley, chopped  
 ¼ cup fresh basil leaves, julienned, divided use  
 8 ounces Pappardelle noodles, uncooked  
 Plenty of Parmesan cheese for topping

### Instructions

Place a large, heavy-bottom pan or braising pot over medium-high heat; add about 2 tablespoons of olive oil. Once the oil is hot, crumble the spicy Italian sausage into the pan in small chunks, allowing it to brown on each side. When browned, remove it from the pan and set aside. Add the sliced onion into the pan with the sausage drippings, and allow it to for roughly 5-8min, stirring to keep it from burning. Add the salt, herbs of Provence and pepper and stir to combine. Add in the sliced bell peppers, and allow those to sauté for about 2 minutes until slightly tender and golden. Next, add in the garlic, and once it becomes aromatic, add in the red wine and allow it to reduce a little. Add in the diced tomatoes and paste with their juice and return the browned spicy Italian sausage back into the pan. Allow it to gently simmer for about 3-4 minutes to blend the flavors, then turn the heat off. To finish the sauce, drizzle in about 2-3 tablespoons of the olive oil to create a silky, rich flavor. Add in the chopped parsley and about half of the julienned basil. Stir and keep warm while you prepare the noodles. Prepare the pappardelle noodles according to instructions on package. Drain the noodles very well and add them directly into the sauce, using tongs to gently toss and combine with the sauce. Check the seasoning to see if you need to add any additional salt or pepper. Top with Parmesan cheese and the rest of basil.



## Chipotle Tri-Tip

### Ingredients

2-2.5lbs tri-tip beef, about 2" thick  
 1.5 chipotle chilies, dried, seeded and chopped  
 2 Tablespoons pink peppercorns  
 2 Tablespoons coriander seeds  
 1 teaspoon fennel seeds  
 ¼ teaspoon cumin seeds  
 2 teaspoons dark brown sugar  
 2 teaspoon salt  
 1 teaspoon mustard powder

### Instructions

Grind chipotle chilies in a spice mill and transfer to a small bowl. Grind peppercorns, coriander seeds, fennel seeds and cumin seeds in the same spice mill and transfer to a bowl with the chilies. Stir in brown sugar, 1 teaspoon salt and mustard powder. Sprinkle tri-tip with the additional teaspoon of salt. Massage the Chipotle Rub into the meat. Let steak sit at room temperature for 1 hour or refrigerate uncovered overnight. Bring to room temperature before grilling. Heat outdoor grill to high. Once the grill is heated, place tri-tip steak on the grill. 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.



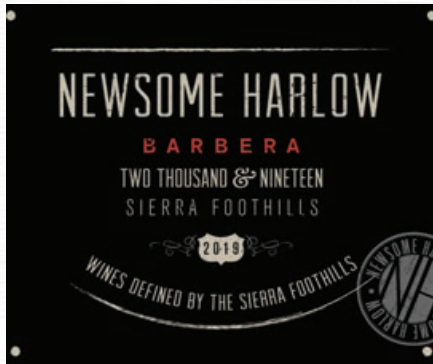
Pair with the 2019 Big John Zinfandel.



Serve with the 2019 Barbera.



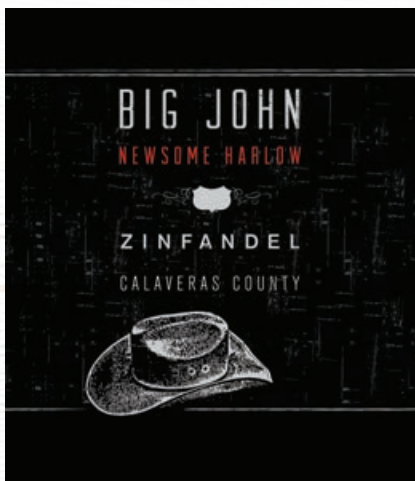
## Spring 2021 Club Wines



### 2019 Barbera

Varietals:	91% Barbera, 9% Syrah
Vineyards:	Shake Ridge Ranch Vineyard & The Dalton Ranch
Appellation:	Sierra Foothills
Alcohol:	14.6%
Cellar:	5-8 years
Aging & Cooperage:	18 months in 20% new French oak, 80% neutral oak
Cases Made:	248
Recipe:	Sausage and Tomato Ragu Pappardelle

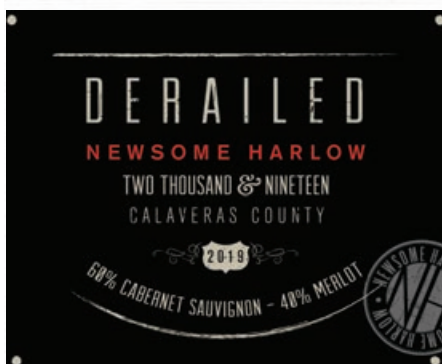
Intense blackberry and raspberry combine with deep dark plum aromatics. They all come on strong at the very beginning. The Barbera is showing some slight spicy aromas right behind those primary components. Strong flavors of fresh plum and blackberry with a touch of spicy oak and Bing cherry. The mouthfeel 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.



