

WINE CLUB

NEWSLETTER

Graziano Family of Wines

WINTER (INVERNO) 2022

A Sparkling Future, Retrospective



Twelve years ago, I wrote a story for the wine club newsletter, "A Sparkling Future" about our venture into the sparkling wine business. As they say, "what a difference a day makes." Well, how about 12 years? The article went like this:

"How many times in this business do you have to tell yourself that you would never 'do that' because it makes no financial sense? Well apparently, not enough. This year we have started one of the biggest black holes of all wine investments; making sparkling wine. My wife Trudi and I both love sparkling wine, especially Champagne, but with its expensive price tag we cannot afford to drink it very often. This is one of the reasons we decided to try our hand at making sparkling wine. As usual to make my life as complicated as possible I am producing not one sparkling wine, but three. Only several hundred cases of each wine will be produced: a Brut, made from Chardonnay, Pinot Blanc and Pinot Noir, a Blanc de Blanc made from Chardonnay and Pinot Blanc, and a Brut Rose made from Pinot Noir and Chardonnay. All the wines will be produced under the Saint Gregory label because of their Burgundian heritage. There

are several aspects that will make these wines unique compared to many their California counterparts. The wines are 100% barrel fermented and aged sur-lie in neutral French Burgundy barrels for about 4 months without the use of malo-lactic fermentation. This method is rarely used for California sparkling wines and only for the most expensive wines in Champagne, France such as Krug. After the secondary fermentation in the bottle the wines will be aged in the bottle (or tirage) for as long as 3 to 4 years, again unusual for California sparkling wines. The final technique that will make our sparkling wine different is the use of Pinot Blanc. Pinot Blanc is not used in Champagne France or California but is an important variety used in some of the very best Italian sparkling wines that hail from the Franciacorta region in northwestern Italy. As far as the grapes

continued on page 10

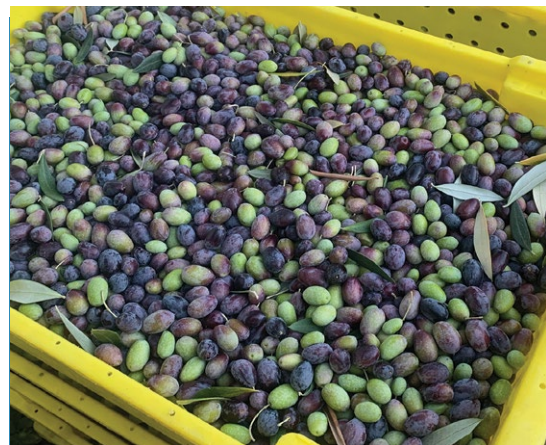
GRAZIANO



FAMILY OF WINES

Mendocino Wine Growers
Since 1918

WINE CLUB EDITION



IN THIS ISSUE

- **Profile: Bryce Krizan, Vineyard Foreman** — pg. 2
- **Wine Descriptions: Wines in Your December 2022 Shipment** — pg. 3
- **What others are saying** — pg. 4
- **Order Form/Upcoming Wine Specials** — pg. 5
- **Next Wine Club Shipment** — pg. 4
- **New Releases** — pg. 6
- **News from the Tasting Room** — pg. 7
- **Profile (con't) Bryce Krizan, Vineyard Foreman** — pg. 8
- **Calendar of Events** — pg. 9
- **Main Article (con't): A Sparkling Future, Retrospective** — pg. 10
- **Trudi & Alexandra's Recipe: Butternut Squash Risotto** — pg. 11
- **Greg's Two Cents: Harvest 2022** — pg. 12

"Do You Feel Like We Do"

Well, woke up this morning with a wine glass in my hand.

Whose wine? What wine?

Where the hell did I dine?

Must have been a dream

I don't believe where I've been.

Come on, let's do it again."

— Peter Frampton

Profile

Heads Carolina, Tails California

— Bryce Krizan, Vineyard Foreman



It's not very often I find people "my age" with an old soul similar to mine. Give me classic rock on a record player. Give me an old beat-up truck. Give me homemade bread proofed by a wood stove in a pieced together family cabin on a weathered but worldly ranch. Needless to say, when Bryce Krizan and I crossed paths, I was pleasantly surprised.

