



HOUSTON Livestock Show and Rodeo

Two Mettler Wines were awarded **DOUBLE GOLD** and **CLASS CHAMPION** medals from the 2016 Houston Livestock Show and Rodeo—some of the highest awards from this very prestigious competition.

Our 2013 CABERNET and 2013 PETITE SIRAH nabbed the honors. Yeehaw!

HOLY MOLÉ MEATBALLS

For the Molé Sauce

- 2 cups chicken broth
- 1 thick slice day-old Challah bread, torn into pieces
- 2 corn tortillas, cut into 1-inch strips
- 2 dried guajillo chiles, stemmed and seeded
- 2 dried ancho chiles, stemmed and seeded
- 3 dried chipotle chiles, stemmed and seeded
- 2 tomatoes, cut in half crosswise
- 5 tomatillos, cut in half crosswise
- 1 tablespoon olive oil
- 1 onion, halved and thinly sliced
- 1/2 head garlic, peeled and sliced
- 1/3 cup chopped pecans
- 1/4 cup raisins
- 2 tablespoons cumin seeds
- 1 tablespoon dried thyme
- 3 cinnamon sticks
- 5 whole cloves
- 6 whole allspice berries
- 5 ounces dark chocolate, coarsely chopped

- 1 cup chicken broth
- 3 tablespoons white sugar
- 1 teaspoon of salt

For the meatballs

- 2 lbs meatballs (Use your favorite meatball recipe, or make it easy—we love Trader Joe's Italian-Style beef meatballs.)

Heat 2 cups chicken broth in a saucepan until it begins to simmer, about 5 minutes. Pour broth into a blender.

Toast challah bread pieces and tortilla strips in a dry pan over medium heat, stirring constantly, until lightly browned, about 3 minutes. Transfer to the blender with chicken broth and chiles.

Allow the chiles, bread and tortillas to soak, fully submerged, in the chicken broth until softened, about 10 minutes. Blend the mixture until smooth.

Cook tomatoes and tomatillos in a dry skillet on medium-high heat until soft and blackened, 3–4 minutes per side. Add to the blender with the chile purée.

Heat olive oil in a pan and stir in onion, garlic, pecans, raisins, cumin, thyme, cinnamon, cloves, and allspice berries. Cook and stir until onions are soft and golden, 5–8 minutes. Remove the cinnamon sticks and other whole spices; add onion mixture to the blender with the chile-tomato mixture and blend until smooth.

Pour chile purée into a large saucepan over medium heat. Stir in chocolate, chicken broth, sugar, and salt. Bring mixture to a simmer, stirring until chocolate is melted and sauce is thickened and slightly reduced, 10–15 minutes.

Pour over meatballs and enjoy with **METTLER 2013 CABERNET!**



In the Tasting Room

Greetings Wine Club Members! We are almost into the third month of the new year, that seems unbelievable! I hope you all enjoyed a great Super bowl and were able to try the game day recipe we posted for sausage sliders! It paired great with our 2013 Zinfandel.

Thank you to all of you who have been so patient in awaiting the release of the new vintages. Our 2014 Chardonnay and 2015 Muscat Canelli are bottled and available in the tasting room now. (Yay!)

In your club pack this quarter you are receiving our "classics," the new releases of our 2013 Cabernet, "Epicenter" Old Vine Zinfandel and Petite Sirah. These wines have not only put Mettler on the map nationally but Lodi as a region and we are so proud of the long standing tradition of quality these wines have throughout the United States and beyond.

We hope you enjoy the beautiful 24K wine opener in your club pack this quarter. These beautiful wine openers are a wine club exclusive and we will have some in stock for future purchase to members only if you would like additional 24K gold openers.

Here's to a wonderful 2016 together!

