



# 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.

## 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.

## White Wines

You ask, We answer about white wines and why we like them! It helps to name what you already like about a wine you already drink, so we can help you discover new ones!

### Sauvignon Blanc

- It's dry. No sweetness on the finish. When wine people say dry, they mean the sugars from the grapes have been fermented into alcohol.
- It's high in acid. That's what makes your mouth water and makes you want another sip. It's also why Sauvignon Blanc goes with many foods.
- It smells like citrus and something green. Grapefruit, lime, a little fresh-cut herb, though warmer-climate versions lean riper, toward stone fruit and orchard apple.

### Albariño

If you love how bright and zippy a Sauvignon Blanc is, Albariño is your next bottle. Same energy, a little saltier, and it tastes the way a seaside vacation feels.

- Dry. Usually bone dry, with the same high acidity you like in Sauvignon Blanc. If a bottle reads as faintly sweet to you, that's ripe stone fruit talking.
- Grapefruit and lime, white peach, green apple, and a mineral finish. Some bottles have a faint prickle to them, almost like the memory of bubbles.
- Pour it with: oysters, shrimp, grilled fish, fish tacos, salted almonds.

### Chenin Blanc

Depending on the region, Chenin Blanc can be dry or sweet.

- It tastes like yellow apple and quince, with chamomile or honeycomb on the nose even though the wine itself finishes dry. Chenin Blanc's excellent acidity provides a gorgeous frame and structure.

Pour it with: roast chicken, pork, curry and other lightly spiced dishes, aged cheddar. Apple tart if you've got a sweeter bottle.

Pair a drier bottle with a cheese board.

### Viognier

This dry wine can be deceptive. Viognier smells sweet. Apricot, peach, honeysuckle, orange blossom. Your nose expects dessert and your palate has a full and dry experience. Viognier gives floral and stone fruit. Aromatics forward, clean finish, warm without feeling heavy.

Pair it with: roast chicken with herbs, pork, squash and root vegetables, Thai and Vietnamese food, soft cheeses. it holds up best once the weather turns.



## 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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HiHello. We are Dennis and Laurie Daly. We became wine club members way back in 2018. We fell in love with the Cottonwood/Jerome area a long time ago. During our multiple visits each year, we came to enjoy the hospitality of Jerome winery (the original building with the great views). Over the years, we would look forward to our visits to Jerome to pick up our order and to listen to all of Tony's quirky jokes. ("I once worked at an oragami factory, but it folded." "I was a bank teller and a woman came in and asked me to check her balance. So I pushed her over. I got fired") We have enjoyed getting to know John, Brighid, and of course Stephanie, who talked us into becoming members and we have enjoyed our visits to 433, 1912, tantrum, and Jerome tasing rooms.

One tradition we started after we married off each of our children, we would enjoy a "stress-reducing" couple of days in Cottonwood and visit all of our friends at 433, Jerome, and Tantrum.

A couple of stories of why we love being members. During a member's only event down at the vineyards in Dragoon Mountain, after a beautiful evening of wine pairing, we were ready to leave. But there was an issue with the bus we were to take back to the hotel and it was going to be a couple of hours before a replacement could be provided. So John has a couple of guys prepare a large bonfire and then he comes out with many bottles, saying "if we have to wait, then we are going to drink some wine". That was our favorite part of the trip. One more story. During covid, John and Brighid hosted a virtual wine tasting where they sent you 3 bottles of wine to taste and then they I would have an online discussion about each one.

Loved it and that just shows what great people are at Cellar 433!

Joined our Family in May 2018  
 Dennis and Laurie Daly



## Lemon Chicken with Marinated Artichoke Hearts

### Featuring Cellar 433 Ace of Cups

Serves: 4

Prep Time: Approximately 10 minutes

Cook Time: Approximately 25–30 minutes

Bright, lemony, and bursting with flavor, this comforting pasta dish combines tender chicken breast, marinated artichoke hearts, sautéed garlic, and a delicate citrus sauce. It's an easy dinner that feels a little special, with minimal cleanup and plenty of opportunities to adjust the flavors to your liking.

