

# ROBLEDO FAMILY WINERY

Strength, Longevity, & Grace



## A SNEAK PEAK OF THIS ISSUE

- Upcoming Releases
- From Farm to Table
- Maria's Kitchen
- Wine Specials
- Events

**Save the date!**

July 29 - Salsa Night  
October 7th - Harvest Event



## "UNCORK, UNWIND, AND DRINK SOME FINE WINE"

Hola Familia!

We hope this newsletter finds you in good spirits as summer graces us with its warmth and abundant sunshine. At Robledo, we are excited to share some exciting updates, upcoming events, and delightful wine offerings that will make your summer even more enjoyable.

Saludos,  
Robledo Family Winery

# UPCOMING WINES



## 2022 Pinot Blanc

### Sonoma Coast

Our Pinot Blanc from Sonoma Coast displays a pale straw color with hints of green, reflecting its youthful and vibrant character. On the nose, this Pinot Blanc offers a delightful bouquet of crisp and inviting aromas. Aromatics of green apple, pear, and citrus fruits dominate, providing a zesty and lively character.

The flavors mirror the aromas, with vibrant notes of green apple, ripe pear, and tangy citrus fruits taking center stage. The finish of this Sonoma Coast Pinot Blanc is clean and lingering, leaving a refreshing sensation on the palate.

Retail: \$35

Club: \$24.50/\$29.75 Amigos Club

## 2022 Merlot

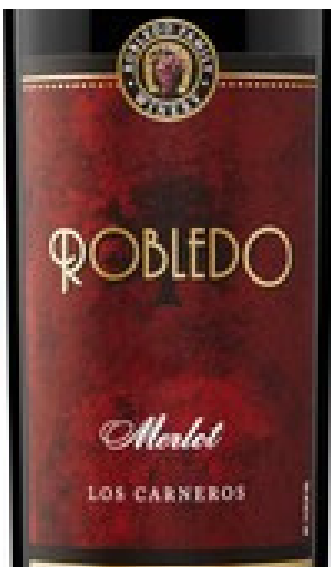
### Los Carneros

Our Merlot from the Los Carneros region displays a deep ruby-red color with hints of garnet at the edges, indicating maturity and complexity. Its vibrant hue entices the eye and suggests a wine of depth and richness. Upon swirling the glass, the aromas of this Merlot envelop the senses with an enticing bouquet.

Ripe dark fruits dominate the nose, with notes of black cherry, plum, and blackberry. On the palate, the Los Carneros Merlot delivers a harmonious and velvety experience. The wine exhibits a medium to full body, with supple tannins that provide a smooth and refined mouthfeel.

Retail: \$40

Club: \$28/\$34 Amigos Club







# FROM FARM TO TABLE

## Preparing for harvest ...

The summer season is a critical time for vineyard practices as it plays a crucial role in the development and maturation of the grapes. Here are some common vineyard practices that take place during the summer.

- 1. Canopy Management:** Vineyard workers carefully trim and train the foliage to ensure proper airflow and sunlight penetration to the grape clusters.
- 2. Irrigation:** As temperatures rise during the summer, Water is supplied to the vines strategically to ensure they receive adequate hydration without excess.
- 3. Leafing and Shoot Thinning:** Removing excessive leaves and excess shoots allows for better airflow, reduces the risk of mold and mildew, and enables better grape ripening by optimizing sun exposure.
- 4. Pest and Disease Management:** Vineyard managers diligently monitor the vineyards for signs of pests, such as grapevine moths or mites, and employ targeted pest control measures if necessary.
- 5. Vineyard Floor Management:** Weed control practices, such as mowing or cultivation, are employed to minimize competition for nutrients and water between the vines and unwanted vegetation.
- 6. Crop Thinning:** In some instances, crop thinning techniques during the summer. By selectively removing excess grape clusters, this practice helps concentrate the vine's energy on a smaller yield, resulting in improved fruit quality, flavor concentration, and overall balance.
- 7. Monitoring Ripeness:** Throughout the summer, vineyard teams regularly monitor the ripening process of the grapes. They assess factors such as sugar levels (Brix), acidity, and flavor development.

