

ROBLEDO FAMILY WINERY

Strength, Longevity, & Grace



A SNEAK PEAK OF THIS ISSUE

Featured Wine
Recipe
Mother's Day Special
Visit Us
Save the Date

SAVE THE DATE:

8/19/23
WINE CLUB:
SUMMER CELEBRATION

10/7/23
HARVEST FIESTA

11/17/23
WINE CLUB:
PICK UP PARTY

SPRING IS IN THE AIR! GRAB A GLASS AND CELEBRATE!

Feliz Primavera!

The sun is out, and the flowers are blooming! The brilliant yellow blossoms of the mustard cover the vineyards in a beautiful glow, not only are they pretty to look at, but they are an important cover crop that keeps the grapevine soils rich and filled with nutrients for both fruit and wildlife.

If you look closely, you can see the tiny leaves popping up on a few of our vineyards on the valley floor. Spring also brings budbreak, this signals the moment when our sleepy vines decide to wake up from their winter sleep. With the cold winter, the longer sleep and plenty of rain the vines will be less stressed, and they won't have to strain to find water. Spring showers bring May flowers so come visit and see for yourself the beauty of Sonoma and Napa valleys.

***Saludos,
Robledo Family Winery***



FEATURED WINE



2021 Robledo Chardonnay Los Carneros

This 2021 Chardonnay has an enticing aroma of green apple, and honeysuckle blended with ripe summer melons, bright citrus, and clever notes of kiwi sprinkled about

Retail: \$40
Club: \$28/\$34 (Amigos)

2021 Seleccion Reserva Pinot Noir

This 2021 Pinot Noir opens up beautifully with bright rhubarb and hints of delicate semi-sweet spices. Hints of floral tease the senses as they gently move through the wine. This wine is bright with subtle earthiness and a silky finish.

Retail: \$45
Club: \$31.50/\$38.25(Amigos)



SOPA DE LIMA

BY CHEF JOHN ASH

Ingredients:

Coconut or olive oil for frying

- 1 8-oz package yellow or white corn tortillas, sliced into strips 1/4 inch by 2 inches
- 1 whole chicken (about 3 pounds)
- 2 medium white onions, peeled, halved and sliced lengthwise
- 4 cloves garlic, thinly sliced
- 2 medium fresh poblano peppers, stemmed, seeded and diced
- 1 tsp ground cumin
- 2 tsp oregano, preferably Mexican
- 1 tsp fennel seed
- 2 tsp pure chile powder, i.e. ancho
- 3 C quartered tomatillos
- 2 C cooked long-grain white rice
- Kosher salt and freshly ground pepper
- 5 large limes, 4 juiced and one cut into wedges for garnish

Accompaniments: Sliced jalapeños, cilantro sprigs, avocado slices, crumbled cotija cheese, reserved tortilla strips

*Pair with a glass of our
2021 Robledo Chardonnay*



1. Line a plate with a paper towels. Add an inch of oil to a deep sauce pan and over moderately high heat, fry the tortilla strips until crisp and golden brown, about 2 minutes. Using a slotted spoon, transfer the tortilla strips to the towel-lined plate and let them cool.
2. Nestle the chicken in a large stock pot and pour enough water into the pot to cover the chicken by 2 inches. Bring the water to a gentle boil over medium-high heat and then immediately reduce the heat to medium-low, partially cover, and very gently simmer until the chicken is cooked through and the meat shreds easily with a fork, about 1-1/2 hours.
3. Remove the chicken from the pot and place on a plate to rest until it's cool enough to handle. Remove and discard the skin. Pull the meat from the bone, discarding bones, shred or tear it and set aside.
4. Strain the cooking liquid through a fine-mesh sieve, discarding solids and set aside. Wipe out the pot, add 2 tablespoons of oil and over moderate heat, sauté the onions, garlic, poblano, cumin, oregano, fennel seed and chile until vegetables are softened, about 6 minutes. Add 6 cups or so of the stock, tomatillos, reserved chicken and simmer for 10 minutes more. Taste for seasoning and add salt,
5. Add a scoop of rice to warm bowls and ladle soup over. Pass accompaniments separately and allow each guest to add to his or her bowl as desired.
6. Ladle the soup into bowls, being certain to scoop some rice from the bottom of the pot, and serve with the lime, sliced jalapeño, crumbled Cotija cheese, sliced avocado, and tortilla strips on the side for each person to add bowl.





Mother's Day is on May 14th and of course we want to honor all of the lovely Mamma's out there with our special on our crisp and refreshing Merlot Rosé and Robledo Sauvignon Blanc!

6 PACK SPECIAL

**(3) 2021 MERLOT ROSE
(3) 2021 ROBLEDO SAUVIGNON BLANC**

**RETAIL: \$180*
CLUB: \$115*
NON-CLUB: \$150***

***SHIPPING & TAX NOT INCLUDED
SALE DATES: 5/1/23-5/15/23**

**CELEBRATE THE MAMMA
IN YOUR LIFE**



**VISIT US
ENJOY YOUR
COMPLIMENTARY
TASTINGS**

Monday- Saturday:
10am to 5pm

Sunday:
11am to 4pm

Reservations Required
Schedule a tasting by calling
888-939-6903 or emailing at
robledotastingroom@gmail.com

