

Upcoming Events

Tasting: Thanksgiving Wine Pairings

November 8th at 6:00 PM
Learn how to pair your favorite Thanksgiving dishes with the perfect wine! Whether you serve turkey, pork, or tofurkey - we've got you covered. Enjoy this fun and informative tasting, led by Ryan Levy and Ian Eastveld.

\$69 Guest
\$55 Club members (limit 2)

Class: Port Tasting with John Linklater

December 13th at 6:30 PM
Want to know more about port? Join us for an informative class, led by John Linklater, resident port expert. Light bread and cheese refreshments will be served. This is a seated class.

\$69 Guest
\$55 Club members (limit 2)

Tasting: Holiday Bubbles

December 20th at 6:00 PM
Find yourself craving Champagne? Searching for the perfect Prosecco? Join Ryan and Ian as we taste some of their favorite sparkling wines paired with Chef Ian's delicious nibbles.

\$45 Guest
\$36 Club members (limit 2)

45 Minute Quick Bread For Hamburger/Slider Buns/Dinner Rolls

A note from Chef Ian

The holidays are a time of sharing traditions with Family and friends. One of the oldest traditions is sharing sustenance in the form of bread. This bread recipe is what I like to call a gateway loaf. It is so easy and inexpensive to make, but the flavor and texture is so beyond anything you can purchase at the store. You might even get into the habit of regularly baking your own. The more you do it, the easier it gets. I actually look forward to methodically working through the steps as a way to relax; almost a meditation. Eventually, curiosity gets the best of you so you start experimenting with new variations. Not a bad habit to get into, especially if you consider all of the preservatives and chemicals you'll be avoiding.

- 2 tablespoons active dry yeast
- 1 cup plus 2 tablespoons warm water (110° to 115°)
- 1/3 cup vegetable oil
- 1/4 cup sugar
- 1 egg
- 1 teaspoon salt
- 3-1/2 cups all-purpose flour, and more just in case



Directions

Preheat oven to 425°F. In a mixer bowl with dough hook attachment, dissolve yeast in warm water. Add oil and sugar; let stand for 5 minutes. Add the egg, salt and turn the mixer on low speed. Add the flour and mix until the dough forms. If dough is sticking to the sides of the bowl, keep adding flour in 1/4 cup increments and let knead for a few a minute more. When a soft (not too sticky, but slightly tacky is ok) dough has formed, turn the mixer up a few speeds and knead for about 3-5 minutes.

Do not let rise. Divide into 12 pieces and shape each into a ball (also feel free to experiment with different sizes and shapes depending on your needs) Place on greased baking sheets (or ungreased silpat or parchment.

Cover with a dishtowel and let rest in a warm place for about 10 minutes. Uncover and transfer to oven and bake for 8-12 minutes or until golden brown. Remove from pans to wire racks to cool.

Note: Before putting into the oven, you can make these a bit fancier by lightly brushing with egg wash and/or sprinkling with sesame seeds and/or creating a design with shallow vent cuts across the top with a razor blade or very sharp knife.

Premium Club

Two brand new releases to make your Thanksgiving even Nicer!

Happy Thanksgiving!

We want to take a moment to give thanks to you, our wine club members, who make it possible for us to continue to create new wines and extend wine education to hundreds of oenophiles. We are grateful for your loyalty and your friendship.



Nice Winery Gives Back



As part of our commitment to give back, we pledged to donate \$10 from every bottle of Nice Malbec Reserve we sold during the month of September to the Hurricane Harvey Relief Fund. We are very proud to announce that we rounded up and donated **\$10,000** to the Mayor's Hurricane Relief Fund last month. We could not have made this possible without the support of every single one of our club members who purchased and enjoyed Nice Malbec during September. From the bottom of our hearts, THANK YOU!

