

ROBLED O

family winery





Winter in the Vineyard



When most of us think of the life cycle of a grapevine, images of lush, green leafy canopies and ripening grape bunches leap to mind. While the period from bud break to harvest is the most obvious display of how the fruit of the vine turns into wine, there's much more to it. During winter, there are a lot of changes. These changes lay down the groundwork for new growth in spring and play a role in determining the success of a new vintage.





Vine Pruning

After the harvest, temperatures dip, and winter begins to settle in. Vines transition into a new phase of their life cycle. Their brightly colored autumn leaves fade from vibrant yellows, oranges, and reds to brown and fall to the earth. Once the grape bunches are picked and the leaves fall, only the trunks and canes of a vine remain.



Just because the harvest is over doesn't mean there isn't work to be done in the vineyard. Winter is an equally important time for farmers as they use winter dormancy to prepare for the next growing season. Winter pruning is one of the most crucial aspects of vine management.

Canes from the previous year are cut back and new canes are chosen from which shoots will grow come springtime bud break. It's a delicate process. This critical step dictates how many buds will emerge come spring and ultimately, how many leaves and grape bunches the vine will produce. And as some of you may know, like aspects of terroir such as climate and soil, the grape yield can be a determining factor in grape quality.

Though the vines may appear to be asleep, vines are getting ready for a new growing cycle that will give rise to a fantastic vintage.



Newest Releases

2020 Seven Brothers Pinot Noir



Vintage: 2020

Alcohol: 14.2%

Appellation: Los Carneros

This 2020 Pinot Noir is a lightly colored black cherry with hints of everyone's most desirable ruby. It's Burgundian in style, and earthy with subtle hints of bright cranberry on the nose. The bold taste is exquisite with a glimpse of cinnamon, light tannins, and a slightly peppered palate.

2021 Chardonnay Reserve



Vintage: 2021

Alcohol: 14.2%

Appellation: Los Carneros

This 2021 Chardonnay has hues of yellow straw and bright aromatics of fresh melon, honeysuckle, and peach. The entry is bright and lightly crisp, showing just the slightest and perfect amount of oak. This wine is exceptionally balanced with a silky long finish.



Pair it with
our
2020 Seven
Brothers Pinot
Noir

En la cocina..

Chicken Enchiladas

Ingredients

Serves 4 people

For the Filling

- 8 oz (2 cups) queso fresco, crumbled or shredded Monterey/Colby jack
- 1 cooked chicken breast, shredded*
- 1/2 onion, diced
- Chopped Cilantro
- Avocado Slices

For the Sauce

- 2 lbs Roma tomatoes
- 3 Serrano Chillies, stemmed (if you want less heat)
- 2 garlic cloves, peeled
- 1 1/2 tsp salt



Instructions

For the Filling

- In a medium bowl, mix crumbled cheese, cooked chicken, and ¼ cup diced onion with a fork until well combined. Set aside.

For the Sauce

- Bring a medium pot of water to a boil over high heat. While the water is coming to a boil, score an X into the bottom of each of the tomatoes. Place the tomatoes into the boiling water and boil for 2 minutes, until the skins start to peel away from the tomato flesh. Remove the tomatoes from the boiling water with a slotted spoon and place them on a plate to cool slightly. When the tomatoes are cool to the touch, gently peel them.

- Place the peeled tomatoes into your blender along with the serrano and garlic cloves. Smash the tomatoes with a spoon to start releasing their juices. Cover the blender and blend until the mixture is smooth and no chunks remain. Set aside.
- In a large skillet with high sides, heat the oil over medium-high heat. Add the diced ½ onion and sauté for 2-3 minutes, until soft.
- Reduce the heat to medium and pour in the tomato sauce from the blender. Add the cumin and salt. Mix well. Bring the mixture to a simmer, then reduce the heat to medium-low. Simmer, uncovered for 7-10 minutes. (The sauce should still be quite thin.) Remove the pan from the heat.

Putting It All Together

- Preheat your oven to a warm 200F.
- Heat a small skillet over low heat. Place one tortilla in the warm skillet and heat for 30 seconds on each side to warm the tortilla slightly.
- Transfer the tortilla to the skillet with the sauce. Dip the tortilla into the sauce, coating both sides.
- Remove the tortilla from the sauce (letting any excess drip off). Place the tomatoed tortilla onto a plate and fill with ¼ c of the cheese filling mixture.
- Fold the tortilla in half over the filling and place it on an oven-safe serving platter. Place the platter into the oven to keep the enchiladas warm while you continue until all the tortillas and filling have been used.
- Serve the enchiladas with any extra sauce and garnish with sliced avocado, cilantro, and cheese, as desired.

