

March 2025

Cellar 433 Family of AZ Wines CLUB NEWS

Decanting

/ˈfam(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 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. Just a hard working family committed to quality and integrity.

We appreciate our members and our guest immensely. So many of you have been with us through so much. You have live this hard 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.

What is decanting wine? It means to slowly pour your wine from the bottle into a different container, normally made of glass, without disturbing the sediment at the bottom. Red wines contain the most sediment, especially older wines and vintage ports, while young white wines contain the least. Sediment is not harmful, but tastes unpleasant.

Does Decanting enhance the flavor of the wine? Aeration is the process of introducing oxygen to a liquid. Which some call it letting your wine "Breathe" this allows the aromas to release and enhances the wines flavor by softening the tannins and releasing gasses.

Do all Wines need to be decanted? From young wine to old wine, red wine to white wine and even rosés, most types of wine can be decanted. In fact, nearly all wines benefit from decanting for even a few seconds, if only for the aeration. However, young, strong red wines particularly need to be decanted because their tannins are more intense. The most common wines decanted are Malbec, Cabernet Sauvignon and Bordeaux to name a few.

How do you decant your wine? Make sure your wine bottle has been standing up right for at least one day so the sediment has had time to settle. Using a corkscrew, open your wine bottle. Tilt the bottle below a 45 degree angle to prevent wine from pouring out quickly and disturbing the sediment. Pour the wine into your decanter at a steady flow. Watch to see if you see any sediment reaching the top of your wine bottle, if you do place the bottle upright and start again. You will want to leave at least ½-1 ounce of wine left in the bottle with the sediment.

How long should you decant wine? The recommended time is 4-18 hours maximum. You can rebottle remaining wine so always save the cork and bottle when decanting.



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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Coming from a family of vineyard owners, passed down through generations, has been a deeply enriching cultural experience in my life. My father moved to California's Central Valley because it reminded him of our homeland— with its perfect weather, expansive vineyards, and orchards. Growing up, I developed a love for grapes, especially as I watched my father craft wonderful recipes, one of which was wine!

When I later moved to Arizona, I never imagined I'd see another vineyard or taste exceptional wine again. But one day, while visiting Jerome, I walked into a wine-tasting room, and after tasting the wine, I thought I had found grape heaven. Cellar 433 quickly became a favorite— it was love at first sip, and I became a lifetime legacy member.

Visiting their vineyard in Wilcox, AZ, was an unforgettable experience. It was hands down the most beautiful and charming vineyard I had seen in years, and I never expected to discover such amazing wine in Arizona. The quality rivaled some of the best wines in the Western U.S.

I love incorporating wines into my recipes as a Mediterranean cook and baker. Though I can't choose a favorite— they're all so good— I use the red wine when making my famous borscht. I use the white wine "Two cups" in the stew, bringing out the full flavor of the beets. The Chardonnay is perfect for my lemon chicken piccata; it really makes the dish irresistible!

Sophia Isaac
Joined our Family in
November 2018

Borsch (Beef Stew)

- 1 large beet (or 2 small beets), cut into small cubes. Be sure to buy beets with their stems still attached, as you'll need to wash and chop the stems for the stew
- 2 carrots washed and halved lengthwise, then chopped to your desired size
- 2 potatoes, cut into small cubes
- 2 tablespoons of tomato paste
- Beef: Choose boneless cuts like chuck roast or pre-cut stew meat for convenience
- ¼ head of cabbage, shredded
- ½ cup of Red Wine, Jerome Winery Cabernet Sauvignon
- ¼ bunch of parsley washed
- ¼ bunch of cilantro washed
- 4 bay leaves



1. Thoroughly wash all herbs, cabbage, and vegetables, and herbs, then place them in a colander to drain.
 2. Finely chop the parsley and cilantro with a knife—avoid using a food processor. Set them aside.
 3. Shred the cabbage and set it aside.
 4. Chop the beets and stems, carrots, and potatoes into small squares set aside.
 5. Place the stew meat in a pot and add enough water to cover it. Cook over medium heat until the meat is fully cooked.
 6. Once the meat is done, add the chopped vegetables (beets, carrots, potatoes, beet stems, and cabbage) to the pot.
 7. Add more water, ensuring the ingredients are fully submerged.
 8. Stir in 2 tablespoons of tomato paste and place 3 bay leaves on top. Let it simmer on medium heat for about 15 minutes.
 9. After 15 minutes, check that there's enough water to cover just the top of the ingredients. Then, add ¼ cup of Cabernet Red wine to the pot for a deeper flavor, especially for the beets.
 10. Reduce the heat to low and cook for another 20 minutes or until the carrots are tender and easily pierced with a fork.
 11. Add chopped cilantro and parsley to the top, cover the pot, reduce the heat to low, and let it simmer for an additional 10 minutes.
- Enjoy your delicious stew!

*I add the Cabernet to the borsch stew to enhance its flavor by adding a layer of acidity and complexity, which complements the earthy, beet-rich flavors of the soup; the alcohol cooks off during the simmering process, leaving behind the beneficial acidity and subtle fruit notes. I have found that “Two of Cups” is a great addition to my soup.

Recipe by Sophia Isaac

Wine Chalet

Thank you to all who where able to attend



What would you like to learn about?

What event's are you interested in attending?

Have any stories you would like to Share or pictures from your visit?

Make sure to follow us on your favorite social media for the upcoming events, live music and tasting rooms hours