



"Making good wine is a skill; making fine wine is an art."

Robert Mondavi

Every year, around this time, there's a rush of excitement and a buzz in the field - all of it surrounding the current harvest. The fruit is coming in fast, and almost all are working extra-long days to help bring in the grapes.

We know that premium wines are created in the vineyard using the best farming practices, and our vineyard managers, Larry and Ken Lanza make sure of that. But after the grapes come in, and the juice is pressed, there's an entirely separate wine-making process where the wines are finished in the cellar. This is when our winemaker, Rick Lanza, is at his best. His role is extensive...analyzing wine at all the different stages between harvest and bottling. He's in charge of quality control, and winery hygiene. Rick has a solid understanding of math, sanitation, and sterilization. He can operate and repair any one of the various machines onsite like a pro and so much more. Not only is he our winemaker, but he is our go-to person anytime we need his help in and around the tasting room. And, not to brag, but Wooden Valley's wines have won more awards than I can count, thanks to Rick. The most recent being the 2018 Petite Sirah which is part of the current wine club selection.

Rick has been our winemaker since 1980 and his skills have improved every year since. His knowledge is vast, and we appreciate everything he does for us. But mostly, we love the wines that he creates!

You might run into him in the parking lot, filling barrels, or on the crush-pad destemming the grapes. Be sure to say hello; he needs a break every once in a while.

Remember...even though there are some great recipes in our newsletter, Wooden Valley wines always pair best with family and friends, like Rick. We encourage you to share our wines, some fun memories, and laughter along the way.

Saluté! Michelle – Tasting Room Manager



Each year Suisun Valley comes alive with the anticipation of Harvest. Tending to the vineyards is a year-round process, but this is the time when the wineries are working extra hard to pick grapes at their peak ripeness. Our vineyard managers, Larry and Ken Lanza are two very important faces behind the wine. You might recognize them as two of the owners here at Wooden Valley Winery, but they are much more than that. They were raised on this land...farming Suisun Valley just as their parents and grandparents did. These two Lanza brothers work together to manage more than 400 acres of vineyards.

From an early age, they drove tractors, jeeps, quads, and their bikes all over the valley. They know this land like the back of their hands. To further their attachment and appreciation to this valley, they grew up hunting and fishing with their father and grandfather. Many fond memories were created sitting beside Suisun Creek, fishing pole in hand, with the two men who instilled their love for the land.

Our award-winning wines begin in the vineyard and Larry and Ken take a very hands-on approach in the management of the grape growing process. Their years of experience and knowledge make them experts in the various soil types and microclimates that occur in Suisun Valley. Knowing which varietal to plant in each vineyard location ensures the highest quality of fruit at harvest time. Together with their immediate family and vineyard crew, they meticulously maintain each vineyard block with precise pruning and irrigation. Their time-tested methods consistently yield excellent results.

Larry and Ken may be elusive around the tasting room, but know that every day, they have their hands in the dirt and their boots on the ground to make sure that we grow the best grapes year after year. As Larry has said on more than one occasion, "The more you understand this land, the more you can get out of it." Understanding is everything when it comes to growing the perfect grape. We hope that you enjoy the award-winning wines in this October wine club package.

Cheers! Nancy – Wine Club Manager

Spicy Garlic Lemon Butter Shrimp with Parmesan Corn Polenta

Prep time: 10 min. Cook time: 15 min. Servings: 6

Ingredients list for Spicy Garlic Lemon Butter Shrimp with Parmesan Corn Polenta, including items like PARMESAN CORN POLENTA, SHRIMP, butter, corn, milk, cheese, and basil.

Directions:

- 1) To make the polenta: In a medium pot, melt together the butter and corn. Cook for 5-8 minutes, until the butter browns around the corn. Add 2 cups of water and the milk. Bring to a low boil, then whisk in the polenta, stirring until the polenta is soft and thick, about 3-5 minutes. Stir in the parmesan and season with salt and pepper. Turn the heat off, cover the pot, and let the polenta sit for 5 minutes.
2) Meanwhile, make the shrimp. Heat the olive oil in a large skillet over medium heat. Add the butter, shrimp, cajun seasonings, and a big pinch of pepper. Cook on both sides until seared, about 2-3 minutes per side. Stir in the garlic and thyme and continue to cook until the garlic is fragrant. Remove from the heat, stir in the lemon juice and basil.
3) Spoon the polenta into bowls, then spoon the shrimp and sauce over the polenta. Eat and enjoy!



