



WOODEN VALLEY FAMILY CLUB RELEASE FEBRUARY 2020



February is here, and we are celebrating you all month long.

Welcome to our second annual Family Club Appreciation Month! I invite you to join us in the tasting room to pick up your selection and enjoy a few extra thank you's for supporting our wine club and being part of the Wooden Valley Family. We will have a barrel of special select wine for tasting, a little something sweet for pairing, and weekly giveaways you won't want to miss.

Included in February's selection are two member favorites, our 2018 Rosetta Dry Rosé and the 2016



Wooden Valley Zinfandel Reserve. The Rosetta Dry Rosé is the preferred wine for celebrating the holiday of love and makes the perfect pink gift for your sweetheart. Next, we have the final production of our Wooden Valley Zinfandel, it has been aged to perfection and is ready for you to savor one last time.

As always, I hope you enjoy the selections we have chosen for you and look forward to visiting with you on your next trip to our winery.

Cheers,
Megan

2018 Rosetta Dry Rosé

Wine Club Exclusive, Released February 1, 2020

The 2018 Rosetta Dry Rosé is a wine for all seasons and celebrations. This wine is fun and versatile, pairing with a wide variety of foods and occasions. Whether a romantic dinner for two or a Taco Tuesday night with the family, our dry rosé is your go-to wine.

This wine has a vibrant pink color in the glass. Aromas of ripe strawberries and watermelon dominate the nose. Your palate is rewarded with strawberry, pink grapefruit, and melon. Its bright acidity, well-formed body, and a clean finish make this a perfect food wine.

Enjoy with light salads, light pasta, rice dishes, seafood, and soft cheese.



Varietal Content:

70% Sangiovese
30% Gamay

Alcohol: 11.1%

Residual Sugar: 1.1%

TA: .59gms/100mls

PH: 3.13

Case Production:

500 Cases

Bottled:

March 19, 2019

Released:

February 1, 2020

Strawberry Roses with White Chocolate Fondue

Strawberries & chocolate are so timeless (and effortless) for Valentine's Day, you can't go wrong. Taking the time to cut the strawberries into roses adds that extra touch that your sweetheart will notice for sure.

Technique tip: Always let your ganache/fondue sit before whisking it. The chocolate needs a chance to start melting from the heat of the cream. If you whisk too soon, you risk breaking the ganache/fondue.

Swap option: Try with milk chocolate or dark chocolate and different spices like smoked chili or cinnamon.

Ingredients:

12 long wooden skewers
12 large strawberries
1/2 cup heavy cream
1 cup white chocolate chips



Directions:

- 1.) Stick a berry onto a fork, stem side down. Using a paring knife, make a vertical cut about 1/3 up the side of the berry to create a petal. Use the knife blade to gently bend the petal outward. Make 3-4 of these large petals around the base of the strawberry.
- 2.) Make a second row of petals by making slices above and between the larger petals, bending them outward like the first row.
- 3.) Make one slice into the tip of the berry and bend it outward slightly for the "bud" at the center of the rose.
- 4.) Remove the berry from the fork and place each berry rose onto a long wooden skewer. Display the skewered roses in a vase.
- 5.) In a small pot, bring the cream to a boil. Immediately pour over the white chocolate in a medium bowl. Let it sit for 5 minutes to melt.
- 6.) Whisk the fondue to completely melt and until smooth. Let cool at room temp to thicken slightly, 5-10 minutes. Serve in a ramekin or bowl with your skewered strawberry roses.

Recipe by Today Show

2016 Wooden Valley Zinfandel Reserve

Released February 1, 2020

February has arrived and in turn, the reserve of our old vine Zin is ready for your wine glass. Reserve is a term used when a wine is of a higher quality due to its extended aging before being released. The term "old vine" indicates an exceptional wine, its fruit coming from a notably old vineyard, in this case nearly a century.

When we were getting down to the final cases of our 2016 Wooden Valley Zinfandel, knowing it was our last production from the old vine vineyard in Green Valley, we thought we would do something special and reserve it for you. We pulled the remaining cases from the tasting room and put it in our winery for aging until it had reached its "prime" or its best tasting. After months of testing (both the wine and our patience) the last of the Wooden Valley Zin is ready for you.



Varietal Content:

90% Zinfandel
10% Petite Sirah

Alcohol: 14.8%

Residual Sugar: .03%

TA: .57gms/100mls

PH: 3.59

Case Production:

325 Cases

Bottled:

April 18, 2019

Released:

February 1, 2020

Upcoming Events

2nd Annual Family Club Appreciation Month

When picking up our February Selection receive a special thank you!

- February 1st – 29th
- 10 am – 5 pm
- A sweet treat for pairing
- Winemakers special select barrel sample

Wine & Chocolate Weekend

- February 15th & 16th
- 10 am - 5 pm
- A complimentary pairing of Marlena Port and a decadent chocolate bite.

Wine Club Packages

Due to the very limited production of these wines, any orders not picked up within **60 days (April 2nd)** 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

Drunken Zinfandel spaghetti with Mushrooms and Chard

This recipe for Drunken Zinfandel Spaghetti comes together as quickly as your typical pasta but is guaranteed to be far more memorable. We simmer the pasta in wine-infused water. This simple method fills the dish with a complex flavor that will earn it a regular place on your weeknight dinner table

Ingredients:

Salt
1 pound spaghetti
1 bottle (750 ml) of dry red wine, preferably Zinfandel
1/2 pound thick-cut bacon, sliced into thin strips
3/4 pound mushrooms, such as cremini or mixed, wiped clean and sliced
Olive oil, for drizzling plus about 3 tablespoons
2 tablespoons rosemary, chopped
4 large shallots, halved lengthwise and thinly sliced
4 cloves garlic, thinly sliced
Black pepper
1 bunch red Swiss chard or Tuscan kale, stemmed and shredded
2 tablespoons aged balsamic vinegar
Grated Pecorino or Parmigiano-Reggiano

Preparation:

1.) Bring a large pot of water to a boil for pasta. Salt the water and add spaghetti, boil 5 minutes and drain. Return pot to stove, add the wine and reduce over high heat for 2-3 minutes. Add in the pasta and cook until most of the liquid evaporates over medium-high heat, tossing frequently with tongs.

2.) Meanwhile, add bacon to the cold pan and cook to render and brown. Remove bacon to a paper towel-lined plate and add mushrooms to the drippings. Brown them for 7-8 minutes and season with rosemary, salt and pepper. Add shallots, garlic and wilt in chard or kale. Add the vinegar then some of the wine sauce to deglaze the pan. Scrape mushrooms into the pot with the pasta, add reserved bacon and toss to combine. Garnish with lots of salty, tangy, grated cheese.

Recipe by Rachael Ray



Did you know?

Did you know popcorn and champagne are the perfect pair?

They're the ideal pair because Champagne's yeasty, toasty bready flavors crave the fat and salt of a perfectly popped and dressed bowl of popcorn. And then there's all that texture: the crunch of the popped corn loves the fizziness of bubbles.

Make a big batch of buttery popcorn and make good use of those bubbles leftover from NYE.