

**1850**  
WINE CELLARS

# Newsletter

Summer 2023

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*Bubbly Moscato, 2020 Malbec, and 2019 Merlot*



## **Dear Cellar Society Member,**

Hopefully by now you've had a chance to visit our new tasting room location in Apple Hill! I'm enjoying being able to spend more time at the tasting room and meet more of you. If you haven't visited us yet, I hope you'll be able to join us for the wine club release party during the first weekend of August or one of our upcoming concert series events.

In this release I have three new wines that I'm excited to share with you.

First, we have a very limited bottling of Moscato, a lightly bubbly, fruit-forward sparkling wine perfect for summertime and brunches. We want to see what you think of this style, so please make sure you tell us what you think of this wine. If you like it, then it we'll make more!

Second, we have our first vintage of malbec since our popular 2017 vintage. I think you'll enjoy this luscious wine's juicy, bright flavors and full bodied but supple tannins. This wine will be a hit at any barbecue and will pair well with our Mexi-Cali Grilled Cheese Sandwich at the tasting room.

Lastly, we have our final 2019 vintage release, our merlot from Fair Play. This big wine needed a little more time in barrel and in bottle before release. It is going to pair wonderfully with rich and refined flavors, and it will continue aging for years to come, so this is a great wine to save a bottle of for a special occasion in the future!

I look forward to seeing you soon at the tasting room where we can discuss these wines more.

Cheers,

Brian Darwazeh  
Winemaker





## WINE CELLARS

### TASTING NOTES:

Our first Moscato has enticing aromas of honeysuckle, lemon curd, toasted nuts and brioche followed by sweet flavors of apricot, fresh orange, and a hint of tropical fruit. As this wine aerates it evolves with additional apple tart and custard aromas. It might not last long in your glass though, because it's delicious! It is light and sweet with crisp acidity and balance.

### WINEMAKING NOTES:

We produced this wine in the classic méthode champenoise used for traditional champagne production, where the wine undergoes additional fermentation in bottle to make it sparkle. This method is more labor intensive and time consuming than other methods but produces better bubbles.

First, we made the base wine for this Moscato by fermenting the grape juice dry (no more sugar) then we added in fresh, unfermented (sweet) grape juice we had held back, to make the wine naturally sweet. We then added that to bottle and let it ferment again in the bottle to create the bubbles in this wine. The result is a deliciously sweet and refreshing wine that retains a lot of fresh flavors.

### AGING

This wine was held cold in stainless steel tank until bottling, with no oak used. Oak and aging would have interfered with the fresh fruit flavors of this wine.

### FOOD PAIRING:

Moscato is delicious on its own but also pairs perfectly with brunch! Think fresh fruit and yogurt parfait. Fruity desserts like strawberry shortcake, fresh fruit tarts, or fruit-topped cheesecakes are also great pairings. Because this is a delicate and fresh sweet wine, lightly sweet pairings will tend to work best. However, Moscato is also known to pair with light appetizers such as honeydew wrapped prosciutto, spicy foods, and fresh cheeses!

## 2020 Moscato California



### WINE SPECS

11% alcohol  
\$32 per bottle





## WINE CELLARS

### TASTING NOTES:

This luscious wine is complex with an aromatic profile of espresso, dried herbs, blueberry, boysenberry, and cherry compote. It has juicy, bright flavors and a full body of supple, not astringent, tannins. You'll love its long, mellow finish with flavors reminiscent of chocolate covered raisins.

### WINEMAKING NOTES:

These grapes were harvested at 24 brix on September 18th, 2020. We fermented the harvest in two separate one ton lots, then blended the wine together before racking it to barrel for aging.

### AGING:

Aged in 50% new American Oak and 50% neutral oak barrels for 24 months.

### FOOD PAIRING:

Leaner red meats or poultry with dark meat are classic complements for malbec. Blue cheese and various cured meats will match the intensity of this wine and contrast well with its fruit forward characteristics. Trust us, you can't go wrong with a bacon blue cheeseburger paired with this wine! Foods with sage, rosemary, or a creamy mushroom sauce will have good contrasting flavors with this wine. For a vegetarian pairing, roasted mushrooms and stuffed red bell peppers will pair quite well.

