

**1850**  
WINE CELLARS  
**Newsletter**

**Winter 2023**

***In this issue:***

*2019 Late Harvest Zinfandel, 2020 Grenache, new label artwork, winemaker dinners and more!*



**DEAR FRIENDS,**

We're excited for another year with you, enjoying new wines and good times at the Tasting Room. We've already kicked off this year's events with our first Trivia Tournament. While the plentiful rain is replenishing the vineyards and giving us hope for a bountiful year, the Tasting Room is always cozy, and we look forward to seeing you soon!

Our first Cellar Society club release of the year is the first weekend in March, we hope you can join us to taste our two new release wines with pairings by Chef Lisa Scott. Our new releases are our 2020 Grenache and our much-anticipated 2019 Late Harvest Zinfandel. Our Late Harvest Zinfandel is always our most popular wine, and you get first access! The Grenache is also sure to please with spiced red fruit notes that will match beautifully

with satisfying winter dishes, as well as seasonal meals all year long.

Speaking of food, our first Winemaker Dinner of the year is coming up April 7th! This year we're pleased to have two dinners already on the calendar. Tickets will be available soon, and don't wait, because seating is always limited.

While they wait out the rain our winemaking team is busy in the cellar preparing wines for bottling and release later this year. We're excited to share those new wines with you. Early in spring the team will be out in the vineyards pruning and prepping for this year's grape crop. Right now, the vines are dormant and patiently waiting for spring, as are we!

See you soon at the Tasting Room,  
The Team at 1850 Wine Cellars



## WINE CELLARS

### TASTING NOTES:

We love this wine's earthy tobacco, spice, and black tea notes with its balance of natural sweetness and tannins. It has concentrated flavors of graham cracker, cooked blueberry, and raisins, with a full-bodied structure and lingering finish.

### WINEMAKING NOTES:

This was one of our last harvests of the season, when the grapes were very ripe, with some of the berries beginning to raisin, perfectly concentrating the sugars and flavors. The vines at this vineyard are 50 years old and head trained, which creates a more artistic wine expression with varied levels of ripeness at harvest, typical of old-world Zinfandel.

### AGING:

Aged in medium plus American oak for 18 months, with the oak contributing vanilla, brown sugar, and baking spice notes.

### FOOD PAIRING:

We love this style of Zinfandel with our homemade Zinfandel barbeque sauce on ribs or pulled pork sliders. Pairs well with Pecorino, triple-cream Brie, Stilton, Blue cheese, and Gorgonzola with toasted nuts. Or try it upon release with us at the Tasting Room with Chef Lisa Scott's carnitas street tacos with orange and jalapeño salsa.

In terms of dessert pairings, we recommend cookies that are not too sweet or desserts with dark chocolate. Keep in mind, when pairing with dessert, it is ideal for the wine to be sweeter than your dessert. An almond biscotti with orange or dark chocolate glaze would be a great choice to pair.

## 2019 Late Harvest Zinfandel Engbers Vineyard Fair Play



### WINE SPECS

100% Zinfandel

14.5% alcohol

125 cases produced

\$36 per bottle





## WINE CELLARS

### TASTING NOTES:

Spiced fruit and rich chocolate notes are primary in this wine, leading to flavors of wild herbs, strawberry, and roasted plum. Firm but supple tannins lend a chewy mouthfeel leading to a long, fruit-laden and smooth finish.

### WINEMAKING NOTES:

We bled off a portion of the juice from the Grenache grapes and produced a rosé from the saignee. This allowed us to produce a red wine with greater concentration due to a higher ratio of grape skins to juice. The Grenache completed fermentation in tank after 10 days and was pressed to barrels for aging. Towards the end of aging, we blended in 14% Carignane to add just a bit more nuance and dimension to the wine.

### AGING:

Aged in French oak for 9 months, 60% new and 40% neutral.

### FOOD PAIRING:

Grenache loves to pair with pork belly, beef stroganoff, cassoulet, skirt steak, vegetable casserole or grilled veggies. If you're looking for a red wine to pair with mildly spicy foods Grenache is a good choice. It is also light enough to pair with fish, including smoked fish which can match nicely with the smoke character some Grenaches express. This Grenache is a beautiful pairing with smoked chicken or arugula salad with fresh strawberry.

## 2020 Grenache El Dorado



### WINE SPECS

86% Grenache  
14% Carignane  
13.9% alcohol  
112 cases produced  
\$34 per bottle



# CARNITAS TACOS WITH ORANGE AND JALAPEÑO SALSA

## A twist on a Mexican classic.

Tacos are one of my favorite foods. You can make them with chicken, beef, pork, fish or even vegetarian. For me, it's all about the salsa, and adding seasonal fruit to your salsa always changes things up a bit. The orange adds some fun flavors and a hint of sweetness. This combination works especially well with our Late Harvest Zinfandel. - *Chef Lisa Scott*

### INGREDIENTS

2 tablespoons salt  
1 tablespoon coarse black pepper  
1 tablespoon ground cumin  
2 tablespoons Mexican oregano  
1 tablespoon garlic powder  
2-3 pound petite shoulder roast  
6 slices of bacon  
¼ cup fresh orange juice  
2 limes, juiced  
1 lemon, juiced  
4 whole garlic cloves  
¼ cup fresh cilantro, rough cut

### SALSA INGREDIENTS

1 jalapeño, minced (I do not seed mine)  
4 cloves garlic, minced  
½ red onion, diced  
1 tomatillo, diced  
¼ cup cilantro, chopped  
1 lime, juiced  
1 ½ oranges, peeled, membrane removed, and diced  
½ orange, juiced  
½ teaspoon ground cumin  
1 teaspoon olive oil  
Salt and pepper to taste  
25 corn tortillas



### DIRECTIONS

Preheat your oven to 425°F. Mix the first five ingredients together to make a rub. Generously coat the outside of the pork roast with the rub. Place three pieces of bacon in an oven safe pan with at least 4-inch-high sides. Try to use a pan that just fits the roast so that the juices stay close to the meat. Place the roast in the center of the pan, on top of the bacon. Sprinkle the rest of the rub on top of the roast if you did not use it all. Place three more pieces of bacon on top. Place the pan in the 425°F oven and cook for 20 minutes. Remove the pan from the oven and turn the oven down to 325°F

325°F. Add cilantro and the whole garlic to the pan, then pour the lemon, lime, and orange juice over the top of the meat. Cover tightly with foil and return to the oven. Cook for five hours.

When the meat is done it should fall apart with a fork. Remove the meat from the juices and shred. I add some of the juice back to the meat, so the meat stays moist. The meat is now ready to use. If you like it crispy, take some of the grease from the pan and put it in a frying pan. Heat the grease and add the shredded meat. Cook until crispy.

While the meat is cooking, make your salsa. In a medium sized bowl, mix all ingredients together. Cover and put in the refrigerator until you are ready to serve.

To assemble tacos, warm one tortilla at a time in a frying pan or on a hot griddle. Place a generous amount of meat down the center of the tortilla and top with a spoonful of salsa. Serve with 1850 Wine Cellars Late Harvest Zinfandel.