When we met for the first time over a pandemic-induced Zoom meeting for Young Farmers and Ranchers (a community oriented social club ran by the Farm Bureau), I had no idea how much we shared in our enjoyments, but I was curious about him right away. The next thing I knew, he was standing at the winery doorstep with a mutual friend of ours, and I've considered myself lucky ever since. What ensued was your classic small-town movie script of romance, and it couldn't have been written much better. Regardless, the story of how Bryce got here is why we're here, and it's a great one.

Born to a family with a dairy farming background in Wisconsin, Bryce had the early childhood typical of that part of the Midwest. Although moving to Charleston, South Carolina when he was 3, he was always interested in agriculture, which showed on his trips back to Wisconsin to his grandfathers farm. Little did he know, his life would steer him in the right direction.

While attending college in South Carolina for Biology, he went on a road trip with his mother, Dana. They started in Oregon to visit a cousin and made it to the California coast. (Dana spent her young adult life in San Diego, so she was familiar with California). After a major road collapse on the scenic Highway 1 sent them inland, a crazy adventure to Potter Valley to find the old pear and sheep ranch her grandfather worked on transpired. Stopping in town at the local store/bar (Potter Valley is like a machine, bringing you back to a simpler, more agrarian time. It's a little Wild West if you know what I mean.) the bartender remembered Dana's grandfather and pointed them in the direction of the ranch he worked on. "You can't miss it", he said. Driving up and down the road several times, nearly giving up, a man riding a dirt covered ATV (looking not much cleaner himself), flagged Bryce and Dana down noticing they looked lost. Miraculously, it was the son-in-law, Kyle Farmer, of the Magraders, whom they were searching for. When Bryce and Dana explained themselves, he proclaimed how they had to stay to meet the family, who were returning any moment from vacation.



Bryce's great uncle and grandfather on the ranch. 1954

Before long, stories of shared scars caused by blows from shovels and hoes between the ranch patriarch Mac and Bryce's grandfather, were told. They pointed out the small adobe house the family used to lived and where they used to tend to sheep. After a quick tour of the ranch, they invited Bryce to come for an internship to learn about raising grass-fed cattle, sheep, pigs, and all the other, finer points of ranching. One summer of interning and Bryce decided he was here to stay, once he went back to college to finish getting his degree. Six months later he boarded a plane from CHS to SFO airport, his essential belongings and cat companion Onion in tow, for his California dream. Bryce got his "River House" cabin on

continued on page 8

DECEMBER 2022 Wine Selections



Blend: 36% Pinot Meunier,
36% Pinot Gris, 28% Pinot Noir
Cases Produced: 220
Alcohol: 12.7%
Total Acidity:
0.96 g/100mL
PH: 2.92
Residual Sugar: 0.08% (Brut)

Saint Gregory Brut Rosé 'Cuvée Trudi' 'Cuvée #14

This is our 2nd release of 4 wines from the 2014 vintage produced under the Saint Gregory brand. My wife Trudi and I are great lovers of sparkling wine, especially French Champagne. As I began to formulate the recipe for our sparkling wines, I looked to not only the tradition of Champagne but also to the tradition of sparkling wine from all over the world. To make our sparkling wine rich and unique, we decided to barrel ferment the "base wine" similar to some of the greatest French Champagnes like Krug and Bollinger.

The grapes for our Saint Gregory Brut Rosé come exclusively from our Nube Bianco Vineyard located in the beautiful high elevation Potter Valley at the head waters of the Russian River in Mendocino County. 36 % of this wine is Pinot Meunier, 36% Pinot Gris, and the remaining 28% is Pinot Noir.