# Maria's Kitchen

## AL PASTOR TACOS

### Ingredients

- 2 lb. pork tenderloin

#### Marinade:

- 3 cloves garlic, minced
- 1 teaspoon dried oregano leaves
- 1/2 teaspoon cumin
- 1/2 teaspoon ground black pepper
- 1/3 cup pineapple juice
- 1/4 cup white vinegar
- 2 Tablespoons Achiote paste, \*See notes below for a homemade substitute
- 2 canned chipotle chile peppers, chopped + 1 tsp adobo sauce (that's 2 peppers, not 2 cans :)
- 1/8 teaspoon fine salt

#### For Tacos:

- 1-2 rings canned pineapple
- 1/4 small red onion

#### For salsa:

- 1/4 cup red onion, diced
- 1 medium jalapeno, seeded and diced
- 1 tomato, seeds removed and diced
- 3 rings canned pineapple, diced
- 1/4 cup fresh cilantro, chopped
- Juice of 1/2 lime
- Pinch salt

#### For serving:

- 6 small white corn tortillas, heated or grilled
- lime wedges, for drizzling



1. Prepare the marinade: Combine all the marinade ingredients in a small saucepan. Bring to a boil, stirring to combine. Remove to a food processor or blender and process until smooth. Pour into a bowl and let cool completely (can pop in the fridge to speed up the process, but be sure it is cooled before adding to the meat).
2. Remove the silverskin and any visible fat from the pork tenderloin. Butterfly the pork, but slicing from end to end, almost, but not all the way through. Open up and press flat. Place into a plastic bag. Pour cooled marinade into bag and rub to coat the meat. Seal bag and refrigerate at least one hour and up to 24 hours. (The longer you can marinate, the better the flavour will be).
3. Before cooking meat, prepare salsa by combining all ingredients in a bowl. Stir to combine, cover and set aside.
4. \*Regardless of how you are cooking, the pineapple and onion will not take as long to cook as the pork, so simply remove when done and continue cooking the pork until cooked through.
5. To cook on BBQ: Grill pork, pineapple rings and onion quarter until pork is cooked through and pineapple and onion are nicely grilled.
6. To cook in grill pan on stove top: Cook pork, pineapple rings and onion quarter over medium-high heat until cooked through and/or grilled.
7. To cook in the oven: Place pork, pineapple rings and onion quarter on a foil-lined baking sheet under the oven broiler, about 6-8 inches from the heat. Cook until cooked through.
8. Remove pork, pineapple rings and onion to a cutting board. Allow pork to rest a few minutes, then, using a sharp knife, cut the pork, pineapple and onion into small slices and toss to combine.
9. To serve: Heat or grill tortillas. Spoon in some of the pork/pineapple/onion mixture. Top with salsa. Serve with lime wedges, for drizzling.

#### Notes

If you don't have Achiote paste, you can make a homemade substitute. In a small bowl, mix together 4 1/2 tsp paprika, 1 Tbsp white vinegar, 3/4 tsp dried oregano, 1 tsp garlic powder, 1/4 tsp cumin, 1/4 tsp vegetable oil into a paste. Measure out what you need to use immediately or transfer to an airtight container and refrigerate up to 2 weeks.



Pair it with our  
**2019 El Rey Cabernet Sauvignon**





# WINE SPECIALS



**2021 Merlot Rosé**

**6 bottles**

\$159 Club / \$179 Retail

**12 bottles**

\$299 Club / \$319 Retail



**2013 Cuvée Brut**

**6 bottles**

\$189 Club / \$219 Retail

**12 bottles**

\$369 Club / \$399 Retail

## VISIT US

CLUB MEMBERS ENJOY YOUR COMPLIMENTARY TASTINGS

Monday-Saturday:

10 am to 5 pm

Sunday:

11 am to 4 pm

Reservations Required

Schedule a tasting by calling

888-939-6903 or emailing at [robledotastingroom@gmail.com](mailto:robledotastingroom@gmail.com)



# SAVE THE DATE!

## UPCOMING EVENTS



### 20 | **La Cosecha** 23 | GRAND TASTING

SATURDAY, AUGUST 19  
6:00 PM - 9:00 PM

**ALDINA VINEYARDS**

14210 BACCHUS LANDING WAY, STE. 201  
HEALDSBURG, CA 95448



# HARVEST EVENT

## OCTOBER 7TH

12-4 PM

BLESSING OF THE GRAPES CEREMONY  
GRAPE STOMPING  
BALLET FOLKLORICO  
MEXICAN FOOD  
MARIACHI  
WINE

