



METTLER IN THE NEWS

*It's Wine Competition Season—
And we have some great awards to tell you about!*

METTLER 2012 PETITE SIRAH

DOUBLE GOLD MEDAL

2015 Houston Livestock Show & Rodeo

GOLD MEDAL

2015 Grand Harvest Awards

GOLD MEDAL

2015 San Francisco Chronicle Wine Competition

GOLD MEDAL & 91 POINTS

2015 San Diego International Wine Competition

GOLD MEDAL

2015 TexSom International Wine Competition

METTLER 2012 ZINFANDEL

GOLD MEDAL & 91 POINTS

2015 San Diego International Wine Competition

METTLER 2012 CABERNET SAUVIGNON

DOUBLE GOLD MEDAL & CLASS CHAMPION

2015 Houston Livestock Show & Rodeo

91 POINTS

A Lodi gem. Spice, plum, mocha and tangy acidity; rich, dense and deep.

The Tasting Panel May 2015

› For more awards and reviews, visit our website—or follow us on Facebook and Twitter!

BEEF WITH CHIMICHURRI SAUCE

With barbecue season upon us and Lodi Zinfest this month I feel compelled to offer a recipe that would pair well with our Zinfandel. This is a favorite in my house, it's quick and healthy and delicious with a glass of Mettler Zinfandel.



- 1 bunch flat leaf parsley
- 8 cloves garlic
- 3/4 cup extra virgin olive oil or Cal Virgin oregano flavored olive oil
- 1/4 cup red wine vinegar
- 2 shallots
- 1/4 cup fresh oregano
- 1 tablespoon red pepper flakes (more if you like spicy)
- Juice of 1 lemon
- Salt and pepper to taste
- 2 pounds of your favorite cut of beef (enough for 4 people)

Pulse first 9 ingredients in a food processor or blender. Do not pulse completely, you still want it to have texture. Use this fresh and flavorful sauce over your favorite cut of beef fresh off the grill. It's great on flank steak, or if you are in the mood for something more, how about a nice spoonful on top of a T-bone? You really can't go wrong! Serves 4.



In the Tasting Room

Our rose garden is in bloom and we have many new items in the tasting room for summer! Come by for a glass of wine and peruse through our new summer items!

We have **Hydro Flasks** with the Mettler Logo on them in in two different sizes, we have a 21oz and a 40 oz. If you are unfamiliar with hydro flasks, you should get to know these water bottles! They will be your new best friend this summer, keeping your water cool and ready to drink! Or, great for coffee too!

Cal Virgin Olive Oil and Vinegars are now in the tasting room! Delicious and local these olive oils and vinegars are a pantry staple. We have jalapeno-garlic, lemon, oregano and basil flavored oils as well as the berry-ginger balsamic. If you are a traditionalist we have the plain olive oil and balsamic as well.

"Thirst Aid" kits make a hilarious and useful gift item for the wine lover we all know! If you haven't had a chance to see these insulated 3 bottle wine carriers, you must come in and check them out! They are perfect for the warmer weather months ahead. —Kim Mettler-Eells



TASTING ROOM HOURS: Thursday–Monday 11–5
7889 E. Harney Lane, Lodi

METTLERWINE.COM
facebook.com/MettlerFamilyVineyards



EVENTS CALENDAR

2015 | MAY 15
6–9pm

Bingo Night!

2015 | MAY 17
11am–5pm

Zinfest Sunday at Mettler!

2015 | MAY
Painting parties on 5/17 and 5/29

2015 | JUNE 7
Dionysus-Dash 5K Run

(For more details on these events, see p2)



WHAT'S HAPPENING AT METTLER?

EVENTS AND WEDDINGS!

Happily Ever After Begins at Mettler

It's wedding season at Mettler! We were honored to host many beautiful weddings here at Mettler last year and look forward to more this year. Remember as a club member you receive a 5% discount on your site fee and 20% off all your event wine. If you know someone looking for a venue, they could have their dream wedding at Mettler!

Bingo Nights!

Friday, May 15th 6–9 pm and Friday, July 17th 6–9 pm

Come out for a fun filled evening of wine, appetizers and great prizes! Reservations required, \$5/bingo card, limit 3 cards per person. Bingo Nights are Wine Club Member exclusive events!

