



Merry Monks

Wine Club of Cantiga Wineworks



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WC 2020-Q4

Embracing an Unusual Holiday Season

Dear Club Members,

Our family is facing a very different holiday season this year; perhaps you are experiencing the same thing. With travel restrictions and public health recommendations against gathering in numbers, we anticipate spending a quiet Thanksgiving, Christmas and New Year's Eve at home.

Despite the challenges and hardships of 2020, we do have plenty to appreciate in this season of thanksgiving. We are blessed to have our teenaged children still at home, and have enjoyed spending more time with them during our months of isolation. We are thankful for our club members and customers who have continued to support us through closures and a fluctuating economy. We are also grateful for our dedicated staff who have shown flexibility and creativity as we adapted to different ways of doing business.

Undoubtedly, these holidays will be lonely for many singles and empty nesters. We understand that many households might be feeling additional financial strain this season. It is vitally important that we connect as much as possible, by phone, email or Zoom, with family and friends—especially those who are alone or struggling in some way. Personally, we are looking forward to enjoying some holiday gatherings over Zoom, with distant family members.

Many of us will be looking for creative ways to adapt our celebrations. Instead of large, festive gatherings, the emphasis may shift to preparing extra special meals for our households, trying new recipes and opening a special bottle of wine we have been saving for an occasion. This will certainly be the case at our house—we will be digging into our cellar for some golden oldies and planning some special menus around them. We are looking for ways to make the holidays as memorable as possible, and focus on ways that we can still celebrate, rather than on what we are giving up this year.

In order to help you do the same, we have a rather special club shipment picked out for you. We are offering two new releases of wines we are very excited about, and we are also pulling a Library Wine out of the cellar for a special treat. Please see the details below, along with some fun menu ideas.

Included in your holiday shipment:

2018 Verdelho, Sierra Foothills (New release)

Harvest Brix: 23.0 pH: 3.47 TA: 6.64 Alc: 13.7% RS: 0% ML: 0%
Cases produced: 182 Barrel age: Aged 1 year in stainless steel before bottling

We are thrilled to offer you our second vintage of Verdelho for your turkey feast or Christmas crab! During our years of producing Chardonnay, we would always include a bottle in our November shipment for Thanksgiving. We thought we would bring back this tradition for 2020 with our newest white. Lush and medium bodied, our Verdelho is a Portuguese variety grown locally in the Shenandoah Valley and made in our classic food-friendly style. It was cold fermented without malolactic for two months, to preserve the lovely stone fruit aromas.

ESTATE WINERY & TASTING ROOM: 5980 Meyers Lane, Somerset, CA 95684

www.cantigawine.com

Pairing tips: This wine is proving to be versatile with food, complementing seafood, poultry, Asian cuisines and Mexican and Spanish dishes. These holidays, Christine plans to get creative in the kitchen and try Peking Duck with this wine. We also have a favorite recipe for Duck à l'orange that would pair very well. And if you happen to live near the coast, crab cakes with aioli would be an exquisite pairing!

2015 Troubadour, El Dorado (New release)

Harvest Brix: 25.5 pH: 3.48 TA: 6.16 Alc: 14.5% RS: 0% ML: 0%
Cases produced: 146 Barrel age: 3 years in mostly neutral European oak barrels

We are very pleased with the new vintage of our signature Cabernet-Shiraz blend, which we lovingly nickname our "Aussie Bordeaux." This blend consists of 75% Cabernet from Goedeck Vineyard here in Fair Play and 25% Shiraz from our Estate Vineyard. The result is a marriage of concentrated cherry characteristics from the cabernet with decadent pepper and blueberry notes from the Shiraz.

Pairing tips: With great acidity and complexity, this wine also has a lot of potential for pairing with holiday menus. Troubadour is our top choice with *Tourtière*, a traditional French-Canadian meat pie (recipe can be found on our website) that we typically make on Christmas Eve. It is also wonderful with lamb. As the cold weather sets in, we have our favorite lamb stew recipes, including shanks slow-cooked with star anise, and a fantastic Lamb Vindaloo recipe. Some of our favorite veggie side dishes with this wine include roasted root vegetables (a medley of gold potatoes, parsnips, yams, carrots, turnips, beets, brussels sprouts and fennel), and sautéed mushrooms. For our vegetarian members, we recommend lentils, particularly Christine's Shiitake-Lentil Soup recipe, also found on our website.

2012 "Library" Cabernet Sauvignon, El Dorado (Reserved for Wine Club)*

Harvest Brix: 24.5 pH: 3.53 TA: 5.52 Alc: 14.2% RS: 0% ML: 0%
Cases produced: 104 Barrel age: 3 years in mostly neutral European oak

As a special treat for the holidays, we have pulled out a special library wine for our club members. From Hart 2 Hart Vineyard overlooking Folsom Lake, this cabernet has lush, dark cherry fruit that doesn't stop! It is smooth and approachable, and has great acidity for pairing with your hearty holiday fare. This is the third of three vintages we made from Hart 2 Hart Vineyard.

Pairing tips: Cabernet is our "go to" wine for prime rib or other beef roasts that we often enjoy during the holiday season. It has also been our practice, on many a New Year's Eve, to open an old vintage of Cabernet with Judy Rorden's Portobello Strudel recipe. We will put this recipe on our website for your enjoyment!

**Our Professional Wino and Ambassador of Oenos clubs will receive a combination of vintages of Library Cabernet, as follows (all three vintages are from Hart 2 Hart Vineyard):*

Professional Winos: 1 x 2012 Cabernet Sauvignon, 1 x 2010 Cabernet Sauvignon

Ambassadors of Oenos: 2 x 2012 Cabernet Sauvignon, 1 x 2011 Cabernet Sauvignon, 1 x 2010 Cabernet Sauvignon

To access our signature recipes:

Go to <https://www.cantigawine.com/recipes-and-more>

click on Download buttons for PDF files.

Bon appétit, and our very best wishes to you and yours this holiday season!