#### February 2024 Wine Club



# **Into The Fold**

As tends to be the case with each new year, January 2024 is an opportunity to reflect on the past year. But more importantly, it is a chance to set new goals and to look at new opportunities and new things to celebrate. And boy, oh boy 2024 is shaping up to hold a lot in store! This year we will begin our 25th year as a company. As a dad, the idea of shepherding one of our adult kids into a company that I helped create so many years ago is unbelievably gratifying. And Sydney is an absolute pleasure to work with! While the industry as a whole has so many examples of multi-generational companies, there are relatively few of those in this business in the US. And also...it's really hard to do here.

In addition to beginning our second quarter century as Newsome Harlow, we also get the chance to work on that ever long list of things we'd like to do to make this company more sustainable and a better 'citizen'. Some of these are things we started in 2023 and will continue in 2024...things like using lighter weight bottles for a smaller footprint, as well as to help balance increasing shipping costs. Also things like moving towards more natural products in the vineyard to help mitigate grower challenges. We are just now seeing results from our interest in sustainable practices that have not only enhanced the quality of our wines, but also have contributed to lower levels of waste in vineyards, at the winery, and even in your home cellars. Finally, if the idea of bringing one of my kids into the fold wasn't awesome enough, 2024 will see our second born, Sebastian Klann, take the next step in his journey and pursue his interest in regenerative farming and grape growing. Sounds like a lot of words. But this is part of a burgeoning movement to not only grow wines sustainably, but to actually begin to repair the damages that have been caused in farms and vineyards by the last 50+ years of conventional farming. This spring, young Sebastian will travel to South Australia to work in some very progressive vineyards for the harvest in and around McLarenVale. Which just happens to be the same small region that I traveled to for a southern hemisphere harvest in 2005.

We look forward to sharing more of these exciting things with you this next year. And certainly more of Sebastian's journey. And as always, we look forward to sharing more up to date news with you in the tasting room over a tasting flight, a glass of fresh (or aged) NH wines, or just over a pop-in to pick up your club wines this winter and spring!

Salut!

Scott Klann



#### In This Newsletter

## Last Supper Worthy Recipes

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# nhvino.com/recipes



Crockpot Lamb Shanks with Black Current Jam, Rosemary and Thyme

Pair With: 2021 Shake Ridge Zinfandel



Potato Gnocchi with Creamy Gorgonzola Mushroom Thyme Sauce

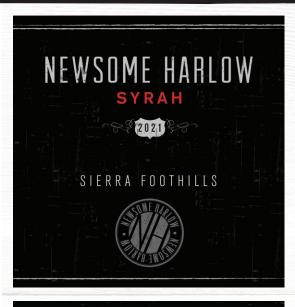
Pair With: 2021 Syrah



Easy Peasy Smokey Black Bean Soup with Ham, Zucchini and Kale

Pair With: 2020 Wild Child

### February 2024 Club Wines



SHAKE RIDGE RANCH

NEWSOME HARLOW

ZINFANDEL Amador county

2021 8-37

#### 2021 Syrah

Varietals: 100% Syrah Vineyards: The Dalton Ranch, Cavern Vineyard Sierra Foothills Appellation: Alcohol: 14.9% Cellar: 8 - 10 years Aging & Cooperage: 26 months in 25% new French oak, 75% neutral oak Cases: 227 Potato Gnocchi with Creamy Gorgonzola Thyme Sauce 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. It also boasts a bit of a meaty character. The mouthfeel is full-bodied with a softening tannin structure that lengthens out the dark fruit finish.

# 2021 Shake Ridge Zinfandel

Varietals:	90% Zinfandel, 10% Petite Sirah
Vineyard:	100% Shake Ridge Ranch
Appellation:	Amador County
Alcohol:	14.7%
Cellar:	8 - 10 years
Aging &	
Cooperage:	18 months in 25% new French oak and 75% neutral oak
Cases:	235
Recipe:	Crockpot Lamb Shanks with Black Current Jam, Rosemary & Thyme

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. 2021 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 & TWENTY SIERRA FOOTHILLS RED WINE

# **Current Wines**

2021 Donner Party Zinfandel 2021 Shake Ridge Zinfandel 2021 Roland Rosario 2021 Foothill Zinfandel \$30 \$30 \$30 \$18.75

### 2020 Wild Child

Varietals: 40% Barbera, 30% Carignane, 30% Melbec Vineyards: The Dalton Ranch, Lee Vineyard Appellation: Sierra Foothills Alcohol: 14.4% Cellar: 5 years Aging & Cooperage: 36 months in neutral oak Cases: 192 Recipe: Easy Peasy Smokey Black Bean Soup with Ham, Zucchini and Kale

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 of blackberry. The mouthfeel is bright and medium-bodied with just a touch of tannin coming from the Malbec that lengthens out the blackberry finish.

	2021 Syrah	\$27	2021 Derailed	\$19.5
	2021 Meritage*	\$24	2020 The Deviant	\$36
	2021 Carignane	\$24	2023 Sauvignon Blanc	\$16.5
5	2020 Wild Child	\$18.75	2022 Drama Queen	\$19.5

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

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# Spotlight on the

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**1147** Roland Rosario Zinfandel

By the time you are reading this we will have just conducted a weekend long event showcasing a 7 year vertical tasting of Zinfandels from the Roland Rosario Vineyard here in the western part of Calaveras County. This wine is a bit of a dark horse for us. It is made in such small numbers (usually 100 - 120 cases annually) that we can't even get it to everyone in the club. But it is, in my opinion, a classic Sierra Foothills style Zinfandel. Planted in the early 2000's on a western facing slope right up against the very start of these gently rolling hills that mark the beginning of our foothills. Growers Uffe and Martha Gustaffson farm it themselves and are as diligent as any grower I've had the pleasure of working with over the years.



Of course I've got some skin in the game as my job is to make and sell you guys these unique, small lot wines. But I think we've got a decent track record of not blowing too much smoke over the past 24 years. Consistent black pepper and brambly aromas have marked this wine every year since we started making a vineyard designated bottling in 2014. And some of these older vintages are really starting to show excellent aged characters. If you haven't had a chance to pick up any of this wine over the last several years, there will still be a little bit left over after the tasting and it can be added to this club order or sent off to you anytime. So send us an email if you want a sample pack of a few vintages or would rather just taste all six previous bottlings as a whole. We got you!