

HARMONY CELLARS

CELLARMASTER CLUB ~ WINTER 2024

Two new releases and a Harmony Cellars favorite—this is a great selection. Be sure to try Chuck’s recipe for Irish Stew (below).

2022 WHITE RIESLING

Retail Price: \$22 . Club Price: \$17.60

This aromatic, off-dry white is so much more than just a warm weather sipper. Flavors of light stone fruit and notes of honey make this wine a great match for shellfish and white meats. But what’s interesting is that our Riesling also pairs wonderfully with spicy cuisine like Mexican, Thai or Asian! The wine’s bright citrus notes highlight the “green” flavors in these flavorful dishes while its kiss of sweetness mellows the heat.

2020 CABERNET SAUVIGNON

Retail Price: \$32 . Club Price: \$25.60

New! Chuck’s Cabs are always loved for their flavors of ripe cherry, dark currant and toasty oak, and this vintage is no exception. The medium rich body, velvety tannins and well-balanced acidity lead to a long, savory finish. Partner with red meat dishes or rich tomato-based pastas. For a special meal, enjoy this wine with Chuck’s recipe for **Irish Stew**.

2021 TANNAT

Retail Price: \$38 . Club Price: \$30.40

New! Tannat, considered the national grape of Uruguay, also grows beautifully in Paso Robles. This vintage boasts a bouquet of dark stone fruit, blackberry and all-spice. Pair this sturdy wine with flavorful, rich meats—like game and lamb—or roasted vegetables.

Our Tannat is also equally delicious when enjoyed with dark chocolate—just ask our tasting room staff!

CHUCK'S IRISH STEW

Serves 6

2 ¼ pounds of boneless lamb shoulder, cut into ½ inch pieces
5 cups homemade chicken stock or low sodium chicken broth
1 cup Harmony Cellars Cabernet Sauvignon
3 medium potatoes, peeled and cut into 1-inch pieces
1 tablespoon minced fresh thyme
2 bay leaves
2 tablespoons minced fresh herbs, such as taragon,
marjoram and rosemary
2 small onions, sliced
2-3 stalks celery, thickly sliced
2 leeks (white part only) washed and chopped
4-5 carrots, peeled and thickly sliced
salt and freshly ground pepper, to taste
minced fresh flat-leaf parsley

In a stockpot or large saucepan over medium heat, combine the lamb, stock or broth and wine. Bring to a boil and skim off any foam that rises to the top. Reduce the heat to low, cover and cook for 60-70 minutes, or until the meat is tender.

Add the potatoes, thyme, bay leaves and herbs. Return to a boil, reduce the heat then simmer, uncovered, for 12-15 minutes or until the potatoes are nearly tender. Add the onions, celery, leeks and carrots and simmer for another 30 minutes. Uncover and cook for 15 to 20 minutes longer or until the vegetables are tender and the stock has thickened. Season with salt and pepper. To serve, ladle the stew into shallow bowls, sprinkle with parsley. Serve with warm bread and a glass of Harmony Cabernet!

Pasowine's BlendFest on the Coast

Saturday & Sunday, February 24th & 25th

Pasowine's BlendFest celebrates the rule-breaking, traditional and unconventional wine blends crafted in the Paso Robles AVA. Enjoy our best blends at the **Grand Tasting at Oceanpoint Ranch** in Cambria on Saturday. Join us for a **Paint & Sip** in our winery on Sunday from 11am-1pm. **Tickets for all events at Pasowine.com.**