



FRANK ROTH

Winemaker

February 2022

Wine Peeps!

We have intently listened to your feedback and are beyond excited to finally have our new wine club revamp here for you to enjoy! There are generations and generations of Greek heritage that runs in our owner's blood, which is why we chose to include that family history into our new wine club.

This is the time of year for a great moral boost! We have carefully selected a Best Sellers Edition wine club release to raise our collective stoke. As soon as you open your allotment, whether it was my selection or your customized options, you'll quickly realize that the grill, sunshine, and good times await.

If you chose to use our new wine club feature and customize your allotment to different wines than my selection, that's awesome! That means that you have found something you enjoy and that is what wine is all about. There are no rules: If you like it, drink it!

Our wines are carefully crafted from our award-winning estate vineyards about 30 minutes away from our winery facility and restaurant. Our goal is to produce authentic, unique wines to be enjoyed with good food, but even better company.

L'chaim,



JOSHUA DUQUIST

Executive Chef

February 2022

Greetings and Salutations new and old wine club members!

I hope this recipe finds you in good spirits. The dish I will be sharing with you today is a fairly simple Italian seafood dish, "Fra Diavolo". This translates to "brother-devil". It is a sauce that sets off the beautiful flavors that any seafood has to offer.

I hope you enjoy this dish as much as we have creating it for you. PS. it goes great with our Estate Reserve that you can find in this wine club shipment!

Bon Appetit



FRA DIAVOLO

Servings: 2 - Prep: 50 min

- 8-12 oz of your favorite seafood (shrimp, clams, mussels, lobster, etc.)
- 2 oz Olive Oil
- 1 tbsp Chili Flakes
- 2 cloves Crushed Garlic
- 20 oz Canned Diced Vine Ripened Tomatoes (juice and all!)
- 4 oz Favorite Cooked Noodles
- Salt & Pepper

In a sauce pot, add the oil and turn to medium/high heat. Toss in the crushed garlic and simmer until it becomes very fragrant and soft. Add the chili flakes and let bloom for 30-40 seconds. Add the tomatoes and reduce the temperature to medium/low. Cook for 5 minutes. Chuck in your choice of seafood and cook until done (5-10 minutes). If sauce becomes dry, add a little chicken stock or white wine. Season with salt, pepper, and lemon juice. Toss over your favorite cooked pasta and enjoy with some fresh, homemade bread!

Enjoy.