All the grapes were whole cluster pressed and 100% barrel fermented and sur-lie aged in neutral French Burgundy barrels for 8 months without malo-lactic fermentation. 4% of the Pinot Noir fraction was produced as red wine and also aged in barrels for 6 months, this is where the beautiful salmon color and the very slight tannin structure comes from. The wines were then blended, fined, filtered, cold stabilized, bottled with the addition of yeast and sugar with a crown cap, and laid to rest in metal bins for an amazing 7 years on their sides (tirage or Sur-latte). Here is where the second fermentation occurs, which gives the sparkling wine its fascinating bubbles and its yeasty-toasty character. The longer the yeast are in the bottles the more they breakdown (autolysis) and the more yeasty-toasty character they give the wine. Also, this extended ageing gives the wine extremely fine and persistent bubbles. After this aging, the wine is placed in a riddling machine where all the spent yeast is moved into the neck of the bottle. Once finished with this process, the bottles are placed neck down in a freezing bath, the caps are removed, the yeast are expelled (disgorged) from the bottle, the bottles are filled (dosage) with a measured amount of sugar and wine, (also called the liqueur d'expedition), corked, and covered with a wire hood and a capsule to prevent the corks from popping out.

Our Saint Gregory Brut Rosé is not only a wonderful celebratory wine and aperitif, but also a great food wine because of its dryness, pairing well with soft creamy cheeses, roasted chicken, and number of seafood dishes, such as grilled salmon and smoked salmon with crème fraîche and caviar.

2019 Monte Volpe Sangiovese



Blend: 100 % Sangiovese
Cases Produced: 465
Alcohol: 14.5%
Total Acidity:
0.69 g/mL
PH: 3.40
Residual Sugar: 0.2% (Dry)

In 2019 the weather conditions were less than ideal. A year with minimal rainfall was matched with a very erratic mix of very hot and very cool days during the summer. This caused many of the mid-ripening varieties to ripen late and become susceptible to the late rains in October. Luckily our Sangiovese vineyards are in good locations and were harvested before the rains, producing wines that are dark purple-garnet in color with aromas and flavors of ripe boysenberry, smoky cherry, spicy wood and earth, with ripe, full tannins and a seamless balance that carries through to a long, lush finish.

Under the Monte Volpe label, we are one of the oldest producers of Sangiovese in California, releasing our first vintage in 1992. 68% of this wine is from the Petrone Vineyard which sits on a southeast facing hillside in the western foothills above the Ukiah Valley. 32% is Sangiovese from our Vincenzo Vineyard in the western benchlands near the township of Calpella, just north of Ukiah.

In these vineyards, shallow rock laden soils, warm southwestern exposures and cool nights produce grapes with superb balance, concentration and fruity aromas and flavors. The grapes were hand-harvested at an average of 26 degrees brix from October 22nd to the 26th, just in time to miss the late October rains that were to come. After crushing the grapes into small open-top stainless-steel tanks, the must was cold soaked for 4 days and then pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French Burgundy oak barrels (25% new). After aging in barrels for 32 months, the wine was egg white fined, rough filtered and bottled on September 12th, 2022.

Enjoy with grilled steaks, pasta with forest mushroom sauce, and lamb chops with rosemary sauce.

2017 Graziano Carignane



Blend: 93% Carignane,
7% Zinfandel
Cases Produced: 330
Alcohol: 15.5%
Total Acidity:
0.70 g/mL
PH: 3.56
Residual Sugar: 0.3% (Dry)

Carignane is an old-world variety that like many, was probably spread to Spain and Sardinia by the ancient Phoenicians and eventually worked its way to southern France where it is now one of the most important varieties grown in the Languedoc-Roussillon region alongside Syrah, Grenache, and Mourvèdre. Mendocino County is one of the largest producers of Carignane in the premium wine growing regions of California, with a majority being old-vines, most of which being well over 70 years old.

93% of this Carignane comes from our 80+ year-old Vincenzo Vineyard which is located on the white Pinole Clay-loam soils benchlands above the Russian River in the heart of the Calpella District of the Ukiah Valley. The remaining wine for this blend is 7% Zinfandel from the Tournour Vineyard, which is located on the gravelly soils of Redwood Valley, also near the Russian River. Hand harvested October 11th- 19th at 25 degrees Brix, the grapes were crushed into open top fermenters being punched down and pumped over for two weeks. The wine spent 36 months aging in French Burgundy and American oak barrels, which has softened the wine and added complexity to the intense aromas and full flavors. Dark purple-garnet in color, this wine has complex aromas and flavors of black plums and dusty leathery cherries. Moderate acidity and ample tannins lead into a vinous, well structured, long-lasting finish. This is a classic old-world, old-vine Carignane. This wine was bottled on July 29th, 2021. This wine was given 92 by the Wine Enthusiast magazine, a gold medal in the 2021 Mendocino Wine Competition, and was "Wine of the week" in the Press Democrat newspaper.

