



WOODEN VALLEY FAMILY CLUB RELEASE JUNE 2021



"Today's moments are tomorrow's memories..."
(Genie, Disney's Aladdin)

On your next visit to Wooden Valley Winery, you may notice some changes taking place on our grounds. In response to the popularity of our picnic area and outdoor tastings, we have begun a much-anticipated expansion. This update will allow us to accommodate our guests more efficiently and provide an exceptional experience for friends and families. We are excited to have you on this journey with us and hope that through the dust, you can share our vision for an improved guest experience.

As part of Wooden Valley's mission, we strive to create enjoyable experiences for our guests. Even though we are updating the facility, we can assure you that the exceptional customer service and Lanza family hospitality remain true to our brand. We encourage you to make the most of every moment, and our hope is that you can do so by creating lasting memories here at Wooden Valley Winery.

Included in your June Wine Club package are two of our Lanza Italian varietals. The 2020 Pinot Grigio and 2019 Sangiovese. These two wines will make you feel like you are a part of the Wooden Valley famiglia as soon as they are opened.

Salute!
Michelle – Tasting Room Manager



As we begin to feel the warmth of summer, I find myself reflecting on time spent with those I love, sharing a meal and a great bottle of wine. With the upcoming season, I'm looking forward to more time spent in the same way. Warm days, grilling out, gathering with family and friends...in my book, there is nothing better!

As I think about my time spent at Wooden Valley and with the Lanza family, I can't think of a more exciting time! This past year, we have accomplished many changes in and around our facility, and we have many more planned. I love it because it makes every day an adventure.

Along with the exciting changes to our facility, we see new faces every day, and many are joining our Club family. With more visitors, we've been challenged to adjust. If the last year taught us anything, it was to adapt, be creative, listen, and collaborate. I think we nailed it! We've made necessary adjustments to accommodate more guests and continue to deliver Lanza-style hospitality and the best experience possible.

I hope you enjoy your June selection, hand-selected by our winemaker, Rick Lanza. My wish for you is that you embrace the season, spend time with those that matter most and make some memories of your own.

We are so happy to have you along for the ride with us! See you soon in Suisun!
Cheers!
Nancy – Wine Club Manager

2020 Pinot Grigio

Released June 1, 2021

Pinot Grigio is thought to be a mutation of Pinot Noir because the skins are unlike other white grapes. Instead of green, they have a greyish-blue hue which is where the name "Grigio" comes from, meaning "grey." When it comes to Pinot Grigio (or Pinot Gris, in France), they are generally made to be dry, light, and crisp, and ours is no exception.

This 2020 Pinot Grigio is a delicate, white wine with slight minerality and subtle notes of banana, pear, and stone fruits. You will find it to be well-balanced and refreshing. A zesty warm-weather wine, this wine will pair well with light, summery food. Try it with this Mahi-Mahi fish taco recipe, and I promise that you will be pleasantly surprised.

Hello Summer!



PH:
3.42
TA:
0.52gms/100mls
Alcohol:
12.9%
Residual Sugar:
0.06%
Case Production:
219 Cases
Bottled:
March 23, 2021



Mahi-Mahi Fish Tacos with a Chipotle Mango Salsa

Recipe from: halfbakedharvest.com

Prep time: 20 min. Cook time: 8 min.
Number of servings (yield): 6
Calories: 296 kcal

Ingredients:

1 lb. wild-caught skin on, Mahi-Mahi	CHIPOTLE MANGO SALSA
3 tbsp. olive oil divided	1 mango peeled and chopped
1 1/2 tsp. paprika	1 Roma tomato chopped
1 1/2 tsp. chipotle chile powder	1 avocado pitted and chopped
3/4 tsp. garlic powder	1 tbsp. chipotle in adobo from canned chipotle chilies
1/2 tsp. onion powder	1 clove garlic minced or grated
1/2 tsp. oregano	1/2 lime juiced
a pinch of salt and pepper	1/4 cup freshly chopped cilantro
corn or flour tortillas	1 pinch of salt and pepper

Directions:

