



WOODEN VALLEY FAMILY CLUB RELEASE FEBRUARY 2022



"Wine is sunlight, held together by water"
Galileo

As we get ready to release our February 2022 wine club package, I want to take this opportunity to reflect on the past year.

For Wooden Valley Winery, 2021 was a year of change. There were the obvious physical changes inside and out, and the more subtle changes with our guest experience.

It was also a year of growth, not only in the number of visitors that we saw in the tasting room, but the Lanza family grew with the addition of a new grandbaby and two beautiful brides, Saleena, and Katie.

2021 also gave us the chance to get back to doing what we love - creating memorable experiences for our guests. And although we had some great times, we have many more planned for 2022 and we can't wait to share them with you.

With gratitude for making Wooden Valley Winery part of your family, we thank you.

Cheers!

Michelle – Tasting Room Manager



Looking back on last year, the word that comes to my mind is "growth." Growth within the vineyards, the tasting room and picnic grounds, our staff, and the Lanza family.

Last year, in a period of time that posed unique challenges, we were able to host some events that quickly became member-favorites, like our Sunset Dinners. We also released our very first staff blend, "Saluti." These were both huge successes and an honor to host.

Looking forward to 2022, we have even more events on our calendar that we think will be just as enjoyable.

Growth continues throughout the winery in 2022, with most of the renovations being finished up soon and with the addition of a

few new staff members.

On behalf of the Lanza family and myself, I would like to extend a heartfelt thank you. We appreciate your patience and continued support of Wooden Valley Winery during this "growth" phase. I, myself, will continue to focus on learning and growing in ways to serve you better, our loyal wine club members.

Saluti!

Nancy – Wine Club Manager

Italian Sausage White Bean Soup

Recipe from: saltandlavender.com

This flavorful Italian sausage white bean soup is loaded with bacon, plenty of tasty sausage pieces, spinach, and tender cannellini, and is a perfect pairing with our Lanza Tuscan Blend.

Prep Time 10 minutes | Cook Time 45 minutes
Servings 6

Ingredients:

17.6 ounces Italian sausage crumbled	4 cups chicken broth
4 strips bacon cut into small pieces	1 dash Italian seasoning
1/2 medium onion chopped	1/4 teaspoon dried rosemary
3 cloves garlic minced	2 small carrots peeled & chopped small
4 (14 fluid ounce) cans white beans (cannellini) drained	2 cups (packed) fresh baby spinach to taste
	Salt & pepper



Directions:

- 1) Take the sausage meat out of its casings and crumble it into a large soup pot, along with the bacon (I cut it up using kitchen shears). Cook over medium-high heat for 10-12 minutes or until the sausage and bacon are somewhat crispy/the fat has been rendered out. Meanwhile, prep the other ingredients.
- 2) Transfer the sausage and bacon to a plate (I don't line it with paper towel because the extra fat adds more flavor, but you can if you want). Leave about 2 tablespoons of fat in the pot (spoon any excess out). Add the onion to the pot and sauté it for 3-5 minutes or until it's softened and starting to lightly brown. Stir in the garlic and cook for 30 seconds.
- 3) Add the beans, chicken broth, Italian seasoning, and rosemary. Give it a good stir and scrape up any brown bits off the bottom of the pot.
Take the pot off the stove. Using an immersion/stick blender, purée the soup. Leave some beans whole. The soup will thicken a bit more as it cooks, but the thickness/texture will be similar to what it is after you do this part, so keep that in mind. If you don't have a stick blender, transfer a ladle or two of beans to a regular blender, or use a potato masher or fork for a more rustic texture.
- 4) Return the sausage and bacon to the pot and add in the chopped carrots as well. Increase the heat to high. Once the soup starts to boil, cover the pot with the lid slightly ajar and reduce the heat so it's simmering. Cook for 15-20 minutes or until the carrots have softened and the soup has thickened up a bit more. Stir in the spinach and let it wilt for a minute or two. Taste and season with salt & pepper as needed. Serve immediately.

2020 Tuscan Red Blend

The definition of a red wine blend is any red wine that is not made with one specific varietal. The popularity of red wine blends is mostly due to their easy-to-drink characteristics, and this wine is just that...easily drinkable.