This is a great wine to be served with old world dishes such as braised short ribs, venison stew, lamb shanks, or with sharp, well-aged cheeses.

Accolades

WHAT OTHERS ARE SAYING

The Press Democrat

Enotria, 2017 Barbera, Mendocino County, 14.5%, \$22, 3.5 Stars. Earthy, with aromas and flavors of black cherry and a streak of red currant. Lightly toasted, pretty.

Graziano Family of Wines, 2017 Petite Sirah, Mendocino County, 14.4%, \$22, 4 Stars. A hearty petite sirah, meaty and a touch tart. Notes of ripe blackberries, Bing cherry and chocolate, with an undercurrent of cracked black pepper. Robust, with a lingering finish. Impressive.

Monte Volpe, 2018 Primitivo, Mendocino County, 15.5%, \$23, 4 Stars. This primitivo (also known as zinfandel) has high-toned fruit of cranberry and pomegranate coupled with notes of anise and cracked black pepper. Lingering finish. Well-crafted.



Citation/Source: **5 Family Wineries That Show Mendocino County's Italian-American Heritage**

BY JIM GORDON at the Wine Enthusiast

Winery names like Mondavi, Martini and Sebastiani are household names among wine drinkers. Italian Americans established these wineries in California in the early 20th century and their brands grew big over time. So big, in fact, that they became acquisition targets for the largest wine companies in the country and lost their founding-family connections.

Names like Barra, Graziano and Testa are not nearly as well-known, but these and other Italian-American families in Mendocino County have kept their heritages intact. Third-, fourth- and fifth-generation winemakers continue to farm their vineyards and fill their cellars, making high-quality wines in the warm inland hills and valleys surrounding the city of Ukiah.

[...] **Graziano Family of Wines:** Greg Graziano's grandparents came from Piemonte in 1918 and started growing grapes in Redwood Valley. Greg's dad and mom continued the vineyards, inspiring Greg to study viticulture. He and wife Trudi founded Graziano, Enotria, St. Gregory and Monte Volpe wines. Greg also aided other local projects, including Milano Winery with the family of the current Brutocao winemaker, Hoss Milone. Today, fourth-generation daughter Alexandra does much of the Graziano winemaking.

GFW Order Form

Wine	Reg. Bottle Price	Club Bottle Price	# of Bottles	Total \$
SAINT GREGORY				
Pinot Noir 2018	22.00	16.50		
Pinotage 2018	23.00	17.25		
Pinot Meunier 2019	23.00	17.25		
Reserve Pinot Noir, Anderson Vly 2019	40.00	30.00		
Brut Rosé 2014, Sparkling Wine	40.00	30.00		
MONTE VOLPE				
Primo Rosso Lot-15	13.00	9.75		
Extra Virgin Olive Oil 2022, 375ml	16.00	12.00		
Negroamaro 2018	23.00	17.25		
Primitivo 2018	23.00	17.25		
Sangiovese 2019	28.00	21.00		
Aglianico 2019	40.00	30.00		
Peppolino 2019	40.00	30.00		
ENOTRIA				
Moscato 2021	13.00	9.75		
Dolcetto 2016	22.00	16.50		
Barbera 2017	22.00	16.50		
NV Moscato Elevato	35.00	26.25		
Fortified dessert wine, 375ml				
GRAZIANO				
Chenin Blanc 2020	18.00	13.50		
Zinfandel 2017	22.00	16.50		
Carignane 2017-18	22.00	16.50		
Petite Sirah 2018	23.00	17.25		
100th Anniversary Cookbook	25.00	18.75		
Cabernet Sauvignon 2018	40.00	30.00		
Syrah Tawny Dessert Wine 2002	40.00	30.00		
Fortified dessert wine, 375ml				

Subtotal		\$
CA Residents - Add Sales Tax (7.875%)		\$
Add UPS or GLS Ground Shipping, packaging, and handling:		\$
— \$30/cs Western States,		
— \$40/cs Middle America,		
— \$50/cs Eastern States		
Total Amount Due		\$

Name	
Address	
Phone	
Credit Card #	Exp. date
Signature	



Come by and
see us in Hopland
for free tasting!

