



SOME NEWS

It's All Greek to Me, Man!

Hope this beautiful box of wine finds you having an unforgettable summer. I hope you are all starting to get back to the things you love. I hope you are all faring well through what I hope are the final stages of that thing that shall not be named.

Those things are all finally starting to happen for me as well. In fact, as I write this I am zooming along the Aegean Sea after having visited Italy, Croatia, Greece, and now finally Turkey. We are close to wrapping up our 2022 NH cruise and it has been nothing short of INSPIRATIONAL!! A smallish group of club members have braved the Ionian, Adriatic and Aegean Seas to visit wine regions in Italy. We've learned about Prosecco. We've learned about Pinot Grigio. We've learned about Greek wines and we've learned about the world class wines from the Greek island of Santorini, made from the Assyrtiko grape. From a winemaking standpoint, I'm a 30 year industry veteran and my mind was completely and totally BLOWN from the things I learned in the Cyclades. Ask me about this when you have a spare two hours and really don't want to talk. Cuz I'll run the table.

Trips like these always remind me of how little I actually know about this beautiful business I've been in for three decades. It sends me home thinking more and more about trellising, canopy management, irrigation and the like. As if it was a reminder to myself that it is indeed, all in the dirt, stupid! Why are we planting certain things on Vertical Shoot Positioning (VSP)? Why are we still on California Sprawl in certain vineyards? Are we using Head Pruned systems enough? Why are we doing things just because some "expert", who happens to be selling something, says we should be doing it this way. GAH!!

We've certainly had a great group of club members on this trip. And we are already thinking about NH Cruise 2024. It will be a very wine centric cruise, this time on a river! Keep it in the back of your heads. Trust me...these trips are SUPER INSPIRING!!

Suffice to say...I'm coming back with questions. Ask me about them in the tasting room. Ask me about them by email. Challenge me. HELP keep me on my toes. Good lord, man...we are all in this together!!

Salut!

Scott Klann

Scott Klann

In This Newsletter

Page 2: Last Supper Worthy Recipes

Page 3: Summer Club Wines + Tasting Notes

Page 4: The More You Know

Last Supper Worthy Recipes



Turkey Roulade



Pair With: 2020 Meritage

[Get The Recipe](#)



Easy Hot Roast Beef Sandwiches
with a Worcestershire, Paprika,
Brown Sugar Sauce



Pair With: 2020 Foothill Zin

[Get The Recipe](#)



Bolognese Sauce

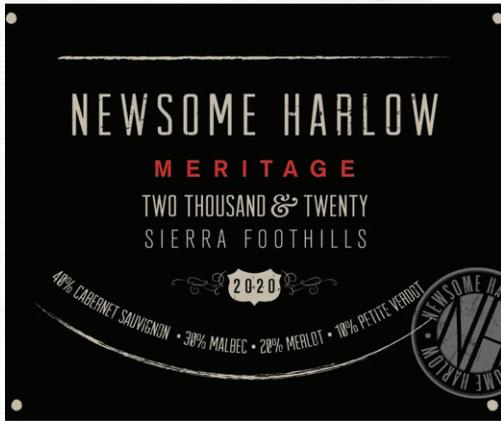


Pair With: 2020 Frank Herbert Zin

[Get The Recipe](#)

Summer 2022 Club Wines

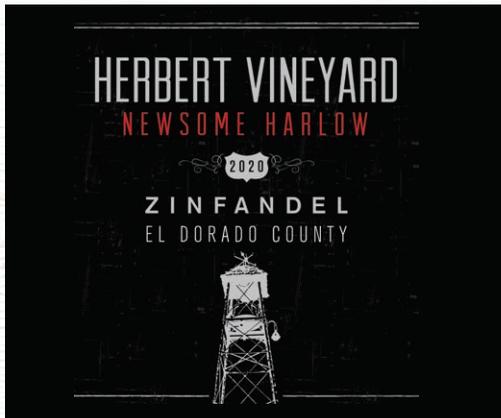
2020 Meritage



Varietals: 40% Cabernet Sauvignon, 30% Malbec, 20% Merlot, 10% Petite Verdot
 Vineyards: Six Mile Vineyard, Lee Vineyard, Chatom Vineyard, Lou Clark Vineyard
 Appellation: Calaveras County
 Alcohol: 14.5%
 Cellar: 8 - 10 years
 Aging & Cooperage: 18 months in 3yr old French oak
 Cases: 245
 Recipe: Turkey Roulade

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/Malbec 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.

