

EST. 1899

# METTLER

FAMILY VINEYARDS

WINE CLUB NEWS



MAY 2016

## WINE CLUB SELECTIONS

### 2015 ALBARIÑO

alcohol: 13.8% | total acidity: 0.67g/100ml | pH: 3.17

*The Mettler 2014 Albariño is a delightful sipping wine. Juicy and light with aromas of melon and citrus zest. Vibrant flavors of crisp apple, melon and peach delight the palate. There is a lovely creaminess on the mid-palate with a pop of acidity, finishing clean and crisp—leaving you wanting another sip. This wine is the perfect summer sipper with tapas and appetizers and pairs exceptionally well with shellfish.*

### 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 MOURVEDRE

alcohol: 15.5% | total acidity: 0.64g/100ml | pH: 3.75 |

*Our 2014 Mourvedre is a classic Rhone varietal with alluring aromas of leather, cherry and toasty oak. It opens up on the palate with bright flavors of raspberry, strawberry and pomegranate that are tempered with a slight earthiness and complexity. Dry with medium tannins and a velvety mouthfeel, this is your summer barbecue wine. Try it with grilled pork tenderloin with a spiced raspberry sauce, Asian-marinated flank steak or spice-rubbed grilled chicken*

**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!

TASTING ROOM HOURS: Thursday–Monday 11–5

7889 E. Harney Lane, Lodi METTLERWINE.COM



## EVENTS CALENDAR

2016 | JUNE

*Painting Parties with Painted Cellars  
dates to be announced*

*6–8pm*

*(tickets at [paintedcellars.com](http://paintedcellars.com))*

Read more about our Painting Parties  
on page 2!



## PAINTING PARTIES ARE A HIT AT METTLER

### COME JOIN THE FUN!

Each month, in conjunction with Painted Cellars ([www.paintedcellars.com](http://www.paintedcellars.com)), Mettler Family Vineyards is host to some fun and interactive painting parties in the tasting room. Usually held in the evenings, the tasting room turns into a temporary art studio, where guests are led through a painting step-by-step until the masterpieces are finished. Along with the professional art instruction and supplies, guests are treated to a complimentary glass of wine and delicious appetizers.

These are held 2–4 evenings per month at the Mettler Family Vineyards tasting room in Lodi, a friendly and hip setting for those looking to celebrate a birthday, have a night out, a date night or a little “me” time. These offer professional painting instruction to create one finished piece that guests take home—no art experience necessary! Painters receive a complimentary glass of wine and appetizers included at most parties. Additional wine may be purchased by the glass or bottle.

For tickets and information visit [mettlerwine.com/events.asp](http://mettlerwine.com/events.asp) or call 209-369-3045. The Dates for our June 2016 Painting Parties will be announced on our Facebook page and [mettlerwine.com](http://mettlerwine.com) by the end of May.

## CAJUN SHRIMP GUACAMOLE BITES

SERVES 25–30

1 sweet potato, in 1/4-inch slices  
2 tablespoons cal virgin lemon olive oil  
salt, to season

### *For the guacamole*

4 small avocados  
1/2 cup cilantro  
juice of 1 lime (2–3 tablespoons)  
1 tablespoon red wine vinegar  
1/2 teaspoon red pepper flakes  
1 clove garlic, crushed  
salt, to taste

### *For the Chipotle Shrimp*

1 lb. large shrimp, peeled and deveined  
1/2 teaspoon each: smoked paprika, ground cumin, and sea salt  
1/4 teaspoon chipotle chili powder  
1 tablespoon olive oil  
Additional cilantro, for garnish

Preheat oven to 425° F.

Cover bottom of baking sheet with foil. Add 1 tablespoon lemon olive oil to foil and spread with brush to cover the entire pan to coat. Place the sweet potato slice on the prepared backing sheet. Pour remaining tablespoon of lemon olive oil into a small dish and, using the brush, brush the tops of the sweet potato slices. Lightly season with salt.

Bake in preheated oven for 10 minutes.

Remove the baking sheet from the oven and gently flip the sweet potato slices over using a pair of tongs. Return to the oven and bake an additional 5–7 minutes. Remove and set aside.

To prepare the guacamole, add all guacamole ingredients to a food processor or blender. Lightly pulse until the mixture is smooth. Set aside.

To prepare the Chipotle Shrimp, in a small bowl add shrimp, paprika, cumin, sea salt and chili powder. Toss to coat the shrimp with the seasoning blend. Heat a large skillet on medium high heat. Add olive oil and the shrimp to the hot skillet, cooking 2–3 minutes per side.

Assemble the bites. Top each sweet potato slice with a dollop of guacamole, one shrimp, and garnish with fresh cilantro. Serve with **METTLER FAMILY VINEYARDS ALBARINO!**



recipe modified, and photo from, [joyfulhealthyeats.com](http://joyfulhealthyeats.com)