- 1) In a small bowl, combine the paprika, chipotle chile powder, garlic powder, onion powder, oregano, and a pinch of salt and pepper. Rub the Mahi-Mahi all over with 2 tablespoons of olive oil, and then rub all the spice mixture onto the fish. Set aside.
- 2) In a bowl, mix the chopped mango, chopped Roma tomato, chopped avocado, adobo sauce, garlic, lime juice, cilantro, salt, and pepper. Toss well. (Note: this will keep in the fridge for up to 3 days).
- 3) Heat a skillet over medium-high heat. Add a tablespoon of oil. When hot, add the Mahi-Mahi, flesh side down. Cook about 4-5 minutes and then flip and cook another 4-5 minutes or until crisp and mostly cooked through. Remove from the pan. Remove the skin and either flake with a fork or chop into chunks.
- 4) If you have a gas stovetop, heat your tortillas over an open flame for 10-15 seconds on either side or on a flat, cast-iron griddle over medium-high heat. Lay the fish down the middle of one tortilla and then top with the Mango Salsa.

2019 Sangiovese

Released April 18, 2021

More subtle than a Cabernet or Pinot Noir, Sangiovese is acidic, savory, and fruit-forward with characteristics of plum, cranberry, and cherry. Sangiovese grows vigorously in warmer climates, like Suisun Valley, where we have hot, dry summers. It is Italy's most widely planted grape varietal and goes by alternate names like Montepulciano (that's a fun word to say), Brunello, and Chianti. If you've ever had a Chianti, you've tasted Sangiovese.

A classic pairing for Sangiovese would be Spaghetti and Meatballs or Pasta Bolognese. Personally, I've paired it with my Thanksgiving turkey, and because of its cranberry nuances, it was a match made in, well... made in Italy. But, because it's summertime, I've chosen to pair our Sangiovese with something completely different...a grilled Strawberry, Basil, and Balsamic Pizza. Delicioso!



Varietal Content:

100% Sangiovese

PH: 3.52

TA: 0.61gms/100mls

Alcohol: 15.4%

Residual Sugar: 0.03%

Case Production:

449 Cases

Bottled:

December 17, 2020

Dates to Remember

Father's Day

June 20th

Independence Day

July 4th (Closed)

Labor Day

September 6th

Next Wine Club Release

October 1st

Did you know?

Are you wondering what the gift is for inside your wine club package? It's a wine aerator. The purpose of an aerator is to soften the tannins of wine so that it can quickly reach the best of its potential. The denser and more concentrated the wine is, the more it will benefit from aeration. Easier to use than a decanter -- place the aerator inside the wine bottle, making sure it is secure, and pour into a wine glass. Swirl, sniff, and enjoy!

Grilled Strawberry, Basil and Brie Pizza with Honey Balsamic Glaze

Recipe from: halfbakedharvest.com

Cook time: 10 min. Total time: 25 min.

Yield: 2 medium-sized pizzas

Ingredients:

- 1/2 lb of your favorite pizza dough
- 1/4 cup olive oil
- 16 basil leaves, chopped and divided
- 8-12 ounces brie, sliced
- 1 1/2 cups strawberries, chopped
- 1/2 teaspoon pepper

BALSAMIC HONEY GLAZE

- 1/2 cup balsamic vinegar
- 3 tablespoons honey



Directions:

- 1) Prepare the dough 1-2 hours ahead of time.
- 2) While the dough rises, make the honey balsamic glaze. Add the balsamic vinegar and honey to a small saucepan and simmer until it is reduced by half. This should take about 10 to 15 minutes. Remove from the heat and set aside until ready to use.
- 3) Preheat the grill to high heat.
- 4) Invert a baking sheet and generously dust with flour.
- 5) Divide the pizza dough in half and roll each half as thin as you can, but make sure not to rip the dough. Add the olive oil to a small bowl and brush both sides of the pizza dough with the olive oil, and place on the baking sheet.
- 6) Carefully add the pizza dough to the hot grill and grill for no more than 2 minutes. The dough will bubble up; this is good! Remove the pizzas using tongs and repeat, if needed. When all the pizzas are grilled, turn the heat on the grill down to medium.
- 7) Top the grilled side of each of the pizzas with slices of brie, but make sure to leave a 1/2-inch border around the edges, so the brie does not melt all over the grill. Then top with the chopped strawberries. Carefully return the pizzas to the grill and grill another 3 to 5 minutes, or until the brie has melted and the pizzas are crisp. Top with the remaining fresh basil and drizzle on the honey balsamic glaze.

Note: You may also bake your pizza in the oven. Just bake the dough for a few minutes first and then top with the toppings.