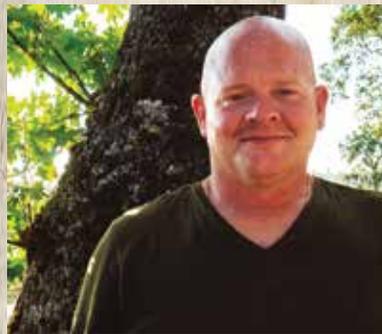


1850 Wine Cellars

february 2021 wine club





Dearest Friends,

To help kick off 2021 on an optimistic note, I am releasing new vintages of two favorites this month - our 2018 Syrah and 2018 Late Harvest Zinfandel.

Our previous vintage of Syrah won gold at the San Francisco Chronicle Wine Competition in 2020, which in retrospect was the last big event we attended, this time last year, at Fort Mason. It is crazy now to remember that many people mingling together in one place celebrating and enjoying wine!

Our Late Harvest Zinfandel has been a wine club favorite year after year, proving the enduring love people have for the unapologetically bold and concentrated style of this wine.

I am excited about the wines we have lined up for you this year. They hail primarily from vineyards we farm in Fair Play, with additional wines being carefully curated selections from other vineyards we farm and vineyards we have sourced from to fill out the portfolio. These wines are among the first I contributed to upon joining the team as the Winemaker for 1850 Wine Cellars, coaxing them to completion in the cellar and selecting the right barrels for each wine.

It goes without saying that we're happy to put 2020 behind us and embrace the possibilities of 2021. However, we won't forget how much your support meant to us last year, and how much it continues to mean to us. Thank you, you helped us find our way through the toughest times and laughed with us from a distance during bright moments like our virtual trivia nights. We hope our wines also helped you in some way throughout the ups and downs of the year.

Cheers to a fruitful 2021

Terry

Terry Goetze, Winemaker

 [facebook.com/1850winecellars](https://www.facebook.com/1850winecellars)

 [@1850winecellars](https://www.instagram.com/1850winecellars)

[1850WineCellars.com](https://www.1850WineCellars.com)

SPRING WINE RELEASE CELEBRATION

Join us for our Cellar Society release celebration! Reservations are available on the hour for Saturday & Sunday, 2/13 and 2/14, for groups of up to 6. Seating is limited, as we will carefully maintain social distancing standards, so reserve your spot! This release celebration will include a mini flight sampling of each of our two new releases PLUS our new Sparkling Zinfandel Rosé, paired with food pairings prepared by our culinary team. We can't wait to see you!

Can't make it to the Release?

Vist us for wine tasting ~ 3 Randolph St., Sutter Creek, CA
Reservations required - call us to book (209) 267-8114

2018

SYRAH

EL DORADO

Tasting Notes

This bold wine abounds with fruit and spice from start to finish. It is full bodied with a big voluptuous palate balancing spicy tannins, sweet fruit and vanilla flavors.

Winemaking Notes

We picked these grapes relatively late in the 2018 harvest, to maximize richness in the fruit, and fermented the wine relatively hot to enhance viscosity in the wine for a fuller mouthfeel.

Food Pairing

Butternut squash soup or roasted winter squash. Shaved fennel and citrus salad with cranberry vinaigrette and arugula. Soft cheeses. Corn chowder. Fleshy white fish.

Aging

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

Wine Specs

100% Syrah	14.1% alcohol
126 cases produced	\$28 per bottle



2018

LATE HARVEST ZINFANDEL

Crush Pad Vineyard, Fair Play

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.

Winemaking Notes

We picked these grapes late in 2018, in one of our final picks of the year around October (we were pretty tired at that point). At that late time some of the berries had begun to dehydrate, creating more concentration in the wine. The vines at this vineyard are head trained, which creates a more artistic expression with varied levels of ripeness at harvest, typical of old-world Zinfandel.

Food Pairing

While you might be tempted to pair this wine with sweets, we believe it pairs best with savory foods or foods that are only slightly sweet. We love this style of Zinfandel with ribs and our homemade Zinfandel barbecue sauce or pulled pork sliders with a sweet barbecue sauce. In terms of dessert pairings, we recommend cookies that are not too sweet or dark chocolate coated dried fruits.

Aging

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

Wine Specs

100% Zinfandel	15.9% alcohol
127 cases produced	\$36 per bottle



ARTICHOKE, SPINACH, JALAPENO EMPANADA WITH SALSA VERDE

Artichoke, Spinach and Jalapeño Dip

- 1 tablespoon olive oil
- 4 cloves garlic, minced
- 15-ounce canned artichokes, drained and chopped
- 1 cup mayonnaise
- 1 ½ cups parmesan cheese, grated
- ½ teaspoon pepper
- 1 white onion, diced
- 3 ounces spinach, chopped
- 1 cup sour cream
- 3 cups jack cheese, shredded
- ¼ teaspoon salt
- 1 jalapeño, diced

Heat the oil in a medium to large sized pot. Sauté the spinach until it is wilted and remove from the pan. Add a little more oil if need and sauté the onions, garlic and jalapeños. When the onions become translucent, add the artichoke hearts and cook for about 3 minutes. Squeeze out the spinach to remove excess liquid and add to the pot. Add the sour cream and mayonnaise over low heat. Continue to cook and stir until mixture is hot, then add cheeses and cook until melted. This must be done at a low simmer while stirring, otherwise it can burn or separate. Cool before using as filling for empanadas.

Roasted Tomatillo Salsa

- ¼ cup olive oil
- 1-pound tomatillos, cleaned and husks removed
- ½ white onion, peeled and cut in half
- ½ large jalapeño (remove seeds if you don't want a lot of heat)
- 7 cloves garlic, unpeeled
- 1 tablespoon apple cider vinegar
- Juice from ½ of a lime
- Salt and pepper to taste

Heat oven to 350 degrees. In a large bowl, toss all the ingredients, except for the vinegar and lime, in the olive oil and sprinkle with salt and pepper. Pour the contents of the bowl onto a baking sheet and bake about 30 minutes. Veggies should be soft but not charred when they are done. After removing the veggies from the oven put into a blender or food processor and add in the vinegar and lime. Puree until smooth. Add more salt and or pepper if needed. Transfer into a bowl and let cool. Salsa will hold nicely in the refrigerator for 3-4 days.



Empanadas

- 1 package wonton skins
- 2 cups Artichoke Dip
- Oil for Frying
- 2 cups Roasted Tomatillo Salsa

Small bowl or a ramekin of water, room temperature

Place one wonton skin on a clean, dry surface. Use a basting brush or your finger, wet two adjoining sides of the wonton skin. Place a teaspoon of artichoke mix in the center. Fold the wonton skin in half to make a triangle and press lightly, sealing the sides of the wonton together. Make all the empanadas before starting to fry them. If you want to make ahead you can cover tightly with plastic wrap and refrigerate up to 3 days.

To fry the empanadas, you can use an air fryer, deep fryer or fill a small frying pan with an inch of oil. If you use a frying pan, make sure the oil is hot, it should blister the wonton skin. Don't put too many wontons in the pan at once because they cook very quickly, and you don't want them to burn. They should be a very nice golden brown when done.