



When I think of spring, what comes to mind are blooming flowers and trees, buzzing bees, chirping birds, and bud-break on the vine. Spring is the season of rebirth and new beginnings. It's the time of year where nature transforms itself with the promise of flowers, fresh air, and new life, like the newest addition to our Wooden Valley Family... baby Ella.

Ella was born to our Wine Club Manager, Megan, on April 28th, 2020. We have been eagerly awaiting her debut and I am happy to report that she is healthy, happy, and absolutely beautiful! We couldn't be more excited to share this news with you, our Club Members, because we know how much you care about our Wooden Valley family. I'm sure little Ella will be making periodic guest



appearances in the tasting room where many of you will get a chance to sneak a peek of her while you are visiting. Please be sure to give Megan your heartfelt wishes on her new bundle of joy. She'll need it after a month of sleepless nights.

Included in your June wine club selection are our ever-popular and exclusive 2018 Wine Club Cuvée and a little-known, white wine called Verdelho (pronounced ver-dell-oh). We look forward to hearing how you enjoyed each of these wines, whether it be in your backyard on the patio, or having dinner with friends. These wines are meant to be shared and thoroughly enjoyed, one sip at a time.

Cheers!
Michelle – Tasting Room Manager

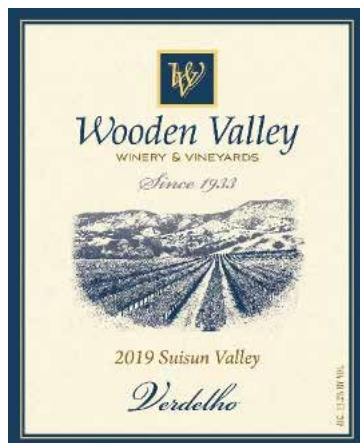
2019 Wooden Valley Verdelho

Wine Club Exclusive, Released June 1, 2020

Not to be confused with its Spanish counterpart, Verdejo, Verdelho (ver-dell-oh) is a unique grape, commonly grown in Madeira, Portugal and used to make fortified, port-style wine. Four grape varieties make up the Madeira wine from Portugal, with Verdelho being one of them. Madeira wine was sold to passing sailors in the 1400s and 1500s to drink as protection from scurvy due to its high, rich vitamin and mineral content.

Our version of Verdelho is creamy with balanced acidity. Tropical fruits and lime dominate the palate with hints of grapefruit and honey on the finish.

This is a wine that can be enjoyed by itself or easily paired with your favorite risotto, seafood dish, or both.



Varietal Content:
100% Verdelho

Alcohol: 12.8%

Residual Sugar: 0.1%

TA: .54gms/100mls

PH: 3.60

Case Production:
200 Cases

Bottled:
May 1, 2020

Released:
June 1, 2020

Creamy Tomato Risotto with Barramundi (or any white fish)

Total time: 1 hour | Number of servings (yield): 2-4

Ingredients:

6-7 cups chicken or vegetable broth
½ cup chopped onion
3 cloves of minced garlic
2 teaspoons fresh thyme leaves, minced
2 tablespoons butter
1 ½ cups arborio rice
4 tomatoes, grated or pulsed through a food processor
2 tomatoes, roughly chopped
¼ cup grated Parmesan cheese

For the Fish:
3 large filets of Barramundi or any white fish (skin on & can be found at Whole Foods Market)
Olive oil
Salt
Lemon juice



Directions:

- 1) Heat the chicken broth in a saucepan and keep it warm.
- 2) Melt the butter in a large skillet over medium heat. Add the onion, garlic, and thyme. Stir until softened. Add the arborio rice and stir until coated with the butter.
- 3) Add 1 cup of warm broth and stir until absorbed. Repeat with ½ cup of pulsed tomatoes. Repeat again, alternating between broth and tomatoes, stirring after each addition until all liquid is absorbed. Repeat this process until the risotto is cooked. This will take 20-30 minutes. Add a handful of Parmesan, the remaining chopped tomatoes, and salt to taste and stir to combine.
- 4) Heat a large cast iron skillet over high heat. Add a generous swish of olive oil. Pat fish filets with a paper towel and sprinkle with salt and pepper. Add dry filets to the pan, skin side down, and fry for several minutes on each side. When the fish is cooked and golden brown, remove from the pan.

Serve the fish with the risotto and an extra sprinkle of Parmesan.

For a quick pan sauce, toss some butter in the pan that you fried the fish in, along with a pinch of thyme and lemon juice. Whisk until combined and serve over the fish.

Pair with 2019 Wooden Valley Verdelho.