### 2019 Big John Zinfandel

Varietals:	100% Zinfandel (Deaver clone)
Vineyard:	100% Big John's Vineyard
Appellation:	Calaveras County
Alcohol:	14.6%
Cellar:	8-10 years
Aging & Cooperage:	18 months in three-year old French oak
Cases Made:	404
Recipe:	Chipotle Tri-Tip

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.



### 2019 Derailed

Varietals:	60% Cabernet Sauvignon, 40% Merlot
Vineyards:	Six Mile, Chatom & Rolleri Vineyards
Appellation:	Calaveras County
Alcohol:	14.6%
Cellar:	3-5 years
Aging & Cooperage:	18 months in neutral oak
Cases Made:	401

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 to full-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 Shake Ridge Zinfandel	\$28.5
2018 Foothill Zinfandel	\$18
2018 Syrah*	\$24
2018 Petite Sirah	\$21
2019 Barbera	\$24

2019 Big John Zinfandel	\$28.5
2018 Carignane*	\$24
2018 Meritage	\$24
Wild Child NV2	\$18
2019 Derailed	\$19.5

2020 Sauvignon Blanc	\$14.25
2019 Viognier	\$19.5
2020 Rosé	\$15

Prices reflect Club Member Discount.  
\* at end of vintage



# SPOTLIGHT ON SYD

Ah the fearlessness of youth! It is not often that someone comes into your business and changes it completely and forever in a positive way. I'm fortunate that it has happened a couple times before. And now it has happened again. It is an absolute pleasure to write to you about this person. Because she happens to be my firstborn.

***Sydney Klann grew up wanting absolutely nothing to do with the family business.***

She lived hard and fast for her first 20-ish years and could not get out of this small town fast enough. In fact she was on a plane moving half a world away from her family within days of her 18th birthday. Syd spent the next few years traveling the world. Australia, Europe, Central America before landing in Mexico City for a couple of years.

Finally Syd decided to come home for a bit and regroup...to try to determine what was next in her life. She had spent time working in the tasting room off and on over the years but I'm not sure it really clicked for her. Once she returned to Calaveras in 2019 she picked up some shifts and things started to gel for her here. When Covid hit and we were shut down, Syd took some turns manning the winery site for pick-ups and purchases. And since she was there, we had her doing some training on back office things with both Barbara and Shelly.

When it became clear that we were going to be able to re-open with modifications last summer, there was some definite hesitation on the part of the more seasoned members on my team, myself included. This is really where Sydney took some giant steps forward. This kid has always been fearless. And when we hesitated, she did not.

***She single-handedly seized control of my tasting room.***

And she was responsible for bringing others in to help her. Like Ashley, Katie, and her younger brother Sebastian (our second born). In addition to strapping this company on her back and charging forward, she was also doing virtual tastings with me and becoming a new and fresh face of my company.



Sydney now completely manages the tasting room and has become an integral member of my team, sitting in on meetings and assisting with setting policy and plotting the future for NH. She is young. And she will make mistakes. But Sydney has earned every bit of my respect and gratitude. And it's every parent's dream to see her thrive. **Good on ya, Syd Kid!**

Incidentally, her younger brother is on the same trajectory. He is away at school now and has every intention of returning home and joining his sister as they attempt to turn this small but powerful company Melanie and I started 21 years ago into a multi-generational business. Even in the wine biz, very few companies get to claim such an accomplishment.

## Come See Us! - Seated Tastings, Reservations, Elevated Experiences

**As of late April, Calaveras (and Murphys) has finally moved into the orange tier!** This is great news, obviously. With vaccinations happening pretty much at will, we are now allowed to have guests indoors again. The changes that we put into place last year have had the unexpected result of a much improved tasting experience and we will continue with these changes indefinitely. Gone are the days of trying to belly up to a tasting bar, whether it is in the main room or in the VIP room. It's just not going to happen that way anymore. Seated tasting experiences are here to stay. If you haven't been in to visit us lately, you can see for yourself by calling: 209/728-9817 or emailing: [wines@nhvino.com](mailto:wines@nhvino.com). Or better yet, you can make your own reservations on our website at [nhvino.com/reservation](https://nhvino.com/reservation).