



# SOME NEWS

## Fall, 2022.

I'm writing this less than 30 minutes after crushing the last grapes of the season. Zinfandel, by the way. Appropriate. The 2022 vintage has been quite the gauntlet! It's funny how things have changed over the 30 years I've been doing this. Climate, yep. Equipment, yep. Demeanor??? YUP! You know what hasn't changed? Zinfandel.

But who the heck am I to complain? I could be stuck making ketchup (good lord...if you're reading this and you actually make ketchup, please accept my sincerest apologies. It was a joke). I'm a lucky man. And while we are still taking care of business here on the crush pad for harvest, things are definitely winding down on a very strange year.

Spring frosts laid a challenge down that took quite a bit of effort to overcome. Low yields and ideal growing season temperatures gave way to way too much heat in the final stages of ripening. This created a need to get fruit picked QUICKLY! I think we pulled it off. The resulting wines are fresh, clean and exciting. I very much look forward to working with them through the next year and a half.

October and November also come with a glimpse ahead towards the fast approaching holidays. And in the interest of keeping y'all fully engaged for this upcoming season, we will spend the next 10-15 weeks raiding the library for gems produced in years past that we can pour for you in the Tasting Room. We started just a couple weeks ago with the 2012 Syrah and the 2013 Frank Herbert Zin...which are now, sadly, gone. But we will endeavor to continue to find these last stashes of your favorite wines from over the past 10 years or so. It'll be the theme of the 2022 Holiday Season.

So if you are up this way to pick up your club orders, or to bring friends and family into the Tasting Room, make sure you clear a little time for a tasting flight or two and find yourself pleasantly surprised by some things old AND some things new. We very much look forward to seeing you!

Salud,

*Scott Klann*

Scott Klann and the entire NH gang

### In This Newsletter

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**Page 4:** Holiday Gifts!



## Last Supper Worthy Recipes



*Shiitake Dark Chocolate Cookies  
with Cinnamon*



*Pair With: 2020 Petite Sirah*

*Get The Recipe*



*Easy Peezy Chimichurri  
Baked Shark Steaks*



*Pair With: 2020 Carignane*

*Get The Recipe*



*Grilled Cocoa Coffee Rubbed  
Rib Eye Steaks*



*Pair With: 2020 Donner Party Zin*

*Get The Recipe*



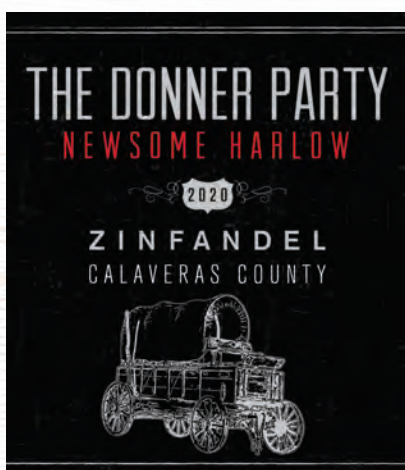
## November 2022 Club Wines



### 2020 Carignane

Varietals: 90% Carignane, 10% Syrah  
Vineyards: The Dalton Ranch, Roland Rosario Vineyard  
Appellation: Calaveras County  
Alcohol: 14.4%  
Cellar: 3 - 5 years  
Aging & Cooperage: 20 months in 10% new French oak, 90% neutral oak  
Cases: 206  
Recipe: Easy Peezy Chimichurri Baked Shark Steaks

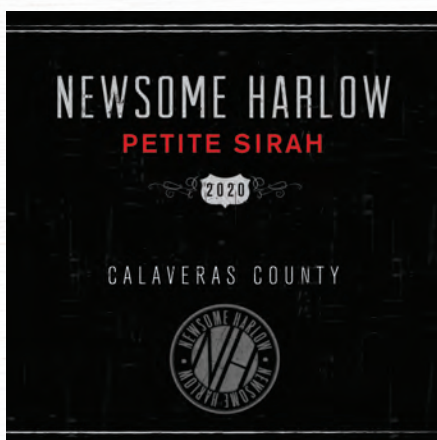
Dark plum aromatics hit first, followed by some exotic bright fruit and spicy aromas and a hint of blackberry. The flavors mirror the plum aromas and add some raspberry characters. The mouthfeel is medium to full bodied with just enough tannin to fill out the dark fruit finish.



### 2020 Donner Party Zinfandel

Varietals: 93% Zinfandel, 7% Petite Sirah  
Vineyard: 100% The Dalton Ranch  
Appellation: Calaveras County  
Alcohol: 15%  
Cellar: 5 - 8 years  
Aging & Cooperage: 18 months in 20% new French oak  
Cases: 276  
Recipe: Grilled Cocoa Coffee Rubbed Rib Eye Steaks

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.



### 2020 Petite Sirah

Varietals: 100% Petite Sirah  
Vineyards: The Dalton Ranch & Aix Sponsa Vineyard  
Appellation: Calaveras County  
Alcohol: 14.9%  
Cellar: 5 - 8 years  
Aging & Cooperage: 22 months in 3yr old French and American oak  
Cases: 310  
Recipe: Shiitake Dark Chocolate Cookies with Cinnamon

The PS is 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

2020 Donner Party Zinfandel	\$28.5
2020 Foothill Zinfandel	\$18.75
2020 Big John Zinfandel*	\$28.5
2020 Derailed	\$19.5

2020 Barbera*	\$24
2020 Carignane	\$24
2020 Petite Sirah	\$21
2020 Meritage	\$24

2019 Syrah*	\$27
2019 The Deviant	\$36
2021 Sauvignon Blanc	\$14.25
2021 Drama Queen	\$19.5

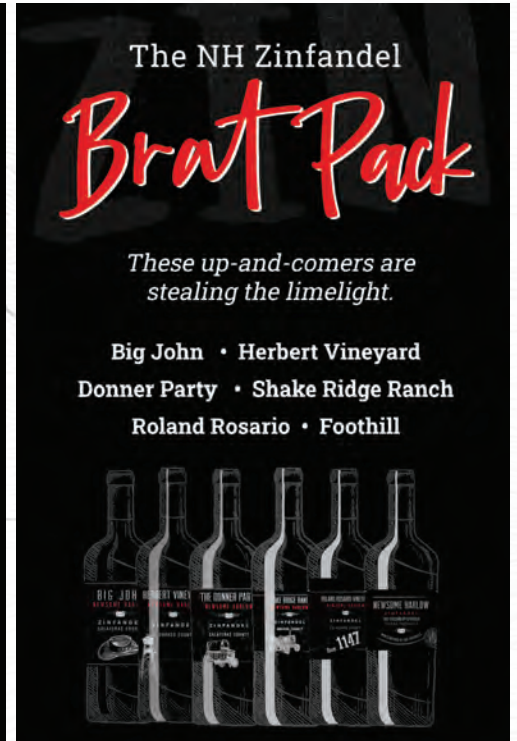
Prices above reflect Club Member Discount. \*At the end of the vintage. Get yours now!

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# The Best Holiday Wine Bundles

*It's that time of year again!*



## Shop Swag!



### Hats

Keep your lid dry, and your lips wet . . . with wine.

### Gift Cards

Sometimes it's just easier to let them choose.



### Sweatshirts

Represent your favorite wine team!