2018 Wine Club Red Cuvée

Released June 1, 2020

The word, Cuvée (KOO-vay), is French and refers to a particular blend of wine and is typically made up of more than one grape varietal. When you see the word “Cuvée” on a bottle, it usually means that the winemakers took extra attention and care to produce those wines. I can tell you from experience that we get to taste several different variations of this blend every year to pick the very best combination of wines that we think our club members will enjoy the most, and this is it.

Our 2018 Red Cuvée is a carefully selected blend of wines. Specifically, Petite Sirah, Malbec and Merlot created during our ever-popular Barbecue & Blends competition. This is a limited production, members-only wine, released once a year in June. The blend changes every year, with different wines being used to create the Cuvée.

Our Petite Sirah gives this wine its backbone and structure with its dark hue and firm tannins, whereas Malbec and Merlot are both softer and more supple with less tannins and feature ripe cherry and chocolate on the palate. All three are stand-alone wines, but together the aromas and flavors combine to create a truly remarkable Cuvée. Try it paired with this favorite Sunday Gravy recipe.



Varietal Content:

55% Petite Sirah
35% Malbec
10% Merlot

Alcohol: 14.7%

Residual Sugar:
.05%

TA: .59gms/100mls

PH: 3.52

Case Production:

200 Cases

Bottled:

May 1, 2020

Released:

June 1, 2020

Congratulations to this year's BBQ & Blends winner, Lynette Garetz!

She is the proud recipient of a case of the 2018 Red Cuvée. This is the second year in a row that she's been awarded this esteemed prize.

*Who will it be next year?
Maybe you...*

Upcoming Events

BBQ & Blends

Sunday July 19th

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

- Tickets on Sale to Members Only June 15th
- \$50 per person
- 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 the very limited production of these wines, any orders not picked up within **60 days (August 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

Did you know?

Did you know the ritual of “cheers-ing” began in the Middle Ages, when poisoning was the preferred method of getting rid of an enemy? By bumping glasses, the wine would spill over into the different glasses, thus ensuring no poison got into anyone's goblet.

Sunday Gravy

Total time: 2 hours 45 minutes | Number of servings (yield): 6-8

Here in America, Sunday Gravy is most commonly associated with a tomato-based sauce that is cooked with a variety of meats, including meatballs, pork chops, spareribs, and sausage. We recommend preparing this on Saturday – the day before your Sunday meal – so the flavors can meld.



Ingredients:

12-Italian-style meatballs
1 cup EVOO, divided
1 lb beef shin steak, or other bone-in beef
1 ½ lbs pork spareribs (5-6 ribs)
1 lb Italian sausage
2 cups chopped onions
2 tablespoons chopped garlic
2 teaspoons chopped fresh mint, divided
2 teaspoons chopped fresh basil, divided
½ teaspoon red pepper flakes, divided
2 6-ounce cans tomato paste
2 28-ounce cans crushed good quality tomato
such as Cento
5 cups of water
1 teaspoon salt
½ teaspoon freshly ground pepper

Directions:

1) Make raw meatballs and roll into 12 even balls. Do not fry ahead but set aside, refrigerated.

2) In a large heavy bottomed pot or Dutch oven, heat ¼ cup of the olive oil over medium-high heat and brown all meat in three batches (except meatballs). Each batch should take about 3-4 minutes on each side. Do not crowd pan. As each batch is browned on both sides, remove to a platter.

3) Add the remaining olive oil to the pan drippings and add onions, garlic, half of the mint, half of the basil and half of the red pepper flakes. Cook for about three minutes or until onions are transparent scraping up all brown bits from the bottom.

4) Add tomato paste and stir to combine. Add canned tomatoes and the water. Add salt and pepper and stir. Stir in the other half of the mint, basil and pepper flakes and place the pot over a heat diffuser.

5) Add the cooked meat back in along with any juices collected from the platter and stir into the sauce.

6) Gently place the meatballs over the top, spooning a little gravy over them and gently push them into the gravy.

7) Get the heat to a medium simmer, cover and cook for one hour, occasionally making sure nothing sticks to the bottom with a large wooden spoon.

8) After an hour, spoon out the meatballs and cook the gravy for an additional hour, uncovered..

9) After the full two hours, collect the fat that pools at the top and discard. Or, chill the mixture overnight (better the next day) and pick off the fat that congeals at the top. Just before the meat is fully cooked, add the meatballs back in. Easier to spoon the fat off the top before placing the meatballs back in.

Serve over spaghetti with a nice crusty Italian bread and grated Parmesan Reggiano cheese. Mangia!

Pair with 2018 Wine Club Red Cuvée.