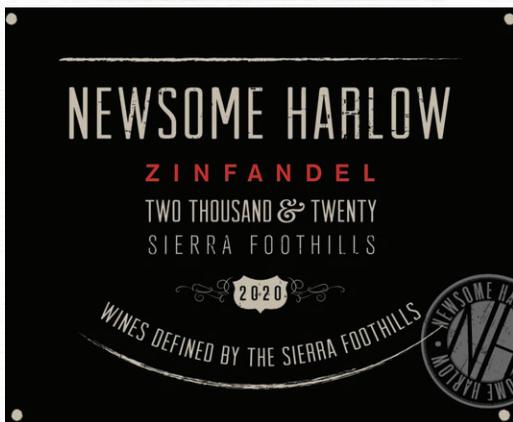
2020 Frank Herbert Zinfandel



Varietals: 86% Zinfandel, 14% Petite Sirah
 Vineyard: Frank Herbert Vineyard
 Appellation: El Dorado County
 Alcohol: 14.9%
 Cellar: 5 - 8 years
 Aging & Cooperage: 18 months in 2-year-old French oak
 Cases: Not Enough!
 Recipe: Bolognese Sauce

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.

2020 Foothill Zinfandel



Varietals: 90% Zinfandel, 10% Petite Sirah
 Vineyards: Potter Vineyard, Roland Rosario Vineyard & The Dalton Ranch
 Appellation: Sierra Foothills
 Alcohol: 14.7%
 Cellar: 3 - 5 years
 Aging & Cooperage: 17 months in 20% new American, 80% neutral
 Cases Made: 971
 Recipe: Easy Hot Roast Beef Sandwiches with a Worcestershire, Paprika, Brown Sugar Sauce

Deep raspberry and plum aromas with black pepper characters combine with a slight chocolate aroma. The flavors mirror the raspberries and add a spicy component of cloves. This juicy Zinfandel finishes firm and fruity with lingering dark berry flavors and a peppery spiciness.

Current Wines

2020 Big John Zinfandel	\$28.5	2020 Derailed	\$19.5	2021 Sauvignon Blanc	\$14.25
2020 Frank Herbert Zinfandel*	\$28.5	2019 Syrah	\$27	2021 Rosé	\$18
2020 Foothill Zinfandel	\$18.75	2019 Petite Sirah	\$21		
2020 Barbera	\$24	Wild Child	\$18		

Prices above reflect Club Member Discount. *Very limited production, get yours now!

The More You Know

Ok...it's been brought to my attention that when I put together stories for these newsletters, I tend to throw out terms and phrases like I think everyone should automatically understand them. In other words...Geek Speak. So maybe we'll get some sort of a glossary started here. And we'll start with the not-so-obvious terms on the front page.

Here goes nothin'!



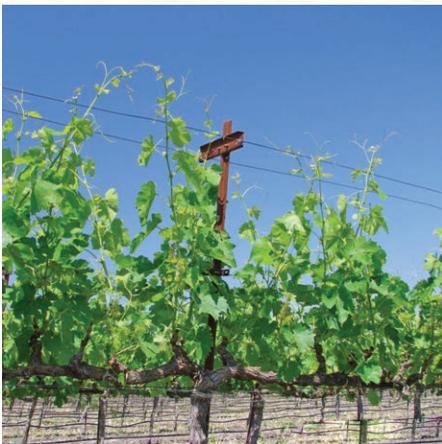
A Trellis is a framework or structure used as a support system for growing vines or plants.



Canopy management involves a range of techniques used in the vineyard to manage a grapevine's canopy (the leaves, shoots and fruit) from the time of winter pruning until harvest.



Irrigation - I feel like this is just a place for me to be funny. So I'll show some damned discipline for once and just say something bland like, "how we water."



Vertical Shoot Positioning (VSP) is an example of a trellis system. In the VSP system, the vine shoots are trained upward in a vertical, narrow curtain along wires with the fruiting zone below.



California Sprawl is traditionally a spur-trained trellis system with the shoots given latitude to spread out on two outer wires on either side of the row with no wire adjustments during the season.



Head Pruned systems treat each vine as an individual bush, with arms positioned horizontally around the head 6 inches to 30 inches off the ground. No trellises are needed, though some systems use one stake per vine. The Head Pruned vineyard dates back to the Egyptians and Romans, it's the oldest training system in the world.

*Thanks again for reading all of this stuff...
and ASK ME MORE QUESTIONS!!*