



# Cellar 433 Family of AZ Wines CLUB NEWS

March 2026

/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, Spanish/Iberian wines, unrivaled Blends 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.
4. We are not the rockstars. You are.

Willcox where the Magic happens!

Willcox Ava is one of Arizona's largest growing regions in Arizona. The grapes that are grown represent approximately 75% of all the grapes grown in Arizona making it the ideal region for today's winemakers.

Our Vineyard is located in an ideal site at an elevation of over 4300 feet allowing cooler than expected temperatures. During the day/nights you will experience the temperature changes which allows the grapes to thrive and grow. Arizona has been able to grow exotic varieties due to our unique soil and temperature that mirror regions of Italy, Spain, Australia and South Africa to name a few.

Even though Willcox has grown as a Wine region. A large majority of tastings are located in northern Arizona like ours for example in Sedona, Jerome and Cottonwood.

John planted the first vine back 2001 and now today we have over 90 different grapes and clones. John is not just a farmer and wine maker he has been a large advocate for Arizona wine and helped initiate the Willcox AVA. John and Brighid together work to provide an amazing wine experience in each of our four tasting rooms.

What is your Favorite wine?

Do you have an experience you would like to share?

# Cellar 433 Family of AZ Wines

## TRADITIONS

Bob and Wendi Morris  
Joined our Family in June 2021

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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What is your favorite memory?

What story does your glass of wine say?

Tucked among the red rocks and rolling hills of northern Arizona sits a place that feels like a second home to us- **Cellar 433 Winery**. What started as a simple afternoon tasting has turned into a tradition woven through our friendship and family gatherings.

We've wandered into their welcoming tasting rooms in **Cottonwood**, Laughing as we claim a long table, glasses clinking before we've even chosen our first pour. There's something about the warmth of the staff, the rich aroma of aging reds, and the easy pace of the day that invites everyone to relax. Conversations stretch longer. Stories grow funnier. Phones stay tucked away.

In **Jerome**, perched high above the Verde Valley, the experience feels almost magical. With a glass of wine in hand and sweeping views below, we linger over charcuterie boards, sharing bites and memories. The sunsets seem a little brighter there, as if they know they're apart of something special.

And then **Sedona**, where the red rocks glow and every visit feels like a celebration. Whether it's a birthday, a girls' weekend, or just a spontaneous Saturday, tasting room becomes our gathering place-a backdrop for hugs, toasts, and the kind of laughter that echoes long after the glasses are empty.

Cellar 433 isn't just about good wine -though the wine is always excellent. It's about slowing down long enough to savor the people around you. It's about sharing small plates and big stories. It's about the simple joy of sitting together, tasting something crafted with care, and remembering that the best moments in life are meant to be shared.

For us, every visit is more than a tasting. It's a memory in the making- Good Friends, good food and very good Wine.

# Enjoying the tasting rooms with family & friends





## Perfect Pairing with Club Member Atthea Keegan



Food Pairing: Ricotta & Peach Crostini with Honey and Lemon Zest

Why it Works: Felicity offers bright stone-fruit and floral notes with firm acidity. The peaches mirror the wine's fruit, the creamy ricotta softens its acidity, and the honey with lemon zest enhances its freshness.

Food Pairing: BBQ Meatballs in a slow cooker warm precooked meatballs with a sweet and tangy BBQ Sauce till warm

Why it Works: Tattletale brings peppery spice, bold fruit and a hearty backbone. The sweet-tangy BBQ sauce complements the jammy side of the wine and the little black pepper or smoky notes in the meatballs resonate with the wine's spice.





Food Pairing: Sharp Cheddar, Apple Slices and Sweet Pepper Jam on Crackers

Why it Works: Frenemy is a red blend with mashed-berry fruit, approachable tannin, and a smooth frame. Sharp cheddar brings the savory bite and texture to stand up to the wine; crisp apple slices echo its fruit and bring fresh acidity; and sweet pepper jam adds a subtle kick of sweetness and spice which harmonizes with the blend's complexity. Crackers act as a neutral baseline to reset the palate.

