Summer 2023 Wine Club Newsletter



It's Not Trivial, It's Tribal

So I've been thinking a lot lately about service. Mostly about living a life of service. I'm not talking about hospitality or volunteerism or anything like that. I'm talking about being a part of something. Being a part of a chosen "team" and living fully in service to that team. When I look back at about 55 years on this planet, I realize that this has been a central facet of my being. The best and most important times in my life have been when I am a part of something bigger than myself.

When I was young I gravitated towards the game of baseball. This will shock literally no one that knows me. When I was in my 20's it was a rock and roll band that gave me the same feeling. My early work years were in the fast paced world of advertising. And again when my children were growing up, it was back to baseball. All of those things were all about a group of individuals working together for something bigger. For each other. Additionally I have always had a strong sense of family. And have been fortunate in that department. Again, a group of people working towards a common goal.

My over 31 years in the wine business have been no different. As we head straight into Crush 2023 I realize that from the guys in the vineyard to the winemaking team to the office staff to the tasting room squad, the sense of community that is involved with making this stuff is evident every single day. And you all are part of this community as well. Many of you know me. More of you know other members of our team much better. Maybe you don't know any of us but you connect with what we do and the way we do it. That makes us a tribe. The point is that it is this sense of connection that binds us all together over this wonderfully magical beverage that grows right out of the ground, yet still needs human interaction in order to be brought to its fullest potential. So yeah...I think I'll keep doing this for a little while longer.

Salud!

Scott Klann

Last Supper Worthy Recipes



Creamy, Tomato, Smoked Salmon Pasta with Kalamata Olives, Dill and Spinach

Ø Pair With: 2021 Meritage Blend ♬ Audio slide into Deep Purple's "Smoke on the Water".



Caramelized Onion-Chocolate Jam Grilled Cheese With Gruyère and Bacon

ø Pair With: 2020 Foothill Zinfandel ♬ Groove to Modern English "I Melt with You."

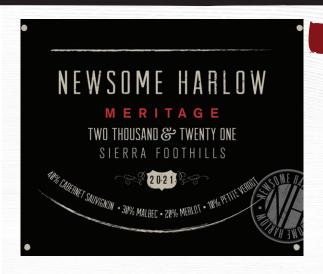


Reverse Seared New York Steak with Thyme-Truffle Butter

Pair With: 2021 Frank Herbert Zinfandel

The Beetle's "Savoy Truffle" in the ears.

Summer 2023 Club Wines



2021 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: 14.7% Cellar: 8 - 10 years

Aging &

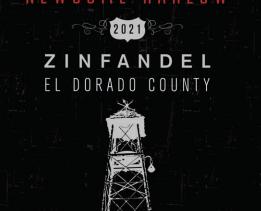
Cooperage: 18 months in 3-year-old French oak

Cases:

Recipe: Creamy, Tomato, Smoked Salmon Pasta with

Kalamata Olives, Dill and Spinach

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.



2021 Frank Herbert Zinfandel

Varietals: 87% Zinfandel, 13% Petite Sirah

Vineyard: Frank Herbert Vineyard Appellation: El Dorado County

Alcohol: 14.8% Cellar: 5 - 8 years

Aging &

Cooperage: 18 months in 2-year-old French oak

Cases: Not Enough!

Recipe: Reverse Seared New York Steak with Thyme-Truffle Butter

Supple black fruits and spicy anise aromas combined with classic Sierra Foothill peppery Zin aromas and flavors. The mouthfeel is full-bodied and has a deep dark focused supple character 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.

NEWSOME HARLOW ZINFANDEL TWO THOUSAND & TWENTY SIERRA FOOTHILLS WINES DEFINED BY THE SIERRA FOOTHI

2020 Foothill Zinfandel

90% Zinfandel, 10% Petite Sirah Varietals:

Potter Vineyard, Roland Rosario Vineyard & The Dalton Ranch Vineyards:

Appellation: Sierra Foothills

Alcohol: 14.7% Cellar: 3 - 5 years

Aging &

Cooperage: 17 months in 20% new American, 80% neutral

Cases:

Caramelized Onion-Chocolate Jam Grilled Cheese With Recipe:

Gruyère and Bacon

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

2021 Big John Zinfandel \$30 2021 Derailed \$19.5 2019 Wild Child \$18.75 2021 Frank Herbert Zinfandel* \$30 2020 Syrah \$27 2022 Sauvignon Blanc \$14.25 2020 Foothill Zinfandel \$18.75 2020 Petite Sirah \$21 2022 Rosé \$18 2021 Barbera 2019 The Deviant \$24 \$36

The "Growing" Newsome Harlow Family

Last newsletter introduced you to some of the team that Syd has built for us in the tasting room. Now it's time to add a couple more to that list.



Ron Dillon is an old friend of mine. We met many years ago through his cousin, my friend Kim Pratt. Ron and I hit it off right away. We both share a love for 70's and 80's punk rock, baseball and wine. Years ago Ron and his ex-wife bought a wine shop that we were already selling a bunch of wine to in Tracy, CA. Ron took over this Vino 100 business and created a SOLID following of fun and eccentric customers and friends, often having us down to pour at tastings and events at this shop. They sold it some years later and Ron decided to stay in the wine biz, working at Lodi Wine Lab and a couple tasting rooms in the central valley. Earlier this year I called Ron up and asked if he wanted to increase his commute and join the NH team. We are beyond excited to have him on board.

Nikki Bell also joined us earlier this year. A couple years ago I became aware of Nikki through my youngest, Sebastian. They went to school together and became good friends. My first thought when Syd wanted to hire her was "Hell Yes". Nikki has an absolutely engaging personality and is a very witty and intelligent woman. She is just starting her journey in wine and is having a blast learning about wine and meeting all y'all club members at the TR.

Be sure to say hello the next time you're in!

THE BEQUEST PROJECT



It was in 2021 my very good friend Kate MacDonald of Boyle MacDonald Wines proposed an idea for a collaboration she had been rolling around in her head. Kate and I share the privilege to have been taught and trained how to do what we do by the same guy, the late Calaveras winemaking legend Chuck Hovey.

In the late '90s I was preparing to leave my first job in the wine biz. I had spent six years at Stevenot Winery under the tutelage of Chuck Hovey and was ready for some new input. Kate Boyle MacDonald was hired at Stevenot and she eventually replaced me as Assistant Winemaker under Chuck. I met Kate and her husband Craig at some point in 1999, I believe. We shared a commonality in

that our lives were forever altered by the wine biz and this wonderful beverage that we are both still so passionate about.

And so the Bequest project was born. A 2018 Bordeaux varietal blend of 50% Napa Valley Cabernet Sauvignon from Kate's family vineyard and 50% Sierra Foothills Malbec from my favorite Malbec vineyard in Mountain Ranch. It is a quintessential California style wine. Kate likes to say that this wine that we made together is the best of both of us. Only 80 cases were made.

If you would like to know more about this rare and special wine, visit bequestwine.com or reach out to us at

kateandscott@bequestwine.com