

# ROBLEDOR

*family winery*





# Notes from the winery

Leaves are falling and the holiday season has begun. We are grateful to say that we completed another great year of harvest. We began picking some of our Chardonnay and Pinot Noir grapes at the end of August for our Sparkling Cuvée, continuing with our Sauvignon Blanc and Pinot Grigio from Lake County to finally wrap up the season with our Cabernet Sauvignon from Sonoma, Lake, and Napa Counties.



While some of these wines will spend some time in the barrels, we have you covered with some delicious wines ready to enhance your palate. This season we released some of our most acclaimed club wines, our 2021 Tempranillo and our 2020 Vino de La Catrina Cabernet Sauvignon.



We invite you to come and taste these wonderful new releases with your friends and family at our Tasting Room and stock up for the holiday season.



# Notes from the olive orchard

It's officially upon us, the olives are ready to be picked and processed, olive harvest starts almost right after we finish picking the grapes. While olives change their colors just like grapes, and their flavor and ripeness vary depending on the type of tree, the major difference between olives and grapes is that olives can be tasted almost immediately after they are processed.



For those who are not familiar with olive milling, this process consists in taking olives and extracting the olive oil. It is often referred to as "Pressing". An ancient tradition that has been done for centuries in the Mediterranean Region.



The Italians call this tasty and fresh oil "Olio Nuovo" a crispy, strong, nutty oil with an intense green color. Olio Nuovo can be paired with your favorite cheeses like burrata, ricotta, or mozzarella. In addition, it can be accompanied by vegetables and fruits that are generally in season during the fall, as well as pasta, toast, and soups. We also recommend using it in salads and roasted red meats such as veal or lamb.





# Newest Releases



## 2021 Tempranillo

Vintage: 2021  
Alcohol: 14.5%  
Appellation: Sonoma Valley

This wine has a bright ruby color with heavy aromas of cranberry, blackberry, cinnamon, spice, and toasted oak. The flavors of dried black fruit, toasted cedar, and tobacco mingle with great acidity and strong tanning to produce a long rich finish.



## 2020 Vino de la Catrina Cabernet Sauvignon

Vintage: 2021  
Alcohol: 14.5%  
Appellation: Red Hills, Lake County

This 2020 Vino de La Catrina was made with 100% Cabernet Sauvignon grapes. This wine has a beautiful garnet color with aromas of blackcurrants, dried herbs, and leather. On the palate, it has hints of fruity blackberries, plums, vanilla, tobacco, black cherry, and baking spices. It has a well-rounded finish, ending with silky and earthy notes.



Pair it with  
our  
2021  
Tempranillo

# En la cocina..

## Pozole (Traditional Mexican Soup made with pork and hominy)

### Ingredients

Server 8 - 10 people

- 5 dried cascabel chiles, stemmed and seeded
- 4 dried pasilla chiles, stemmed and seeded
- 3 dried new mexico chiles, stemmed and seeded
- 5 cloves of garlic, chopped
- 4 15-oz. cans of golden hominy, drained and rinsed (about 6 cups)
- 1/2 lb. pork neck bones, cut into 2 " pieces
- 1/2 lb. pork leg, cut into 2 " pieces
- 1 lb. pork spareribs, cut into 2 " pieces
- Salt
- 10 radishes, trimmed and thinly sliced
- 1 large white onion, roughly chopped
- Half of a small head of green cabbage, cored and thinly sliced



1. Put chiles into a small pot and cover with water; bring to a boil over medium-high heat. Reduce heat to medium-low and simmer, covered, until soft, about 20 minutes. Drain chiles; transfer to a blender. Add 3 1/2 cups water; purée until smooth. Strain through a medium-mesh strainer into a bowl. Purée garlic and 1/4 cup water until smooth. Set chile mixture and garlic purée aside.

2. Put hominy and 9 cups water into a large pot; bring to a boil over high heat. Stir in chile mixture, garlic purée, pork bones, leg, spareribs, and salt to taste. Reduce heat to medium-low and simmer, covered, until pork is tender, about 2 hours. Uncover and simmer until pork is very tender, about 2 hours more.

3. Serve pozole garnished with radishes, onions, and cabbage.



# Holiday Gifting



## The Cab Lover

This holiday gift set is for the one who can never have enough Cabs! Surprise the red wine drinker in your life with an array of our Napa Valley Premium Cabs!



## Dia de los Muertos Gift Set

This gift pack pays tribute to The Day of the Dead Celebration that honors the departed souls, today we honor the circle of life by including our favorite wines to raise a toast to loved ones past and present.



# Holiday Gifting



## Bubbly and Blushing Gift Set

This holiday gift set is for the one who loves refreshing fruit-forward and crisp wines with a splash of color that mirror marvelously the essence of fall, making them perfect for autumnal sipping.



## The Vino Dulce Lover

This holiday gift set is for the one who never skips dessert! Satisfy that sweet tooth with a trio of our wonderful sweet and fortified wines, rich in flavor and intense aromas, which serves perfectly as a classic aperitif that drinks well after any holiday meal.



# Holiday Gifting



## The Vino Blanco Lover

This holiday gift set is for the one who can never have enough white wine! Surprise the white wine drinker in your life with an array of our Napa, Sonoma, and Lake County Whites.



## The Vino Tinto Lover

This holiday gift set is for the one who can never have enough red wine! Surprise the red wine drinker in your life with an array of our Napa, Sonoma, and Lake County Reds