



## UPCOMING EVENTS

Please join us for a 5k run through the beautiful vineyards of Wine Country. The start and finish line will be at Mettler Family Vineyards! This event is for the novice and avid runners, wine tasters and Greek walkers. We are partnering with the Lodi Food Bank for this event and will be accepting monetary donations as well as non-perishable food items for their holiday food drive. For more information or to sign up, go to:

[www.active.com/lodi-ca/running/distance-running-races/dionysus-dash-lodi-2015-16439361](http://www.active.com/lodi-ca/running/distance-running-races/dionysus-dash-lodi-2015-16439361)



## In the Tasting Room

Can it be possible that the holiday season is already sneaking up on us? Once again in the tasting room we will be offering free gift wrap and customizable gift baskets for the holiday season. Stop in to see new items that we have in stock! Currently in the tasting room we are offering our full line up of wines. The new 2013 Pinotage is now ready for us to enjoy! We are also pouring: Chardonnay 2013, GSM 2013, Aglianico 2013, Old Vine Zinfandel 2012, Cabernet 2012, Petite Sirah 2013, Merlot 2012—Wine-club only, and our Muscat Canelli 2014! Pairing nicely with our wines we have fall cheese specials, so please when you come in check the Daily Selections on the cheese board.

We wrapped up a busy summer with our concert series "Blues in the Vineyard," it was a relaxing and fun way to pass a lazy Sunday afternoon. Thank you to all our club members who took advantage of discounted tickets and came out and enjoyed the music. Speaking of great times at Mettler, we are now booking weddings for 2016. If you know anyone looking for a wedding venue, please share our site with them. We have been so blessed the past few years to share such a special day with amazing families. I have immensely enjoyed being a part of the process with each beautiful bride that entrusts us with her happily ever after. Most of you become club members, which is extra special because we get to keep seeing you!

I hope we will see many of you on October 25th for the next Dionysus-Dash 5K fun run! All fitness levels are welcome, we emphasize the "fun" in the run (or walk). There will be Mettler wine prizes plus we will be adding a Halloween costume contest. So get creative and come out for a fun and energetic day! We will be partnering with a local food bank, so canned food donations will be accepted to help families in our community. We will also have members of the Alpine-Victor 4-H on site to help for the day.

As many of you know we have had a few staffing changes in the tasting room. Nikki moved and Josh was promoted at his "real" job, so although we will miss them we are happy for them and hope they will be back to visit us! If you haven't already met Robert "the new guy" please come by the tasting room and say "hi." He is doing a great job and we are happy to have him on board!

In closing I want to express how much we appreciate each and every one of you as club members. We admire your loyalty to our brand and value your opinions. Thank you to those who responded to our "suggestion box" email as to how we could improve the wine-club pick-up experience. We will be implementing many of the suggestions. We appreciate your patience as we continue to strive to provide the best customer service, value and exceptional wine there is to offer.

Cheers to the best club members ever!

—Kim Mettler-Eells



## DUCK AND FRESH FIG FLATBREAD

### For the dough

1 tsp. salt  
 2 cups flour  
 1 cup hot water  
 1 Tbl. honey  
 1 Tbl. extra-virgin olive oil

### For the sauce

2 Tbl. unsalted butter  
 2 Tbl. all-purpose flour  
 1 cup heavy cream  
 3 oz. gorgonzola cheese

### For the toppings

3 cups arugula, rinsed  
 ¾ cup Black Mission figs, stems removed and quartered  
 ¼ lb. Grimaud Farms pre-cooked duck  
 ½ cup pear, sliced thinly or cubed  
 3 oz. gorgonzola, crumbled  
 ½ cup caramelized onions

For the dough, in a food processor, combine salt and flour. With the processor running on low, add the water, honey and oil until a ball forms. Turn out the dough onto a well-floured surface and knead until no longer sticky. Allow dough to rest for 15–20 minutes.

For the sauce, in a small saucepan, melt the butter and whisk in the flour. Add the cream and whisk until well combined. Add 3 ounces of the gorgonzola, whisking until melted and well-combined. Keep on a very low heat until ready for use.