Zinfest Weekend in Lodi May 15–17

Please visit Zinfest.com for more information on tickets

Zinfest Sunday at Mettler Family Vineyards from 11–5

We will have a fun filled day of live music, corn hole, bounce house for the kids, zinfandel and chocolate pairing. Bring your own picnic to enjoy or order lunch from the taco truck.

Painting Parties

Please visit paintedcellars.com for ticket information:

May 17th, May 29th, June 11th, June 15th, June 22nd

Dionysus–Dash 5K Run on June 7th

Come out for our first ever 5K run through the vineyards. This is a fun-run style event. You do not have to be an avid runner to enjoy the spirit of this day. We will have a coffee truck, taco truck and Guantonio's pizza on property plus lots of Mettler Wine! We will have wine themed prizes, live music and wine tasting! It's going to be a day full of good energy! Race starts at 8:15. Our winery dog "Dash" will be the honorary race mascot of the day and we are excited to make our efforts in honor of Dash to support our local animal adoption clinics.

Our Wine Club members get \$15 off Registration—use the following link and promo code:

active.com/lodi-ca/running/races/dionysus-dash-lodi-2015

Use Promo Code: **METTLERDD**

For more information on tickets please visit: dionysusdash.com or email:

dashdionysus@gmail.com

Dash is praying for rain on June 7th for the 5K Run because he loves to play in the mud!



WINE CLUB SELECTIONS

2013 LODI ESTATE GROWN "GSM" (Pre-Release & Wine Club Exclusive)

composition: 40% Grenache, 35% Syrah, 25% Mourvedre | alcohol: 14.5%

total acidity: 0.60g/100ml | pH: 3.63 | cooperage: 20% new, 80% neutral French oak | cases: 220

This is a pre-release of our first ever "GSM" (Grenache, Syrah, Mourvedre). All three of these Rhone varietals trace back to the Mediterranean coast and thrive in the Lodi climate. They blend poetically together, each bringing a different flavor profile. Grenache adds a fresh raspberry flavor. The Syrah brings savory dark fruit flavors and a velvety mouth-feel. Mourvedre adds a nice tannin structure and herbaceous aromas. This is a young wine, so give it some time in the bottle before enjoying.

2013 LODI CHARDONNAY (Current Release)

composition: 100% Chardonnay | alcohol: 14.2% | total acidity: 0.60g/100ml | pH: 3.41

cooperage: 9 mo. in French oak, 25% stainless steel fermentation | cases: 150

Though Lodi is predominantly known for its full-bodied red wines, many white varieties thrive in our Mediterranean climate. One of these is Chardonnay. These wines can be diverse in their characteristics, ranging from crisp, apple and citrus flavors to rich tropical fruit. Our 2013 Chardonnay is juicy and opulent, with enticing aromas of vanilla, pear and spice. Its creamy, honeyed mouthfeel is complex with tropical fruit flavors entwined with subtle sweet smoky oak, balanced with zesty acidity.

2012 LODI ESTATE GROWN PINOTAGE (Library Wine)

composition: 100% Pinotage | alcohol: 14.8%

total acidity: 0.58g/100ml | pH: 3.61 | cooperage: 9 mo. in French oak | cases: 250

The Pinotage grape—a vitis vinifera crossing of Pinot Noir and Cinsaut—originated in South Africa in 1925. Ours is one of only a handful of Pinotage wines produced in the United States. Dark, rich and brambly, this wine offers up aromas of plum and ripe dark berries on the nose with a touch of toasty oak. Medium-full bodied and fruit-focused, it's brimming with flavors of blackberry jam, plum, boysenberry, and a hint of spice. A lush mouthfeel is balanced by nice acidity and moderate tannins.

DISCOUNTS

Remember as a wine club member you receive a lot of added benefits besides your 20% wine discount. You receive 10% off all tasting room merchandise, 5% off all events, and a \$10 flat rate on all shipments of 3–12 bottles. You and up to 6 of your guests will also receive free wine tasting when you visit our tasting room. And, the wine club pick-up parties are always fun!

