



*For three generations,* the Lanza Family has made Suisun Valley their home. Farming this land has taught them a lot about the valley's Terroir. They have studied the different soils, microclimates, and topography, learning that the growing conditions can support many grape varieties. Even details such as the direction in which the rows are planted, and what type of trellising is used can make an impact on the quality of the grapes. It has become clear that

all of these details contribute to one common goal, to craft the best wine possible.

One of the most critical factors in reaching this goal is planting the right grape varieties for the region. This part is tricky because there are several different clones of the same grape and it can take a lot of trial and error to find the right one. Thanks to years of experimenting and perfecting, the Lanza's have found several varieties that pair well with the valley's land. The wines highlighted in this release have quickly become my new favorites.

In your October Selection, we have wines inspired by two regions in France. The 2018 Single Vineyard Dijon Clone Chardonnay and the 2017 Lanza Family Bordeaux Blend. Both of these wines are a true expression of our vineyards and Suisun Valley. We hope you enjoy them!

Cheers,  
Megan

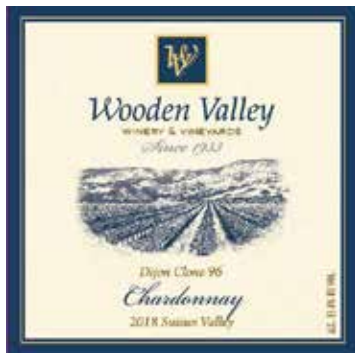
### 2018 Dijon 96 Chardonnay

*Wine Club Exclusive, Released October 1, 2019*

Located just across the street from our winery is the Vineyard of Dijon Clone 96 Chardonnay. This location is the perfect match for this grape originating in the Burgundy district of France. We have harvested this single-vineyard Chardonnay with the intention that you will taste the terroir in each bottle and savor the layers of concentrated flavor this Chardonnay clone offers.

This Chardonnay features lots of richness and lower acidity. The nose opens with aromas of tropical fruit, honey, and vanilla. It has a medium-bodied palate with flavors of pineapple and ripe pears. The finish is long with balanced acidity and notes of almond and golden pear that linger.

Pair with rich seafood dishes, roast chicken, and creamy pasta.



**Varietal Content:**  
**Alcohol:** 13.8%  
**Residual Sugar:** .8%  
**TA:** .59gms/100mls  
**PH:** 3.33  
**Case Production:**  
170 Cases  
**Bottled:**  
July 19, 2019  
**Released:**  
October 1, 2019

### Roasted Chicken with Herb Jus

*I love this meal for gatherings during the holiday season. Simple yet elegant this traditional french dish will not disappoint. Serve with roasted sweet potatoes, caramelized balsamic brussel sprouts and an autumn salad for a complete feast everyone will savor.*

#### Ingredients:

- 1 medium onion, sliced 1/4 inch thick
- 1 large carrot, sliced 1/4 inch thick
- 1 4 1/2-pound chicken
- Salt and freshly ground pepper
- 2 thyme sprigs, plus 1 teaspoon finely chopped thyme
- 2 rosemary sprigs, plus 1 teaspoon finely chopped rosemary
- 2 teaspoons dried lavender buds
- 2 tablespoons unsalted butter (1 tablespoon softened, 1 tablespoon chilled)
- 1/2 cup chicken stock or low-sodium broth
- 1/2 cup dry red wine

#### Directions:

1.) Preheat the oven to 450°. In a medium roasting pan, spread the onion and carrot slices in an even layer. Set a rack in the pan. Season the cavity of the chicken with salt and pepper and stuff it with the thyme and rosemary sprigs and 1 teaspoon of the lavender. Tie the legs together with cotton string. Rub the 1 tablespoon of softened butter all over the chicken and season with salt and pepper. Set the chicken on the rack, breast side up. Sprinkle the chopped thyme and rosemary and the remaining 1 teaspoon of lavender buds over the chicken. Roast the chicken for 15 minutes.



