

WOODEN VALLEY FAMILY CLUB RELEASE FEBRUARY 2021



Yay! The holidays are over, and we can all take a breath. I genuinely hope that you had an enjoyable holiday season. What a year 2020 turned out to be! Despite the challenges, at Wooden Valley, we found much to be thankful for. We are incredibly grateful for the beauty surrounding us in Suisun Valley and our loyal and caring Family Club Members.

It is said that vineyards love to grow in beautiful places, and our valley is no exception. Suisun Valley's rolling hills and picturesque vineyards are often the scenes for many artists' inspiration. However, our greatest joy comes from our Family Club Members. Your loyalty and support contribute so much to Wooden Valley



Winery's inner-beauty, and for that, we are extremely grateful.

As we look to the future, we hope that you will continue to join us in sharing new and exciting experiences. We thank you for your continued support and hope that 2021 turns out to be a great year for you and your loved ones.

Included in your February Family Club selection are our club exclusive 2019 Carignan and our ever-popular 2018 Malbec. These two wines were created with you in mind, and we hope you enjoy them to the fullest.

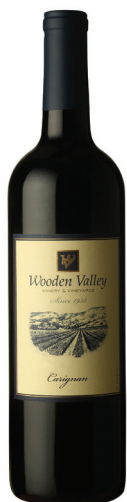
Saluté!
Michelle – Tasting Room Manager

2019 Wooden Valley Carignan

Wine Club Exclusive, Released February 1, 2021

Carignan (pronounced cah-REE-nyän) originates from Spain but is more commonly found in French wine. This grape grows best in warm climates, like Suisun Valley, where it has the opportunity to mature properly. Our Carignan is a medium-bodied red wine with a fruit-forward punch right from the beginning. Flavors of raspberry and cranberry with a hint of cinnamon on the palate make this the perfect wine for pairing. Roasted and cured meats bring out the earthy qualities of Carignan. Try it paired with this delicious and easy to make Roasted Pork Roulade, and you'll see what I mean.

If you love the lighter red wines such as Zinfandel and Merlot, you will most certainly enjoy this bottle. Don't be afraid to decant for an hour or so to let this wine breathe.



Varietal Content:

95% Carignan
5% Sangiovese

Alcohol:

14.1%

Residual Sugar:

0.06%

TA:

0.64gms/100mls

PH:

3.49

Case Production:

240 Cases

Bottled:

January 2021

Released:

February 1, 2021

Roasted Pork Roulade

Total Time: 45 minutes Number of servings (yield): 6

A juicy stuffed pork tenderloin loaded with mushrooms and bacon. This pork roulade looks fancy but is a quick and easy way to feed a crowd.

Ingredients:

4 Tbsp olive oil divided	1/2 tsp black pepper divided
2 slices bacon chopped	1 garlic clove minced
6 oz brown mushrooms thinly sliced	1/4 cup fresh parsley chopped, plus more to garnish
1/3 cup onion, chopped (from 1/2 small onion)	1 1/2 lb pork tenderloin, silver skin removed
1 1/2 tsp sea salt divided	

Pair with
2019 Carignan

Directions:

Stuffing for Pork Tenderloin:

1) Preheat the oven to 400°F. In an oven-safe large skillet over medium heat, add 2 Tbsp oil with chopped bacon and cook until browned (3-4 minutes). Add sliced mushrooms and chopped onion and sauté 5 minutes or until soft

2) Season with 1/2 tsp salt, 1/4 tsp black pepper, chopped parsley, and minced garlic. Cook another minute, stirring constantly, then transfer to a plate.

How to Stuff Pork Tenderloin:

1) Remove Silver Skin from Pork Tenderloin. Cut a slit all the way down the long end of your tenderloin, making sure not to cut all the way through. Open tenderloin like a book, cover with a sheet of plastic wrap and pound with the flat side of a meat mallet until 1/2" thick without tearing through the meat.

2) Spread mushroom mixture evenly over the surface of the tenderloin, leaving 1/2" at the borders. Roll tightly starting with the long end (hot-dog style) and secure the ends with 6-7 toothpicks. Poke toothpicks through parallel to each other to create a flat cooking surface. Season all over with 1 tsp salt and 1/4 tsp black pepper.