## BREAD PUDDING WITH BOURBON SAUCE

### INGREDIENTS

#### Pudding:

- 1 Loaf French bread, cut into 1 inch cubes (16 ozs)
  - 4 Cups milk
  - 3 Large eggs, beaten
    - 1 Cup sugar
    - ½ Cup raisins
  - 2 Tablespoons pure vanilla extract

#### Sauce:

- ½ Cup butter, softened
  - 1 Cup sugar
- 1 Large egg, well beaten
  - ¼ Cup bourbon

### DIRECTIONS

#### Pudding:

1. Combine bread and milk in a large mixing bowl; set aside for 5 minutes
2. Add eggs, sugar, raisins, butter and vanilla; stir well
3. Spoon mixture into a greased 3 quart casserole
4. Bake, uncovered, at 325°F for 1 hour or until firm and crust is a bit crispy
5. Cool in pan at least 20 minutes before serving
6. Spoon into individual serving bowls; serve with Bourbon Sauce

#### Sauce:

1. Combine butter and sugar in a small saucepan; cook over medium, stirring frequently, until sugar dissolves
2. Add egg, stirring briskly with a wire whisk until well blended
  3. Cook over medium heat 1 minute
  4. Remove from heat, cool slightly; stir in bourbon

Why it Works: The buttery sweetness of the dessert mirrors the wine's name and flavor while the savory and spice keeps it from becoming cloying or too sweet.



# Cellar 433 in Old Town

**Queen of Wands** Viognier Blend

**8 of Pentacles** Sauvignon Blanc and Malvasia. This perfect union of wine will have pallets dancing for joy. With its perfect balance of fruit and acidity. Fruit forward with a semi dry finish

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

**Queen of Swords** - White wine blend Vermentino, Grenache Blanc

Lively aromas of pear skin, yellow apple, and a hint of spice. A round palette with recognizable citrus and notable Willcox minerality. Subtle undertones of honeydew and lemon curd evoke a fresh fruitiness on the finish.

**Sun** As it is named, this blend is beautifully golden with soft aromas of roasted nuts and honeydew melon. A bountiful body with flavors of melon, white peaches and ginger

**Mata Hari white** wine blend Marsanne, Roussanne, & Riesling

**Crusader** red wine blend Grenache, Syrah, Mourvèdre

An opulent presentation of a classic Rhone blend. Aromas of candied cherry and orange peel. A wash of fresh raspberries mixed with strawberry jam and delicate green herbs. Smooth with a soft embrace of tannin for the finish.

**Death** red wine 100% AZ grown Montepulciano

**7 of Wands** Cab Franc Merlot Blend

**7 of Pentacles** Syrah, Montepulciano, Souzao Blend deeply colored wines, with moderate acidity. Fruit forward notes of blackberry and Black pepper with hints of anise and earthy leather

**6 of Swords** Petit Verdot, Cabernet and Cab Franc Blend Strong aromas if of Violet, raspberry and leather as it matures Bordeaux style wine, Full body medium tannins and acidity

**Page of Pentacles** Barbera and Merlot Blend

# THE ORIGINAL



# Jerome Winery

EST. 2001

**Chenin Blanc** - white wine This semi sweet but high acidity full bodied, with a fruity palate. over dry with hints of apple.

**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.

**Symphony** - white wine With notes of gardenia and sweet grass, this rich wine brings you to a garden by the sea. A medium body wine with hints of clementine, vanilla, and thyme with a beautiful sea spray finish.

**Viognier** - white wine Extraordinary nose of sweet honeysuckle and lavender. A richly, full bodied wine with flavors of earthy clover honey, macadamia nuts. Memorable finish.

**Pink Rose'** - The return of one of the originals. Pink is the beautiful fruity and clean saignee of our own Arizona grown . A fresh, light, fruit forward strawberry delight! Goodbye, white-zin, Pink is here to stay!

**Marselan** - red wine Complex, deep red wine with an abundance of supple harmonious tannins. Ripe black cherries and impish hints of spice and smoke. Drink now or cellar 3-5 years.

**Blaufrankisch** Medium Tannin, Medium acidity. On point to drink now. Aromas of fresh red fruits and dark berries with pronounced flavors of red cherry, redcurrant, plum and blackberry, along with the spiciness of black pepper.

**Pinotage** - red wine Deeply aromatic with notes of chocolate and eucalyptus. Intense, exotic flavors of dusty black cherries and mocha come out in the glass delivering a bold, rounded finish.

**Sangiovese** This Sangiovese is true to its varietal with a deep garnet hue and flavors of mixed berries, plum and vanilla on the nose. A beautiful balance of fruit and acidity with notes of tart cherries and pomegranate jam on the palate.

**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.

**Tannat** Notable cedar and cherry cola aromas wave over cranberry and black currant flavors. Firm tannins with incisive peppercorn notes and a sweet, smoky 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 secue 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 blend 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