Cheers, Kim



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

METTLERWINE.COM
facebook.com/MettlerFamilyVineyards



EVENTS CALENDAR

2016 | WINTER

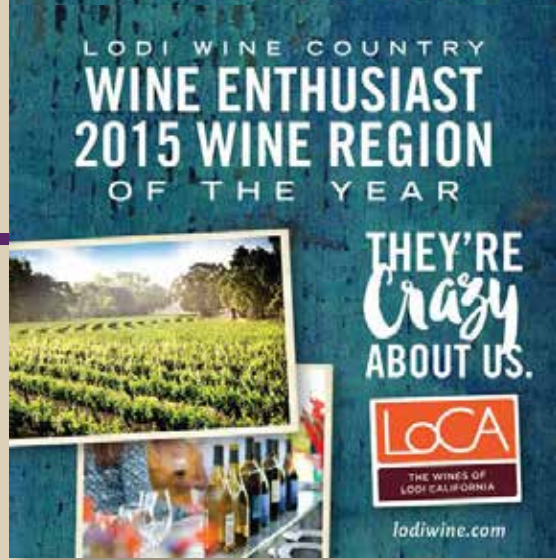
Painting Parties with Painted Cellars
Feb. 19, 25, 29 & Mar. 7, 21, 28, 31
6–8pm
(tickets at paintedcellars.com)

2016 | APRIL 2

Lodi Wine & Food Festival
(tickets at grapefestival.com)

2016 | MAY 13–15

Lodi Zinfest Wine Festival
(tickets at www.zinfest.com)



LODI IN THE NEWS

Wine Enthusiast Wine Star Awards—

Lodi named “WINE REGION OF THE YEAR!”

Wine Enthusiast Magazine Wine Star Awards honored Lodi with “Wine Region of the Year” for 2015. Wow, what an incredible honor! Why, you might ask? The Wine Enthusiast listed many of our region’s winemaking, agricultural and technological advances as well as the region’s rich and colorful history. The establishment of the “Lodi Rules for Sustainable Winegrowing” set the standard for sustainability in California and was the first to do so. But what makes Lodi so special is the tight-knit agricultural community, whose families are still growing grapes and making wine over many generations, including our family here at Mettler Family Vineyards! Our first vineyards were planted well over 110 years and five generations ago!

General Manager Kim Mettler-Eells and her husband, vineyard manager, Jason Eells traveled to New York City with other members of the Lodi Winegrape Commission to attend the Wine Enthusiast Wine Star Awards gala at the New York Public Library on January 25—what a great night! And what a great region to be in.



WINE CLUB SELECTIONS



2013 LODI ESTATE GROWN CABERNET SAUVIGNON

composition: 88% Cabernet Sauvignon, 12% Petite Sirah | alcohol: 15.6%
total acidity: 0.70g/100ml | pH: 3.66 | cooperage: 18 months in French oak | cases: 8,377

Our Cabernet Sauvignon comes from two outstanding vineyards, each planted in French clones. It opens with inviting aromas of dark barriers, cedar, oak and spice followed by a graceful mingling of cherry blackberry, current and sweet oak flavors. On the palate, the plush mouthfeel is moderated by juicy acidity, taking the perfect alignment of fruit, oak and tannins through to a flawless finish. This elegant Cabernet is accessible with excellent complexity and structure.



2013 LODI 'EPICENTER' OLD VINE ZINFANDEL

composition: 85% Zinfandel, 10% Petite Sirah, 3% Cabernet Franc, 2% Cabernet Sauvignon | alcohol: 15.5%
total acidity: 0.66 g/100ml | pH: 3.43 | cooperage: 18 mo. in 70% American & 30% French oak | cases: 7,186

The 2013 Mettler Zinfandel opens with enticing aromas of dried red currant, brambly berries and toast to delight the senses. An exceptional medley of flavors offers sweet cherry, dark chocolate and ripe berries, enriched by notes of tobacco, spice and sweet oak. The mouth-feel is lush and smooth with firm but silky tannins that linger through the finish. A light touch of acidity creates balance and elegance while retaining the juicy, exuberant personality that is uniquely Zinfandel.



2013 LODI ESTATE GROWN PETITE SIRAH

composition: 90% Petite Sirah, 7% Cabernet Sauvignon, 3% Cabernet Franc | alcohol: 15.5%
total acidity: 0.63g/100ml | pH: 3.73 | cooperage: 16 mo. in French oak | cases: 2,450

The Mettler 2013 Petite Sirah exudes richness and complexity from the first sip. An essence of rose in the aroma, followed by tobacco, and an undercurrent of berries. On the palate, it delivers a beautiful swirl of concentrated berry and dark cherry flavors with notes of dark honey and cracked black pepper. Rich and full-bodied, the berries are swathed in a robe of supple tannin, tempered by a pop of juicy acidity carrying the flavors through the finish.

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!