



Cellar 433 Family of AZ Wines CLUB NEWS

'fam(ə)lē/ consists of the people who support and love you, and the people you can confide in and trust.

Why do we call our club the Family of AZ wines? Because, without those of you who believe in us and support what we do, we are nothing.

Dragoon Mountain Vineyard is the largest family owned and operated vineyard in Arizona. No investors, no bankroll. Just a hard working family committed to quality and integrity. We appreciate our members and our guests immensely. So many of you have been with us through so much. You have lived this reality, good, bad and otherwise right along side of us. We are so very blessed that you are a part of our family.

What Exactly Is the "Extended Benefit?"

1. Not one, but FOUR winery experiences.
2. Your benefits extend to all of our family's offerings. Partake of Single Varietals and Exotics, unrivaled blends, Spanish/Iberian wines and soul satisfying expressions of AZ Wines. Our family has cultivated and created the most unique club experience from the most diverse vineyard in the world. No other club can offer you so much.
3. Unique and beautiful room experiences that put you first, This isn't about us, its about you.

Time in the vineyard

A big Thank you to all who attending the Kumbayacampout!!

This year's event highlighted two iconic South African varietals: Chenin Blanc and Pinotage. Guests participated in barrel tastings featuring three distinct selections, varying by vintage and yeast strains. It was wonderful to see the diverse range of favorites among the group.

Following the tasting, we took a hayride through the vineyard to admire the expansive landscape. With more than 150 acres under vine, it is truly impressive to witness how Arizona's unique soil successfully nurtures South Africa's leading grapes. Everyone enjoyed the opportunity to explore the grounds and engage in one-on-one discussions with John. The South African theme continued at the crushing pad with an authentic Braai BBQ dinner. Brigid and John prepared a spectacular, traditional meal that was a highlight of the evening. For those who want to recreate the experience, we have featured a few recipes from the dinner in our "perfect pairing" section. We concluded the night by gathering around the fire to enjoy the beautiful Willcox stars and great company

Now to get ready for Summer

Summer brings big changes to the vineyard, from the first signs of ripening fruit to the careful work that prepares each grape for harvest. Here's a friendly look at what's happening among the vines this season.



Cellar 433 Family of AZ Wines TRADITIONS

Do you have a fun story, a memory or even a favorite recipe that you pair with our wines to share? Send us an e-mail and some pictures.

We'll toss everyone's submissions into a hat and let fate decide which ones to share in the next Wine Club newsletter!

We would also like to share your great stories and fun pictures on our social media pages. You are the ones who make us great and we'd like the world to know what you have to say!

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WineClub@Cellar433.com

I have had an affinity for red wine for many years. When Chris and I met, we both enjoyed wine, but I really expanded his palette for it. A few years ago, while spending time up north from the Phoenix area where we live, someone mentioned to us that we should visit Cottonwood if we enjoy wine so much. Having lived in AZ almost my whole life, I thought they were crazy. I hadn't been to Cottonwood in many years however, so we decided to spend a day there. Oh my how I was wrong! Cottonwood had become this adorable main street with great food stops, antique shopping, and of course, super fun wine tasting.

We popped into Tantrum and fell in love with Brigid's wines. We were then told to hop across the street to Cellar 433 and try John's wines and we fell in love even more. We signed up for the membership and have not looked back. We made a point to have our distributions available for pickup in Cottonwood every time, so it forces us to head up there and enjoy wine at least three times per year. We get to stock up on our favorites, try new ones, and catch up with the amazing staff that run all four of the tasting rooms! We've become fairly well known as "the ones who like to buy cases"! It truly is the only wine we drink now! We've made a makeshift wine cellar area in our basement movie room! We do our best to attend as many events as possible

and have so very much enjoyed all the ones we've been able to make it to. The membership has been such a blast for us and we look forward to using it for many years to come!

will Travel for Wine...



