

TOMMY'S TWO CENTS

Hello friends! Our harvest season is wrapping up here on the ranch. We are in the middle of one of the busiest times during harvest at the moment – pressing and punch downs, when fruit comes into the winery it is then put into (our amazing new) destemmer where the grapes are removed from the stem before going into a tank or picking bin for fermentation. Fermentation typically takes a couple weeks to complete it's cycle, during this time it is important to keep air and movement flowing thru the wine. So we have to do punch downs, which means you take a flat paddle and push it down thru the wine several times a day, if you want a good workout come to the winery and do a round of punch downs. Although our harvest was not quite as large as 2018, the fruit quality remains really beautiful, we are really looking forward to seeing how the wines develop. We're adding a new wine to the family this year, a Rose made from our Merlot fruit, we are only making a small amount which we will release in early 2020. As a member of our extended family, you will be the first to know when it's ready for release. We've also been busy on the ranch leading up to harvest, we just finished planting another 1,300 vines of Petit Verdot, Cabernet Sauvignon as well as a block of Malbec. In addition, we are adding a new intimate tasting lounge to the property exclusively for wine club members where we'll be tasting some of our library wines. We should have all the wines in barrel to rest just before Thanksgiving, we hope that if you have plans to be in Napa around the holidays you will come by and enjoy a glass of wine with us and toast the end of another harvest and the beginning of the holiday season. Cheers!

FALL WINE CLUB SHIPMENTS

SIGNATURE WINE CLUB

2015 RFV Cabernet Sauvignon
2013 RFV Merlot
2017 RFV Sauvignon Blanc
2011 Great Legs Cabernet Sauvignon

RFV WINE CLUB - 4 bottle

2015 RFV Reserve Cabernet Sauvignon
2003 RFV Cabernet Sauvignon
2013 RFV Merlot
2017 RFV Sauvignon Blanc

Harvest help from the grandkids

RFV SIXER CLUB

2015 RFV Cabernet Sauvignon
2005 RFV Reserve Cabernet Sauvignon
2013 RFV Merlot
2012 RFV Malbec
2015 RFV Petit Verdot
2011 RFV Cabernet Franc

GREAT LEGS WINE CLUB

2011 Great Legs Cabernet Sauvignon
2013 Great Legs Merlot
2009 Great Legs Syrah
2012 Great Legs Cabernet Franc

NEWS SHORTS:

FALL RFV WINE CLUB PICK-UP PARTY

SUNDAY, NOVEMBER 3,
12:30 - 3:30 PM

Save your shipping costs and join us for a fall gathering at the winery featuring wood-fired pizzas and RFV wines. Free for wine club members and guests.

RSVP at 707.944.8004

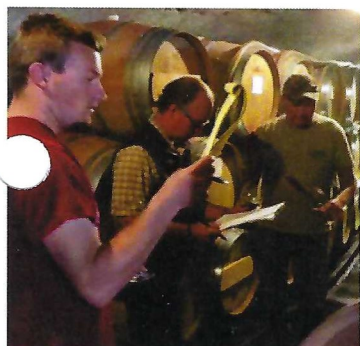


VISIT THE WINERY:

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





THE GIFT OF WINE

Share the gift of some of our favorite wines with family, friends and colleagues this holiday season. We have 2 pre-packaged wine selections 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 \$125

A little red, a little white all wrapped up in a gift box and bow. This package includes 1 bottle of 2018 RFV Sauvignon Blanc from Yountville and 1 bottle of 2015 RFV Cabernet Sauvignon from our Stags Leap District Estate.

3 BOTTLE GIFT PACK \$215

All the wine for your Thanksgiving feast is covered in this gift pack. This package includes 1 bottle of 2018 RFV Sauvignon Blanc, 1 bottle of 2015 Cabernet Sauvignon and 1 bottle of 2015 RFV Cabernet Franc.



BRINED HOLIDAY TURKEY

- 2 qt vegetable stock
- 1½ cups kosher salt
- 2 Tbsp whole black peppercorns
- 4 bay leaves
- 1 Tbsp mustard seeds
- 1 bottle white wine
- 2 large sliced shallots
- 2 heads of garlic sliced in half
- 1 bunch of fresh parsley
- Couple sprigs fresh rosemary
- 1 bunch fresh thyme
- 4 lemons, quartered
- Cold water (enough to cover turkey)

For Roasting:

- Couple springs of Rosemary
- Bunch of Thyme
- 2 bay leaves
- 4 lemons, quartered
- Garlic head sliced in half
- Roasting vegetables to taste – carrots, celery, potatoes, onions, squash, etc
- 1 (15-20lb) turkey thawed, remove giblets
- Ghee (clarified butter)

DIRECTIONS

1. Thaw turkey, start brine 2 days before cooking
2. In large stockpot, combine stock, lemons, peppercorns, salt, herbs, shallots, garlic, mustard seeds & bay leaves. Bring to a boil until salt is dissolved. Turn off heat.
3. If your stock pot is large enough to accommodate a turkey use that, if not use a 5 gallon bucket. Combine warmed brine base with 5 or 6 quarts ice water, make sure the mixture is completely cool then submerge turkey in brine. Add enough water to make sure turkey is fully submerged.
4. Cover and let sit in brine for 24 hours, don't go too long after 24 hours, your turkey can become too salty.
5. After 24 hours remove turkey from brine solution, place on a cooking sheet or in a roasting pan and pat dry. Place the turkey in the refrigerator uncovered overnight to let dry out.
6. Remove turkey from refrigerator at least 1 hour prior to roasting to come to room temp. Pre-heat oven to 375
7. Toss roasting vegetables with olive oil and place in bottom of pan
8. Place roasting rack on top of and around vegetables in roasting pan
9. Place herbs, lemons and garlic inside turkey & tie up legs
10. Melt some ghee in small pan or microwave
11. Place turkey on roasting rack & pour melted ghee over the skin of the turkey and season generously with kosher salt & pepper.
12. Place thermometer in thickest part of thigh and roast until turkey reaches optimal temperature on meat thermometer. Rotate pan once or twice during cooking process.
13. When turkey reaches temperature, remove from oven, cover and let rest for 30 minutes prior to carving.

