

2018 Calendar

of Events

JANUARY 13TH, 2018 | 1PM - 4PM
Zin Fun Day

FEBRUARY 10TH | 3PM - 5PM
New Release Party

MAY 12TH | 3PM - 5PM
New Release Party

MAY 19-20 | 11AM - 5 PM
Wine Adventure

MAY 26TH, 27TH & 28TH | 11AM - 2PM
Memorial Day-Pinzgauer
and Picnics

JUNE 23TH | 7PM - 10PM
Summer Eruption Party

SEPTEMBER 8TH | 3PM - 5PM
New Release Party

NOVEMBER 10TH | 3PM - 5PM
New Release Party

DECEMBER 8TH | 6PM - 10PM
Winter Serenity Celebration

Thank you wine club members

We thank you for being a part of Brassfield's Membership and in return we will do our best to provide not only great wines, but also exceptional customer service. Please contact us if we may be of service to you in any capacity. Our hope is that you enjoy our wines, and will come to Brassfield Estate often to delight in our hospitality and revel in our events.



Guiso de Tempranillo con Manchego Polenta



Pair with 2015 Tempranillo

Total time: 55 min.

Prep: 20 min. / Cook: 35 min.

Servings: 4

INGREDIENTS:

1 tablespoon extra-virgin olive oil

*1 pound boneless skinless chicken
thighs, trimmed and cut into chunks*

Salt and freshly ground black pepper

1 ½ teaspoons smoked paprika

½ pound of Spanish chorizo

1 large onion, quartered then thinly sliced

4 garlic cloves, chopped

8 ounces of Brassfield Estate Tempranillo

*1 (28-ounce) can stewed tomatoes,
lightly drained*

½ cup chopped pimientos

*½ cup coarsely chopped fresh flat-leaf
parsley*

4 cups chicken stock

1 cup polenta

2 tablespoons butter

1 cup grated Manchego cheese.

DIRECTIONS:

Heat the extra-virgin olive oil in a large pan over medium heat. Season the chicken thighs with salt, pepper to taste, and add the paprika. Brown the chicken for a couple minutes on each side, then add the chorizo and brown for a few more minutes. Add the onions and garlic and cook for 5 minutes more. Stir in the wine to deglaze the pan, then add the tomatoes, peppers and parsley. Reduce the heat to a simmer.

In a medium pot, bring the stock to a boil over high heat. Slowly add the polenta and whisk until thickened (follow cooking instruction on cooking time from polenta packaging). Stir in the butter and cheese, then spoon the polenta into shallow bowls and make a well in the center. Fill the polenta-lined bowls with the stew and serve.

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Winemaker
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**Membership
Newsletter**

NOVEMBER 2017

Brassfield
ESTATE WINERY

2017 Harvest News

Our 2017 harvest has been eventful to say the least. Lake County had a sweltering summer leading up to a cool spell followed by the extraordinary October fires in Lake, Mendocino, Napa and Sonoma Counties. We are so grateful for the safety of our staff, our vineyards and our winery. We were fortunate that our harvest was relatively complete before the fires began so our grapes and therefore wine will not be affected by the smoke.

What has struck us most about the events in October was the sense of community we feel. There is the winemaking community as a whole; our neighboring counties; but also, the comradery with our Wine Club Members and our guests. Thank you for your calls and emails checking on the safety of staff, other Wine Club Members as well as the winery after the recent events. It's heartwarming and we feel honored to be the place that links so many of you together.

With the holiday season upon us, we want to wish you a wonderful rest of 2017 and a safe and happy 2018. Oh and – we can't wait to share our new wine releases with you! Serenity now!

Cheers,
The Team at Brassfield Estate Winery



November 2017

Wine Selections



2016 Serenity Reserve High Valley

FRUIT: 38% SAUVIGNON BLANC, 30% MUSCAT, 27% RIESLING, 5% GEWÜRZTRAMINER

TASTING NOTES:

Ripe pear, peach, and melon mingle with guava, quince, pineapple, and orange. Floral aromas of lemon, and honeysuckle compliment a spicy note of white pepper. Rich and fruity, with enough acidity to achieve a lively balance with the lingering delectable candied sweetness. The perfect pairing for spicy Asian cuisine, stone fruit based desserts, and boating adventures.

VINEYARDS:

This wine is an intriguing blend of 38% Sauvignon Blanc, 30% Muscat, 27% Riesling, and 5% Gewürztraminer focused on bright aromatics and layers of rich fruit. All of the fruit for this wine is grown on the floor of High Valley at 1,800 ft. elevation. Diurnal temperature swings of more than forty degrees are common in the valley, enabling ripeness and the retention of acidity. The grapes are picked at the peak of ripeness and fermented separately in the winery. Fermentations are kept cold, and the wine remains on the lees as long as possible, for freshness and body. The wine is lightly fined and filtered before bottling.

TECHNICAL NOTES:

TA: 5.9
PH: 3.70
Alcohol: 14.1%

2015 Tempranillo High Valley

FRUIT: 93% TEMPRANILLO, 6% SYRAH, 1% GRENACHE

TASTING NOTES:

With juicy pomegranate and black cherry cola filling the palate of this California version of a old world classic, one can imagine the high plains of this grapes homeland, Spain. Nuanced nutty flavors provides a base for hints of dried cranberry and blueberry. Dusty and mellow tannins craft a signature finish. Wood fired leg of lamb, or Manchego are standards to bring out the best of this wine.

TECHNICAL NOTES:

Cases Produced: 336
TA: 5.8
PH: 4.09
Alcohol: 14.8%



2015 Zinfandel High Valley

FRUIT: 78% ZINFANDEL, 15% PETITE SIRAH, 7% MOURVEDRE

TASTING NOTES:

Powerful and spicy, this wine is packed with black pepper corns, raspberry compote and vanilla bean. Chewy and complex, like a leather wrapped blackberry tart. A suitable weapon to take on that tangy barbecue sauce or an unruly blue cheese.

TECHNICAL NOTES:

Cases Produced: 312
TA: 5.7
PH: 4.20
Alcohol: 15.6%

Note: Many wines released in the Membership are a very limited production made just for you. Please contact the winery as soon as possible if you are interested in reordering from this month's selection.