Joined our Family in September 2023
Chris and Cheri



Hot Mango and Tomato Chutney

Place in a heavy-based saucepan and bring to the boil

4 medium under-ripe **mangoes**, peeled, seeded and diced

6 under-ripe **tomatoes**, sliced

teaspoon grated fresh **ginger**

2 cloves **garlic**, minced

2 chopped **onions** Your paragraph text

1 cup **currants**

4 red **chillies**, chopped

2 tablespoons fresh **coriander** or culantro, chopped

1/4 teaspoon **cayenne**

2 cups malt **vinegar**

2 cups **brown sugar**

salt to taste

Simmer gently for 10 minutes and adjust the salt to taste. Then simmer very gently, stirring, until mangoes are soft and mixture is jam-like.

Bottle in sterilized jars.

Kumbaya Campout recipe

Hot Mango Tomato Chutney

**Pairs with traditional braai in South Africa
and tomato onion grilled cheese**

Chakalaka

Ingredients

- 2 tablespoons (30ml) cooking oil
- 1 medium onion, diced
- 1-2 teaspoon (2-4g)
- 2 teaspoons (10g) minced garlic
- ½ teaspoon (1g) thyme
- ½ teaspoon (1-2g) smoked paprika
- 1 teaspoon (2-3g) cayenne pepper
- ½ teaspoon (2-3g) minced ginger
- 1-2 tomatoes
- 3-4 cups (300-400g) cabbage, sliced
- 1 -2 chili peppers, diced (seeds removed for less heat)
- 1 large carrot, grated on the large side or sliced thinly
- 1 medium green pepper, diced
- 1 medium red pepper, diced
- 1 14-ounce can baked beans (see notes)
- 1 teaspoon (3-4g) bouillon powder (optional)

Instructions

1. Heat the oil in a large saucepan or Dutch oven over medium heat.
2. Add onion and saute it for a minute or two,
3. Stir in all the spices: garlic, ginger, smoked paprika, curry, cayenne pepper, and thyme. Continue stirring for about a minute to let the flavors bloom. Then add tomatoes, bell peppers, carrots, and cabbage.
4. Simmer for about 5 minutes, stirring occasionally to prevent burning.
5. Finally, add the baked beans and bouillon powder and stir. Continue cooking for 2-3 minutes.
6. Adjust for seasonings. Serve hot, warm, or cold.

Tips & Notes:

- Use fresh ingredients. Freshness enhances the flavor and texture of the chakalaka.
- If the texture of the chakalaka turns out too thick, add a little vegetable stock or water. If it's too thin, let it cook uncovered to thicken.
- Watch the heat once done with sauteing. After the veggies cook, keep the heat fairly low to prevent burning and turning everything to mush.
- For a vegan main dish, make sure the baked beans don't have bacon or meat broth.
- Please remember that the nutritional information is a rough estimate and can vary significantly based on the products used in the recipe.



Malva Pudding

Ingredients: The Cake

- 4 large eggs
- 3 teaspoons grated orange zest
- 1½ cups (300g) sugar
- ¾ cup (180g) unsalted butter at room temperature
- ½ cup (120ml) apricot jam
- 2 cups (240g) all-purpose flour
- 2 teaspoons (10g) baking soda
- 1 teaspoon (7g) salt
- 1 teaspoon (5ml) vinegar
- 1½ cups (360ml) milk

The Sauce

- 2 cups (240ml)
- ½ cup (100g) granulated sugar
- ½ cup (105g) brown sugar
- 1 cup (240g) butter
- 1 teaspoon (5ml) almond extract
- 1 tablespoon (15ml) Vanilla extract



The Cake

1. In a large bowl, beat eggs, orange zest, sugar, butter, and apricot jam until light and fluffy. Then, add the vinegar and milk to the egg mixture.
2. In another bowl, sift together the flour, baking soda, and salt.
3. Gradually, fold the flour mixture into the egg mixture. The mixture might be runny, but that's OK.
4. Pour batter into a greased cake pan. Bake at 350°F (180°C) until a tester inserted into the center comes out clean, 25–30 minutes.

The Sauce

1. While the cake is baking, heat the evaporated milk, butter, sugar, almond extract, and vanilla extract in a saucepan over medium heat until the sugar has dissolved and the butter has melted. Remove from heat
2. Heat the evaporated milk, butter, sugar, almond and vanilla extract, in a saucepan over medium heat until the sugar has dissolved and the butter has melted. Remove from heat
3. Using a skewer, poke holes in the cake all the way to the bottom.
4. Pour the butter sauce on the cake. Serve immediately or set aside in the fridge until ready to enjoy.