3) Heat the same skillet over medium heat and add 2 Tbsp oil. Once oil is hot, place tenderloin in the skillet (toothpick-side-down) and sear about 2 minutes per side (6-8 minutes total). Transfer the skillet with the tenderloin to the oven and bake at 400°F for 18-20 min or until an instant read thermometer reads 145-150°F in the thickest portion of the meat.

4) Transfer to a cutting board, brush with the pan drippings and rest 10 minutes before slicing into rings. Brush with pan drippings for more flavor and garnish with parsley if desired.



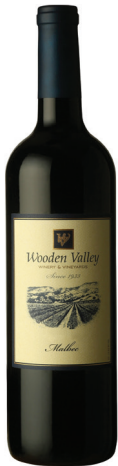
2018 Wooden Valley Malbec

Released August 15th, 2020

Aaaahhh, Malbec. The name itself evokes a sense of warmth and is sure to become one of your favorites after trying this bottle. With its purple-red hue and known for its jamminess, Malbec (pronounced MAL-bek) has quickly captured our hearts. Malbec is best known for its ability to integrate seamlessly into a blended wine. It is also one of the grape varieties that you will find in a Bordeaux wine, and, fun fact...it is Argentina's most important grape, making up three-quarters of their country's vineyards.

This Malbec is medium-bodied with notes of vanilla and cocoa and has a silky-smooth finish. It can stand up to spicy Mexican, Indian or Thai food. It also holds its own with barbecue, chili, and sausage. We've chosen a Braised Short Rib recipe for an impressive pairing with our Malbec.

When you want a jammy red wine without breaking your budget, this is it.



Varietal Content:

88% Malbec
6% Cabernet
6% Merlot

Alcohol: 14.4%

Residual Sugar: 0.01%

TA: .58gms/100mls

PH: 3.34

Case Production:

335 Cases

Bottled:

May 13, 2020

Released:

August 15, 2020

Upcoming Events

Wine Club Appreciation Month

February 1st-28th

Valentine's Day

February 14th

President's Day

February 15th

Daylight Savings Time Begins

March 14th

St. Patrick's Day

March 17th

Easter

April 4th

Mother's Day

May 9th

Did you know?

The majority of wine isn't made to be aged. Experts say that only around ten percent of bottles benefit from aging. Most should be enjoyed within five years otherwise the wine will lose its fruitiness and start to turn into vinegar.

Braised Short Ribs

Total time: 3 hours 30 minutes Number of servings (yield): 4-6

Braising is a cooking method where you brown the meat and simmer it on low heat. This is an excellent cooking method for tougher cuts of meat that will become tender after prolonged cooking.

Ingredients:

8 whole beef short ribs
Kosher salt and pepper, to taste
1/4 c. all-purpose flour
6 pieces pancetta, diced
2 tbs. olive oil
1 whole medium onion, diced
3 whole carrots, diced
2 whole shallots, peeled and finely minced
2 c. red or white wine
2 c. beef or chicken broth (enough to almost cover ribs)
2 sprigs thyme
2 sprigs rosemary



Directions:

- 1) Salt and pepper ribs, then dredge in flour. Set aside
- 2) In a large dutch oven, cook pancetta over medium heat until complete crispy and all fat is rendered. Remove pancetta and set aside. Do not discard grease.
- 3) Add olive oil to the pan with the pancetta grease and raise heat to high. Brown ribs on all sides, about 45 seconds per side. Remove ribs and set aside. Turn heat to medium.
- 4) Add onions, carrots, and shallots to pan and cook for 2 minutes. Pour in wine and scrape the bottom of the pan to release all the flavorful bits of glory. Bring to a boil and cook for 2 minutes.
- 5) Add broth, 1 teaspoon kosher salt, and plenty of freshly ground black pepper. Taste and add more salt if needed. Add ribs to the liquid; they should be almost completely submerged. Add thyme and rosemary sprigs (whole) to the liquid.
- 6) Put on the lid and place into the oven. Cook at 350 for 2 hours, then reduce heat to 325 and cook for an additional 30 to 45 minutes. Ribs should be fork-tender and falling off the bone. Remove pan from oven and allow it to sit for at least 20 minutes, lid on, before serving. At the last minute, skim fat off the top of the liquid. (Can also refrigerate mixture, then remove solid fat from the top.)
- 7) Serve ribs on a bed of creamy polenta or mashed potatoes, spooning a little juice over the top. Enjoy!