

<https://marketing.orderport.net/uploads/files/88884326/cougar-balloon-1.jpeg>

Dear Jennifer,

photo from our first harvest of the season

<https://marketing.orderport.net/uploads/files/88884326/harvest.jpg> This is a notice that your upcoming *4 Bottle Red* allocation is in the process of being prepared!

To ensure accurate processing of your wine club order in the near future, please review the order summary below.

If you would like to customize your wine club order or make changes to your account, please log in

https://www.cougarwinery.orderport.net/signin?utm_source=Jan24_newsletter&utm_medium=email&utm_campaign=Signin to your account on our secure website using this email address. Not sure what your password is? Select */forgot your password?/* and follow the instructions. Once you log in, scroll down to the pending wine club release section and edit your order. Please make your selections *_no later than the Sunday before billing._*

****Note:** We now have the ability to apply */two email addresses/* to one wine club membership. If you would like to add an extra email to your account so that you receive newsletters at both addresses, please contact us via email

<mailto:wineclub@cougarvineyards.com?subject=RSVP%20for%20pick-up%20party&body=How%20many%20people%3F%0AFood%20allergies%3F%0Arequest%20to%20sit%20with%20other%20members%20and%20who%3F> or telephone so that we can add the second email for you.

***Vermentino and Teroldego**

<https://marketing.orderport.net/uploads/files/88884326/vermterol.jpg> Wine

Highlights*: Our 4 Bottle White and Mixed Clubs will be receiving a bottle of our */2021 Estate Vermentino*/* in this quarter's shipment. Vermentino has its roots in Sardinia and grows well in warm climates (like Temecula!). This medium-bodied dry white wine features notes of pear and green apple, and citrus notes reminiscent of lime zest. The pleasant acidity in this wine pairs nicely with seafood, pasta with pesto sauce, and spring vegetables (asparagus, peas, artichokes). If your club is not automatically receiving Vermentino in this quarter's shipment and you would like to try some yourself, you can switch out pre-selected wines or add on to your order through your online wine club account.

Our 4 Bottle Red and Mixed Clubs will be receiving a bottle of our */2019 Teroldego /*in their shipment this quarter. This deep-coloured beautiful grape is from the Trentino region of northern Italy. If you love the Kaleidoscope, then you'll love this wine because it's the reason for the depth and inky color of the Kaleidoscope blend. Our Teroldego is 100% varietal which is a rare find indeed. If your club is not automatically receiving Teroldego in this quarter's shipment and you would like to try some yourself, you can switch out pre-selected wines or add on to your order through your online wine club account.*

2020 Estate Falanghina case special

<https://marketing.orderport.net/uploads/files/88884326/casespecial.jpg>

/*_Special Deal!*_/*

Our 2020 Estate Falanghina is currently on a ***CASE SPECIAL*.../*\$129 */(+tax)** for 12 bottles! This is a great deal that can't be missed (especially with the holidays coming up shortly...wine makes a great gift for your loved ones)! Only available while supplies last. You can purchase a case in the tasting room, order online by clicking here

https://cougarwinery.orderport.net/product-details/0307/2020-Estate-Falanghina?utm_source=January_newsletter&utm_medium=email&utm_campaign=Falanghina+Case+Sale, or call us at

951-491-0825 <tel:951-491-0825> to place an order over the phone.

*The grape harvest is over! *This year we have harvested the following varieties: Pinot Grigio, Sangiovese, Malvasia Bianca, Vermentino, Sagrantino, Montepulciano, Aglianico, Primitivo, Falanghina, and our newest addition, Ciliegiolo! Now, the wine making process can begin.

winemaker Rick and Sagrantino grapes

<https://marketing.orderport.net/uploads/files/88884326/img_0560.jpg>tractor and grapes in bins

<<https://marketing.orderport.net/uploads/files/88884326/grapes2.jpg>>the start of the wine-making process

<<https://marketing.orderport.net/uploads/files/88884326/grapes3.jpg>>

olive oil being pressed

<<https://marketing.orderport.net/uploads/files/88884326/oil2.jpg>>estate-grown

olives <<https://marketing.orderport.net/uploads/files/88884326/olives.jpg>>We have also been harvesting*olives* from the trees lining our property! These will be used for estate-made olive oil (only \$15+tax with your 4 Bottle Club 25% discount) and cured snacking olives which are available for purchase.

estate Verjus and estate olive oil

<<https://marketing.orderport.net/uploads/files/88884326/verjus.jpg>>In addition, we would like to highlight our *Estate Verjus*, which is an unfermented grape juice similar to vinegar. "Verjus" is French for "green juice." Our current batch of Verjus is made from equal parts unripe Aglianico and Montepulciano grapes; rather than disposing of the unripe berries, we used them to create this wonderful vinegar substitute which can be used in place of vinegar in many recipes. Our favorite recipe is a salad dressing consisting of Verjus, a little oil, and Dijon mustard. While most vinegars compete with wine on your palate, Verjus is mild enough to leave your palate intact, allowing you to savor your food and your wine simultaneously. You can purchase a bottle (or ten!) in the tasting room or through the online store

<[https://www.cougarwinery.orderport.net/product-details/0102/Verjus?](https://www.cougarwinery.orderport.net/product-details/0102/Verjus?utm_source=newsletter&utm_medium=email&utm_campaign=Verjus)

utm_source=newsletter&utm_medium=email&utm_campaign=Verjus> (only \$10.50 with your 4 Bottle Club 25% discount!).