### Ingredients

- 8 oz boneless, skinless chicken breast
- 1 package of your favorite spaghetti or linguine
- 1 medium onion, diced
- 1 heaping tablespoon minced garlic, or more to taste
- 1 cup marinated artichoke hearts, plus a little marinade oil
- $\frac{1}{8}$ – $\frac{1}{4}$  cup lemon juice, plus additional juice for the chicken
- $\frac{1}{4}$  cup Cellar 433 Ace of Cups white wine
- Approximately 1 tablespoon avocado oil, plus a little extra
- Up to 1 tablespoon crushed red pepper flakes, optional and to taste
- Salt and freshly ground black pepper
- $\frac{1}{4}$  cup reserved pasta water
- Water for boiling pasta

### Instructions

1. Prepare your ingredients. Dice the onion, measure your garlic, and gather the remaining ingredients.
2. Sauté the aromatics. Heat approximately 1 tablespoon of avocado oil over medium heat in a large, deep-sided skillet. Add the onion, garlic, and crushed red pepper flakes. Sauté until fragrant, stirring occasionally.
3. Season the chicken. Place the chicken breasts directly into the skillet. Drizzle a little additional avocado oil over the exposed side, then season with salt and black pepper. Flip and season the other side.
4. Add the lemon. Squeeze fresh lemon juice over each chicken breast, then pour an additional  $\frac{1}{8}$ – $\frac{1}{4}$  cup lemon juice into the skillet, depending on how lemony you prefer your sauce. After a couple of minutes, flip the chicken again.

5. Add the artichokes. Add 1 cup of marinated artichoke hearts along with a little of their marinade oil. After a few minutes, flip the chicken again, making sure it rests against the bottom of the pan. Cover the skillet.

6. Start the pasta water. Fill a separate pot with water, lightly salt it, and bring it to a boil.

7. Finish building the sauce. Reduce the skillet heat to low or medium-low. Add ¼ cup of Cellar 433 Ace of Cups and allow the sauce to simmer gently.

8. Cook the pasta. Once the pasta water reaches a rolling boil, add your spaghetti or linguine. Cook approximately 10–11 minutes, or according to the package directions, until al dente. Stir occasionally to prevent sticking.

While the pasta cooks, keep the chicken sauce on low heat, checking that the chicken reaches an internal temperature of 165°F before serving.

9. Add the pasta water. Just before draining the pasta, scoop out ¼ cup of the starchy cooking water and stir it into the chicken and artichoke sauce. This helps bring the sauce together and creates a silky finish.

10. Plate and serve. Drain the pasta and divide among four serving bowls. Top with the chicken, marinated artichoke hearts, and a generous spoonful of the lemony sauce.

Serve immediately and enjoy!

### **April's Kitchen Tips**

- A little extra lemon: If you can find lemon salt, I highly recommend it for seasoning the chicken. It adds a lovely citrus touch.
- Customize the heat: Crushed red pepper flakes are completely optional. Add as much or as little as you prefer.
- Pasta water trick: I like adding a small splash of avocado oil to my pasta water before adding the noodles. I find it helps with the starchy foam that sometimes bubbles up. Adjusting the heat also helps prevent overflow.
- Make it your own: Love garlic? Add more! Prefer a brighter sauce? Increase the lemon juice. The beauty of this recipe is how easily you can customize it.

### **From April's Kitchen**

For this recipe, I chose Cellar 433's Ace of Cups, a white blend featuring Marsanne, Roussanne, and Muscat grapes from Willcox, Arizona.

I love preparing meals that are simple enough for a weeknight but still feel special. The combination of lemon, garlic, and marinated artichokes makes this one a favorite.

