



MADRIGAL
FAMILY WINERY

SPRING 2022 NEWSLETTER



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 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.



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.



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

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



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News From The Vineyard



We see miracles in the vineyard every day. Late rains that arrived in the last week might have been enough to put together another harvest. The last storm, yesterday afternoon, ended with a glorious double rainbow shining through heavenly sunlit skies. I looked up and just said “Thank you.” This morning is bright and clear. It’s time to get to work. The rain is over, and the crew is hard at work suckering the vines. There is that great smell the vineyard has after a spring rain. Like every year, it’s going to be a great vintage.

I hope that you enjoy your wine club shipment and hope that you take note of the 2021 Estate Sauvignon Blanc and 2021 Estate “La Vida Rosa” Garnacha Rose. They are delicious and will sell out quickly. No sales pitch - they just sold out so fast last year.

Please consider joining us for the first Madrigal Family Winery Wine Cruise on the Rhine River, November 1-8, 2022. It’s going to be really fun, and we’d love to spend time with you. For more information: <https://toursandwine.com/madrigal itinerary>

- Chris Madrigal,
Founder, President & Vintner

Recipe

MADRIGAL FAMILY WINERY COQ AU VIN BLANC

(Chicken in white wine)

PAIR WITH: Madrigal Family Winery 2021 Estate Sauvignon Blanc

Serves: 6 | Prep Time: 2 hours

Ingredients

About 7 - 9 slices of your favorite bacon, finely diced

1 whole chicken cut into pieces

Salt and freshly ground black pepper

2 tbsp olive oil

4 cups of button mushrooms, sliced

10 shallots, peeled

2 cloves garlic, minced

2 tbsp plain flour

¾ bottle of 2021 Madrigal Estate Sauvignon Blanc

6 springs of fresh thyme

½ cup chopped flat-leaf parsley

Directions

1. In a large oven-proof casserole dish (I prefer Mrs. Chris’s grandmother’s le Creuset casserole dish) cook bacon over medium-high heat until it starts to crisp. Remove from dish and set aside.
2. Season the chicken all over with salt and pepper. Add olive oil to the dish and brown chicken for 4 minutes per side. Remove chicken from dish and set aside.
3. Preheat the oven to 350 degrees.
4. Add mushrooms to the casserole dish and cook over medium-high heat. Brown mushrooms until they are a rich golden brown, then add the shallots and cook until the shallots have softened. Add garlic and cook for one minute, then add flour and stir to coat the mushrooms and shallots.
5. Add wine and bring it to a simmer, then add thyme, half the parsley, the bacon, and chicken. Cover with a lid and cook in the oven for 90 minutes or until the chicken is very tender.
6. Sprinkle remaining parsley over chicken to serve.



Serve generously with more 2021 Madrigal Estate Sauvignon Blanc. I make this at home for the family and they love it.

Calistoga Comments



Well, spring is upon us, and Mother Nature can't make up her mind if she wants it to rain with temps in the 50's or bake us in the 80's to 90's. We should be at a steady temperature of mid 70's at this time of year. But remember folks, "There's no climate change." Lol.

In the vineyard, the vines are in full bud and growing taller every day with their beautiful green foliage. The ground is plowed, and the

obsidian is shining brightly. Suckering will be happening soon to help us grow the best and juiciest fruit our vines can produce.

On the production side, we bottled our highly popular Sauvignon Blanc & La Vida Rose. The Sauvignon Blanc with its white flowers, lemon zest, honeydew melon, and green apple notes. It has some lively acidity and a nice crisp finish. The La Vida Rose has an explosion of strawberry, white cherry, watermelon, and grapefruit. With an incredible balance of zesty acidity and savory texture that produced a luscious long finish. Both are available for purchase. So, get your orders in now because they won't be around long.

Finally, I would like to welcome our new club members and thank our faithful ones for making Madrigal Family Winery so much fun to work for and visit. See you all soon back at the winery, on the deck, enjoying the views and a glass of wine.

Scott Bradley | Hospitality Manager
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Winery Events



The Madrigal Family and I would like to thank everyone who made it out for our Spring Crab Feed. It was a beautiful sunny day with great food and laughs. We even had a surprise guest. Jess, Chris' dad, partook in the festivities. Our next event will be the Harvest Party on Saturday, September 10th 2022 from 12pm to 4pm. We will have grape stomping, live music and paella to enjoy with our fantastic wine. Check your emails in July. Also don't forget about the Madrigal Family River Cruise happening November 1st – 8th 2022 up the Rhine & Main Rivers to enjoy Europe's Rivers & Castles. Cabins still available. For complete info and to register online visit: <https://www.toursandwine.com/madrigal>

Harvest Party
September 10, 2022 | 12-4pm

Madrigal Family River Cruise
November 1-8, 2022

Staff Spotlight: MEET JAMES PHILLIPS



James grew up in Upstate New York, in a relatively traditional Italian family and household. He started making wine as a hobby from a young age with his father, then at 16 he began winemaking on his own. James went to college for filmmaking in western New York, and after graduation he began working at a winery there. That's when he fell in love with wine and worked at a second winery in the area. In 2012, he moved to the Finger Lakes region of NY to go back to school and get a degree in Winemaking and Viticulture. There, he worked as the Assistant Winemaker at a winery, as well as a vineyard worker at a winery close by.

After graduation, James got a job in Virginia as Assistant Winemaker and was later promoted to Associate Winemaker for a Winemaking and Vineyard management consultant company, working with 7 wineries and close to 100 acres of vineyards throughout the state, some established wineries and some that were complete startups, planting the vineyard and establishing the winery. A few years later, he worked the harvest in New Zealand as Assistant Winemaker for a custom crush facility in Marlborough. Later that year, he purchased the consulting company and ran the business as the sole owner, winemaker, and vineyard manager. Finally, in 2020, James moved to Napa to become Winemaker at Madrigal.

WWW.MADRIGALFAMILYWINERY.COM
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