

SPRING 2019 NEWSLETTER

TOMMY'S TWO CENTS

Spring has finally sprung in Napa, we've had a break in the rains, the skies are blue and the mustard is in full bloom. We've had better than average rainfalls for the start of the year, which is great for the water tables and good timing as the vines are dormant. We've been staying busy with planting some new vineyards. We've added 800 new Malbec vines, 200 Petit Verdot vines and planted some more Cabernet Sauvignon vines as well. We've also engaged a new vineyard management crew to help me with cover crops, pruning and consistently improving the quality of the fruit that comes from our vineyards. Which let's me focus more on nurturing our wines in the cellar as they age. We took a short break in early February and flew to Atlanta to attend the Immaculate Reception Fundraiser hosted by Football Hall of Famer, Franco Harris & Lydell Mitchell at Super Bowl and share our wines with our football wine friends. We love that we have such a dedicated group of friends at this event and really love every opportunity to see them. The 2017 Sauvignon Blanc is in bottle and tasting great, it's the perfect spring sipping wines, we only made 144 cases and it moves quickly - so grab it before it's gone. The vineyards are just waking up from their winter slumber and everything is blooming in Napa, it's a perfect time to come visit and taste all of our new release 2015 wines. We hope to see you at the winery soon!

AUCTION NAPA VALLEY

We are proud to support our community by once again participating in Auction Napa Valley, which happens in June. We've partnered with our close neighbors Taylor Family Vineyards, Malk Vineyard & Hartwell Vineyards to create a wonderful lot that will be auctioned in the annual on-line E-Auction. We encourage you to log on to the vintners website www.napavintners.com in late May - early June and browse through the many unique lots available thru the E-Auction, including our very own lot. Proceeds go to support health care, farm worker housing and many other worthy causes within our community. And if you're lucky enough to be able to attend the live Auction, make sure you stop by and say hi while you're in the valley.

*Robinson
Family*
VINEYARDS



Malk



TAYLOR FAMILY
vineyards

SPRING WINE CLUB SHIPMENTS

SIGNATURE WINE CLUB

2015 RFV Cabernet Sauvignon
2015 RFV Merlot
2017 RFV Sauvignon Blanc
2012 Great Legs Cabernet Sauvignon

RFV WINE CLUB - 4 bottle

2015 RFV Cabernet Sauvignon
2015 RFV Merlot
2015 RFV Cabernet Franc
2015 RFV Malbec

RFV SIXER CLUB

2015 RFV Cabernet Sauvignon (2)
2015 RFV Petit Verdot
2015 RFV Cabernet Franc
2015 RFV Malbec
2015 RFV Merlot

GREAT LEGS WINE CLUB

2014 Great Legs Cabernet Sauvignon
2012 Great Legs Syrah
2009 Great Legs Cabernet Franc
2017 RFV Sauvignon Blanc

NEWS SHORTS:

SPRING RFV WINE CLUB PICK-UP PARTY

SUNDAY, APRIL 7,
12:30 - 3:00 PM

Save your shipping costs and join us for a spring gathering at the winery featuring wood-fired pizzas and all of our newly released RFV wines. Free for wine club members and guests.