**Happy cooking!**

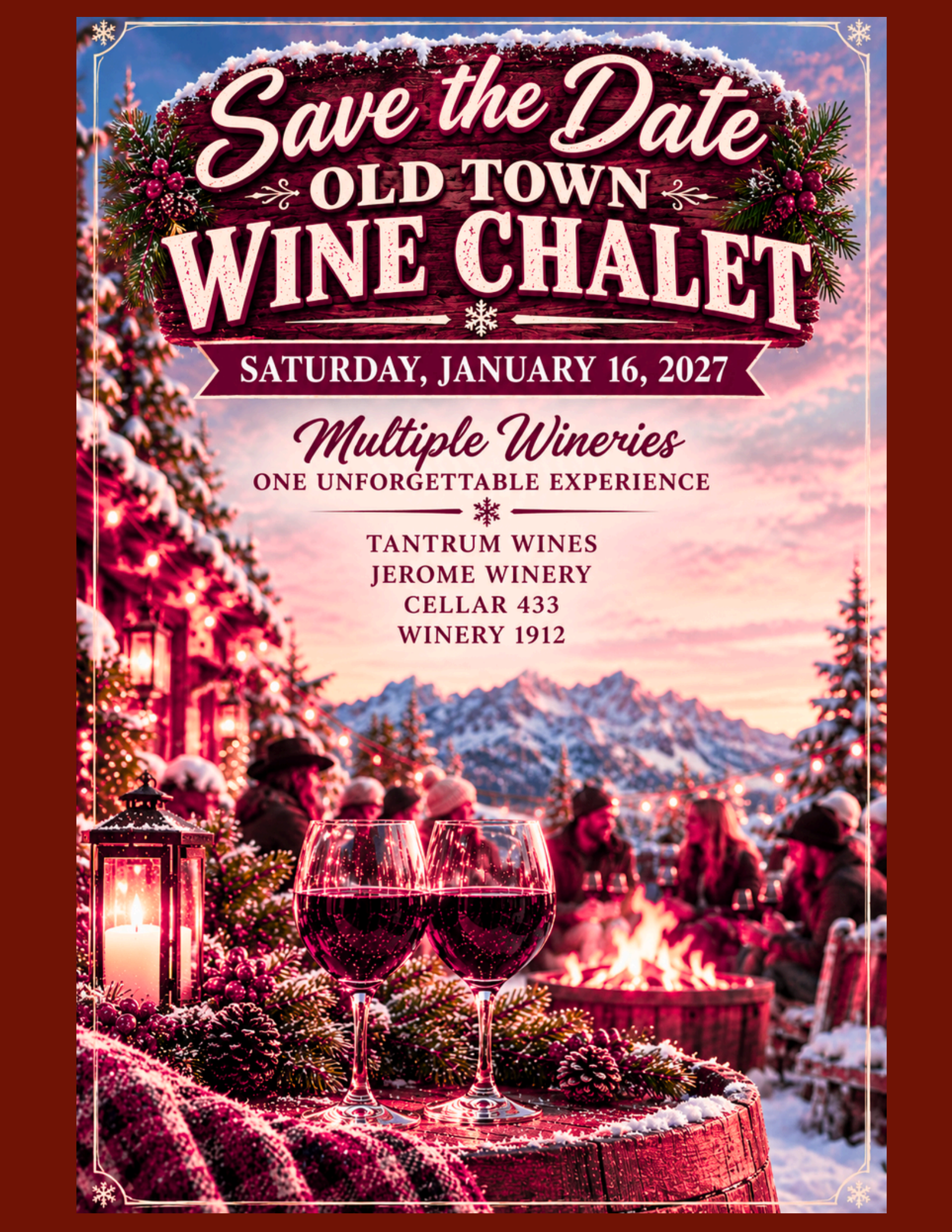


**Byron and April Seed  
Joined the Family  
November 2016**



# SteamPunk Fun At Tantrum





# Save the Date

## OLD TOWN

# WINE CHALET

SATURDAY, JANUARY 16, 2027

*Multiple Wineries*  
ONE UNFORGETTABLE EXPERIENCE

TANTRUM WINES  
JEROME WINERY  
CELLAR 433  
WINERY 1912

# Cellar 433 in Old Town

**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

**Queen of Wands** Viognier / Roussane Aromas redolent of sweet honeysuckle, gooseberry and beeswax. This rich white blend is silky; its balanced acidity brings a graceful touch. Tantalizing flavors of peach, apricot and Meyer lemon

**Page of Wands** Chardonnay blend Crisp and clean with a semi dry finish

**Angel of Death** Arneis, Pinot Grigio inviting aromatics of delicate magnolia and chamomile with hints of Key Lime. Ample acidity is not overdone and ushers in flavors of citrus, green apple, and sweet almond flavors that linger generously.

**Ace of Cups** Marsanne, Roussane, Muscat Beautifully aromatic and deliciously complex with aromas of lively florals and a touch of sweet orange zest. Full bodied, but bright with flavors of lemony citrus and cool melon. A sense of cool ocean breezes comes to mind through the soft mineral attributes.

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

**5 of Wands**

**7 of Wands** This wonderful blend of Merlot and Cab Franc is a Bordeaux wine that you can sit back and enjoy at the end of a long day

**7 of Pentacles** Petit Verdot, Cabernet and Cab Franc Blend Compelling aromas of violet, raspberry with a developing impression of leather. This Bordeaux style wine has excellent concentration with rich flavors of blueberry, plum and savory herbs.

**Crusader** 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.

**6 of Swords** Syrah, Montepulciano, Charbono blend. Deep ruby hue with moderate acidity. Fruit forward notes of blackberry complemented by black pepper and anise. This wine extends a soft, buttery leather finish

**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.

**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.

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

#### **Muscat**

**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!

**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.

**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.

**Cabernet Sauvignon** Exciting, warm aromas of sandalwood blackberry cherry & vanilla with delicious flavors of star anise, classic mulling spices and a dusting of cocoa.

**Caladoc** One of the supreme exotics exclusively grown at Dragoon Mountain Vineyard. Aromas of Loganberry and ripened blackberry with parading flavors of mixed fruit and spice.Full bodied with shameless tannins.

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

**Barbera** Inky and expressive this Barbera exhibits black and red fruits on the nose with notes of sage, chocolate, and underbrush. A full bodied wine with dark berries, light chocolate and licorice that grab you with every sip.



**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