



# MADRIGAL

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## FAMILY WINERY

2021 SPRING NEWSLETTER





## Spring 2021 Featured Wines

2020  
**Sauvignon Blanc**



A juicy and refreshing wine with tropical aromas of pineapple, guava, nectarines and lemongrass. The palate is creamy with notes of baked pineapple, melon and hints of honey. Perfect wine for summer!

2018  
**Cabernet Franc**



A very well balanced wine that shows floral and stewed strawberry aromas with hints of vanilla, cinnamon and tobacco. The midpalate is juicy with notes of red vine fruit, pomegranate, toasted barrel and subtle touches of mint. Pair this wine with pork chops.

2018  
**Petite Sirah Estate**



Gorgeous wine with inky color. Well balanced wine with aromas of red candy, dried red fruit, chocolate and barrel spices. The palate is concentrated with blackberry, blueberry, dry currant and hints of cocoa powder, tobacco and cola. The Madrigal family favorite is to pair this wine with a roasted leg of lamb.

[WWW.MADRIGALFAMILYWINERY.COM](http://WWW.MADRIGALFAMILYWINERY.COM)  
3718 N. St. Helena Highway | Calistoga, CA 94515 | 707-942-8619

# Experience Madrigal Family Winery

## VIRTUAL WINE TASTING KIT

Madrigal is helping bring a piece of Napa to wine aficionados around the country with our virtual tastings. Enjoy your own Virtual Madrigal Wine Tasting in the comfort of your home. This wonderful tasting kit includes 2-ounce samples of our Sauvignon Blanc, La Vida Rosa, Nuestra Sangre, Petite Sirah Napa Valley and tasting notes on each wine. It's a great way to bring family and friends together so we can enjoy each other's presence safely. A lot of large corporations have hired us to bring their teams across the nation together for an informative and fun tasting experience. Yours could be next! The tastings run for about one hour and include a virtual tour of our vineyard and production area. Of course, the depth of the tour is subject to weather conditions out in the vineyard and production schedule. Custom, chocolate, blind virtual tastings and blending seminars are also available. Please contact Santiago Madrigal at [smadrigal@madrigalfamilywinery.com](mailto:smadrigal@madrigalfamilywinery.com) to schedule your tasting.

Pricing per kit - \$75 + tax | Wine Club Members - \$65 + tax

\*\*\*Live Zoom Tasting with Madrigal staff included with purchase of 10 kits.



Guests Caroline & Alex Ludwig enjoy a wine tasting on the deck.  
Photo credit: @theluddys



## VISIT MADRIGAL!

Madrigal Family Winery welcomes you to the winery located in Calistoga. Enjoy an intimate seated experience from our inviting deck or shaded crush pad with expansive views overlooking our vineyard. Please note, we are open on a limited reservation basis and social distancing practices, including personal face coverings, are required. You can make reservations on our website or reach out to Alejandro. We look forward to seeing you.

## MEMBER BENEFITS

All extended family members receive their own personal wine concierge from planning a winery trip to accessing the family cellars. Receive invitations to member only events and special pricing on winery events. Below are detailed benefits:

### CLUBS

#### La Familia Club

- 20% discount on all purchases
- 1 case per shipment (Customizable if responded by deadline)
- Shipping included on case purchases
- 4 Complimentary tastings each visit

#### Heritage Club

- 15% discount on all purchases
- 6 bottles per shipment
- 4 Complimentary tastings each visit

#### Rio Vuelta

- 10% discount on all purchases
- 4 bottles per shipment
- 2 Complimentary tastings each visit



## FOLLOW US ON INSTAGRAM

Follow our adventures and winery life in Calistoga in the Napa Valley on Instagram! Feel free to tag us in your posts and use hashtags #madrigalwine and #madrigalfamilywinery Cheers!



@MadrigalFamilyWinery

# News From The Vineyard



Things are looking up! After a year of pandemic and fires we can momentarily take a breath of relief. All looks normal in the vineyard. Normal is good and the vines are thriving. The 2021 vintage looks spectacular. Bloom will happen in a couple of weeks. The weather is getting warmer and now we have to set our attention to water management. Water will be the key to this year's successful harvest, we received 15 inches of our average of 40 inches of rain and this is the second year of the drought. Our concern is our wells and Ritchie Creek's low water flow.

All is glorious in Napa Valley. The winery is now fully open and I know there are a lot of pent up travel plans. I hope to see and share a glass of wine with you this year. Thank you for all of the support. We survived the last year because of you.