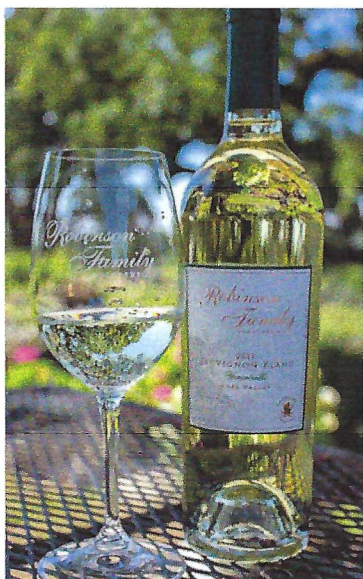
RSVP at 707.944.8004



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



2017 SAUVIGNON BLANC

Spring has arrived, which means it's time to start sipping Sauvignon Blanc with your favorite fresh and bright dishes. Sauvignon Blanc is fresh and lively with citrus and melon flavors, so pairs well with creamy cheeses, light fish and chicken dishes or asian inspired mild spice dishes. We only produced 144 cases of our 2017 Sauvignon Blanc, which was sourced from a vineyard in the neighboring appellation of Yountville and St. Helena. We've included a recipe for a light, fresh salad that is a quick and easy meal to whip up and enjoy with some Sauvignon Blanc. The tangy goat cheese paired with the slight bitterness that comes from the walnuts is a perfect pairing.

CHICKEN SALAD WITH GOAT CHEESE CROUTES



- 8 ounces goat cheese log
- 1-2 tablespoon chopped walnuts
- 2 boneless chicken breasts
- 1/2 cup panko or bread crumbs (chilled)
- 1 tablespoon vegetable oil
- 6 cups spring lettuce mix
- 3 tablespoons extra virgin olive oil
- 1 tablespoon good quality red wine vinegar or tarragon vinegar
- 1/4 teaspoon Dijon mustard
- Kosher salt and fresh ground pepper
- Pinch of fresh basil or Thyme

DIRECTIONS

1. Heat oven to 375 degrees
2. Cut the goat cheese into disks.
3. Mix Panko and oil in shallow bowl
4. Press the goat cheese disks into the panko. Flip the disks to make sure both sides are completely covered and roll the edges through the panko as well. Set the coated goat cheese on a baking sheet or platter. Place the platter in the freezer for 15 to 30 minutes. This allows the croutes to set prior to cooking.
5. Lightly coat chicken with olive oil, season with pinch of salt and fresh ground pepper
6. Place chicken in oven to bake for 30-40 minutes, depending on breast thickness. Set a timer for 10 minutes BEFORE chicken is to come out of the oven, you will add the goat cheese croutes to the oven at this time.
7. Chop walnuts to desired consistency
8. While the goat cheese sets, tear the lettuce into bite-size pieces, wash and dry the lettuce, and set aside.
9. In a large salad bowl, whisk together the vinegar, salt, pepper, herbs and mustard, once combined add the olive oil and whisk until combined.
10. Bake the goat cheese croutes until browned, about 15 minutes. 10 minutes into baking the croutes, remove chicken to allow it to rest for 5 minutes
11. Toss the salad gently to coat the lettuce thoroughly with the dressing. Divide the salad and sliced chicken between 4 salad plates. Top each salad with 2 or 3 goat cheese croutes and serve immediately.

TIPS FOR STORING WINE CORRECTLY

The most important thing to remember, is that most wines are not made for long-term storage, they are meant to be consumed within the first year or 2 of release. Also, remember that release date is different from the vintage date on the bottle. White wines are typically released a year or two after vintage date, red wines are typically 2 – 4 years after vintage date, sometimes longer depending on barrel aging and bottle aging at the winery. So here are tips for keeping your wines tasting their best 1.) Keep it cool – temperatures above 70 degrees can damage your wine, causing it to age more quickly or in worst case scenario it can “cook” the wine killing the fruit flavors and making it smell a bit stewed. 2.) A typical refrigerator is too cold for long term storage – it's ok to put a bottle (even red) in the refrigerator to bring the temperature down a few degrees prior to consumption, but long term the cold can cause the cork to shrink, which will allow air inside the wine, causing oxidation. 3.) Ideal storage temperature is a consistent 55 degrees, then if you prefer your white wines a bit cooler, pull them out and pop them in an ice bucket or the refrigerator while drinking. 4.) Keep out of the sun – don't store wine where the sun beams down on it, light and heat are not friends of bottled wine. 5.) Store your wine on its side – the cork should remain in contact with the wine in order to keep it from drying out. Those are the simple rules for keeping your wines tasting their best.