2.) In a glass measuring cup, combine the stock and wine. Baste the chicken with 2 tablespoons of the stock and wine mixture. Turn the chicken on its side and roast for 10 minutes. Baste again, turn the chicken on the other side and roast for another 10 minutes. Reduce the oven temperature to 350° and baste, then roast the chicken for 15 minutes longer. Turn the chicken breast side down, baste and roast for 15 minutes. Turn the chicken breast side up and baste. Roast the chicken for about 25 minutes longer, basting once. The chicken is done when the juices run clear and an instant-read thermometer inserted in the inner thigh registers 165°.

3.) Transfer the chicken to a carving board and let rest in a warm place for 10 minutes. Remove the rack from the roasting pan. Set the pan over 2 burners on moderate heat. Pour the remaining 1/4 cup of basting mixture into the pan and simmer for 2 minutes, scraping up the browned bits from the bottom of the pan. Strain the pan juices into a small saucepan, pressing on the solids. Skim off the fat and bring the jus to a simmer. Remove the saucepan from the heat and whisk in the 1 tablespoon of chilled butter until blended. Season with salt and pepper. Carve the chicken and serve with the herb jus.

*Pair with:  
2018 Dijon 96 Clone Chardonnay*

## 2017 Lanza Family Bordeaux Blend

Released October 1, 2019

Although this is a first-time release for the Lanza Family Collection, our 2017 Bordeaux Blend expresses the maturity of a wine that took years to perfect. Cabernet Sauvignon, Merlot, Malbec, and Petite Verdot fuse together creating a savory mouthful of liquid velvet.

The beauty of blends is that you create something that is greater than the sum of the parts. We're thrilled with the outcome of this unique wine. This is a fruit-forward red blend that is big and full-bodied with aromas of coffee and mocha. Black cherry and black raspberry flavors dominate the palate that is rich and intense with dark fruit flavors and hints of vanilla. The finish is rich and rewarding.

We recommend you enjoy this wine with burgers, roast or grilled lamb, beef short ribs, portobello mushrooms, and hard cheeses.



### Varietal Content:

69% Cabernet Sauvignon  
15% Merlot  
6% Petite Verdot  
10% Malbec

**Alcohol:** 14.8%

**Residual Sugar:** .09%

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

**PH:** 3.59

### Case Production:

183 Cases

### Bottled:

June 7, 2019

### Released:

October 1, 2019

## Upcoming Events

### Fall into Wine Weekend

Join us in welcoming the Harvest Season and pick up your Fall Wine Club Release!

- Saturday, October 5th from 12pm-3pm
- Lunch by Got Plate Lunch (fee)
- Live music by 5 O'Clock Somewhere
  
- Sunday, October 6th from 12pm-3pm
- Lunch from Cousins Maine Lobster (fee)
- Live music by 5 O'Clock Somewhere

### Taste of the Season

- December 14 & 15
- 12 - 4 pm
- Enjoy mulled wine & cider
- Special holiday pre-releases

### SVVGA Anniversary Celebration

- December 26th
- 12 - 5 pm

### Wine Club Packages

Due to very limited production of these wines, any orders not picked up within **60 days (December 1)** 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)

## Pomegranate-Maple Glazed Lamb Chops

These pomegranate-maple glazed lamb chops are as easy to cook and a delight to serve. Just throw them on the grill for about eight minutes, and presto, you've got the fanciest party-ready entrée you've ever seen.

(And psst: You'll find pomegranate molasses in the international aisle of most grocery stores.)



### Directions:

1.) Heat your grill or grill pan over high heat.

2.) In a small bowl, whisk together the olive oil, pomegranate molasses and maple syrup. Grate the garlic into the mixture and add the dry mustard; whisk to combine.

3.) Season the lamb chops with salt and pepper.

Generously brush both sides of each lamb chop with the glaze and reserve any extra glaze. Working in batches, grill the lamb chops until well charred, flipping once and brushing with the reserved glaze, about 4 minutes per side. Tent with foil and let rest.



Pair with:

*Lanza Family Bordeaux Blend*



## Did you know?

Did you know Chardonnay is named after the village of Chardonnay in the Burgundy region of France?

Chardonnay was brought in to the US in the early 18th century by a California-based grower and because of its versatile nature, it is grown in almost every region in the world. Chardonnay is also the number one white wine variety in the world in terms of acreage and preference.