



WOODEN VALLEY FAMILY CLUB RELEASE  
JUNE 2019



*As you know*, there are many perks to being a member here at Wooden Valley. Beautiful picnic grounds to enjoy with family & friends, our friendly staff of familiar faces and fun interactive wine club events. As your Wine Club Manager, the benefit that excites me most is releasing wines that are exclusive to you, our members! This June Release is especially exciting because it features not one but two amazing club only wines!

The star of the show, however, in this Summer Selection is a very special first-time release. The 2018 Wooden Valley Albariño is unlike any other in our collection. A little salty, very fruity and



refreshingly crisp. For days at the beach, poolside or at your outdoor BBQ, this Albariño will be your go-to wine all summer long. This is the perfect match for every warm-weather occasion and it's crafted just for you.

We are always filled with excitement anticipating the release of your wine selections. We hope you enjoy sharing them with family and friends as much as we enjoy making them.

Cheers,  
Megan

*2018 Albariño*

*Wine Club Exclusive, Released June 1, 2019*

Albariño wine is a high-quality, light-bodied white that grows mostly in Spain and Portugal. It's loved for its high acidity, refreshing citrus flavors, dry taste, and subtle saltiness. For seafood lovers, Albariño is a fantastic choice for pairing with fresh dishes like ceviche, fish tacos, and grilled shrimp.

Our 2018 Albariño is a fruit forward wine that is fresh, aromatic, and light in body. Peach, melon, and pear flavors dominate on the palate after bright, clean lemony aromas on the nose. Truly a crowd-pleasing white wine for picnics and poolside sipping.

*Shrimp Ceviche Stuffed Avocado*

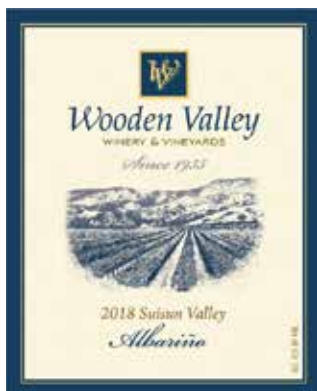
*Preparation time: 25 minutes  
Number of servings (yield): 6*

**Ingredients:**

- 3 large ripe avocados
- 1 lime wedge
- kosher salt
- 1 pound fresh raw shrimp, chopped
- 1 red Fresno chili or 2 jalapenos, minced
- ½ cup finely diced white onion
- 2 tablespoons fresh cilantro, minced
- 2 tablespoons fresh lime juice
- ½ cup orange juice
- 2 tablespoons olive oil
- kosher salt to taste

*Directions:*

- 1.) Cut the avocados in half. Peel the skin off and dispose of the pits. Arrange the avocado halves on a serving platter. Sprinkle them with lime juice and kosher salt.
- 2.) In a medium bowl, add the chopped raw shrimp, and then add the chili, onion and cilantro. Mix well and then add the lime juice. Stir and let sit for 10 minutes.
- 3.) Add the orange juice and olive oil and stir well. Season to taste with kosher salt.
- 4.) Spoon the Ceviche into the hollow in each avocado half and serve chilled.



**Varietal Content:**

**Alcohol:** 11.2%

**Residual Sugar:** 1.1%

**TA:** .75gms/100mls

**PH:** 3.04

**Case Production:**

164 Cases

**Bottled:**

December 6, 2018

**Released:**

June 1, 2019

*Pair with:*

*2018 Wooden Valley Albariño*

## 2017 Wine Club Red Cuvée

Released June 1, 2019

Our 2017 Red Cuvée is a blend of Sangiovese, Mourvèdre and Petite Sirah. Sangiovese is an Italian grape with relatively thin skin that thrives in a hot, dry climate. Mourvèdre is a very structured, thick-skinned grape that ripens very late in the season. It is moderately drought-tolerant, making it an ideal grape for warm climates. Like the others Petite Sirah loves a warm, dry climate with a long growing season, making these three varietals optimal for the Suisun Valley Terroir.

The 2017 Red Cuvée is a medium bodied wine with a nose of jammy red fruit and herbs and flavors of white pepper and tart cherry finishing with soft tannins.



### Varietal Content:

49% Sangiovese  
35% Mourvèdre  
16% Petite Sirah

**Alcohol:** 15.1%

**Residual Sugar:** .03%

**TA:** .57gms/100mls

**PH:** 3.57

### Case Production:

275 Cases

### Bottled:

May 9, 2019

### Released:

June 1, 2019

Congratulations to this year's BBQ & Blends winner of a case of Cuvée LYNNETTE GARETZ!

## Upcoming Events

### Kick Off to Summer

Join us as we kick off the summer season with our June Wine Club Pick Up Weekend!

- Saturday, June 1st from 12pm-3pm
- Lunch by Forno di Sbarro brick oven pizza (fee)
- Live music by 5 O'Clock Somewhere

- Sunday, June 2nd from 12pm-3pm you can enjoy
- Lunch from Forno di Sbarro brick oven pizza (fee)
- Live music by BlackRock Project

### BBQ & Blends

Create next year's Wine Club Cuvée and win a case for yourself!

- Tickets on Sale June 10th
- \$50 club \$60 non-club
- Blending session in the barrel room with our winemaker
- Catered lunch by Chef Daniel Bell
- Bottle of your own creation to take home and enjoy

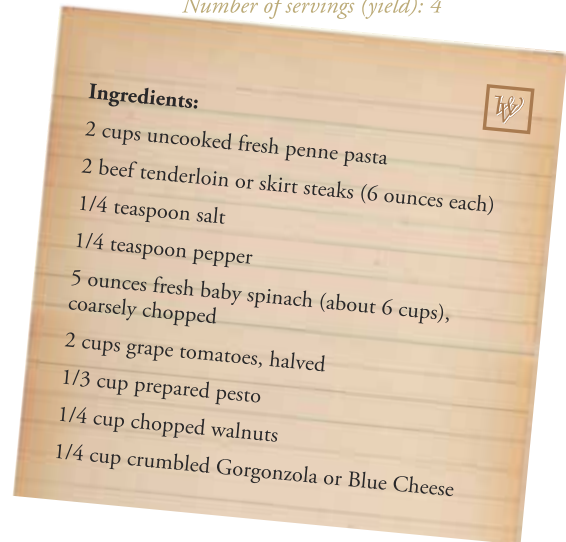
### Wine Club Packages

Due to very limited production of these wines, any orders not picked up within **60 days (July 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](mailto:megan@woodenvalley.com)

## Beef and Blue Cheese Penne with Pesto

Total time: 30 minutes

Number of servings (yield): 4



### Directions:

- 1.) Cook pasta according to package directions.
- 2.) Meanwhile, sprinkle steaks with salt and pepper. Grill steaks, covered, over medium heat or broil 4 inches from heat 5-7 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).



- 3.) Drain pasta; transfer to a large bowl. Add spinach, tomatoes, pesto and walnuts; toss to coat. Cut steak into thin slices. Serve pasta mixture with beef; sprinkle with cheese.

Pair with:

2017 Wine Club Red Cuvée



## Did you know?

Did you know hundreds of aromas found in red wine come from **just** grapes?

All those aromas of cherry, berry, jam, and herbs found in a glass of red wine are derived from nothing more than fermented grapes and the aging wine in oak barrels. There are no flavor additives.