Tips & Notes:

- Grease your cake pan generously to keep the cake from sticking to the pan when it's fully baked.
- Pour the butter sauce over the cake slowly and evenly so it has time to absorb.
- Get creative by garnishing your Malva pudding with fresh berries and mint leaves, a drizzle of chocolate sauce, or a dusting of powdered sugar.

Kumbaya Campout

March 2, 2026



Kumbaya Campout

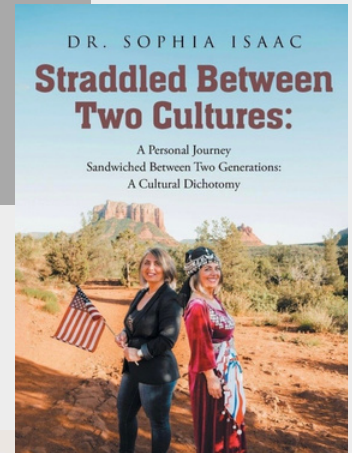


Save the dates

Sunday August 9th 12-4pm
Book signing

Saturday October 10th
Tantrum Anniversary party

What's Better then Reading
a book?
Meeting the Author
with a Glass of wine ?



Book Signing

Sunday Aug 9th | 12PM - 4pm

Join Us on National Book Lovers Day as
we meet the author of *Straddled Between
Two Cultures : A Personal Journey*

Presented by TANTRUM WINES



A woman wearing a dark brown top hat adorned with numerous brass gears of various sizes. She is also wearing a matching steampunk-style goggles with large, dark lenses and a leather strap. The background is a soft, out-of-focus blue and purple gradient with faint gear patterns.

10.10.2026

7th Anniversary
Steampunk Ball



More Details, Coming Soon

Save The date

Cellar 433 in Old Town

Ace of Cups - White Wine Blend of Verdejo, Pinot Grigio and Sauvignon Blanc a beautiful white wine that dances on your palate.

Joan of Arc -White wine blend Viognier, Chardonnay, and Chenin Blanc

Complex floral aromas meet tangy tangerine and lush lychee fruits. The blending of unoaked Chardonnay and Viognier proffer a full palate experience unlike any other. Delicious and fruity with a crisp, clean nature from beginning to end.

10 of Pentacles- Chardonnay Blend with dual Clone Chardonnay

Angel of Death- Sauvignon Blanc and Arneis

A crisp white that captured the sunshine of Willcox. Flowery aromas of orange blossom and honeysuckle with honeyed flavors of stone fruits and fresh country peaches. Perfect by the glass on a hot day or with any type of grilled fish.

Death red wine 100% AZ grown Montepulciano

7 of Swords- Merlot, Cabernet Franc, Barbera blend

Knight of Swords- Pinot Shiraz blend

Page of Pentacles- Barbera Merlot blend



Arneis - White wine Bone dry with medium acidity, but one of the richest flavor profiles of an AZ white wine. Exotic floral, fruity aromas with a rich palate of stone fruits, hints of flint with a nutty undertone

Chardonnay - white wine Lean, fresh and aromatic. Apple and pear inflections with hints of lemon curd. Fresh and fruity with a strike of Willcox minerality.

Riesling - white wine Vinified dry, but carefully balanced with Riesling's known high acidity. Lean and apple-driven with notes of bright citrus and ripe peach. Refreshing, clean finish.

Sauvignon Blanc- A classic example of this varietal, this wine is slightly minerally and herbaceous. Ripe green apple, lime, and melon come through on the palate with a succinct finish.

Dolcetto - red wine Mouth watering, fragrant ripe cherries and black plums on the nose. Flavors of red berry, tobacco, and plum with soft tannins and a long finish.

Petit Verdot - red wine Dark colored, stout tannin and deep fruit concentration. Ethereal aromas of plum, violet and fresh herbs with gravel-like minerality. Comfortably softened with oak for smoother tannin and wonderful notes of vanilla and blueberry. Age-worthy 10+ years

Primitivo-A rich red redolent of tart cherry, cranberry & violets. A velvety mouth feel with impressions of espresso, cocoa and raisins for the palate. A savory and delicious wine with an expressively long finish.