With its medium bodied mouthfeel and neutral tannins, this Tuscan Blend has mass-appeal. However, Sangiovese is the star of this blend.

This wine opens up with dark cherry and sweet balsamic on the nose. On the palate, savory flavors of chocolate and herbs are well-integrated with the taste of plum and raspberry. This wine has a soft, lingering finish, just as you would expect.

Enjoy this wine with everything from tomato-based pasta to spicy, herbaceous meat. My recommendation, however, is with this flavorful Italian Sausage and White Bean Soup from saltandlavender.com. A perfect pairing on a cold, winter night.



Tuscan Blend Blend:

61% Sangiovese
24% Cabernet
11% Merlot
4% Petite Sirah

PH: 3.38

TA: 0.65gms/100mls

Alcohol: 15.5%

Residual Sugar: 0.2%

Case Production: 180 Cases

2021 Dry Riesling

Although sweet versions of Riesling are well known throughout the world, dry versions often get overlooked due to other varietals, like Chardonnay and Sauvignon Blanc, being more familiar to the average consumer. Our Dry Riesling is surprisingly complex, and capable of maturing and developing with time.

On the nose, you'll be greeted with aromas of fresh lemon, ripe pineapple, and blooming jasmine. Your palate will be filled with the perfect balance of acidity and minerality and the lively taste of lime and stone fruit.



This versatile wine can be paired with a number of food choices. Most notably Asian cuisine, such as Sushi. But the acidity in this Dry Riesling is just the right amount to compliment this Florentine Butter Chicken that I've chosen to pair it with.

PH:

3.26

TA:

0.60gms/100mls

Alcohol:

3.5%

Residual Sugar:

0.23%

Case Production:

180 Cases

Dates to Remember

Valentine's Day

February 14th

Presidents' Day

February 21st

St. Patrick's Day

March 17th

Easter (closed)

April 17th

Cinco de Mayo

May 5th

Mother's Day

May 8th

Memorial Day

May 30th

Family Wine Club Release

June 1st

Did you know?

Storing wine bottles horizontally is best. It keeps the cork damp and prevents too much air from entering the bottle.

Florentine Butter Chicken with Cherry Tomatoes

Recipe from: halfbakedharvest.com

Serve with mashed cauliflower, or angel hair pasta, and of course our 2021 Dry Riesling.

Prep Time 10 minutes | Cook Time 10 minutes
Servings 4 | Calories: 553kcal

Ingredients:

1 large egg, beaten
1/4 cup all-purpose flour or use gluten free
4 boneless skinless chicken breast cutlets
(about 3/4 inch thick)
kosher salt and pepper
10 tablespoons cold salted butter, cubed
4 tablespoons extra virgin olive oil
2 1/2 cups cherry tomatoes
4 cloves garlic smashed
2 tablespoons fresh chopped thyme
1 pinch crushed red pepper flakes
4 ounces buffalo or regular mozzarella, torn
3 tablespoons fresh lemon juice
1/2 cup fresh basil, torn



Directions:

- 1) Preheat the broiler. Place the egg and flour in separate shallow bowls.
- 2) Season the chicken with salt and pepper. Dredge both sides of the chicken through the egg, and then through the flour, tossing to coat. Place the chicken on a plate.
- 3) In an oven safe skillet set over medium heat, add 2 tablespoons olive oil. When the oil shimmers, add the tomatoes, garlic, 1 tablespoon thyme, and a pinch each of salt, pepper, and red pepper flakes. Cook until the tomatoes begin to pop, about 4-5 minutes. Turn off the heat and transfer the tomatoes to a plate.
- 4) In the same skillet, melt together 4 tablespoons butter and 2 tablespoons olive oil. When the oil shimmers, add the chicken and cook until the bottom side is golden brown, about 3-4 minutes. Flip the chicken and add 6 tablespoons butter and 1 tablespoon thyme, swirling the butter around the chicken. Cook, basting the chicken in butter until the chicken is cooked and golden brown, about 4 to 5 minutes.
- 5) Remove from the heat, add the mozzarella around the chicken. Spoon the tomatoes and lemon juice over top. Transfer to the oven, broil 1 minute, until the cheese is melted. Serve topped with lots of fresh basil. Enjoy!