



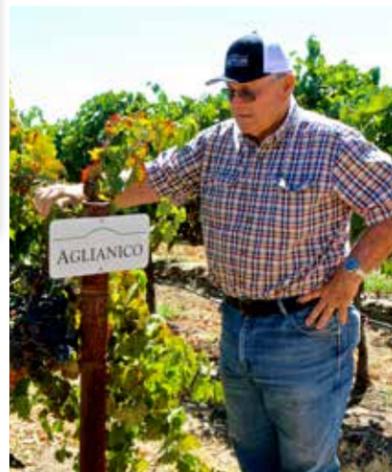
WE ARE TRUCKIN' IN HARVEST 2014

Larry Mettler, Owner

Did you know that Mettler Vineyards runs our own trucking company during harvest? We do! Our farming company, Arbor Vineyards, is in full swing this harvest with the grapes being ready early this year. We started growing our fleet about 10 years ago when we realized there was a demand to haul more than just our own grapes during harvest. It started relatively small, but now we have grown our fleet to six trucks and 16 sets of trailers equipped with modern fiberglass tanks—and it is all scheduled by Larry Mettler himself (his phone never stops ringing!) Our trucks are white with our “Arbor Vineyards” farming logo—so if you see us driving down the road, give us a wave!



Mettler Family Vineyards Aglianico, 2014
photos by Randy Caparoso



In the Tasting Room

If you haven't been out to our tasting room in a while come back out and see us! There have been a lot of exciting changes in the last couple of months! We have added beautiful pub tables and barstools to our tasting room for your comfort and enjoyment. We also have club member only wineglasses, so please when you come to visit be sure to let the tasting room staff know you are a member so that they can give you the appropriate wineglass. We want to make our members feel special and appreciated every chance we get! Plus, we have a huge selection of logo hats and visors, apparel and fun gift items all in stock. Don't forget to check the events section of our website and updates on Facebook, so you are aware of all the fun happenings coming up! There is a lot going on at Mettler...aren't you glad you're a member?



MESSAGE FROM DASH, THE WINERY DOG

Hi, it's me Dash. I have met many of you already in the tasting room and I look forward to meeting more club members at the Wine Club pick-up Party later this month! When I'm not busy greeting visitors and recruiting new club members (I'm pretty good at it), I like to think of myself as quite the “Gourmand”—and I am especially fond of Green Bones (write that down)—and am having doggie dreams of the pulled pork sliders (see recipe on back) that we'll be serving at the Wine Club party. (I have my paws crossed that one or two might fall on the floor). Hope to see you on September 28th!



BARBECUED PULLED PORK SLIDERS

Try this recipe from the family recipe book it will be a hit at your next football party! It's very easy and your friends and family will think you slaved over a hot stove all day to make it! Little do they know, you had your feet kicked up with a glass of Mettler wine letting your crock pot do all the work! Makes 12 sliders. Serves 6–12.



- 1½ lbs. pork shoulder
- 1 container of your favorite barbecue sauce (we like Sweet Baby Ray's or Bullseye)
- Package of 12 Slider buns or Hawaiian sweet rolls
- 1 bag angel hair pre-shredded cabbage
- 1 bag pre-shredded carrots
- 1 cup mayonnaise
- ¼ cup white wine vinegar
- 1 teaspoon celery seed
- ¼ cup sugar
- Salt and pepper

In a crock pot, cook pork and ¾ of the barbecue sauce covered for 7 hours on low. Take out of crock pot, shred and remove any excess fat. Toss with remaining barbecue sauce. In a medium bowl, whisk together mayonnaise, vinegar, celery seed, sugar, salt and pepper. Toss in carrots and cabbage and mix coleslaw thoroughly. Place about ¼ to ⅓ cup of pork on each roll with a dollop of coleslaw on top! Serve the extra coleslaw on the side. Enjoy with a glass of METTLER ZINFANDEL!

TASTING ROOM HOURS: Thursday–Monday 11–5
7889 E. Harney Lane, Lodi
METTLERWINE.COM
facebook.com/MettlerFamilyVineyards



EVENTS CALENDAR

- 2014 | SEPTEMBER 27
Sip Savor Lodi—Tasting Room Fun!
- 2014 | SEPTEMBER 28
Sip Savor Lodi—Grand Tasting
- 2014 | SEPTEMBER 28
September Wine Club Pick-Up Party
- 2014 | OCTOBER 17
Painting Party—
Come, sip wine while you paint!
- 2014 | OCTOBER 31
Halloween—Free candy for all tasters
that come in costume!



