



SOME NEWS

On Vintages

Late spring always holds a bit of a New Year vibe for us here at the winery. It's the time of year that we get the opportunity to release the first reds from a new vintage. And it always gives me a chance to think back on that vintage. You know... vintage specific characteristics like general weather patterns, labor challenges and, well, general weather patterns. It's hard to believe we are already releasing wines that were made during COVID but here they are in your club box...wines from 2020.

2020 was a challenging vintage in so many ways. Aside from the obvious difficulties like keeping vineyard workers and our own cellar crew safe and healthy, there were trucking logistics problems from vineyards and supply chain issues from everywhere else (barrels, yeast, nutrients, equipment, etc).

But looking back on 2020, probably the most important factor to that vintage was the weather and continuing water shortages that we've had in recent years. Our drought situation is serious. The ground just does not have the water to be able to support "normal" yields. And the water table deeper down gets depleted earlier each year. As a result, many of these vineyards are producing far less fruit than they were in the mid-2010's. That means less of each of your favorite NH bottlings. With some, we are able to compensate by finding new vineyards to help keep production up. But some of these wines, like the Single Vineyard Zins and a few others, we simply can't get enough to keep the cupboards full. The 2020 case production of many of these wines is down anywhere between 10-20%. However, there are a couple of silver linings.

As if to counteract our collective social plight, the 2020 growing season was absolutely delightful. A steady growing season with mid 80's to mid 90's temperatures during the days and high 50's at night created a great environment here in the foothills to grow well balanced fruit that ripened evenly and retained ideal natural acidity. We did get some warmer temperatures during veraison (the period where green growth in a vine stops and the softening and coloring of fruit begins). That likely accelerated the veraison period. However, temps returned to the low 90's and the final ripening period was smooth and steady.

Another bit of fortune for us is that we were spared the intense fire issues that many other parts of the state had to endure. This resulted in clean fruit unaffected by heat and smoke damage. In fact, tasting through the entire lineup of 2020 wines in bottle and still in barrel, I can find not a hint of smoke taint.

As usual, it's a cuvee of good news and bad news regarding the 2020 vintage. Can't stop Mother Nature. Just the same...keep your fingers crossed for steady weather patterns and a decent amount of groundwater for the upcoming 2022 vintage!

Cheers,



Scott Klann

In This Newsletter

Last Supper Worthy Recipes



*Grilled Tri-Tip with Raspberry
Chipotle Sauce*

Pair With: 2020 Big John Zin [Get The Recipe](#)



Eggplant Parmesan Pizza

Pair With: 2020 Derailed [Get The Recipe](#)



*Beet and Blue Cheese Salad with
Arugula and a Shallot Vinaigrette*

Pair With: 2020 Barbera [Get The Recipe](#)



Summer 2022 Club Wines



2020 Barbera

Varietals: 100% Barbera
 Vineyards: 100% Shake Ridge Ranch
 Appellation: Sierra Foothills
 Alcohol: 14.9%
 Cellar: Enjoy now or cellar for up to 5-8 years
 Aging & Cooperage: 18 months in 25% new French oak, 75% neutral oak
 Cases: 218
 Recipe: Beet and Blue Cheese Salad with Arugula and a Shallot Vinaigrette

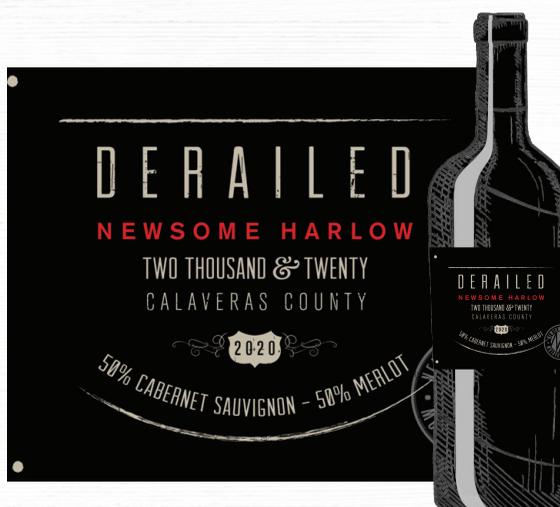
Intense blackberry and raspberry combine with deep dark plum aromatics. They all come on strong at the very beginning. The Barbera is showing some slight spicy aromas right behind those primary components. Strong flavors of fresh plum and blackberry with a touch of spicy oak and Bing cherry. The mouthfeel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



2020 Big John Zinfandel

Varietals: 100% Zinfandel (Deaver Clone)
 Vineyard: 100% Big John's Vineyard
 Appellation: Calaveras County
 Alcohol: 14.8%
 Cellar: Enjoy now or cellar for up to 7-8 years
 Aging & Cooperage: 18 months in three-year old new French oak
 Cases: 418
 Recipe: Grilled Tri-Tip with Raspberry Chipotle Sauce

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.



2020 Derailed

Varietals: 50% Cabernet Sauvignon, 50% Merlot
 Vineyards: Six Mile & Chatom Vineyards
 Appellation: Calaveras Foothills
 Alcohol: 14.6%
 Cellar: Enjoy now or cellar for up to 3-5 years
 Aging & Cooperage: 18 months in neutral oak
 Cases Made: 334
 Recipe: Eggplant Parmesan Pizza

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

2019 Shake Ridge Zinfandel*	\$28.5	2019 Syrah	\$27	2020 Barbera	\$24
2020 Big John Zinfandel	\$28.5	2019 Petite Sirah	\$21	2021 Sauvignon Blanc	\$15
2019 Foothill Zinfandel*	\$18.75	Wild Child	\$18	2021 Rosé	\$18
2019 Carignane*	\$24	2020 Derailed	\$19.5	2020 Viognier	\$19.5

*At the end of the vintage. Get yours now! Prices Reflect Club Member Discount.

Hard Work

Pont d'Avignon" and the Pope's Palace, Avignon, France

Tain l'Hermitage, Rhone Valley, France



Hard Work

It's rare that I get to do this. But as of press time, I'm currently trekking through France and other locales scouting out ideas for the 2024 NH Wine Club cruise. And in actuality, I was in the Condrieu region today walking the very home and motherland of Viognier. What are the odds that this is where I am visiting as I am tasked with writing a wine club newsletter. Tomorrow I hike the vineyards of Tain L'Hermitage...the center of the universe and home of the most important Syrahs on earth. I know it sounds like hard work. But someone has to do the research to stay relevant and fresh for all of you, the greatest wine club squad there ever was.

Speaking of relevance, it's pretty wild to be starting to plan major events again. As we begin (yes, just begin) to surface after the craziness of the last two years, we are indeed starting to think about how our events will kick back into gear here at the ol' NH. Our last event was Baconfest 2019. So the muscles have atrophied a little. But we got this. Things are coming together for the summer. It'll be a light load this year as we recondition ourselves. But it's happening! White wine releases, Zinfandel releases...possibly even a library tasting and/or a vertical or two.

We cannot thank you enough for all the support you have shown us through these very challenging couple of years of chaos and discord. It will be an important part in the history of this company and we will not soon forget about any of it. They say it takes a village. ***You are the village.***

Salud!

Scott