



MADRIGAL

FAMILY WINERY

FALL 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



Harvest 2022, 28 years later

I know I sound like a broken record, but what a difference a week makes. Last Wednesday it was 118 degrees (an all-time high in Calistoga). Today the high is in the mid '70s, and an inch of rain is coming on Sunday. Farming is not for the faint of heart but as you get older it is much less of a "chicken little, the sky is falling, and the world is going to end" scenario. We will finish the 28th Harvest before the end of September. Crazy!

Thank you to all that attended the 25 years of Petite Sirah Dinner. The 1995 Petite Sirah was spectacular, fun was had by all, and the smoked lamb cooked by Local Q was the best I've ever had. The Harvest party was a really fun event

after its three-year hiatus because of the pandemic. The paella was excellent, and we are still trying to figure out all of the shenanigans that were going on at the grape stomp! It makes me laugh just thinking about it.

I have had a few variations of our crush crew over the years, but this year's is among the best ever. Here is a picture of James Phillips, Jesus Blancas, Alex Ramos, and me.

As always, thank you for your continued support. Drink the wine, we'll make more!

- Chris Madrigal,
Founder, President & Vintner

Recipe

MADRIGAL VINO ROJO POACHED PEARS

PAIR WITH: 2017 Madrigal Estate Petite Sirah Port

Ingredients

½ cup sugar
1 large piece of orange peel
8 - 10 whole cloves
1 whole star anise
1 stick cinnamon
2 cups red wine (*I prefer to use Madrigal Estate Zinfandel but any red wine will do*)
¼ cup Madrigal Estate Petite Sirah Port
½ cup orange juice
2 tsp vanilla extract
3 - 6 medium-sized Bosc pears (*any pear will do but Bosc's are the best*)

Directions

1. Place all the ingredients (except pears and port) in a saucepan. Make sure the saucepan is tight to the fit of the pears.
2. Bring the red wine to a simmer while stirring in sugar to dissolve.
3. Peel the pears **ONLY** when the poaching liquid is ready (pears will discolor if you peel them too early).
4. Lower the peeled pears into the poaching liquid.
5. Let the pears poach in the liquid on medium-low heat (simmering) for 20 - 25 minutes, but rotate the pears every 5 minutes to ensure they poach evenly on all sides, including the tops of the pears.
6. When the pears have been poached, keep them upright in the poaching liquid, remove the saucepan from the heat and allow the pears to cool down in the liquid.
7. I like to chill the poached pears or at least room temperature.
8. Before serving, remove the pears from the poaching liquid and leave them on a plate, covered with plastic wrap.
9. Heat the remaining liquid in the saucepan, and bring it to a simmer. I like to add Madrigal Estate Petite Sirah to add richness, then simmer for a few minutes until the liquid thickens slightly into a syrup. The cooking time depends on how much liquid is left, so keep an eye on it. If the syrup is too thick, add a little water to thin it out.
10. Pour a little syrup over individual pears, and serve with some whipped mascarpone cheese or whipped cream.
11. Enjoy with a glass of 2017 Madrigal Estate Petite Sirah Port!

This is a family favorite as Fall moves in and we start to think about wearing sweaters and building a fire in the evenings. Enjoy! Chris Madrigal



Calistoga Comments



As we bring to close another successful harvest we look back and thank all of you that have made this possible. With the major temperature swings, we actually started picking in August this year and will finish about 2 weeks early. Chris said of the 27 harvests, he has never finished before October 1st. Well, there is always a first for everything.

With the fruit off, we transition to fall, and the vines will begin the process of going dormant for winter. There is something special about the valley during the fall months, with cool mornings giving way to temperatures in the comfortable 70's. Which is perfect for a trip to the Napa Valley. This

is when we will get the changing of the leaves to beautiful colors of red, yellow and orange.

So now that I have piqued your interest, feel free to give us a call and set up that reservation for a day away from reality. Hope to see you all soon.

Scott Bradley | Hospitality Manager

707.942.8619

sbradley@madrigalfamilywinery.com



Winery Events

Wow, what a weekend. We had the 25 years of Petite Sirah Dinner and then the Harvest Party the next day. Madrigal was rocking! About 50 guests came to the dinner and were treated to a lineage of Petite Sirahs from Chris' private collection. The highlight of the night was the 3 liter of 1995 Petite Sirah, which was his first wine vintage. The winery then reset the next day for our 2022 Harvest Party with about 80 guests. We listened to a great band, ate some incredible Paella and had a little fun watching the grape stomping guests go at it for some fun prizes. Thanks to all that attended. Our next big event will be the winter Crab Feed on Saturday, December 3rd, 2022. Look for the emails coming soon.

Winter Crab Feed

December 3, 2022

Staff Spotlight: MEET SAM MOSES

Sam Moses was born in Mission Viejo, CA. In 2010 his family move to Folsom, CA where he fell in love with music, cooking, floral design and of course wine. Just before the pandemic in 2020, Sam decided to attend culinary school at the Culinary Institute of America at Greystone here in the Napa Valley. He received his AA degree in Baking & Pastry Arts. After graduation, he worked for some of the most well-known bakeries, such as Bouchon & Model Bakery. He has now changed paths and has his sights set on becoming a sommelier and deepening his knowledge of wine here at Madrigal.



WWW.MADRIGALFAMILYWINERY.COM

3718 N. St. Helena Highway | Calistoga, CA 94515 | 707-942-8619