2020 sauvignon blanc Released April 15, 2021

This is a dry, light-bodied white wine, fermented and aged in stainless steel. Our Sauvignon Blanc is bursting with aromas of grapefruit, mango, and unripe nectarines. Notes of citrus, green melon and guava bring vibrant flavors to the palate, and the finish is bright and crisp. Typically, white grapes are harvested around 23 Brix, but the grapes for this wine are allowed to ripen to 26 Brix to retain the natural flavor and fruitiness. We pick Sauvignon Blanc grapes first thing in the morning, so the grapes are cold when they are crushed. Doing this avoids premature oxidation and keeps the juice clean and fresh tasting.

Fun fact, this wine also goes by an alias, Fumé Blanc, and is partially responsible for the creation of Cabernet Sauvignon as it is a cross between Cabernet Franc and Sauvignon Blanc.

Paired with this shrimp and polenta recipe from halfbakedharvest.com, it's the perfect accompaniment to a wonderful fall dinner.



PH: 3.24 Residual Sugar: 0.01%
TA: 0.64gms/100mls Case Production: 900 Cases
Alcohol: 13.8% Bottled: March 4, 2021

## 2018 Petite Sirah

Released Oct 1, 2021

This award-winning wine is very special to us. Petite Sirah is considered to be Suisun Valley's flagship wine, and this 2018 Lanza Family Petite Sirah received "Best of Class" in the San Francisco Chronicle Wine Competition.

"Best of Class" means that this wine is the best example of its varietal. On the final day of competition, select Double-Gold winning wines advance to the Sweepstakes round. Here, all of the judges deliberate to determine the "Best of Class" award winners, and they decided that this is one of them.

Not to be confused with Syrah, Petite Sirah has deep, rich flavors and aromas of blueberry, chocolate, pepper and spice. It is a thick-skinned, highly concentrated grape that creates a rich, bold wine. With its robust tannins, acidity, and extended time in the barrel you will undoubtedly enjoy the well-developed flavor of this meticulously crafted wine. Enjoy Petite Sirah with flavorful, bold cheese like Gouda or Camembert and rich, meaty foods like this roasted rack of lamb recipe from foodandwine.com.



**PH:** 3.55

**TA:** 0.64gms/100mls

**Alcohol:** 15.7%

**Residual Sugar:**  
0.01%

**Case Production:**

497 Cases

**Bottled:**

May 14, 2020

## Dates to Remember

**Thanksgiving (closed)**

November 25th

**Christmas Eve (closed at 3pm)**

December 24th

**Christmas Day (closed)**

December 25th

**New Year's Eve (closed at 3pm)**

December 31st

**New Year's Day (closed)**

January 1st

## Did you know?

Grapes produce sugars as they ripen, meaning wines from warmer climates will generally contain more sugar and are stronger than those from cooler regions. Wines from cooler regions tend to be more acidic.

## Garlic-Crusted Rack of Lamb

Prep time: 10 min. Cook time: 1 hr. 45 min.  
Yield: 8 servings

### Ingredients:

1 head of garlic (cloves peeled)  
¼ cup rosemary leaves  
¼ cup extra-virgin olive oil  
2 racks of lamb, frenched (2 pounds each)  
Salt and freshly ground pepper



### Directions:

- 1) In a mini food processor, combine the garlic, rosemary and olive oil and process until the garlic is finely chopped. Season the lamb racks with salt and pepper and rub the garlic-rosemary oil all over them. Set the racks fat side up on a large rimmed baking sheet and let stand for 1 hour.
- 2) Preheat the oven to 450°. Roast the lamb in the upper third of the oven for 15 minutes. Turn the racks and roast for 10 minutes longer for medium-rare meat. Transfer the racks to a carving board, stand them upright and let rest for 10 minutes.
- 3) Carve the racks in between the rib bones and transfer to plates. Serve right away.

