

2016/2017 Calendar

of Events

DECEMBER 10TH, 2016 | 5:30PM - 8:30PM
Holiday Celebration

JANUARY 14TH | 12PM - 4PM
Zin Fun Day

FEBRUARY 11TH | 2PM - 4PM
New Release Party

APRIL 15TH | 6PM - 9PM
A Vintage Affair

MAY 13TH | 2PM - 4PM
New Release Party

MAY 20-21 | 11AM - 5 PM
Wine Adventure

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

JUNE 24TH | 7PM - 10PM
Summer Eruption Party

JULY 1ST | 12PM - 4PM
Reds, Whites & Blues (BBQ Party)

SEPTEMBER 2ND & 3RD | 11AM - 2PM
Labor Day Weekend-Cave Tours
and Picnic

SEPTEMBER 9TH & 10TH | 11AM - 2PM
New Release Party & Harvest Party

NOVEMBER 11TH | 2PM - 4PM
New Release Party

DECEMBER 9TH | 5:30PM - 8:30PM
Holiday 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.



Truffle Gorgonzola Mushroom Soup

It's soup season! This decadent soup can stand up to the bold and beautiful 2014 Petite Sirah. This variation of mushroom soup is a cozy reminder that fall is here and winter is on its way.

Pair with: 2014 Petite Sirah
Servings: 10-12

INGREDIENTS:

20 ounces of your favorite mushrooms, sliced (suggestion to mix; Cremini, Maitake & Baby Portobello)

6 cups chicken broth

1 yellow onion (chopped)

1 stick of butter

4 cloves garlic (crushed)

6 sprigs fresh sage leaves (roughly chopped)

1/4 teaspoon Allspice

1 sprig fresh rosemary (roughly chopped)

1/4 teaspoon chili pepper

Pinch of saffron

2 to 3 drops of white truffle oil per serving

Salt and pepper to taste

CREAM SAUCE:

1/4 cup butter

3 tbsp flour

2 cups heavy cream

4 ounces Gorgonzola cheese (crumbled)

Salt and pepper to taste



DIRECTIONS:

Melt butter in heavy soup pan, sauté onion and sliced mushroom for 10 minutes. Add garlic and rosemary, sage, all spice and chili powder. Stir to blend. Add in 6 cups of chicken broth and bring to a boil, reduce heat and simmer uncovered for 30 minutes. Using an emulsion blender, blend everything together to your desired consistency.

Add cream sauce (directions below) to soup and mix well. Add in a pinch of saffron. Let simmer on low for 10 minutes. Top each serving with 2 to 3 drops of white truffle oil.

CREAM SAUCE DIRECTIONS:

Melt 1/4 cup of butter. Melt on medium-high heat in a sauce pan. Once the butter is all melted, add 3 tablespoons of flour. And start whisking! Add about 1 to 2 teaspoons of salt and some pepper. If you're using 'salted butter' you might not need that much. Whisk the butter-flour mixture (also known as a 'Roux') for about 2 minutes to cook the taste of flour out. Add 1 cup of heavy whipping cream, keep stirring. You'll start seeing it thicken within about 1 minute. Therefore, add the other 1 cup (a total of 2 cups of heavy whipping cream) and keep stirring. The sauce will then start reheating back up and will thicken within 3-5 minutes. Sprinkle in gorgonzola cheese and stir until completely melted into sauce.

Brassfield
ESTATE WINERY

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NOVEMBER 2016



High Valley can do it all...

Whenever someone asks me, "What's the best part about being a winemaker?" I always answer, "The anticipation of harvest." And that has never been truer than it has been this year during my first harvest for Brassfield. Any nervous energy I may have felt was quickly replaced by excitement upon tasting the first grapes as they arrived at the winery. It didn't take long to realize the great quality of the vintage and pedigree of the vineyards here in High Valley. The potential of our estate vineyards to produce outstanding wines of very diverse styles is absolutely stunning.

Rich, complex, and bold reds from volcanic ridge tops surrounding the valley; crisp, bright, and fruit-forward white wines grown in the valley floor; as well as everything between. High Valley can do it all. Each season brings new challenges and opportunities, and I have never stopped learning along the way. It is a great pleasure to share this journey of enological exploration with all of you. I cannot wait to share these wines with you and to see what future seasons bring.

*Cheers and thanks for your support,
Director of Winemaking, Matt Hughes*

November 2016

Wine Selections



2014 Cabernet Sauvignon

LIMITED PRODUCTION 400 CASES

TASTING NOTES:

An approachable and extraverted Cabernet Sauvignon from the slopes of Round Mountain. Dark cherry, vanilla, and blackberry cola feature on the nose and continue on the soft lush palate. Hints of wild herbs and toasted bread appear on the lively finish.

VINEYARDS:

At 2,000-2,200 feet above sea level, the Volcano Ridge Vineyard is located on the steep slopes of an extinct cinder cone volcano better known as Round Mountain Volcano. The pure volcanic soils, or "tephra", are extremely well-drained and are ideal for vine stress and restricting crop yields, resulting in concentrated and complex wines with opulent fruit flavor.



Volcano Ridge Vineyard, Brassfield Estate Winery



2014 Petite Sirah

LIMITED PRODUCTION 250 CASES

TASTING NOTES:

This Petite Sirah is layered with aromas of blackberry, and black currant along with notes of espresso and ripe plum. Its core of soft blueberry fruit is accented by a lingering peppery spice on the robust finish. This wine will unfold in the glass revealing hidden flavors throughout its dynamic mouthfeel.

2015 Reserve Sauvignon Blanc

LIMITED PRODUCTION 436 CASES

TASTING NOTES:

The 2015 Sauvignon Blanc exhibits ripe, stone fruit that combines a lushness of flavor with a restraint provided by its natural and refreshing acidity. Sweet melon, lemongrass, apricots, and lime zest on the nose represent the trademark notes of Sauvignon Blanc. On the palate, there are flavors of Fuji apples, Bartlett pears, honeysuckle, and a touch of crisp citrus that make for a wine that both quenches your thirst while begging for another glass. Dishes like spaghetti carbonara or roasted chicken with lemon and garlic make for classic and delicious pairings.



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.