Preheat oven to 500° with a baking stone in place (if you don't have a baking stone, you can use a pizza pan and finish the crust directly on the rack for the last 5 minutes of cooking.)

Roll out dough to your preferred thickness. Spread top with 1 cup of the cheese sauce. Top with arugula. Add remaining topping ingredients evenly over the top of the flatbread.

Reduce the oven temperature to 350° and bake flatbread for about 20 minutes. After 15 minutes of cooking, watch it so that the duck, cheese, and crispness of the flatbread are done to your preference.

Serve with METTLER'S 2013 PINOTAGE!



## EVENTS CALENDAR

2015 | OCTOBER 25  
 Dionysus-Dash Wine Run  
 (For more details on this event, see p. 4)

2015 | AUTUMN  
 Painting Parties with Painted Cellars  
 September 27 11am–1pm  
 September 27 2–4pm  
 October 8 6–8pm  
 October 17 1–3pm  
 October 24 6–8pm  
 October 29 6–8pm

Go to [www.paintedcellars.com](http://www.paintedcellars.com) to sign up!





## 2015 HARVEST REPORT

### Feeling the “Pinch” of an Early Harvest

Jason Eells, Vineyard Manager

Harvest this year came and went quickly, with one of the earliest start dates we have ever seen. We started hand-picking our Viognier on July 29th, and didn't stop from that point on. Across the board all varietals were early and everything seemed to be ripe at the same time. It made hauling grapes especially complicated, with more loads being ready to go to the wineries then there were trailers to haul them. It was high intensity with little to no down time. Although bittersweet, yields across the board were below average. It was probably a saving grace in allowing growers to get the grapes picked more quickly and move on to the next field that was ready. Old Vine Zinfandel has had lower than average yields for the past 2 years. Quality of the fruit look outstanding and some are saying that it may be one of the best vintages in years. We crushed our first Albarino this year, so we are looking forward to seeing how this wine develops. There has been a lot of talk regarding the drought and how it has affected our vineyards and farming practices. Our vineyards are irrigated by well water which hasn't created a dire lack of water for our vineyards. That being said there are a few wells on our vineyards that will need to be lowered because the ground water is continuing to drop. There is no bigger issue than water in California, and the record setting early harvest is just one tell-tale sign of its presence. The early harvest is in part due to the conditions of the drought. The warm spring that we experienced led to the soil warming up quickly which in turn gave us an early bud break. Although, the predicted El Nino will come with its own issues of flooding and mudslides, let's hope we get a wet winter in California. Harvest 2015 is projected to wrap up around September 28th, I guess all us farmers will be going fishing!



## WINE CLUB SELECTIONS

### 2012 LODI ESTATE GROWN CABERNET SAUVIGNON

composition: 88% Cabernet Sauvignon, 12% Petite Sirah | alcohol: 14.9%

total acidity: 0.70g/100ml | pH: 3.60 | cooperage: 23 months in French oak | cases: 5,433

*Our ruby-hued 2012 Cabernet Sauvignon opens with inviting aromas of black cherry, cedar and spice, followed by a graceful mingling of cherry, cassis, dark berry and smoky 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.*

### 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: 19 mo. in 80% American & 20% French oak | cases: 7,186

*The 2013 Mettler Zinfandel draws you in with enticing aromas of bright raspberry, vanilla and spice. Its concentrated flavors offer layers of raspberry, blackberry and licorice, enriched by notes of sweet earthy tobacco. Silky, plush tannins float through the lingering finish, balanced by light touch of acidity.*

### 2013 LODI ESTATE GROWN PINOTAGE

composition: 100% Pinotage | alcohol: 14.7%

total acidity: 0.65g/100ml | pH: 3.65 | cooperage: 9 mo. in French oak | cases: 102

*A dark, rich and brambly Pinotage, this wine offers up aromas of cherries and ripe dark berries on the nose with a touch of smoky oak. Medium-full bodied and fruit-focused, it's brimming with flavors of black cherry, rich plum, warm spice with a balancing earthiness. 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!

