



# WOODEN VALLEY FAMILY CLUB RELEASE OCTOBER 2020



*"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."* Benjamin Franklin. Truer words were never spoken, and with the holidays fast approaching, we should take those words to heart. Take it from me, a good wine can improve almost any occasion or situation.

The colors of fall are at hand, and the leaves are beginning to turn. This is my favorite time of year at Wooden Valley Winery, and I always think to myself how fortunate I am to work in such a beautiful, serene setting. If you have not had the chance to visit us during the fall season, you are missing out. The temperature is ideal as the marine layer settles on the hills in the mornings, and the west wind keeps the heat at bay in the afternoons. This makes our outdoor picnic area the perfect backdrop for an afternoon respite. If you do visit, you may be fortunate enough to catch the Lanza family hard at work harvesting grapes in the vineyards or bringing in truckloads of grapes to be crushed and fermented on-site. For us, during this time of year, we are working hard in and around the winery to offer you the best grapes from this year's yield. Can you believe that this will be our 87th harvest?



The cold will settle in soon enough, the vines will go dormant, and we will only get an occasional, brief, glimpse of the sun. Sadly, nothing like the beauty and perfection that the fall season holds for us.

As we patiently wait for the perfect moment to carve pumpkins, decorate our homes, and follow time-honored, family traditions during the holiday season, I urge you to be inspired to reach out and lend a hand to those who need it.

But mostly, I urge you to be present and to make lasting memories with family and loved ones.

Your October wine club selection includes our 2017 Cabernet Sauvignon, a perfect pairing with Pumpkin Red Pepper Chili, and our 2019 Rosetta Sparkling Rosé with which we have chosen a very seasonal Blueberry Pomegranate Tart recipe to delight your senses.

Enjoy!  
Michelle – Tasting Room Manager

## 2019 Rosetta Sparkling Rosé

Released August 8, 2020

The production of our Rosetta Sparkling Rosé occurs in two stages. In the first stage, a red, still-wine is made from Sangiovese and Valdiguié (commonly known as Napa Gamay). These grapes were chosen because of their thinner skin, acidity, and light-bodied characteristics, which are ideal when making a sparkling wine. The still-wine from the Sangiovese then undergoes a second process using the Charmat method - where, with select yeasts, the secondary fermentation takes place in a pressurized tank before the wine is bottled.

Our Rosetta Sparkling Rosé is fresh and fragrant with slight hints of rose petals. On the palate, this wine rewards your senses with refreshing acidity and notes of strawberry. Bring in the New Year with this spectacular wine or pair it with a fruity dessert, such as this Blueberry Pomegranate Tart recipe.

### Varietal Content:

85% Sangiovese  
15% Valdiguié

**Alcohol:** 11.5%

**Residual Sugar:** 4.1%

**TA:** .67gms/100mls

**PH:** 3.13

**Case Production:**  
275 Cases

**Bottled:**  
May 20, 2020

**Released:**  
October 1, 2020



## Blueberry Pomegranate Tart w/ Pistachio Shortbread Crust

Total time: 3 hours 35 minutes | Number of servings (yield): 12

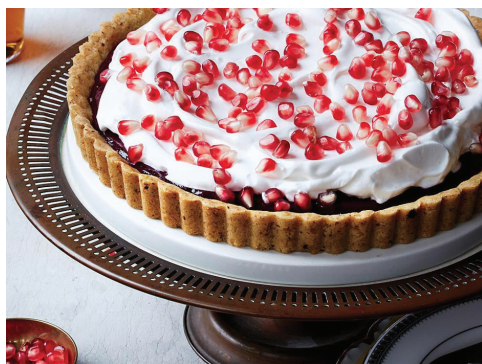
### Ingredients:

1/4 cup minced dry-roasted, unsalted pistachios	1/3 cup granulated sugar
1 cup all-purpose flour	3 tablespoons cornstarch
1/4 cup powdered sugar	2 large egg yolks
1/4 teaspoon salt	1 teaspoon grated orange rind
5 tablespoons chilled butter, cut into small pieces	3 large egg whites
2 tablespoons canola oil	1/2 teaspoon vanilla extract
Baking spray with flour	1/4 teaspoon cream of tartar
1/2 cup fresh or frozen (thawed) blueberries	1/8 teaspoon salt
2 cups pomegranate juice	3/4 cup granulated sugar
	1/3 cup water
	Pomegranate arils (optional)

### Directions:

- 1) Preheat oven to 350 degrees
- 2) Place pistachios in a food processor; until almost ground. Lightly spoon flour into a dry measuring cup, level with a knife. Add flour, powdered sugar, and 1/4 teaspoon salt to the processor; pulse to combine. Add butter, drizzle with oil. Pulse until mixture resembles coarse meal (It will be dry and slightly sandy). Press mixture into bottom and up sides of a 9-inch removable-bottom tart pan, coated with baking spray. Bake at 350 degrees for 25-30 minutes or until golden. Cool completely.
- 3) Place blueberries in a medium saucepan, mash with a potato masher. Add juice, 1/3 cup sugar, and cornstarch, stirring with a whisk. Bring to a low boil over medium-high heat, stirring frequently. Reduce heat; simmer 1 minute or until thickened, stirring constantly. Place egg yolks in a medium bowl, add 1/2 cup hot juice mixture to yolks, stirring with a whisk. Pour egg mixture into the pan, bring to a boil over medium-low heat. Cook for 1 minute or until bubbly and thick, stirring constantly. Remove from heat. Strain through a sieve into a bowl, stir in the rind. Place the bowl in a large ice-filled bowl for 20 minutes or until cooled, stirring occasionally. Pour mixture into crust. Cover and chill 3 hours or until set.
- 4) Place egg whites in a large bowl. Add vanilla, cream of tartar, and 1/8 teaspoon salt, beat with a mixer at high speed until soft peaks form. Combine 3/4 cup sugar and 1/3 cup water in a saucepan; bring to a boil. Cook, without stirring, until a candy thermometer registers 250°. Gradually pour the hot sugar syrup in a thin stream over egg whites, beating at medium-low speed, then at high speed until stiff peaks form. Spread meringue over the tart. Garnish with pomegranate arils, if desired.

