

# CLUB MUTT FALL 2015 News



## Friends of the Mutt.



### Mingle, Sniff, Mingle!

Of farming, fires and fortitude... Farming is not for the faint of heart. This adage I came to know intimately as I grew up in California's Central Valley. In my journey to become a winemaker, I worked many jobs, but always was entranced by the connection and partnership between grower and winemaker, the two halves of that delicious whole known as viticulture and viniculture. I've written about this before, speaking to that special relationship and why I continually honor it in our "mbf" vineyard designate

series. But in this newsletter, I thought I'd simply provide you with an update of this year's harvest. It's a good example of the vicissitudes we face and the commitment and passion that it takes to bring you each and every bottle we sell.

Harvest in Sonoma County came very early. The first grapes were brought in on July 29<sup>th</sup> and the pace since then has been described as "fast and furious." The early harvest has included many grape varieties including Sauvignon Blanc, Chardonnay, Pinot Noir and Zinfandel among others.



This year we've had a warm winter, cool spring, some hair-raising spikes of hot weather during the summer and of course...those fires. Forecasts predict this will result in a high quality vintage but at lower yields. And while wildfires have abounded on the North Coast, the air quality hasn't worsened to the point that smoke will be an issue to the grapes. All in all, we're actually excited by the quality of this year's fruit.

The saying "nothing good ever comes easy" was never more true. Farming and fortitude—they appear to go hand in hand.

*Dream of a Leash Free World.*

**Brenda, Chris & Violet**

## Brenda's Selection.

### Bark Less, Wag More.

Fall 2015 has Brenda sending you a most interesting grouping of wines. While the selections span both our "Dog Series" and reserve "mbf" selections, all have two things in common. First, they showcase the breadth of Brenda's winemaking expertise in vinifying such a diverse number of grape varieties and second, they clearly demonstrate her philosophy of letting great fruit lead the way with only the most minimal intervention. Oh you lucky dogs!



#### 2013 mbf Chardonnay

Twice as nice! 2013 is our second vintage of mbf Chardonnay. With floral notes and an explosion of tropical and citrus fruit on the palate, the wine has great structure and balance. \$21.00 (before club discount)

#### 2012 mbf Zinfandel

Our heart and yours will belong to our 2012 mbf Zinfandel. With varietal typicity including moderate tannins and relatively high acidity, you need only think of black cherries and plums. Yum! \$28.00 (before club discount)

#### 2013 Merlot Over and Play Dead

Not a dainty thing about it and we love it that way! It has a flavor profile of plums, black cherries and notes of tea leaf. The wine is medium-bodied, balanced and with a smooth though dry finish. Bully for you! \$14.99 (before club discount)

#### 2013 HellHound

What can we say? It's a hell of a blend! Despite the scary name and label our 2013 HellHound is a beautiful blend of Cabernet Sauvignon, Cabernet Franc, Zinfandel and Petite Sirah. Hellishly good! \$25.00 (before club discount)

#### 2012 mbf Petite Sirah

Dark, dense and "chewy," our 2012 is sure to satisfy die-hard fans of the varietal! . \$28.00 (before club discount)



## Dog Treat.

"Furchun" Cookie--This 100% all natural rubber fortune cookie dog toy by Pet Projekts can be stuffed with treats, pastes or peanut butter. Great for fetch or training. Ancient wisdom predicts happy dog!

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## Of Wedded & Winemaking Bliss!

### YES THE TWO GO HAND IN HAND...

It's been a long and winding road since Chris and I first met. We could never have predicted all the adventures that our marriage and winemaking would bring us, but here we are celebrating our 20<sup>th</sup> anniversary in both categories.

Our two children Katie and Porter, now both an astounding 8 years-old, make life complete along with our newest four-footed family member "Violet." To say we our blessed is an understatement.

But it was in 1995 that we chose to start our own winery based on our shared passion for "all things wine and dog." Since that time we've shared with you (in our humble estimation) some pretty great vintages--all with the hope that they might shine a brighter light on the great work being done by local rescue groups and animal advocates. We want to thank you for all the support that not only allowed us to realize our vision for Mutt Lynch, but to keep it going for 20 years! Thank you, thank you, thank you!

So while we generally don't post our own pictures here, we knew you'd get a kick out these three. What can we say? Time marches on. And we wouldn't have it any other way...



## A Recipe from Chris!

### OUR FOOD & WINE AFFAIR PORK CHEEK BLT

We hope you'll join us in person at this year's Food & Wine Affair (see details below) but if you can't, try this delicious recipe straight from the real cook in our family

#### Ingredients

2 lbs. pork cheeks, (3-5 cheeks per lb.)

#### Brine

1/2 cup Sea Salt  
1/2 cup Sugar  
Water

#### Roasting

1/3 cup Duck Fat

#### Assembly

French Baguette

#### Butter

#### Chopped Salad

- 1/2 head Romaine Lettuce  
- 1 tsp. Lemon Juice  
- 1 tbs. Extra Virgin Olive Oil  
- Salt/Pepper to taste  
- 1 Large Ripe Diced Tomato

4 strips Smoked Bacon

#### BBQ Mayonnaise

- 1/2 cup BBQ sauce  
- 1/4 cup Chopped Herbs  
- Squeeze of Tabasco  
- 2 tbs. Mayonnaise

#### Chervil Sprigs

- Mix salt and sugar in ample water to cover pork cheeks. Brine overnight.
- Rinse cheeks. Slow roast in duck fat in oven at 200 degrees for 8 hours.
- Pull cheeks out of fat and pour BBQ sauce over cheeks. Let cheeks sit for at least one hour to absorb the flavor.
- Grill bacon over flame to get charred, smoky character until crisp.
- Cut baguette in half and brush with butter. Toast in oven until lightly browned.
- Chop lettuce and toss with lemon juice and olive oil, salt and pepper to taste. Add diced tomato and mix.
- Mix BBQ sauce, chopped herbs, Tabasco and mayonnaise and mix well.
- Place chopped salad on baguette. Place pork cheek on top of chopped salad and top with bacon. Drizzle with BBQ mayonnaise. Top with Chervil sprigs.



## Yappy Hours

It's our favorite time of year! Won't you join us?

- 9/11 Bergin University Dogs for Veterans Mixer
- 10/9 BrightHaven Howl-O-Ween Spooktacular
- 11/13 Jameson Animal Rescue Ranch Soiree for Sanctuary
- 12/11 Sonoma Humane Society Holiday Ugly Sweater Party

\$10 at the door; 100% to featured charitable organization.  
2nd Friday of every month; 4-7 p.m.

Well-behaved humans allowed with all dogs...

## Upcoming Events

### 2015 WINE ROAD--FOOD & WINE AFFAIR

Sat/Sun 11/7 & 11/8--Meet this up and comer Chris Lynch!  
11 a.m. - 4 pm. Tickets at: [www.wineroad.com](http://www.wineroad.com)

### PAWS FOR LOVE PAINT PAWRTY

Sat 9/19--Complimentary tasting and opportunity to paint w/  
Paws For Love. \$10 at the door. 12-4 p.m.

### HOLIDAY WINEMAKER DINNER?!!!

Break out your best holiday duds and stay tuned for details.  
Ho, Ho, Muttly Ho!