- *Chris Madrigal,*  
*Founder, President & Vintner*

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## Recipe

### CRAB AND AVOCADO SALAD

*Recipe courtesy of Super Tuscan by Gabriele Corcos and Debi Mazar*

PAIR WITH: 2020 Sauvignon Blanc

**Serves: 2 | Prep Time: 20 minutes**

#### Ingredients

8 oz fresh cooked crabmeat, preferably peekytoe, picked over for shells and cartilage  
Finely grated zest of 1/2 lemon  
2 Tbsp fresh lemon juice  
1 Tbsp minced red onion  
1 Tbsp extra-virgin olive oil  
1 Tbsp finely chopped fresh flat-leaf parsley  
1 Tbsp finely chopped fresh basil  
1/2 jalapeño, seeds removed and sliced paper-thin  
1 ripe avocado, cut into 3/4-inch dice  
Sea salt and freshly ground pepper  
4 large leaves butter lettuce

#### Directions

1. Mix crabmeat, lemon zest and juice, onion, oil, parsley, basil, and jalapeño in a medium bowl to combine.
2. Add avocado and toss very gently to combine, keeping avocado intact.
3. Season to taste with salt and pepper. (The salad can be covered and refrigerated at this point for up to 2 hours.)
4. For each serving, place 2 lettuce leaves on a dinner plate and top with half of the salad. Serve immediately.



# Calistoga Comments



Greetings from Calistoga mis amigos! I hope 2021 has been treating you well so far. It's crazy that a year ago we were all locked down. Waiting for the world to get back to normal. Well, wait no further my friends, WE ARE OPEN! Madrigal and the rest of the Napa Valley await your visit.

Napa Valley is starting to buzz again with activity and let me tell you, it is a beautiful time to visit the valley right now. One of the few positives that came out of COVID are the new outdoor experiences you can enjoy. Restaurants like Mustards Grill and Brix Napa Valley in Yountville are seating their guests right next to their culinary gardens or are offering

spectacular vineyard views from your seat while you enjoy some delicioso food along with your favorite Madrigal wine of course. Talking about restaurants - - you can now find Madrigal wine at the Calistoga Inn and Lovina on their wine list. Please make sure to stop by and check them out on your next visit to Calistoga.

Wineries have also shifted their experiences outside. Madrigal has added seating areas out in the vineyard to get you closer than ever to the vines. As anything post COVID, please make sure to make a reservation ahead of time. Feel free to email me at [atovar@madrigalfamilywinery.com](mailto:atovar@madrigalfamilywinery.com) and I will be more than happy to assist not only in making a reservation to taste with us but to also recommend other activities in Napa. We can't wait for you to visit!

*Salud, dinero y amor!*

*Alejandro Tovar | Director of DTC and Hospitality  
Contact me at (707) 942-8619  
or [atovar@madrigalfamilywinery.com](mailto:atovar@madrigalfamilywinery.com)*

## Winery Events

We can't wait to welcome you back to one of our events with open arms and a splash of wine. We've got some catching up to do, friends! But until then, we will have to meet up on one of our virtual hangouts. Please keep a lookout for emails with more information on how to participate in one of our hangouts.



## Staff Spotlight: MEET Santiago Madrigal



Hello Everyone,

My name is Santiago and I am a fourth generation Madrigal. I have had the pleasure of meeting many of you, and look forward to sharing some laughs over a couple of glasses of wine with those that I have not yet met.

When I was a teenager I moved to Spain to see where life could take me. When I first moved there I had one rule, and that was that the word no was not a part of my vocabulary. Doing this landed me at

a winery where I spent a few harvests. I wanted to see if making wine was a passion I possessed. From working in the vineyards and winery to selling wine, I got to see the entirety of the industry. In doing this I realized two things, I did not enjoy chemistry but I loved the social aspect of the industry. When I turned 18, I decided to enroll in business school in Madrid to extend my time in a country I had fallen in love with.

After spending four years in Madrid, I was set to graduate in the spring of 2020 and enter the next stage of my life. As our world was shutting down, I decided to take advantage of the time and return home for a couple of weeks to be with family. I never really planned on settling down in the Napa Valley, but returning home with a different view on the world changed everything for me. Being able to spend the last year working alongside my father redefined my love for the industry I had been exposed to in Spain. I now can't imagine doing anything other than exploring my internal curiosities of the art of wine.

I love spending my free time golfing, pretending that I am the next Bubba Watson or Phil Mickelson. For any golfers out there, I invite you to a round in the valley!

As the world is beginning to open up, I hope to see you here at the winery battling the summer heat with some wine!

Cheers,  
Santiago Madrigal  
*Virtual Tasting Marketing*



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