

# One Big Drink

Happy New Year, friends...I hope this first newsletter and club order of the year finds you well. It has certainly been an eventful start around here. Between dodging raindrops and bottling new wines, we've been a busy squad. I've had the opportunity to spend a couple of weekend days in the Tasting Room already this year and there seems to be only one question on everyone's mind during this wet winter. What is all this water doing to the vineyards?

While it is true there are Californians out there dealing with true hardships due to all the rains and flooding, the grape growing industry is absolutely jumping for joy. As many of you may know, vineyards during these winter months lay dormant. They are having a big sleep after ripening all of the fresh 2022 wines now in the cellar. And it appears they are also having One Big Drink! Excessive rain in vineyards (and even flooding) during this time of year soaks the ground, replenishes groundwater and in some cases, even helps control pest issues. So while it may look and feel like we are facing yet another Mother Nature problem in ag, we are indeed quite happy for all this rain. It has us very optimistic for the year ahead.

Speaking of which...we recently resurrected one of our most enjoyable events. Two weeks ago we welcomed over 100 guests into the Tasting Room on a sleepy weekend to taste through seven consecutive vintages of our beloved Big John Zinfandel. Members sipped from the 2013 vintage through to a barrel sample of the 2021. Prior to the world changing back in 2020, we had conducted similar vertical tastings each January with wines like our Meritage, the Shake Ridge Zinfandel and The Deviant. So 2023 is gonna be a year of rebuilding our events to bring back some of those old favorites. Library tastings, spring releases, our annual baseball event with our friends at Stogies...and there are even rumblings about how to bring back BACONFEST! And of course Zintastico is on the calendar as well.

So I hope you have some optimism stoking for this vintage. We sure do! Come in and see us and get the lowdown from Syd or the rest of the gang. And while you're at it you can taste through yet another set of your favorite Calaveras wines!!

Scott Klann

## **Last Supper Worthy Recipes**



Celery, Bok Choy and Cilantro



Pair With: 2019 Wild Child

Get The Recipe



Gouda, Gorgonzola and Bacon Cheesecake with Sun Dried Tomato Pesto



Authentic Ukrainian Borscht



Pair With: 2020 Dalton Ranch Syrah Get The Recipe

Pair With: 2020 Shake Ridge Zinfandel Get The Recipe



#### 2020 Syrah

100% Syrah Varietals: Vineyards: The Dalton Ranch Appellation: Calaveras County

Alcohol: 14.8% Cellar: 8 - 10 years

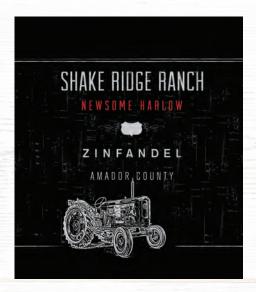
Aging &

Cooperage: 22 months in 25% new French oak, 75% neutral oak

Cases:

Gorgonzola, Gouda and Bacon Cheesecake with Sun Dried Pesto Recipe:

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. 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.



#### 2020 Shake Ridge Zinfandel

91% Zinfandel, 9% Petite Sirah Varietals: Vineyard: 100% Shake Ridge Ranch

Appellation: **Amador County** 

Alcohol: 14.9% Cellar: 8 - 10 years

Aging &

Cooperage: 18 months in 20% new French oak and 80% neutral oak

Cases: 227

Recipe: Authentic Ukrainian Borscht

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. 2020 was a typical Sierra Foothills heat season and as a result the tannins are well structured. The wine is showing also typical Sierra Foothill peppery characters integrated with the tannins, it finishes long with the dark berry flavors.

# WILD CHILD NEWSOME HARLOW TWO THOUSAND & NINETEEN SIERRA FOOTHILLS

#### 2019 Wild Child

40% Barbera, 20% Carignane, 20% Merlot, 20% Primitivo Varietals:

Vineyards: 60% The Dalton Ranch, 20% Rancho Victoria Vyd, 20% Chatom Vyd

Appellation: Sierra Foothills

Alcohol: 14.7% Cellar: 5 years

Aging &

Cooperage: 36 months in neutral oak

Cases:

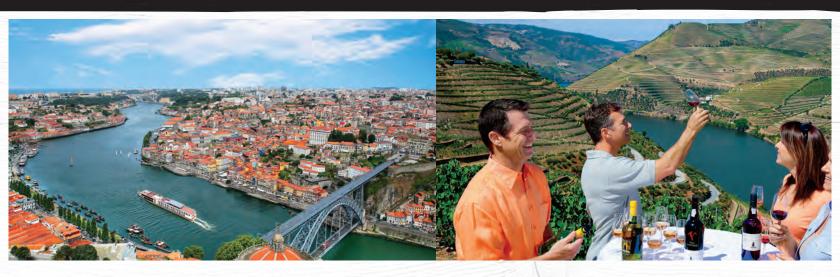
Recipe: Slow Baked Chicken Wings with Celery, Bok Choy and Cilantro

A pretty intense combination of blackberries, blueberries and slightly earthy aromas blend with clove and nutmeg. 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 Primitivo that lengthens out the blackberry finish.

#### **Current Wines**

2020 Donner Party Zinfandel	\$28.5	2020 Syrah	\$24	2020 Derailed	\$19.5
2020 Shake Ridge Zinfandel	\$28.5	2020 Meritage	\$24	2019 Wild Child	\$18.75
2020 Roland Rosario	\$28.5	2020 Carignane	\$24	2019 The Deviant	\$36
2020 Foothill Zinfandel	\$18.75	2020 Petite Sirah	\$21	2021 Sauvignon Blanc	\$15

#### Join Us For The 2024 Wine Cruise



# "You miss 100% of the shots you don't take" - Wayne Gretzky

Truer words were never spoken. We've taken two club cruises over the last four years and they have both been nothing short of epic. Planning for next year's **June 15-22, 2024** cruise is underway and it's gonna be a whole new adventure for us. After two ocean cruises to different parts of the Mediterranean, this time we are setting our sights on the very first Newsome Harlow river cruise.

### We are super excited to be traveling to one of the most US friendly countries in the world!!!

Join us as we cruise one of the most beautiful wine regions in Europe on one of the most majestic rivers in the world, Portugal's Douro River, on board the small, intimate ship AMADouro.







Rambling vineyards and charming native farms cling to the steep sides of the Douro River Valley, creating an incomparable backdrop to one of Europe's most unspoiled regions and to Port country— the world's oldest demarcated wine region. Sail roundtrip from Porto, the beautiful "City of Bridges"; visit Regua, the 'capital' of the Douro Valley; and marvel at Salamanca, the UNESCO-designated "Golden City." Taste wines from historic wineries and soak up the genuine beauty of one of Europe's most unadulterated landscapes.

A river cruise, you ask? YES!! I had the pleasure of experiencing the Rhone River Valley on AMAWaterways last year (call it "research") and the experience was unforgettable. There's nothing better than seeing Europe the way Europe was built...on the rivers! Smaller ships, days and nights docked adjacent to city center in small historic villages, countless wine experiences, and a pre-cruise tour. All curated by both Food & Wine Trails (our partners) and AMAWaterways...it's gonna be a blast. And with any luck, we'll fill this small 100-person ship entirely with NH folks, making it that much more intimate.

Don't delay in getting signed up for this once-in-a-lifetime trip. You can reserve your spot by reaching out to our cruise partners at Food & Wine Trails at 1-800-367-5348. To get more information, reach out to Syd at sydney@nhvino.com or 209/728-9817 ext 16. You can also visit our website at www.nhvino.com/cruise for the most up to date details.