Pair with 2019 Rosetta Sparkling Rosé.



## 2017 Lanza Family Cabernet Sauvignon

Released August 8, 2020

Cabernet Sauvignon (sometimes simply referred to as “Cab”) is one of the world’s most popular red wine grapes. The grape itself is a cross between Cabernet Franc and Sauvignon Blanc with thick skin and hearty vines.

You will find that our Cabernet is a dry, full-bodied wine with balanced acidity. Higher tannins provide its structure while flavors of blackberry and plum along with vanilla and spice, make it the perfect wine for pairing. This wine is ready to drink now or can be cellared nicely until 2025 for any special occasion you have in mind.

Many wine drinker’s pair their Cabernet with a hearty steak, but we thought you’d like to try it paired with this savory and seasonal Pumpkin and Red Pepper Chili recipe instead. Yum!



### Varietal Content:

81% Cabernet Sauvignon  
10% Merlot  
9% Petit Verdot

**Alcohol:** 15.3%

**Residual Sugar:** 0.01%

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

**PH:** 3.59

### Case Production:

485 Cases

### Bottled:

June 7, 2019

### Released:

August 8, 2020

## Upcoming Events

### Veteran’s Day

November 11th/Open from 10am-5pm

### Thanksgiving

November 27th/Closed

### Christmas Eve

December 24th/Closed @ 3pm

### Christmas Day

December 25th/Closed

### New Year’s Eve

December 31st/Closed @ 3pm

### New Year’s Day

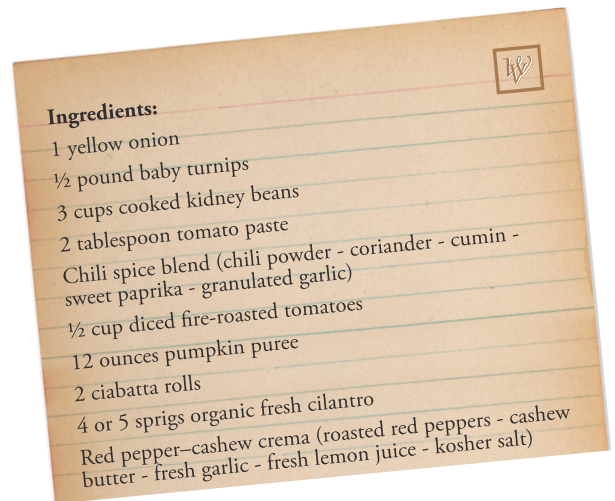
January 1st, Closed

## Did you know?

That most wine glasses are specifically shaped to accentuate certain characteristics and to direct the wine to key areas of the tongue and nose, where they can be fully enjoyed. Many wine glasses have a gently curved rim at the top to help contain the glass’s aroma. Generally speaking, the thinner the glass and the finer the rim, the better.

## Pumpkin and Red Pepper Chili w/Ciabatta Croutons

Total time: 45 minutes | Number of servings (yield): 4



### Ingredients:

1 yellow onion  
½ pound baby turnips  
3 cups cooked kidney beans  
2 tablespoon tomato paste  
Chili spice blend (chili powder - coriander - cumin -  
sweet paprika - granulated garlic)  
½ cup diced fire-roasted tomatoes  
12 ounces pumpkin puree  
2 ciabatta rolls  
4 or 5 sprigs organic fresh cilantro  
Red pepper-cashew crema (roasted red peppers - cashew  
butter - fresh garlic - fresh lemon juice - kosher salt)

### Directions:

1) Heat the oven to 400°F.

2) Peel and coarsely chop enough onion to measure 1 1/2 cups. Scrub or peel the turnips; cut the turnips into ½-inch pieces. Rinse the kidney beans.

3) In a large saucepan over medium-high heat, warm 2 to 3 tablespoons of oil until hot but not smoking. Add the onion, season with salt and pepper, and cook, stirring occasionally, until starting to soften, 2 to 3 minutes. Add the turnips and cook, stirring occasionally, until starting to soften, 2 to 3 minutes. Stir in the tomato paste and chili spice blend and cook until fragrant, about 1 minute. Add the beans, tomatoes, pumpkin puree, and 2 cups of water and bring to a boil. Reduce to a simmer and cook, stirring occasionally, until the chili is thickened slightly, and the vegetables are tender, 10 to 12 minutes. Remove from the heat and season to taste with salt and pepper. While the chili cooks, prepare the ciabatta croutons.

4) Make the ciabatta croutons. Tear the ciabatta into 1-inch pieces. On a sheet pan, drizzle the ciabatta with 2 tablespoons of oil, season with salt and pepper, and toss to coat. Spread the ciabatta in an even layer and toast in the oven until crisp and browned, 8 to 10 minutes. While the ciabatta croutons toast, prepare the cilantro and red pepper-cashew crema.

5) Prep the remaining garnishes. Coarsely chop the cilantro for garnish. In a small bowl, stir together the red pepper-cashew crema and ¼ cup water; season to taste with salt and pepper. Serve. Transfer the chili to individual bowls. Garnish with the ciabatta croutons, red pepper-cashew crema, and cilantro and serve. Pair with 2017 Lanza Family Cabernet Sauvignon.

