



We've added a new collection to our family of wines and as club members, you're getting the first glimpse and taste. This has been a long time coming for the Lanza family and we are all very excited to share these new wines with you!

It starts with our history... Mario and Lena Lanza both originated from the world famous Piedmont region in Northern Italy. When they settled in Suisun Valley, it was with the dream of one day growing and producing wines that would honor their rich Italian heritage.

With our roots in mind we planted Barbera and Primitivo, varietals true to the region. To complete



the collection, we planted a selection of additional Italian varietals suitable for the Suisun Valley climate. As the vines matured, it became clear that these grapes would make wonderful wines to share with you. These new wines not only commemorate our history, but they also allow us to embrace our future by blending time-honored experience with modern farming and production techniques. We hope you enjoy them as much as we enjoyed creating them to share.

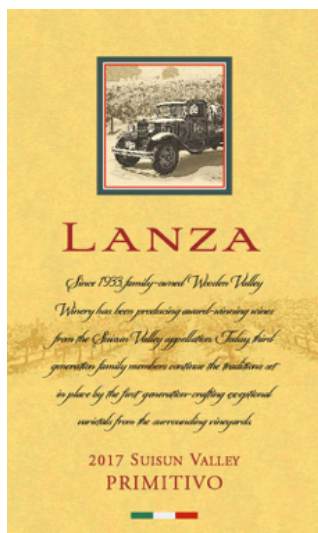
Cheers,
Megan

2017 Primitivo

Wine Club Exclusive, Released February 1, 2019

Primitivo is a varietal from the Puglia region located on the Southeastern Coast of Italy in the "heel of the boot". Much like Suisun Valley, the sunny, dry climate of Puglia produces full-bodied, fruit-forward red wines.

Our 2017 Primitivo has distinct dark fruit flavors, medium to fine grain tannins, and a pleasant mouthfeel. On the nose are aromas of blackberry, dark cherry, and a hint of white pepper. On the palate are flavors of savory earthy notes of cured meat, plum skin and cinnamon.



Varietal Content:

91% Primitivo
9% Petite Sirah

Alcohol: 16.2%

Residual Sugar: 0.8%

TA: .62gms/100mls

PH: 3.87

Case Production:

325 Cases

Bottled:

December 21, 2018

Released:

February 1, 2019

Fonduta con Tartufi (Truffle Fondue)

Ingredients:

- 7 ounces fontina cheese
- 1/2 cup milk
- 1/2 cup heavy cream
- 2 ounces butter
- 2 1/2 teaspoons milk
- 2 large egg yolks
- 1 teaspoon corn flour or fecule
- 2 ounces fresh white truffle

A traditional fondue from Piedmont in Italy's north. A simple, homey recipe that features one of the region's best assets, truffles.

Directions:

1.) Grate the cheese. Combine the 1/2 cup milk and cream, add grated cheese, and let sit for one hour.

2.) Combine the 2 1/2 teaspoons milk, 2 egg yolks and corn flour in a small bowl.

3.) Melt the butter in a small to medium pan (Teflon works best), add the cheese, cream and milk mixture, one spoonful at a time, stirring constantly, and allowing the cheese to melt between each addition. When all the cheese, cream and milk mixture has been added, put a few spoonfuls of the hot cheese, cream and milk mixture to the paste of milk, egg yolks and corn flour and stir. Then add this mixture back to the pan and incorporate. Continue to cook the mixture until it thickens into a porridge-like consistency. Season to taste with salt.

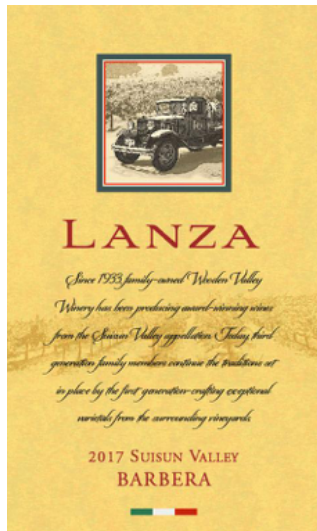
4.) Pour the fonduta into 4 – 6 bowls and shave the white truffles over the top of each bowl as finely as possible.



2017 Barbera

Wine Club Exclusive, Released February 1, 2019

Known as “the people’s wine” Barbera is an everyday drinking wine from the Piedmont region. Barbera is a palate pleaser because it is approachable, well balanced and easy to drink. Our 2017 Barbera has flavors of cherry, strawberry and raspberry with intense aromas of blackberry. This Barbera is very low in mouth-drying tannins and high in acidity, making it the perfect wine to pair with rich foods like cheese, meat and earthy mushrooms.