Graziano Family of Wines Tasting Room

John Reagh, Manager
johnr@grazianofamilyofwines.com

13275 S. Hwy 101, Ste 1
P. O. Box 774
Hopland, CA 95449

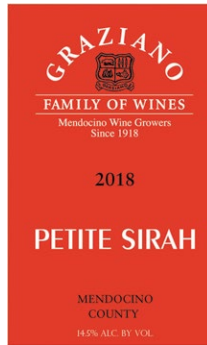
Office

707-744- 8466 (VINO)

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info@grazianofamilyofwines.com

NEW Releases!



Another consistent winner of a wine for the Graziano brand. Mendocino County is one of the best regions in California for this Syrah relative. Also known as Durif, Petite Sirah was discovered in eastern France in the 1860's in the experimental vineyard of Dr. Francois Durif from a natural cross of Syrah and Peloursin. This rich dark full-bodied wine is jam-packed with deep dark berry fruit and full of heady aromas of spice, oak and jammy black fruits. Aged for over 3 years in barrels of which 10% were new French Burgundy, has produced a wine that is drinking well now but will last for many years in a proper cellar. Petite Sirah is of my favorite French varieties, one which I have produced off and on for over 45 years.

2018 Graziano Petite Sirah



(Subject to change)

The **Next Wine Club Shipment** will be in
MARCH 2023 and will feature:

2020 Graziano Chenin Blanc

2019 Monte Volpe Aglianico

2018 Enotria Barbera

**Please contact us with any address, email or
credit card changes.**



News from the Tasting Room



While you enjoy your free tasting here in Hopland you can walk around and observe the new paintings by Greg's mother-in-law Judith Ann Burton. We are so fortunate to be a gallery exhibiting her paintings. She has had a wonderful career as an artist with a long list of achievements.

Judith was born in Salt Lake City, Utah, but grew up in San Francisco. She had an interest in art early on and by the time she was in high school she was painting in oils. After spending 20 years as a teacher and counselor, she retired and dedicated herself to art.

Although versed in most art mediums like colored pencil and clay, she is best known for her oil paintings. Her art is part of the permanent California State Capitol Building Collection, in the collections of The Carnegie Museum of Turlock, and The Merced Multicultural Arts Center. Judith's art and techniques have been featured in International Artist Magazine, American Art Collector Magazine, and North Lights Artists Magazine. She is also the designer of the 911 Memorial Sculpture in the Mariposa Art Park, which is constructed of beams from the twin towers.



You've been asking for more Penny Shipping opportunities so watch out for pop up penny shipping!

Also, please come visit us at the upcoming events! Barrel tasting and Seafood and Sips are right around the corner.

— John Reagh

SYLVIA Nicole Hollander



Profile

Heads Carolina, Tails California (con't)



the ranch just across the road from his new family, complete with a wood stove and sleeping porch next to the river, keys to an ATV, a new pair of boots, and a sweet, head strong Border Collie puppy named Emmylou, that would help him run cattle and sheep. A few wonderful years would pass quickly for Bryce.

Now, this is where I come in and the record scratches and stops. Somehow, after about a year of dating, my offer to Bryce, which was to walk away from his cabin, those elk laden sunrises, and being a cowboy... to move in with me and become our new vineyard foreman. Am I dreaming? Bryce took up my family's offer to study under our vineyard manager, Tom Barrett, and become our vineyard foreman was accepted.