### ACCOLADES

Gold Medal "Best of Region", Foothill Wine Festival

2020 Malbec  
Saureel Vineyard  
El Dorado



### WINE SPECS

98% Malbec

2% Cabernet Sauvignon

13.5% alcohol

108 cases produced

\$38 per bottle





## WINE CELLARS

### TASTING NOTES:

This elegant merlot expresses aromas of black cherry, ripe plum, cedar, and espresso. You'll taste tart cherry and notice this is a bold and age worthy wine with a refined profile and significant tannic structure. This wine will easily age another 8 to 10 years from its release in 2023, so it's a great wine to set aside for a special occasion in the future!

### WINEMAKING NOTES:

We harvested these grapes at 25 brix, the unit used to measure the amount of sugar present in the grapes that can be converted to alcohol during fermentation. We bled off a significant amount of the juice for rosé prior to fermentation, concentrating the skin to juice ratio and increasing the tannic tension and espresso notes of this wine. The wine had an extended maceration in tank after fermentation, extending the extraction period for this full-bodied wine.

### AGING:

Aged in one new French Oak barrel, one new American Oak barrel, and one neutral barrel for 20 months total before bottling.

### FOOD PAIRING:

Pair this wine with rich foods like well marbled beef. We suggest pairing with short ribs, roast beef, beef bourguignon, or beef wellington. Horseradish cream, jus, or mushroom sauces would complement this wine. For your cheeseboards try aged cheddar, gruyere, parmesan, and gorgonzola, along with a variety of charcuterie.

## 2019 Merlot Sierra Oaks Vineyard Fair Play



### WINE SPECS

100% Merlot  
14.5% alcohol  
Only 65 cases produced  
\$32 per bottle



# MINI NECTARINE SALSA AND BRIE TOSTADA

**Trust us, you will be adding this summertime salsa to all your favorite dishes.**

When we think about having an appetizer we tend to think about fried foods or foods loaded with cheese, meats, or even pastry. This refreshing appetizer will delight your tastebuds without weighing you down. This nectarine salsa can be used on so many dishes, and keeps for a few days, so you may end up wanting to double the recipe.

## INGREDIENTS

Oil for frying  
8 wonton wrappers  
4 nectarines, cut into ¼ inch cubes  
½ cup red onion, diced fine  
1 jalapeño, diced (I like spice, so I do not seed the jalapeño)  
¼ cup cilantro, chopped  
2 limes, juiced  
4 cloves garlic, minced  
4 tablespoons olive oil, divided  
Salt and pepper to taste  
8 ounces Brie, cut into ½ x ½ inch pieces  
1 orange, juiced  
2 cups spring mix



## DIRECTIONS

Put enough oil in a frying pan so it is at least halfway full. Heat the oil to 375 °F. Fry the wontons one or two at a time to avoid crowding and ensure they cook evenly. Make sure they do not touch each other and that they stay flat as they fry. They should cook in about 1 minute, 30 seconds on each side. The wontons should get bubbles on the surface and turn golden brown when they are done. Remove the wonton from the oil and place on a flat surface lined with paper towels to absorb the grease as they cool.

To make the salsa, mix nectarines, onions, jalapeño, cilantro, lime juice, garlic and 1 tablespoon olive oil. Season to taste with salt and pepper to taste. Cover and place in the refrigerator for up to 2 days.

Mix the remaining 3 tablespoons of oil with orange juice. Toss the spring mix with the brie and the olive oil and orange juice mix.

To build each mini tostada, layer the top of a wonton with a ¼ cup of the spring mix and top with several tablespoons of the salsa.

Serve immediately with a glass of 1850 Wine Cellars delicious Sparkling Moscato.

**Notes:** You can add chicken or grilled shrimp if you want to add a protein to the tostada. Serve 2 per person for a nice light lunch. The nectarine salsa is also perfect as a topping for crab cakes.

