



# Spring Newsletter

## Dear Family & Friends

I would like to extend a very Happy New Year from my family's table to yours. I hope and pray that this year will bring a tremendous amount of prosperity and blessings to your home.

If you have not had the opportunity to visit our beautiful new home, I invite you to come and enjoy a romantic, warm and personal experience with our wonderful dedicated team. If you have had the opportunity to enjoy our wines and delicious food, including one of those unbelievable wood fired pizzas, then tell a friend to come see us.

The greatest pleasure we have as a family and team is to read the wonderful reviews and emails sent by so many of you. They are truly special because they detail the experience that we desire to achieve on your behalf.

Because of so many wonderful visits by our guests, we have become a must stop winery here in the heart of Sonoma Valley. We are truly humbled and grateful to all of you. May we both share in another wonderful and God blessed year.

My best wishes to you and your families and we hope to see you soon.

Salute,  
Enrico Belmonte

## Upcoming Events



### SAVOR SONOMA VALLEY Sat & Sun, March 15th & 16th | 11am-4pm

A taste of Italy awaits you as you step through the gates into the Old World style piazza at this family owned winery known for its limited production Italian varietals and exceptional hospitality. Sample varietals like Primitivo and Aglianico from the barrel just before they're bottled. Pair them with a bowl of owner Maria Belmonte's delectable homemade pasta and cap it off with a dish of handcrafted gelato. Don't miss the 1 p.m. daily performances by Sonoma's Three Tenors.

For more info: [www.heartofsonomavalley.com](http://www.heartofsonomavalley.com)

### WINE CLUB CELEBRATION Sunday, April 27th | 11am-3pm

Let's get ready to celebrate! Join the Belmonte family & team for an afternoon of good company, great wines & Maria's delicious eats! *RSVP starting March 1st.*

\$55.00/person - Club Members  
\$65.00/person - Club Member Guests



To Order Contact us at 707.833.2300 P, 707.833.2301 F or [wine@vjbcellars.com](mailto:wine@vjbcellars.com)

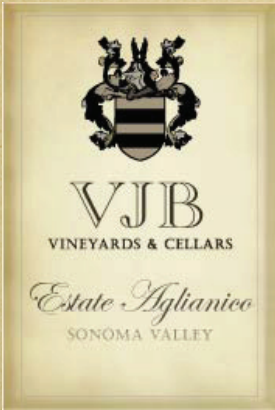


## Club Enoteca Recipe



*I recently visited an Italian restaurant in San Francisco and fell in love with the flavors of the wonderful dish. I went home and created my own version of the recipe.*

## Featured Wine



*This hard-to-find varietal is special to us because Vittorio's family grew Aglianico in Campania where he grew up. We now grow this grape on our Sonoma Valley estate with great pride & affection. The hallmark of this vintage is its tart cherry fruit enrobed in a distinct earthiness. Hints of tobacco and licorice lead to a mouthwatering finish.*

## PAN SEARED STEAK WITH ROSEMARY MUSHROOM SAUCE

2 8 ounce New York Strip Steaks  
¾ teaspoon salt, divided  
¾ teaspoon black pepper  
1 Tablespoon plus 1 teaspoon of extra virgin olive oil  
½ cup chopped onions  
¼ cup chopped fresh rosemary  
8 ounces of brown cremini mushrooms  
2 teaspoons of All Purpose flour  
¾ cup red wine  
1 tablespoon butter

Sprinkle steaks with ½ teaspoon of salt and ½ teaspoon of pepper. Heat a large skillet over medium heat. Add 1 table spoon of olive oil to pan, add steaks and cook 4 to 5 minutes on each side or until you reached your preferred temperature.

Remove steaks and keep warm under tented aluminum foil while you make the sauce. Add remaining 1 teaspoon to pan, add onions, rosemary and mushrooms; cook 5 minutes or until mushrooms begin to soften.

Sprinkle mushroom mixture with flour, stir and cook 30 seconds.

Add wine and bring to a boil. Cook for one minute, scraping bottom of pan to loosen browned bits.

Add remaining salt and pepper along with the butter to pan, stirring until butter melts. Cut steaks across the grain into slices and serve with mushroom sauce.

Serves 6-8



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