It's been over a year now, and Bryce has been amazing out in the vineyard. He can do just about everything; work on tractors and trailers, prune, irrigate, fertilize, frost protect and train new vines. With two harvests under his belt already, Bryce is learning it all. He and Tom are also working together to get the vineyards sustainable, which we're all very excited about.

Now, Bryce and I are working on creating our own California dream. And yes, it does come with a cabin, cattle, sheep, and of course a vineyard. Cheers for Bryce!

Note: I want to mention how incredible the Magruder family is. They are the smartest, kindest, most giving people I have ever met. There are three generations living on the ranch (the newest being the 6th generation) and when you spend time there you find yourself wanting all farming and ranching operations to be like theirs. The love and devotion they have to their livestock and the land is second to none. They have changed the way I look at food and life and I am forever grateful. If you are a California local, please look them up. They sell their meat at these northern/bay area stores: The Local Butcher Shop (Berkeley), Avedano's Meats (San Francisco), Thistle Meats (Petaluma), Ukiah Natural Foods (Ukiah), Harvest at Mendoza's (Mendocino) www.magruderranch.com — **Alexandra Graziano**

Bryce Krizan Vineyard Foreman, just in-time

Ever since I was a young boy, I have spent time in the vineyard being taught the ways of the vine by my father and grandfather. It was always an extremely important part of my work and education. Ever since moving to our home property in 2002 where we planted a small vineyard and olive orchard, I have always been involved in our vineyards. Then followed our purchase and planting of 20 acres of land in Potter Valley in 2006 and then the purchase of 15 acres of one of my families' vineyards in 2015. Luckily, Tom Barrett our vineyard manager has been here from the beginning to do the work and help fulfill our dreams of being wine growers. Not only are we managing our own vineyards, we are also managing two others, the small Petrone Vineyard in the hills of southern Ukiah where we grow Barbera and Sangiovese and the 31-acre Laukenmann Vineyard at the headwaters of the west fork of the Russian River where Cabernet Sauvignon, Petite Sirah, and Zinfandel reign supreme. As you might imagine this is a lot of vineyards for two old guys to manage. During the Covid pandemic I did not travel to sell our wines so I spent a lot of time helping Tom prune, drive tractor, and all the other important jobs needed to be done in the vineyards. Still, I think we both felt a bit overwhelmed because vineyard labor is hard to come by. We tossed around the idea of hiring a foreman, hopefully a young guy who we could mentor to do things the way we wanted, someone with a lot of drive and energy to help with all the demanding work of a vineyard. As luck would have it, our daughter Alexandra started dating a cattle ranch foreman from across the street of our Potter Valley vineyard, Bryce Krizan. I met with him and realized he was just the guy for the job if he wanted it. He was smart, hardworking, educated and familiar with tractors and other farm machinery and not to mention has a Border Collie dog who loves the outdoors and Alexandra's McNab Shepard Bacchus. Bryce decided to take the job in October of 2021 and he has done an outstanding job from the beginning. He is a quick learner and a hard worker, always injecting new ideas to help make things run more smoothly. Also, he has been a great help in the winery working with Alexandra and our winemaker Cheson Boatwright. — **Greg Graziano**



2022

CALENDAR OF EVENTS

DEC

- **10th** — **WC Pick Up Party, Tasting Room**, Hopland, CA
- **1st-18th** — **5pm-7pm Mendocino Coast Botanical Gardens Festival of Lights**, Fort Bragg, CA
- **10th** — **Second Saturday in** Hopland, CA
- **25th** — **Merry Christmas!** We are closed.

JAN

- **1st** — **Happy New Year!** We are closed.
- **14th** — **Second Saturday in** Hopland, CA
- **27th-5th (FEB)** — **Mendocino Seafood and Sips**,
See visitmendocino.com for details

FEB

- **1st-5th** — **Mendocino Seafood and Sips**,
See visitmendocino.com for details
- **4th** — **Crab Cake Cookoff and Wine Competition**, Fort Bragg, CA
- **11th** — **Second Saturday in** Hopland, CA
- **11th** — **Barrel Tasting 101**, Hopland, CA
- **18th-19th** — **Anderson Valley Winter Wine Fest**, Anderson Valley, CA

Feature Article

A Sparkling Future, Retrospective (continued from page 1)**And for those who have everything...**

"Popping the cork from a magnum bottle of Champagne and spraying it over a crowd is nothing compared with the sensation of shooting the bubbly 23 feet in the air from a rose-gold rifle."

