



May Newsletter

Volume 5. 2025

UPCOMING EVENTS

SLOCAL'S ONLY!

Complimentary Tasting

Thursday-Monday

July-August

From 10:00 a.m. - 3:30 p.m.



Enjoy a complimentary wine and cheese pairing through the month of July for all of our amazing SLO County locals. Try our Summer menu featuring new wines and cheeses.

2023 ROSÉ

A refreshing blend of Zinfandel and Malbec, our Rosé, has bright aromatic notes of fresh strawberry and geranium. With a slightly dry acidity, this wine has hints of white peach, lime, strawberry and watermelon. This delightful Rosé is perfect for sipping poolside on a hot summer's day.

Regularly - \$28

\$22.40 - 20% OFF
Non Wine Club

\$19.60 - 30% OFF
Wine Club

Spring in the Vineyard



The vineyard is looking beautiful this month! New growth can be seen everywhere - vibrant green leaves and new shoot growth. When the shoots reach about 18 inches, it is necessary to thin the canopy. The term canopy refers to the collective arrangement of the vine's shoots, fruit, and leaves. Shoots are the primary unit of vine growth and are usually the main focus in vineyard management.

The main axis of the shoot provides structural support, along with transporting water and nutrients. Arranged in regular patterns along the shoot are leaves, tendrils, and eventually fruit clusters.

In the past we have shoot thinned the Syrah to prevent over crowding. If the canopy becomes too dense, it limits the amount of sunlight penetration and air movement, necessary for a healthy vine. In the Syrah, we left two shoots per spur, in order to focus on producing the best fruit.



Strawberry Shortcake



Makes 6-8 servings



30-45 minutes

INGREDIENTS

Strawberry Mixture:

- 3 pints fresh strawberries
- 2 Tbsp. Grand Marnier (if desired)
- 1/4 C white sugar

Cake:

- 2 C all-purpose flour
- 1/4 C sugar
- 1/4 C butter
- 1 C milk
- 3 pints fresh blueberries
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 egg, beaten

Whipped Cream:

- 2 C whipped heavy cream
- 1 Tbsp. vanilla
- 1/4 C. white sugar

DIRECTIONS

Preheat oven to 425 degrees F.

Rinse and slice the strawberries and toss them with the sugar and Grand Marnier. Rinse the blueberries and set aside. Grease and flour an eight inch round cake pan. In a medium bowl combine the flour, baking powder, sugar and salt. With a pastry blender cut in the butter until the mixture resembles coarse crumbs. Make a well in the center and add the egg and milk.

Stir until just combined. Spread the batter into the prepared pan.

Bake for 15 to 20 minutes or until golden brown. Let cool on a wire rack.

Using a hand or stand mixer, add the heavy cream to a cold bowl, on low speed mix until peaks start to form, add sugar and vanilla, mix on medium until fluffy. Slice the cooled cake in half, making two layers.

Place half of the strawberries and blueberries on one layer and top with the other layer. Top with the remaining strawberries and blueberries, cover with the whipped cream. Optional: break up the cake, layer the fruit and cake for a red white & blue theme, individual servings.