

# Robinson Family VINEYARDS

AUTUMN 2020

Hi everyone, hope all is well with you and your families. It's been an eventful year just about everywhere, it seems, but we're grateful we are all together and healthy, and vintage 2020 is safe in the cellar, and tasting delicious.

## IN THE VINEYARD AND CELLAR

We completed harvest of the 2020 vintage on September 26—two days before the Glass Fire took off, so fruit was off the vine and safely in the tank before that. It was a lighter crop than the past two years, but those were large, so we're happy with quantity, as well as quality. Also in September, we bottled our largest vintage ever (the 2018), with a total of 1503 cases of red wine, which we'll bottle age in the cellar for a year before release.



## A NEW ADDITION TO THE LINEUP

We made Rosé for the first time last year, a Rosé of Merlot, and it sold out in a few days. So we are producing a Rosé of Merlot, a Rosé of Cabernet Sauvignon and a small amount of Rosé of Cabernet Franc in 2020. Those will be bottled and released in March.

## A NEW ADDITION OF ANOTHER TYPE

Along with harvest, autumn is calving season. So far, we've added two little bull cows and one heifer to our herd, with six more on the way.

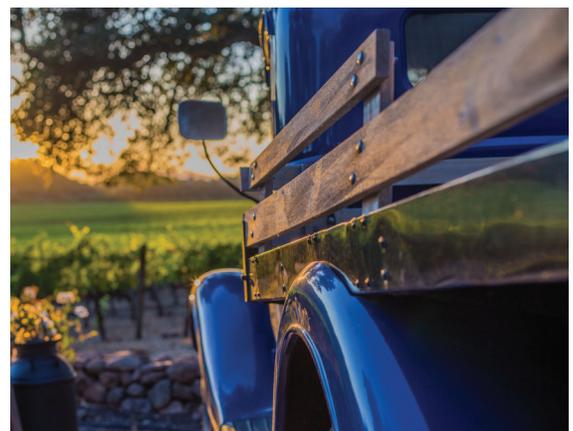
## AN INVITATION

The cyclical nature of farming is a relief at times like this, providing at least some sense of normalcy in a world gone crazy. Being in one of the world's most beautiful places doesn't hurt either, so we invite you to come visit.

We're always ready to welcome you here for a private visit to enjoy a little serenity, surrounded by vines and mountains with some of our wine in your glass.

It doesn't get much better than that.

Tommy



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### GIFT PACKS

Looking for a special gift that can't be found anywhere else? We offer two- and three-bottle gift packages of our limited-edition Robinson Family Vineyards wines, presented in a gift box ready for giving.

*Available on our website,  
or call or email us to order.*

#### ESTATE RESERVE VERTICAL

2005 Reserve Cabernet Sauvignon  
2006 Reserve Cabernet Sauvignon  
2007 Reserve Cabernet Sauvignon  
\$399.00

#### ESTATE COLLECTION DUO

2016 Reserve Cabernet Sauvignon  
2016 2+3 Red Proprietary Blend  
\$285.00

#### ESTATE COLLECTION TRIO

2016 Cabernet Sauvignon  
2016 Cabernet Franc  
2016 Merlot  
\$230.00

#### RED/WHITE DUO

2016 Cabernet Sauvignon  
2018 Sauvignon Blanc  
\$120.00



### WINE CLUB PICK-UP PARTY

*Sunday, November 15*

Wine club members, save your shipping costs and join us for a late-fall afternoon gathering from 12:30 – 3:00 pm. We'll fire up the woodburning oven and provide pizza and other bites to enjoy with a glass of wine or two.

No charge to club members, and bring a guest.

### PIZZA PARTY AUTUMN SALAD

*Serves about 6*

We served this at our pizza party last year and had so many requests for the recipe that we asked chef Ron Stainer to share.

½ lb baby kale  
½ butternut squash, diced  
½ cauliflower, medium size florets  
1 lb crimini mushrooms,  
quartered  
½ red onion, sliced thin  
½ lb carrots, julienne  
½ fennel, shaved thin  
½ bunch of radishes, shaved thin  
4 oz. goat cheese, crumbled  
3 c rice vinegar  
2 T sugar  
4 garlic cloves  
red chili flakes, to taste

rosemary sprigs, as needed  
salt and pepper, to taste  
extra virgin olive oil, as needed  
¼ c sunflower kernels

#### *Dressing*

½ c onion pickling brine  
¼ c balsamic vinegar  
½ c canola oil  
¼ c extra-virgin olive oil

goat cheese  
sunflower kernels



Preheat oven to 410F. Place onions and carrots in separate heat-proof containers along with a pinch of chili flakes in each. Place vinegar and sugar in pot and bring to a boil. Pour hot liquid over onions and carrots, just enough to cover. Allow to cool.

Season mushrooms with salt, pepper, rosemary and olive oil, place on cooking sheet and roast until tender (about 15-20 min.). Prep the cauliflower the same way, with the addition of garlic. Place on cooking sheet and roast until you have color (10-15 min.). Allow each to cool.

In a fry pan, add a shallow amount of oil and heat on medium-high. Once heated, place squash in oil and allow to cook until there is color. Take out,

lightly drain and place on cooking sheet, add salt and pepper, then place in oven to finish (about 8-10 min, or until fork tender). Allow to cool.

For dressing, combine all ingredients and shake well to emulsify. Combine kale, fennel, radish, squash, mushrooms, cauliflower, onions, carrots and toss with a small portion of dressing to coat. Taste and add more dressing as needed. Season with salt and pepper and finish with goat cheese and sunflower kernels.