The Champagne Gun, manufactured by a company in France, recently signed up a U.S. distributor who quickly scored sales to several Miami nightclubs. Any magnum size Champagne bottle can be used in the gun, which comes in chrome, gold, or rose-gold finishes and can shoot a steady spray for 45 seconds. If there's any bubbly left, it can be poured from a spout below the gun's barrel.

\$459, champagnegun.com

Source: Town & Country



go, the Chardonnay was grown by John Mcmenomey, the Pinot Noir by Jim Scott of Naughty Boy Vineyards, and the Pinot Blanc by us in our Nube Bianco Vineyard. Wish us the best of luck and most of all, patience."

I can tell you one thing for sure, all of us involved in this project sure learned a lot. One thing we learned is, for all the money we spent during this time, I could have bought pallets of some of the most expensive and greatest Champagnes produced such as Krug and Roederer Cristal. I can also tell you then that I honestly believe that we produced some of the best and most unique sparkling wines in America. Even for what we are charging I'm sure we are not making much money. Again, the good news is we are making ourselves and our consumers happy and selling out of all the wine, so we get the chance to make more.

Another thing that we've done different is leaving our sparkling wines in tirage for 8-10 years, which is very unusual in America and is a very expensive proposition indeed! This technique produces an extremely complex, rich, and creamy wines because during this time the bubbles become smaller and more refined. To be honest, most sparkling wines made in America do not have the structure to withstand the extreme ageing we give our wines. Their pH's are too high and their acidities are too low. We achieve this balance by growing our grapes in a very special climate and by using some special wine making techniques. Potter Valley is a high elevation valley with warm days and very cool nights. Also, our very cold spring weather keeps our grapevine buds in dormancy for several weeks

later compared to Napa and Sonoma. We harvest our sparkling wine grapes weeks, sometime a month later than our neighbors to the south. Sometimes we harvest later than even Champagne, so our grapes ripen during the shorter cooler days and longer nights of mid-September. The climate also produces wines rich in anthocyanins and much more tartaric acid than malic acid, keeping the acidity bright and crisp. The good news is that this helps our wines age, the bad news is it demands more aging time. Another thing we have learned is that the long tirage time has also given our wines much more longevity, something we always have enjoyed about all our wines. Remember, the longer the wines are aged on the yeast and/or in the barrel before bottling, the more they become somewhat prematurely oxidized, so they live longer in the bottle environment. In the later part of our production, we have used grapes only from our vineyard and are embracing varieties that are not usually used in Champagne, such as Arneis, Pinot Gris and Pinot Blanc (although legally Pinot Blanc and Pinot Gris can be used in Champagne). This year for the first time since 2014, we crushed several sparkling cuvees from Chardonnay, Pinot Gris, and Pinot Noir all grown in Potter Valley. All we have left to do now is to be patient for them to age so we can enjoy them in the distant future. We greatly appreciate and applaud all of you out there who have enjoyed this sparkling wine adventure with us and we look forward to releasing several more wines from our first batch of 12 different wines from 5 different vintages.

Enjoy, — **Gregory Graziano**

Recipes



TRUDI & ALEXANDRA'S RECIPE

Butternut Squash Risotto

Serves 4

METHOD:

Heat oven to 400 degrees F. Skin and seed Butternut squash. Dice the squash into small cubes, about 3/4 of an inch, then scatter over a baking pan and toss with 2 tablespoons olive oil and sprinkle with salt and pepper. Bake for about 45 minutes or until tender.