**Varietal Content:**

91% Barbera

9% Primitivo

Alcohol: 15%**Residual Sugar:** .04%**TA:** .6gms/100mls**PH:** 3.42**Case Production:**

325 Cases

Bottled:

December 21, 2018

Released:

February 1, 2019

Upcoming Events

Family Club Appreciation Month

When picking up your February Selection, receive a special thank you!

- February 1st – 28th
- 10 am – 5 pm
- A sweet treat & complimentary glass of wine from our menu
- A Wooden Valley logo glass to keep
- Winemakers special select barrel sample

Italian Release Open House

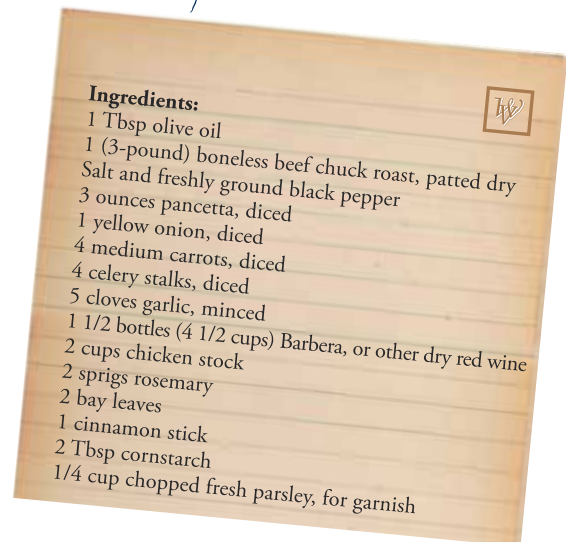
Come join us in celebrating the release of our Italian Collection

- Sunday, March 10
- 12 pm – 3 pm
- \$35/\$25 club
- Italian inspired bites & wine to pair

Wine Club Packages

Due to very limited production of these wines, any orders not picked up within 60 days (March 31) may be shipped to your address on file, with the cost of standard shipping charged to your credit card. To request other accommodations, please contact me at megan@woodenvalley.com

brasato al barbera (beef braised in barbera)

**Ingredients:**

1 Tbsp olive oil
1 (3-pound) boneless beef chuck roast, patted dry
Salt and freshly ground black pepper
3 ounces pancetta, diced
1 yellow onion, diced
4 medium carrots, diced
4 celery stalks, diced
5 cloves garlic, minced
1 1/2 bottles (4 1/2 cups) Barbera, or other dry red wine
2 cups chicken stock
2 sprigs rosemary
2 bay leaves
1 cinnamon stick
2 Tbsp cornstarch
1/4 cup chopped fresh parsley, for garnish

Directions:

Heat the oven to 325 degrees.

In a large Dutch oven, heat the oil over medium-high heat. Sprinkle the beef with salt and pepper. Add the beef to the pot and cook, turning every 2-3 minutes, to brown on all sides.

Remove from the pan. To the fat in the pan, add the pancetta and cook until browned, about 3 minutes. Add the onions, carrots, celery and a pinch of salt; cook until caramelized, about 15 minutes. Add the garlic and cook until fragrant, about 30 seconds. Return the beef to the pan and add the wine, 2 cups of the stock, rosemary, bay leaves and cinnamon stick. Bring the liquid to a simmer over medium-high heat, then cover tightly and transfer the pot to oven.

Cook, turning the roast every 30 minutes, until fully tender and the meat is starting to fall apart when poked with a fork (3 1/2-4 hours). Remove the meat from the pan and tent with foil to keep warm.

Remove the rosemary, bay leaves, and cinnamon stick, and place the pot over high heat. Cook about 10 minutes. Ladle about 1/2 cup of the hot sauce into a small bowl. Whisk the cornstarch into the hot sauce then add slurry back into the sauce in the pan. Cook another 10 minutes until the sauce has thickened a bit. Adjust the seasoning to taste and turn the heat off.

Place meat onto a platter. If it has not completely fallen apart, thinly slice the beef across the grain into 1/4-inch thick slices. Serve the beef ladled with the sauce. Garnish with parsley and serve.



Did you know?

Did you know Piedmont is an internationally famous wine growing region?

170,000 acres of the Piedmont region is covered by vineyards. More than half of these vineyards have DOC certificate. DOC is an Italian wine quality assurance label meaning ‘Controlled Origin Denomination’. Piedmont is well-known for the indigenous grape varieties like Nebbiolo, Barbera, Dolcetto, Freisa, Grignolino and Brachetto. Asti and Monferrato are the Italian districts which are included in the top 5 wine districts of the world.