Syrah- A beautiful old world style Syrah with smoky oak & subtle earthy red fruits on the nose. Meaty plum & blackberry molasses flood the palate, then soften to showcase classic tannins and a lingering effervescent cocoa essence.

Malbec- Vinified in a classic French style to preserve its natural minerality and firm tannins, but displaying warm weather characteristics of blackberry & pomegranate framed with a cocoa and a little leather on the finish.



Isabella - White wine Pinot Grigio blend A playful spin on the Italian varietal. in honor of Spanish matriarch that started it all by believing in one Italian explorer. This fruit forward wine offers flavors of tangy lemon candy, honeycomb & honey crisp apples.

Verdejo- White wine This vintage is lushly aromatic with white field flowers and ocean air. Well balanced fruit and acidity with intense flavors of honeysuckle and orange zest. rich texture and tangy citrus agility with a dose of notable spice.

Albarino - white wine Fragrant orange blossom and green apple aromas with hints of Thai basil. Tart, tangy edges with full fruit flavors of fleshy nectarines & lemon-lime citrus. characteristic bright acidity and mildly bitter finish.

Malvasia Bianca - white wine elegant aromas of tropical fruit and white flowers that are present on the nose. On the palate, lightly sweet flavors of ripe mango, pear and pineapple are rounded out by a bit of green apple tang

Garnacha Blanca - white wine Tropical aromas with honeydew and a hint of white grapefruit skins. A slightly sweet touch to the sip, with a tangy palate, delectable zest and notable with a lengthy finish.

Sonroja Rose' mouthwatering white peach aromas segue into delicious ripe peach and raspberry sorbet flavors that wash over the palate with a refreshing mouthfeel and lasting crisp finish

Graciano - red wine This deep red has aromas of elderberry & stewed cranberries. Delightfully rustic and masculine this medium body wine showcases supple tannins with definitive mole' and fleshy red fruit on the palate.

Mataro - red wine Mourvedre Medium bodied and rich with aromas of spicy, ripe fruit. red cherry with hints of black soil. Ample, flowing tannin supports a strong core of mulberry, plum skin and graceful minerality.

Ferdinand - red wine Sangiovese blend a playful spin for the Spanish king with hopes of sweet treasures from the new world. Bright red berries & a lengthy finish of soothing spice.

Tempranillo - red wine med Full Bodied with balanced acidity. Deeply colored, redolent with vanilla, spice and dried red berries. Married well with American oak offering flavors of strawberries, black currants, cocoa and a wisp of smoke.

Cresta Roja red wine- Tempranillo Blend. Fragrant aromas of bright red berries, star anise and cocoa are complemented by budding soft leather and tobacco notes. Smooth palate of red cherry, plum and spice with a broad mouthfeel, offering appealingly. Lengthy flavors with building tannins for a memorable finish.

Cresta Cobre - red wine Graciano blend featuring Tinta Madeira Intensely colored with aromas of violets and cocoa. Lavish with flavors of dark fruit compote and warm spices. Round and seamless with supple tannins

Garnacha - red wine Richly colored with aromas of vanilla & mixed berry compote. Pleasant and layered. Rippling acidity with rewarding notes of blackberry and rustic spices.

Tourig Nacional -red wine Well balanced with the rewarding texture of fine grained tannin and pleasurable rustic flavors of blueberry and blackberry-mint inflections and dark cocoa undertones. A wine of great character and finesse.



Tantrum

Felicity - white wine blend Viognier and Malvasia Bianca blend

Goodie Goodie white wine bend Pinot Grigio

Savvy- white wine Sauvignon blanc

Whimsey - White wine Chardonnay

Giggle Rose' Mourvèdre Aglianico

Dolce Sparkling white wine True Methode Champenoise. Classy
and bubbly

Frenemy - red wine sweet red blend

Tilted - red wine Cabernet Sauvignon

Jazzy - red wine Montepulciano & Barbera

Toomii - red wine Cab Sauv, Syrah, Mourvèdre

Tattletale - red wine Heritage Zinfandel Blend.

Noir - red wine pinotage