Sauté onions, olive oil, and a tablespoon of butter over medium heat in a medium-large pan on stove. When onions are translucent, add garlic and sauté for another minute. Add rice and sauté rice for several minutes until the rice is also translucent. Turn up heat and add wine and deglaze pan until wine is evaporated. It is important to constantly stir rice during the cooking process. Be sure to season risotto with small amounts of salt and pepper during the cooking process. Turn down heat to medium-low and slowly add small amounts of hot stock to the rice as it cooks, adding more stock as it evaporates. Be careful not to let the rice dry out too much. Near the end of the cooking process add the cooked Butternut squash, remaining butter, and Parmesan cheese and mix. It will take about 20 minutes to totally cook the risotto. At this point the risotto should be al-dente and very creamy and rich.

In a small skillet, heat butter over medium-low until melted. Add sage and cook for 1-2 minutes, stirring often, to crisp up the sage and achieve a brown butter sauce. Take off heat when it is done so it does not burn.

Serve the risotto topped with the sage and butter sauce.

Enjoy! —Trudi & Alexandra Graziano



INGREDIENTS:

For Risotto:

- 2 cups cubed Butternut Squash
- Salt and pepper
- 3 tablespoon extra-virgin olive oil, divided
- 3 tablespoons butter, divided
- 1 cup Arborio rice
- 1 medium white or yellow onion, finely chopped
- 2 medium garlic cloves, minced
- 1/3 cup dry white wine
- 32 oz. of chicken or vegetable stock
- 1/2 cup of Parmesan cheese

For Sauce:

- 8 tablespoons butter
- 3/4 cup fresh sage leaves, roughly chopped



Greg Graziano



Moscato Vin Santo



Carignane Drying Racks



Carignane Amarone

GRAZIANO
FAMILY OF WINES
Mendocino Wine Growers
Since 1918



Greg's Two Cents

2022 grape harvest, "What a long, strange trip it's been"

Well, harvest is finally over and I could not be happier, for it was long, late, and large. Every year I write about the harvest and always have somewhat of the same message. To quote Jerry Garcia, "what a long, strange trip it's been". In the Autumn of 2021, just after harvest, we had massive amounts of rain which ended our harvest early. However, it turned out to be a very good harvest for us. After that, we had virtually no rain all winter until the spring, which was wetter than normal, delaying the growth and flowering of the grapes. Then came a generally cooler than normal summer until the first week of September when we had a week of 115+ degrees of scorching heat. This heat fried leaves and grape clusters despite all the drip irrigation we could give the vines. A week later we had over 3 inches of rain that would have ruined a normal harvest had the grapes been riper. At first the vines loved the water but some varieties like Tocai Friulano, Ribolla Gialla, Falanghina and Zinfandel started to rot. During this time, while much of the North Coast of California was experiencing a large reduction of harvest because of frosts, lack of water and the scorching heat I mentioned. Fortunately, we had somewhat of the opposite experience, as our vineyards had one of the largest harvests in many years. Another downside was after the rain it took forever for the grapes to ripen and some did not quite make the sugar we are used to. The good news is, because of the long hang-time, the grapes were riper and more mature at slightly lower sugars than what I would call a "normal" year in California, much more like an European harvest of old.

This year we experimented with a very old Italian and Spanish technique; drying grapes on plastic trays, bamboo lined shelves or straw mats. Our winery is located in a marijuana processing complex and because that industry is struggling, we were able to purchase plastic trays that are used to dry marijuana, and these worked perfectly for drying grapes. We dried old-vine organically grown Moscato grapes from my cousins for Vin Santo and our 80+ year-old Carignane grapes for Amarone. The Moscato grapes will dry for several months, be crushed in bins to macerate for several days with enzymes to release the juice from the dried grapes, pressed, lees filtered, and fermented in neutral French Burgundy barrels to make a sweet late harvest wine. The Carignane will be dried for several months as well then crushed into a stainless-steel tank then fermented to more or less dryness like our other red wines. This will produce a very big ripe wine, similar to the Amarone della Valpolicella of the hilly Verona region of northeastern Italy. Producing wines like this for the first time is very risky, but I am sure we will learn much in the process for the next time we venture here.

Because of this late harvest, many of the wines are still fermenting and we have not had the time to fully analyze this vintage from an organoleptic point of view. I am confident though, that many fine wines will be produced and we will keep you all posted in the coming months on their progress.

— **Greg Graziano**