

# ROBLEDÓ

*family winery*





# Notes from the winemaker

**The vineyard is full of young grapes! After pollination, we had a very healthy fruit set. The first phase of the fruit set begins at bloom and persists for two months, during this time the berries are formed.**

**The berry expands in volume and accumulates important organic acids that are fundamental to the winemaking process. Tannins accumulate at this time as well, which are responsible for bitterness and astringency, and aid in color, stability, and mouth feel. These are the building blocks to making great wine!**

**In the cellar, we are making early preparations for harvest, estimating our vineyard harvest, and choosing yeasts, nutrients, and all other fermentation necessities for the approaching season. Soon we will be hard at work making more great wines for you to enjoy!**





# Newest Releases

## 2019 Seven Brothers Cabernet Sauvignon



Our 2019 Cabernet Sauvignon shows some aromas of cedar, vanilla, black currant, and plum. A young bright beginning, with an herbaceous balanced ending. This wine has a full-bodied well-rounded finish. This Cabernet pairs well with full-bodied red meats or anything on the grill.

## 2019 Robledo Red Blend



This 2019 Robledo Red Blend opens up with a deep alluring aroma of black cherries and dried plums, teasing the nose with hints of cranberry throughout. The savory palate of this wine is brightly spiced with subtle bouts of oak woven across the board.

## 2019 Seven Brothers Chardonnay



Our 2019 Seven Brothers Chardonnay has an enticing aroma of green apple, and honeysuckle, blended with subtle hints of mint. The palate of this wine is welcoming, beginning with ripe summer melons, bright citrus, and clever notes of kiwi.

Pair it with our  
2019 Seven  
Brothers  
Sauvignon  
Blanc



# En la cocina..

## Tacos de Pescado (Fish Tacos)

### Ingredients

- 1 pound fresh or frozen firm-flesh fish fillets (such as halibut or salmon), about 1 inch thick
- ¼ cup tequila, lime juice, or lemon juice
- 2 tablespoon lime juice or lemon juice
- 1 fresh jalapeño or serrano chile pepper, seeded and finely chopped
- 2 cloves of garlic, minced
- ¼ teaspoon ground cumin
- 1 ½ cup shredded lettuce
- 24 4-inch corn tortillas or eight 8-inch flour tortillas
- 1 cup chopped red or green sweet peppers (2 small)
- 1 red onion, halved and thinly sliced
- Snipped fresh cilantro (optional)
- Mango slices (optional)



### Directions

- Thaw fish, if frozen. Rinse fish; pat dry with paper towels. Place fish in a shallow dish. For marinade, in a small bowl stir together tequila, lime juice, chile pepper, garlic, and cumin. Pour marinade over the fish. Cover and marinate in the refrigerator for 30 minutes, turning the fish occasionally.
- Meanwhile, preheat the oven to 350°F. Stack tortillas and wrap tightly in foil. Bake for about 10 minutes or until heated through.
- Preheat broiler. Drain fish, discarding marinade. Pat fish dry with paper towels. Place fish on the greased unheated rack of a broiler pan. Broil 4 inches from heat for 5 minutes. Using a wide spatula, carefully turn the fish. Broil for 3 to 7 minutes more or just until fish flakes easily when tested with a fork.
- Using a fork, break broiled fish into small pieces. To assemble tacos, divide lettuce among warm tortillas, placing lettuce on one half of each tortilla. Top lettuce with the fish, sweet peppers, and red onion. If desired, serve with cilantro and/or mango slices.



# Wine Specials



## 2019 Seven Brothers Sauvignon Blanc

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**6 bottles**

**\$96**

**Plus Tax + Shipping**

**12 bottles**

**\$132**

**Plus Tax + Shipping**



# Join our La Familia Wine Club

**As a "Familia" member you will receive these exclusive benefits**

- No annual membership fees
- Freedom to customize club selection (During given time)
- 15 - 30% off all wine purchases
- 10 - 20% off Robledo Family Winery clothing & merchandise
- Complimentary tasting for you & a guest
- "La Familia" Wine Club Newsletter with updates, highlights, tasting notes, & recipes
- Exclusive invitations to "La Familia" club-only events & winery events
- Discounted tickets to Robledo Family Winery events
- Priority access to new release wine as well as "La Familia" Collector's Edition Reserve Cabernet Sauvignon

**[robledofamilywinery.com/Wine-Club](http://robledofamilywinery.com/Wine-Club)**

## **Tasting Room Hours**

Monday - Saturday

10:00 pm - 5:00 pm

Sunday

11:00 - 5:00 pm

[wineclub@robledofamilywinery.com](mailto:wineclub@robledofamilywinery.com)



[/robledofamilywinery](https://www.instagram.com/robledofamilywinery)



# Upcoming Events



**Salsa & Vino Night**

Saturday,  
September  
17th

**Salsa & Vino**  
Tacos • Music • Wine

**Live Salsa Music**

**5:00 pm - 8:00 pm**

**\$65 General Admission**  
**\$55 Club Members**

[robledofamilywinery.com/Events](http://robledofamilywinery.com/Events)

21901 Bonness Rd, Sonoma, CA 95476  
(707) 939-6903



**Harvest Event**

BLESSING OF THE GRAPES CEREMONY  
GRAPE STOMPING  
AZTEC DANCERS  
MEXICAN FOOD  
MARIACHI  
WINE

**October 1st**  
**12 - 4 pm**

[robledofamilywinery.com/Events](http://robledofamilywinery.com/Events)

**Non-Club \$95**  
**Club \$85**