

# SOME NEWS

## It's mid May and yeah...

The weather is starting to creep up in temps. It looks like it's gonna be a typical Foothill Summer. This sparked a conversation last week with a few of my good friends and colleagues while we met in Sacramento to judge wines for the CA State Fair Wine Competition (more on that later). And in fact we've discussed it here in these newsletters in the past. It's easy for us to talk about the handful of "important" decisions we make in wine production...things like when to pick, when to press, what the cooperage program will look like. But it seems that most people (even winemakers sometimes) forget about the single most important factor involved in winemaking. Temperature. It is everything in our "wine world". It's like Oxygen. It often gets overlooked, yet it is what we live and die by every day.

There is NEVER a time in which temperature is NOT the biggest factor in what we do here. From temps in the vineyard during growing season to temperatures when we finally consume a wine, and at every moment in between, it is important that it be controlled (high or low) at every step. It is the primary factor at harvest, fermentation, secondary fermentation, barrel aging, tartrate and protein

stabilization, bottling, cased goods storage, shipping and transporting, cellar storage and, finally, consumption. It's even important how comfortable you are in the room (or outside) WHEN you are drinking wine. So keep that in mind as we get nearer to summer. It is why the summer wine club shipment is pushed back to mid September. And it is why the June club order actually goes out in mid May. And it is certainly why we watch the national temperature maps on a daily basis when deciding if it is safe to send your favorite NH wines to you.

It's also why we work so hard to keep the temperature in the Tasting Room comfortable when you are joining us for a tasting flight or a glass with your loved ones. So come see us and ask us more about this. It may seem like a bunch of Hot Air...but I can assure you it's not! Here's to a Fonzi cool Summer for the coolest wine club members on Earth!

Cheers,

*Scott Klann*

### In This Newsletter

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36 Hour Juicy, Dry Brine Pulled Pork

*Pair With: 2022 Derailed*



Prosciutto, Fig, Cambozola Cheese Pizza  
with Balsamic Reduction

*Pair With: 2022 Big John Zinfandel*



Spanish Chorizo Tacos  
with Paprika and Cinnamon

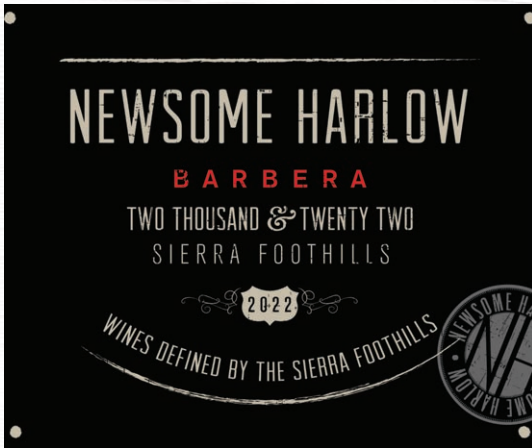
*Pair With: 2022 Barbera*

# Spring 2024 Club Wines

## 2022 Barbera

Varietals: 100% Barbera  
 Vineyards: Shake Ridge Ranch Vineyard  
 Appellation: Sierra Foothills  
 Alcohol: 14.8%  
 Cellar: 5 - 8 years  
 Aging & Cooperage: 19 months in 25% new French oak, 75% neutral oak  
 Cases: 225  
 Recipe: Spanish Chorizo Tacos with Paprika and Cinnamon

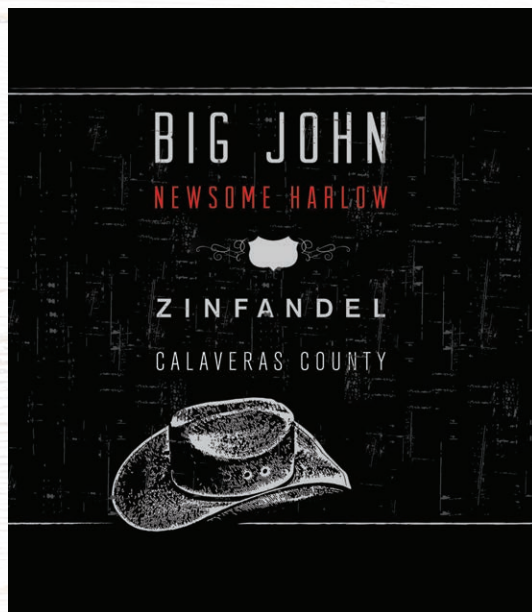
Intense blackberry and raspberry combine with deep dark plum aromatics. They all come on strong at the very beginning. The Barbera is showing some slight spicy aromas right behind those primary components. Strong flavors of fresh plum and blackberry with a touch of spicy oak and Bing cherry. The mouthfeel is medium-bodied with the typical high acidity often seen in Barbera. It finishes with a softening tannin structure that lengthens out the dark fruit finish.



