

CLUB MUTT Spring 2018 News



Friends of the Mutt.



Spring Has Sprung!

The official start of Spring is March 1st. My husband Chris often wonders where sayings come from and what do they mean (mainly because he misuses them all the time!) "Spring has sprung" simply means that Spring has arrived. Trees are sprouting, birds are singing, the breeze is blowing and a young man's fancy lightly turns to what the girls have been thinking about all winter. How's that for a Google definition!

Our New Hound Lounge is Open!

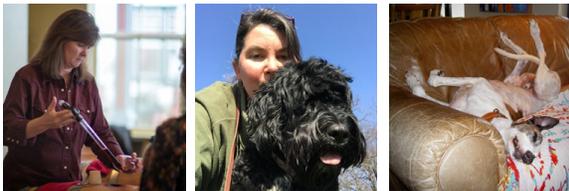
March 1st this year also marked the official opening of our own Tasting Room in Windsor! If you visited us in the past few years, you know that I've shared my Tasting Room with my dear friend and fellow winemaker Phyllis Zouzounis and her wines. Phyllis and I realized that we both needed our own tasting room and voila, our 9050 Windsor Road location is now 100% Mutt Lynch Winery!



If we promoted our Tasting Room as "dog friendly" in the past, it is now THE most dog friendly tasting room there is! 100% pure Mutt Lynch Winery. Sip, Taste and Shop is our new motto. Our wine flights now can even be paired with a "dog treat flight" for canine companions! A

corner of our tasting room will now be reserved for a Hound Lounge (winetasting can be exhausting!) Please come visit or revisit us this Spring or when your travels permit. We love hosting our Wine Club members and their friends; you are our most loyal and passionate fans and we truly appreciated your support of "All Things Mutt".

Brenda, Chris & Violet



Brenda's Selection.

Bark Less, Wag More.

For my Spring 2018 Club Mutt selections I have focused on my three newest releases - my 2016 Unleashed Chardonnay, 2015 "mbf" Zinfandel and 2015 "mbf" Charbono. Unleashed is the perfect wine for Spring quaffing. And my two newest "mbf" wines start the release of the 2015 vintage for my reserve wines.



Enjoy!

2016 Unleashed Chardonnay
Unoaked by choice. Beautiful flavors of apricot and green apple are delivered in this crisp and refreshing delight. I enjoy the wine's creamy texture balanced against its fresh acidity.

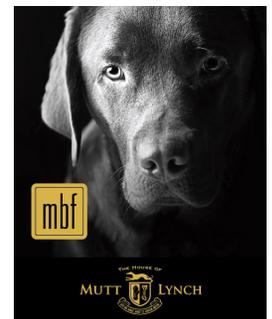
\$14.99 (before club discount)

2015 "mbf" Reserve Zinfandel
Our heritage. My first wine in 1995 was a Dry Creek Valley Zin and it continues to be our flagship reserve wine. This 2015 vintage showcases pretty ripe dark berry fruits along with vanilla and spice from French oak.

\$28.00 (before club discount)

2015 "mbf" Reserve Charbono
A rare breed. There are only 90 acres of Charbono planted in California today and luckily it thrives near our home in Calistoga, Napa Valley. My 2015 Reserve "mbf" Charbono is from the acclaimed Frediani Vineyards.

\$32.00 (before club discount)



Dog Treat.

Loofah All Natural Dental Toy

Made of Organic Loofah plant from the squash family. All Natural vegetable dye and All Natural meat flavor. Shredding toy which flosses teeth naturally. A great way to clean your dog's teeth!



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

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Our Favorite New Recipe at Mutt Lynch!

Our Pork Cheek Dilemma

A while back in our tasting room, we featured Pork Cheek BLT's for one of our events. Chef Rick, who professionally prepares our food for our tasting room, found a local supplier of pork cheek meat and his BLT's were absolutely fabulous. The only issue was that we overbought the amount of meat needed by twofold! Not having a better idea at the time, we decided to freeze the rest of the meat for future use. Fast forward in time. Our home freezer was jammed packed and overflowing. Chris realized that the pork cheeks were taking up precious space and we needed to figure out how to cook them! Chris found the below recipe and simply substituted the pork cheeks for the pork butt. The meal was truly delicious. However, because there was so much meat leftover, Chris made enough Carnitas for 3 weeks... morning, noon and night! Well, enough time has passed that Chris plans to fix this recipe again this month. Note to self... don't overbuy the amount of pork cheek meat this time!

Pork Carnitas (Mexican Slow Cooked Pulled Pork)

INGREDIENTS

- 5 lb / 2.5 kg pork shoulder (pork butt), skinless, bone-in (4lb/2kg without bone)
- 1 onion, chopped
- 1 jalapeno, deseeded, chopped
- 2 1/2 tsp salt
- 1 tsp black pepper
- 4 cloves garlic, minced
- 2 oranges, juice only (or sub with 3/4 cup fresh orange juice)
- Rub: 1 tbsp dried oregano, 2 tsp ground cumin, 1 tbsp olive oil



INSTRUCTIONS

Rinse and dry the pork shoulder, rub in salt and pepper. Combine the rub ingredients then rub all over.

Place the pork in a slow cooker (fat cap up), top with the onion, jalapeño, minced garlic (don't worry about spreading it) and squeeze over the juice of the orange. Cook on low for 8 to 10 hours or on high for 6 hours. The meat should be tender and falling off the bone. Remove from the slow cooker and let cool slightly. Then shred the pork using two forks.

Skim off the fat from the juices remaining and discard the fat. Then if you are left with a lot more than 1 1/2 to 2 cups of juice, reduce it (either in the slow cooker on the sauté setting with the lid off, or in a saucepan). The liquid will be SALTY, it is the seasoning for the pork. Set aside.

TO SERVE

Heat 1 tbsp of oil in a large non-stick pan over high heat. Place shredded pork into the pan, drizzle over some juices. Wait until the juices evaporate and the bottom side is golden brown and crusty. Turn and just briefly sear the other side - you don't want to make it brown all over because then it's too crispy. Repeat in batches - don't crowd the pan.

Remove pork from skillet. Drizzle over more juices and serve immediately.

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