Verjus Vinaigrette Recipe

Prep Time: Approximately 5 mins

1/2 cup Verjus

1/8 cup light oil (our Estate Olive Oil is perfect!)

1 TBSP Dijon mustard

Whisk all ingredients together and use as a salad dressing, chicken marinade, sauce for vegetables, etc.

If you have questions on your account please contact us at

wineclub@cougarvineyards.com

<<mailto:wineclub@cougarvineyards.com?subject=Questions%20on%20my%20Wine%20Club%20Account>>.

Address Info - Edit <<https://cougarwinery.orderport.net/signin>>

Winemaker Notes:

Bottling time!

olives <<https://marketing.orderport.net/uploads/files/88884326/olives-1.jpg>>

"All of the wines and olives are done, time to bottle. We're getting ready to bottle many of your favorites ... the **Pink Cougar**, **Negroamaro**, **Kaleidoscope**, and **Estate Olive Oil** in the next couple of weeks."

Rick

Winemaker

SPECIALS ENDING AT THE END OF 2023!!

***<<https://marketing.orderport.net/uploads/files/88884326/starburst.jpg>>Until December 31st ~ *40% off 6+ bottles of wine (mix or straight), no other discounts apply. Online <http://www.cougarwinery.orderport.net/product-details/0102/Verjus?utm_source=newsletter&utm_medium=email&utm_campaign=40pctSale>, call or in the tasting room.**

Starting November 20th - NYE ~Holiday Sparkling and Holiday Primitivo Truffle <<https://marketing.orderport.net/uploads/files/88884326/getchilledsmaller.jpg>>

***Get Chilled: Seasonal Eatings. * Our holiday sparkling is Dolce Bubbly, cranberries, sugar rim and a sprig of fresh rosemary. Our holiday truffle is rolled in colorful candies.**

YAPPY HOUR!

****/Sunday January 14th 2-5 in the picnic area./****

This month, you will be able to experience live music by Sommer Grace Duo. Make your reservations By Clicking Here

<https://cougarwinery.orderport.net/reservations?utm_source=January_newsletter&utm_medium=email&utm_campaign=Reservations>.

Yappy Hour

<https://marketing.orderport.net/uploads/files/88884326/cougar_yappy_hour_jan_24.png>

****Mark your calendars! The next Yappy Hour will be Sunday, March 10th. No Yappy hour in February since it ends up on the Super Chili Bowl!***

****Other Events planned, check out our events page for tickets***

<https://cougarwinery.orderport.net/wines/Events?utm_source=January24newsletter&utm_medium=email&utm_campaign=january_newsletter>.*

****Beer Education before the Super Bowl!***

<https://marketing.orderport.net/uploads/files/88884326/cougar_beer_ed.png>Beer-Ed* ~ Beer Education Led by Mike from Ironfire Brewery. Learn about the different styles of beer paired with our own deli items! February 4th...just before the Super Bowl!

****Super Chili Bowl***

<<https://marketing.orderport.net/uploads/files/88884326/Logo.png>>Super Chili Bowl* ~ Our annual chili competition with 10 competitors including the defending champ! February 11th 2-8p. This will sell out!

****Heart Shaped Pizza***

<<https://marketing.orderport.net/uploads/files/88884326/heartshapedpizza.png>>Lunch with a view and a Heart Shaped Pizza*! February 14th all day. Reservations and pre-payment required. Seating is limited!

****Upcoming Events****

****/Check out our recently revamped Events page on CougarWinery.com*

<[https://www.cougarwinery.com/events/?](https://www.cougarwinery.com/events/?utm_source=Jan24newsletter&utm_medium=email&utm_campaign=Events)

utm_source=Jan24newsletter&utm_medium=email&utm_campaign=Events>! The new layout is user-friendly and allows you access to view all upcoming Cougar events, including information on Wine Club Pick-up Parties. You can also see what we are up to on the De Portola Wine Trail site

<[https://www.deportolawinetrail.com/wineries/?](https://www.deportolawinetrail.com/wineries/?utm_source=CVWJan24+newsletter&utm_medium=email&utm_campaign=Events)

utm_source=CVWJan24+newsletter&utm_medium=email&utm_campaign=Events>./

***cork and grapes**

<<https://marketing.orderport.net/uploads/files/88884326/corkandgrapes.jpg>>Our

Commitment to Wine*

Your quarterly selections will be available for pick-up after your account is

billed on Tuesday, January 9th. The wine club pick-up party is Wednesday,

January 10th from 5PM-7PM. Don't miss out on your party! It is free to all

4 bottle members with an advanced RSVP (one member + 1 guest for free). Perks

include an extra glass of wine, small bites, and an extra hour of social time in

the tasting room or on our patio. Make sure to secure your reservations

by e-mailing wineclub@cougarvineyards.com

[no later than Sunday, January 7th.](mailto:wineclub@cougarvineyards.com?subject=RSVP%20Wine%20Club%20Pick-up%20Party&body=Name%3A%0A%23%20Attending%3A%0ADietary%20Restrictions%3A%0AIndoor%20or%20outdoor%20preferred%3F%0AOther%20members%20wish%20to%20sit%20with%20or%20near%3A)

Thank you for being in our loyal Wine Club Family! ~ Tonya, Karlie and Jennifer

****Remember all wine club cancellation requests must be received in writing 30

days prior to the next quarter processing (email wineclub@cougarvineyards.com)

after a minimum of activation wine plus 3 quarters have been processed. We do

offer an on-hold option after this billing if you need to skip a shipment or two.