HARVEST REPORT

Jason Eells, Vineyard Manager

Every harvest has its challenges, this year the biggest obstacle has been the extended warm weather. Usually different varieties ripen at different rates and are picked accordingly over a 6 to 8 week time period.

However this year, many varieties that would usually be picked at the end of October, are ready 4 weeks earlier, along with varieties that are on schedule—so everything is ready at once. This creates an issue for farmers who want their grapes picked at the optimal time, but the wineries have no tank space.

ZINFANDEL

Our Zinfandel has a lighter crop this year. The past two years have been high yield on the Zinfandel crops across the board, the yield this year looks to be more average to below average. We like to harvest the Zinfandel when it reaches 25 brix along with optimal flavor. Harvest of red Zinfandel started the first week of September.

CABERNET SAUVIGNON

In the Cabernet vineyard the crop looks nicely balanced. It seems the crops are reaching optimal sugar levels more quickly this year, with the unusually warm spring and lack of precipitation. Sometimes you can get the flavor of green bell pepper from Cabernet. This is not a flavor we like in our wine. We continually monitor and taste the fruit until there is no apparent flavor of pyrazine (bell pepper flavor) in the grape. Our Cabernet harvest started at the end of September.

PETITE SIRAH

Our Petite Sirah crop this year looks better than it had in three seasons. The vines are healthy and balanced and the fruit looks beautiful. The Petite Sirah is the last of the varieties to be harvested and therefore can have some issues with reaching optimal sugar because cool weather can set in toward the end of harvest resulting in the slowing of sugar accumulation. We are excited about the Petite Sirah quality this year because harvest is earlier than usual due to the early spring heat and continued warm weather. We will be able to harvest the Petite Sirah at least three weeks earlier than in an average year. We are looking for a brix reading of 25 before we schedule picking.



WINE CLUB SELECTIONS



2010 LODI PETITE SIRAH

composition: 90% Petite Sirah, 8% Cabernet Sauvignon, 2% Cabernet Franc | alcohol: 14.9%
total acidity: 0.66g/100ml | pH: 3.62 | cooperage: 21 mo. in French oak | cases: 2640

This wine shows off a dark, inky purple color true to its varietal heritage, and aromas of mocha and wild blackberry jam with subtle hints of mineral and spice. The flavors are an explosive swirl of wild blackberries and blueberries with ending notes of black pepper and tobacco. The dense, jammy mouth-feel gives way to firm yet supple tannins and a beautiful, aromatic finish. This is a dark, juicy and deliciously flavored mouthful of Petite Sirah.



2012 LODI AGLIANICO

composition: 90% Aglianico, 7% Petite Verdot, 3% Petite Sirah | alcohol: 14.8%
total acidity: 0.68g/100ml | pH: 3.60 | cooperage: 18 mo. in French oak | cases: 112

Aglianico, an ancient Italian varietal, is quite rare in California with only 62 acres planted in the whole state. We have one-third acre that goes in to this tasting room exclusive wine. It has inviting aromas of sweet cherry and mocha followed by flavors of wild plum, cherry cola and warm spice with ending notes of black pepper and cedar. The mouthfeel is rich and velvety with a pop of acidity and melting tannins on the lingering finish. This wine is ideal for a hearty fall supper!



2012 LODI 'EPICENTER' OLD VINE ZINFANDEL

composition: 85% Zinfandel, 10% Petite Sirah, 3% Cabernet Franc, 2% Cabernet Sauvignon | alcohol: 15.9%
total acidity: 0.66g/100ml | pH: 3.70 | cooperage: 19 mo. in French & American oak | cases: 5938

This wine is full of personality with bold aromas and flavors. Aromas of sweet dark cherry and espresso delight the senses. The flavors are bright and complex with dark chocolate, black cherry, jammy red berries, warm spices and oak. The velvety, yet firmly structured tannins are balanced by a pleasing thread of acidity, and the flavors are kept bright and juicy on the long, tasty finish. This wine packs a lot of flavor, yet manages to hold a measure of finesse and grace.

DISCOUNTS

Remember as a wine club member you receive a lot of added benefits besides your 20% wine discount. You receive 10% off all tasting room merchandise and 5% off all events. You and up to 6 of your guests will also receive free wine tasting when you visit our tasting room. The wine club pick up parties are designed to offer you a fun and completely free experience.

