

CLUB MUTT Fall 2018 News



Friends of the Mutt



Harvest is Here!

Brenda woke up at 5:00am this morning and couldn't get back to sleep. For the fourth day in a row. The family knows it is "that time of year". Even Violet our dog knows. Violet normally gets up with the first person each morning, but not today! 5am is far too early for our Vi Vi.

2018 is Brenda's 23rd vintage (and 11th with her children Katie and Porter) and her daily rhythms have been the same each and every year. Up early, make coffee, check the weather forecast, decide what vineyards to visit to sample grapes (test their sugars and acidity), wake the family, wish them a great day and head out to work.

Each morning she visits vineyards that are "getting close". After testing the grapes, she talks to her growers to start to plan the harvest days, and then heads to the winery to get everything ready for this year's grapes. She then heads to the winery office to do everything else she normally does during her workday! Most days she comes home rather tired (ok, exhausted might be a better word) but still has the time and energy to ask Katie and Porter "what was the best thing that happened in your day". Dinner and a glass or two of wine follow, kids head off to bed and Brenda heads to bed to catch up on emails and then crash. Only to repeat her precious rhythm the next day.



Brenda will next "sleep in" when all of this year's grapes are harvested and all of her wine fermented and in oak barrels to age. When will that happen? Sometime in early November in a normal vintage!

Brenda, Chris, Katie, Porter and Violet

Brenda's Selection

Bark Less, Wag More.

For my Fall 2018 Club Mutt selections, I have tasted through my current release wines and have selected three that I believe are showing particularly well. Our Double Gold medal winning 2014 Hellhound is still such a vibrant and fun red wine to drink. And two of my newest releases caught my attention. The 2015 Reserve "mbf" Primitivo from the Speedy Creek Vineyard is dense, ripe and truly a decadent wine. And the 2016 "Girly Girl" Pinot Noir, from my new Artist Series, is showing elegant and beautiful fruit flavors so typical of the Russian River Valley in Sonoma County.

I hope you enjoy these three wines as much as we do. Thanks for being a Club Mutt member; we truly appreciate your support.

2014 Hellhound Red Blend

Sonoma County

\$25.00 (before club discount)

2015 "mbf" Reserve Primitivo

Speedy Creek Vineyard

Knights Valley · Sonoma County

\$34.00 (before club discount)

2016 "Girly Girl" Pinot Noir

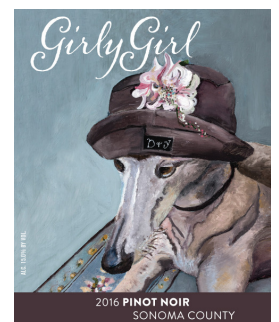
Russian River Valley

Sonoma County

\$45.00 (before club discount)

Costeaux Gourmet Bacon Dog Treats.

Our Tasting Room now features a complimentary dog treat tasting flight for our canine visitors! The favorite - Costeaux' bacon flavored dog biscuits. Who doesn't love bacon!



Dog Treat



"Come Visit Our Tasting Room & Bring Your Friends!"

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Our Favorite New Recipe at Mutt Lynch!

Our Bourbon Glazed Heritage Black Pig Bacon Skewers, with Bourbon Infused Sorghum Dipping Sauce, served with our Hellhound Red Blend.

Bourbon, Bourbon, Bourbon! Yes there is a theme here. This pairing was inspired by a trip to Louisville, Kentucky, home of Bourbon Whisky. We thoroughly enjoyed our long weekend sipping amazing Bourbon Whisky, but also sampling amazing artisanal barbeque foods. In downtown Louisville, we went to a restaurant for lunch and thought we had died and gone to heaven! On the menu were thick cut bacon strips with a Bourbon infused glaze, served with smoky sorghum molasses. It truly was one of the best appetizers we've ever had. Then true inspiration hit. Brenda liked the smoky character of Bourbon so much she instantly thought of her Hellhound Red Blend as the perfect wine to pair.

We are debuting this magical combination in our Tasting Room at this year's Wine Road Wine & Food Affair on November 3rd and 4th. Please join us and taste our "Bourbon Heaven" pairing!

Bacon Skewers

INGREDIENTS

22 slices bacon center cut thick 2 cups brown sugar

INSTRUCTIONS

Pre heat oven to 350. Bake almost crisp 35 to 40 minutes.
Remove immediately and place on wax paper.

Bourbon Glaze

INGREDIENTS

3/4 cup bourbon 2 tablespoons maple syrup
3 tablespoons brown sugar 1 teaspoon cider vinegar
1 tablespoon Worcestershire sauce 1 pinch cayenne pepper

INSTRUCTIONS

Blend together. Whisk over medium heat about 12 minutes to thicken. Set aside.
Drizzle glaze over bacon. Place in cast iron skillet over med heat. Cook until lightly crisp.
Remove and insert skewers into bacon strips. Serve with dipping sauce

Bourbon Infused Sorghum Molasses Dipping Sauce

INGREDIENTS

3 cups organic ketchup 1 cup sorghum molasses
1/2 cup apple cider vinegar 1 pinch cayenne

INSTRUCTIONS

Combine all ingredients. Bring to boil and simmer for 20 minutes. Let cool and serve.



"Come Visit Our Tasting Room & Bring Your Friends!"