

# Harmony Cellars

3255 Harmony Valley Road • Harmony, California 93435 • (805) 927-1625  
www.HarmonyCellars.com

## Summer 2010

### Dear Cellarmaster Member,

We hope you enjoy this very diverse shipment:


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|--------------------------------|---|
| ❖ (1) 2008 Refosco (Club Only) | \$21 Regular Price. \$16.80 Club Price. |
| ❖ (1) 2008 Zinfandel           | \$19 Regular Price. \$15.20 Club Price. |
| ❖ (1) 2008 White Riesling      | \$13 Regular Price. \$10.40 Club Price. |

### Cellar Notes: 2008 Refosco

The Refosco grape hails from the Friuli Region of Northern Italy. Italian Refoscos are intense with big tannins and concentrated aromas of plum, wild berry and currant. Our Refosco was grown in the far eastern reaches of Paso Robles where the warm days and cool nights allow the grapes to develop a similar bouquet and flavor. With a deep cherry red color, this wine reveals aromas of wild berries and ripe stone fruit coupled with a sweet spicy note. Medium bodied with crisp acidity, our Refosco tastes fresh and fruity in the mouth and is a natural partner to red meats or any Italian dish.

### Almost Meatless Sloppy Joe's (recipe adapted from *Cooking Light*, May 2010)

*This healthy & delicious dinner pairs with the Refosco or Zinfandel in your shipment. Enjoy!*

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|---------------------------------|--|--|
| 2 T. olive oil                  | 1 t. brown sugar                           |  |
| ½ c. finely chopped white onion | ½ t. dried oregano                         |  |
| 3 cloves of minced garlic       | ¼ t. ground red pepper                     |  |
| salt & black pepper to taste    | 1 28-oz. can crushed tomatoes              |  |
| 6 oz. ground sirloin            | ½ c. Harmony Cellars red wine              |  |
| ½ c. grated carrot              | 1 15.5-oz. can red beans, rinsed & drained |  |
- 2 t. chili powder  
4 whole wheat sandwich rolls, sliced  
4 (¼ inch thick) each red onion slices and green pepper slices  
grated cheddar or pepper jack cheese

1. Heat olive oil in a large skillet over medium high heat. Add onion, garlic, salt, pepper and beef to pan. Cook 5 minutes or until meat is browned and vegetables are tender. Stir occasionally to crumble beef.
2. Add carrot, chili powder, sugar, oregano and red pepper; cook 2 minutes, stirring occasionally. Stir in tomatoes and wine; bring to a boil. Reduce heat to medium; cook 10 minutes or until thickened and carrot is tender, stirring occasionally. Add beans and cook until thoroughly heated.
3. Spoon bean mixture onto bottom half of each roll; top with onion, pepper & grated cheese.

### Twilight Wine on Friday

July & August, 5:30pm

Enjoy wines by the glass and picturesque views of the coastal countryside. The perfect way to start your weekend. Bring your friends! No reservations.

### Cellarmaster Club Special

FREE SHIPPING when you purchase a case of wine. \$10 off case shipping rates outside of CA.  
Offer expires June 30, 2010.