## 2022 Big John Zinfandel

Varietals: 100% Zinfandel (Deaver Clone)  
 Vineyard: 100% Big John's Vineyard  
 Appellation: Calaveras County  
 Alcohol: 14.9%  
 Cellar: 8 - 10 years  
 Aging & Cooperage: 18 months in three-year old French oak  
 Cases: 407  
 Recipe: Prosciutto, Fig, Cambozola Cheese Pizza with Balsamic Reduction

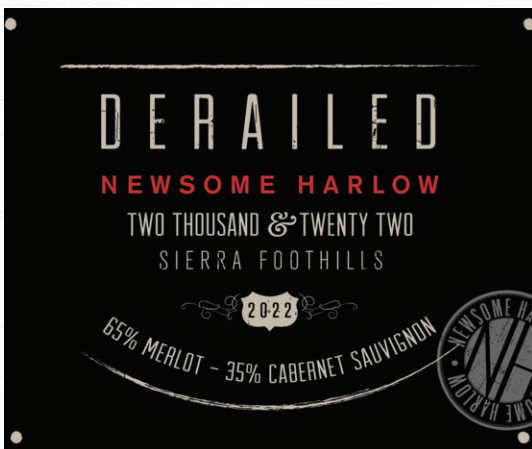
Classic Big John characteristics of strong raspberry and black cherry aromas combine with brambly flavors and some black pepper. Also juicy raspberry and blackberry flavors with spicy tones. This classic Sierra Foothills style Zin finishes long & spicy with black pepper and lingering berry characters.



## 2022 Derailed

Varietals: 65% Merlot, 35% Cabernet Sauvignon  
 Vineyards: Six Mile & Chatom Vineyards  
 Appellation: Calaveras County  
 Alcohol: 14.9%  
 Cellar: 3 - 5 years  
 Aging & Cooperage: 19 months in neutral oak  
 Cases: 250  
 Recipe: 36 Hour Juicy, Dry Brine Pulled Pork

Cassis, black olives, fresh cut hay and strong aromatics of clove-spice. Flavors are deep racy black cherry and dried herbs like clove, coriander, cumin and cut hay. This is a sublime and soft medium-bodied blend with broad mouthfeel and lots of spicy characters. The tannins are soft and round. The wine finishes with dark earthy characters and a BIG shot of black cherry.



## Current Wines

2022 Big John Zinfandel	\$30	2021 Syrah	\$27	2022 Drama Queen	\$19.5
2021 Shake Ridge Zinfandel*	\$30	2021 Carignane*	\$24	2023 Sauvignon Blanc	\$16.5
2021 Roland Rosario Zin*	\$30	2020 Wild Child*	\$18.75	2023 Rosé	\$18
2021 Donner Party Zin*	\$30	2022 Derailed	\$19.5	2023 Chenin Blanc	\$22.5
2021 Foothill Zinfandel	\$18.75	2022 Barbera	\$24		

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

# “Scott’s Thoughts”

## White Out

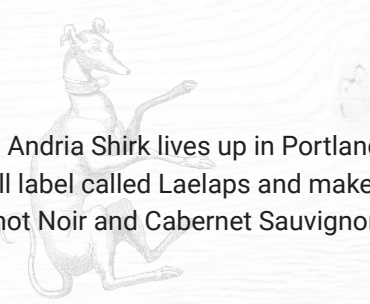
Speaking of temperatures...just a few short weeks ago we released the 2023 white wines and they are absolutely perfect for these fast approaching Spring/Summer temps.

The new Sauv Blanc, Chenin Blanc and Viognier are all aromatic, crisp and clean wines made specifically to get you through the upcoming season. And the brand new 2023 Rosé is perfectly pink with flavors of strawberry and watermelon. Your club discount makes these ideal add-ons to your current orders.



## So Judgy

I just got back from Sacramento a few days ago. I was down there judging wines for the CA State Fair Wine Competition. I love this event every year because it gives me a chance to see some of my favorite people in the wine biz. So while it is a bit unusual, here is a quick shout out to six special people and what they do.



My good friend Andria Shirk lives up in Portland. She has a small label called Laelaps and makes ROCK STAR Pinot Noir and Cabernet Sauvignon.



Jackson Starr and his family have a great winery up in Grass Valley called Sierra Starr.



Meredith Sarboraria makes great wines at a cool little winery in Livermore called Rodrigue Molyneux.



Greg Burns is the owner of multi-generational Jesse's Grove Winery in Lodi where they host concerts and make fantastic wines.



Nadia Pavlevska is probably the most charismatic wine consultant and sommelier in the entire Los Angeles region....a real stand out!



And Chris Sawyer (SawyerSomm) is a long time friend in this biz. Chris writes professionally about wine happenings all over the US and beyond. Look all these kooks up, they are worthy of your time and energy.