

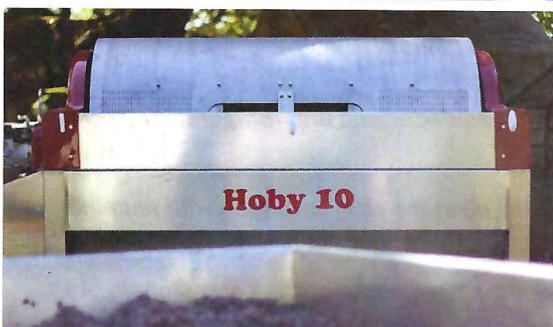
FALL 2018 NEWSLETTER

*Robinson
Family*
VINEYARDS

TOMMY'S TWO CENTS

Happy Fall! We've just wrapped up the 2018 harvest, this year's harvest started a bit late but developed beautifully. The weather remained steady and consistent with only one short burst of rain. We brought in our Sauvignon Blanc first, followed by Merlot and then the other red varieties. Our crops have been large this year, with our final tonnage for Merlot coming in at a whopping 5 tons! All of the fruit is looking beautiful due to the mild, consistent weather. Alcohols have remained in the perfect range with nice acidity and no sunburn. We are really looking forward to tasting these wines as they go thru fermentation and are racked into barrels.

While waiting for harvest to start, we've been keeping busy around the winery. We are happy to have finally completed refacing the winery. We've been hand-selecting rocks from around the property and have had them shaped and used to create our new façade. We are so pleased with the craftsmanship and the completed look. In the vineyards, we've just finished planting 800 new Cabernet Franc vines. We are thrilled to be able to add this increased volume of Cab Franc in the coming years to our winemaking program. We also bottled our 2017 Sauvignon Blanc and will have it available for purchase soon. And just in time for harvest to start, we added a fancy new press to the crush pad. I have been having "fun" trying to get it up and harvest ready, come and share a glass of wine with us and I'll tell you all about it!



FALL WINE CLUB SHIPMENTS

SIGNATURE WINE CLUB

2014 RFV Cabernet Sauvignon
2012 RFV Merlot
2009 Great Legs Cabernet Sauvignon
2012 Great Legs Cabernet Franc

RFV WINE CLUB - 4 bottle

2014 RFV Cabernet Sauvignon
2010 RFV Cabernet Sauvignon
2012 RFV Cabernet Franc
2012 RFV Merlot

RFV SIXER CLUB

2014 RFV Cabernet Sauvignon
2013 RFV Petit Verdot
2013 RFV Cabernet Franc
2011 RFV Malbec
2010 RFV Cabernet Sauvignon
2010 RFV Merlot

GREAT LEGS WINE CLUB

2014 Great Legs Cabernet Sauvignon
2013 Great Legs Merlot
2008 Great Legs Syrah
2008 Great Legs Cabernet Franc

NEWS SHORTS:

NOVEMBER RFV WINE CLUB PICK-UP PARTY

SUNDAY, NOVEMBER 4,
12:00 - 3:00 PM

Save your shipping costs and join us for a fall gathering at the winery featuring wood-fired pizzas and all of our featured RFV wines.

Free for wine club members and guests.

RSVP at 707.944.8004



SAN DIEGO FOOD & WINE FESTIVAL:

NOVEMBER 16 - 17, 2018

Carrie will be representing our family at this year's festival, if you have not been, it is one of the most beautiful wine events in California. Tickets are still available, come see us!

VISIT THE WINERY:

Tastings are by appointment only, so give us a call or go on line to schedule a visit to come see us. That way we'll make sure we're ready...and dressed!

call us at: 707.944.8004
www.robinsonfamilyvineyards.com



Share the gift of some of our favorite wines with family, friends and colleagues this holiday season. We have 2 pre-packaged packs to choose from, of course if you'd like to create your own, give us a call and we'll put it together and ship it out.

2 BOTTLE GIFT PACK \$115

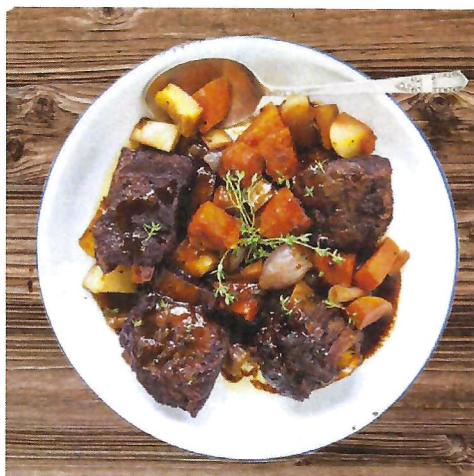
A little red, a little white all wrapped up in a gift box and bow. This package includes 1 bottle of 2016 RFV Sauvignon Blanc from Yountville and 1 bottle of 2014 RFV Cabernet Sauvignon from our Stags Leap District Estate.

3 BOTTLE GIFT PACK \$185

A red wine lovers dream gift all wrapped up in a gift box and bow. This package includes 1 bottle of 2014 RFV Cabernet Sauvignon, 1 bottle of 2014 Merlot and 1 bottle of 2014 Zinfandel, all from our Stags Leap District Estate.

ROASTED ENGLISH SHORT RIBS WITH SAVORY ROASTED VEGETABLES

These hearty short ribs are a decadent winter dish paired with winter vegetables cooked in a savory wine sauce. The ribs fall off the bone after the long slow roasting process and have just the right amount of caramelization.



INGREDIENTS

4 lbs 10" English-style bone-in beef short ribs

Kosher salt

Ground black pepper

1 cup beef broth

2 tbsp olive oil

1 leek large-diced, white part only

2 med yellow chopped onion

4 stalks celery, chopped

2 carrots diced

2-4 gold potatoes, large diced

3 garlic cloves, minced

2 tablespoons tomato paste

2 cups red cooking wine

Fresh rosemary & thyme sprigs

1. Generously season ribs all over with salt and pepper. Allow to rest one hour or overnight, uncovered and refrigerated.
2. Preheat oven to 325 °F.
3. Add a cup of beef broth or water to add to the roasting pan. Place the ribs meaty side up in the pan, cover pan with aluminum foil and bake in oven until meat is tender, 2 1/2 to 3 hours.
4. In a separate pot, heat the olive oil, add vegetables and cook over medium-low heat for 20 minutes, stirring occasionally. Add the garlic and cook for another few minutes. Add the tomato paste and wine, bring to a boil and cook over high heat until the liquid is reduced by half. Add salt and pepper to taste.
5. Add the rosemary and thyme.
6. With 45 minutes cooking time left on ribs, increase heat to 375 °F, add vegetable mixture to ribs pot and continue roasting for 45 minutes.
7. Remove ribs from pot, let rest 10 minutes. Remove rosemary and thyme springs from vegetables.
8. To serve: pile roasted vegetables, place ribs on top, spoon sauce over ribs and vegetables. Serve with one of our hearty red wines.