

Cellar 433 Family of AZ Wines CLUB NEWS

/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 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.

Aging Wine?

When is wine the best?

Is it with an amazing dinner? Brunch with friends?

A romantic evening under the stars?

Or is it when it is aged to perfection?

If so what is your idea of aged wine, this varies for everyone.

How to determine if you enjoy aged wine?

The best way is to test wines over time.

Purchase 3 to 4 bottles of the same wine. Open one bottle and make tasting notes.

What you enjoyed the most about the wine tasting was the fruit, the color, tannins and the complexity, or how it makes you feel. Then wait your allotted time that you decided for each wine: 3 years, 5 years and 10 years this is up to you for the wine of your choice. Date your bottle purchase date and selected open date.

Make sure to store your wine properly as you wait for your chosen open date.

It is best to keep in a cool, dark and dry place a wine refrigerator set at approximately 55 degrees Fahrenheit. Store wine horizontally or cork down to make sure cork stays moistened by the wine and to avoid "dry Cork"

Make sure to keep your notes in a place where you can find them, since your tasting preference for aging will definitely take time.

Let me know what wine or wines you decide to age.

Cheers!!

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.



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!

E-mail Stephanie
WineClub@Cellar433.com

We are Zach Schneff and Katy Reese. We have been together for over 5 years and in that time our experience with wine has evolved. When we were first introduced into this world we knew next to nothing about it. Interestingly Cellar 433 was one of our first stops and we were able to try a glass of Death. It has remained a favorite for both of us over the years as our taste palettes have developed. This is a large part of why we joined this wine club. Cellar 433 values creating quality wine and we love stopping in to the location when in the area. The staff is friendly and kind every time.

We don't have anyone close we can share this hobby with so we love that Cellar 433 brings people together and hosts fun events to keep the community and those with a love for the art in touch with each other.

Zach and Katy

Joined our Family in Oct 2024

Perfect Pairing



Arroz con Gandules y pernil asado (Rice with pigeon peas and roasted pork) |

Recipe for 6 servings

Ingredients

- 1 tablespoon olive oil
- 1/3 cup country ham or bacon, diced (optional)
- 1/3 cup sofrito
- 3 cups chicken broth
- 1 ½ tsp sazón con achiote y culantro
- 1 cube chicken bouillon or more if needed
- 2 tbsp tomato paste or 1/3 cup tomato sauce
- 1 teaspoon dried oregano
- 2-3 bay leaves
- 2 tablespoons pimento stuffed olives
- 15 ounce can Pigeon Peas (Gandules), drained and rinsed or 2 cups of fresh or frozen
- 2 cups parboiled rice

Instructions

1. Heat your caldero or Dutch oven to medium heat, and add your olive oil, bacon/ham (if using) and sofrito. Stir constantly until fragrant and tender, but not browned, about 4 minutes.
2. Next add in the Sazon, tomato sauce or paste and chicken bouillon. Stir to combine.
3. Add in the drained pigeon peas, Italian seasoning or oregano, bay leaves, and water/broth. Add the cilantro and/or olives, if using. Allow the liquid to come up to a boil, and taste it for salt. If it needs more saltiness, add in another chicken bouillon cube. You want this liquid to be highly seasoned, as it will determine the final seasoning of the rice.
4. Once the mixture is boiling, add the rice. Stir the rice to get it submerged and distribute the pigeon peas throughout.
5. Cover and allow the rice to absorb all the visible liquid. Once most of the visible surface liquid is absorbed, stir the rice, and cover again. Lower the flame to low, and allow it to steam for 20-25 minutes. It's done with all the liquid is absorbed and the grains are fluffy and fully cooked.

Maria and Shawn Reyes-Smith this a traditional Puerto Rican dish that I normally make during the Holidays or on special occasions. Recently I served with 1912 Garnacha and everyone agreed that it was a great pairing.



Wine Academy

May 17, 2025

Dragoon Mountain Vineyard

Willcox Arizona

We learned about Wine and how the glasses changes the taste

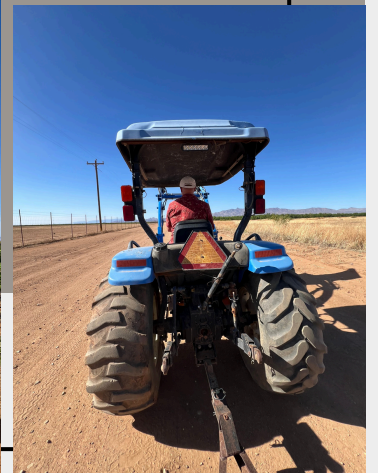
Toured the vineyard

and about the science of wine making

And some even camped out...



Your paragraph text





There is always room for you