Ian

Nice Winery

Malbec Reserve

Mendoza, Argentina
2012

About This Vintage

BLEND: 100% Organic Malbec
VINEYARD: Cecchin Family, planted 1926-1954
BARREL AGING: 1 year
85% French Oak, 15% American Oak
APPELLATION: Maipu, Mendoza
PRODUCTION: 1500 Cases

We have been making our Nice Malbec since 2007, but this 2012 vintage, our sixth release, is the second one that was blended with the help of a group of our wine club members who accompanied us



down to Mendoza, Argentina. After a hard morning's work of picking our

old vine Malbec grapes (they were planted as early as 1926!), wine club members joined Gail & Jerry Levy, Ryan, Ian and our farmer Alberto to undertake the work of tasting each of the barrels and selecting the best wines for our 2012 blend.

Sometimes blending is very difficult,

lasting three or four days to get just the right combination of barrels. Then there are vintages like the 2011 and the 2012, where every barrel tasted more delicious than the next, thanks to very favorable growing conditions. A magical blend practically pulled itself together in one afternoon.

On the palate you'll find notes of ruby plums, black cherries, figs, chocolate, anise, vanilla, and a velvet texture. If you haven't tried making our famous Nice Malbec Braised Short Ribs, what are you waiting for? The recipe is available on our website and it is guaranteed to be a hit. I mean, how can any cut of meat that braises in an entire bottle of our award winning Malbec for 5-7 hours not be a winner? (Retail: \$33.99)

About the Vineyard

If you don't know the story of the origin of this wine, here is a primer in a nutshell. In 2007, during a long trip to Mendoza, Argentina, we sought out and partnered with acclaimed organic Malbec growers Alberto and Fabiana Cecchin to produce a chef-inspired, foodie-driven Malbec wine from the Cecchins' 80 year old vines.

Our working relationship and friendship with Alberto and Fabiana is one of our favorite things about making wine in Argentina. They are just as committed to making wine that is organic, sustainable, and free of additives and fillers as we are. Together we produce a wine that proudly carries our name and our reputation.

Nice Winery

Cabernet Sauvignon

Yakima Valley, Washington
2014

About This Vintage

BLEND: 85% Cabernet Sauvignon, 15% Cabernet Franc
VINEYARD: Dubrul Vineyard
BARREL AGING: 22 months Boutes, Sylvain & Taransaud French Oak barrels
APPELLATION: Yakima Valley
PRODUCTION: 112 Cases

Our Nice Yakima Valley Cabernet Sauvignon is a project that has been four years in the making. We were enchanted by the majesty of Yakima Valley after setting foot in Dubrul Vineyards, and we had to get our hands on some of their award-winning grapes for this wine. Husband and wife farming team Hugh and Kathy Shiels and their daughter, Kerry, planted and care for the DuBrul Vineyard. The steep south-facing hillside yields spectacular quality grapes with unique flavors and structure. The grapes for this wine were also grown in the Artz Vineyard, located in the smallest and



warmest grape growing region in Washington State, Red Mountain.

This naturally grown, hand-harvested wine was created with the combined talents of acclaimed Washington State winemaker Justin Neufeld and Chefs and Sommeliers Ian Eastveld and Ryan Levy. A luscious

blend of 85% Cabernet Sauvignon and 15% Cabernet Franc, it was aged for 22 months in 55% new French Oak and 45%



neutral French Oak. Meticulous fermentation in small batches, extended cold maceration, and hand punchdowns have ensured the full potential and genuine expression of this exquisite Cabernet Sauvignon.

Full bodied and plush, it shows a great harmony of acid and ripe tannin. It is perfectly balanced, displaying wonderful breadth and weight with no gaps when transitioning from the mid palate to finish. Pair with steaks or aged cheeses like Roquefort, Gorgonzola or Papillon.

This wine tastes great now, but will easily cellar for 10 years, but we doubt you can wait that long, it is just too delicious. Prime flavor expression will be achieved by decanting this powerful wine for 30 minutes before serving.

(Retail: \$50)