Hello Steamboat Winery Customers and Friends!

It is Fall in Steamboat, I think! We briefly had beautiful colors of Evergreen and Aspen Yellow to accompany our unfailing sunshine, and then, record snows in October and the earliest opening of our ski mountain, ever! This is my personal favorite time of year – a warm sweater, thick socks, football, the first fire, a bowl of soup and a glass of our new Barn Red blend! I am so excited about it. It is delicious and it is only going to get better. I am also thrilled with our new Reserve Cabernet Sauvignon – The Antlers. Made with premium Napa grapes, it is stellar!

Our ‘Wines of The West’ (a new slogan) sold extremely well at The Farmer’s Market this summer and were very well received at The Steamboat Food and Wine Festival in October. The two news wines were bottled just in time as we have reached the end of two favorites, Ranch Dog Rose’ and The Aspens Barbera with just a few bottles remaining. Until we meet again Rose’ and Barbera (don’t fret, Ranch Dog Rose’ will be back in February)!

We had a successful crush and have more great wine aging in barrels! We expect to have a tasting room open in the Spring. Our main focus this fall has been creating quality wines. My thought is: Great marketing will get people to buy your product once; a premiere product will keep them coming back!

We continue to grow our placements on wine lists and in stores in Steamboat! I am thrilled to tell you The Antlers Reserve Cabernet is going to be offered by the glass at the fantastic steakhouse, E3 Chophouse! Stop in and try a glass if you need to be convinced to buy it. Aurum and Café Dive continue to please customers with our wines and you can now find The Daisies Sauvignon Blanc and our new blend, Barn Red, at Central Park Liquor (and as always, all of our wine labels can be found at Elevated Olive).

We continue to do private ‘in home’ wine tastings and will also be doing private tastings at E3 Chophouse throughout the winter. Schedule a tasting with us and enjoy a delicious charcuterie board or some Shrimp and Scallop Ceviche, Bacon Wrapped Goat Cheese Stuffed Dates or Steak Skewers with our fine wines in their *AMAZING* riverfront private room!

We now have dark chocolates sea salt truffles! They will be an added option for our gift baskets. We have several lodging companies using our products as guest and homeowner gifts and I am getting lots of orders for Holiday Client Gifts. Who wouldn’t like some wine, chocolate and a t-shirt or hat for Christmas! Other gift options include candles, winery openers, lazy susans, wine boxes and more, with our very cool logo. Look for our Black Friday special!

Starting this winery has been my ‘joie de vivre’; I am loving it. While it is a woman-owned business, it is a family affair. Scott helps me daily in the barn and Jeff and Alston are doing great selling their Bunny Slope. They are now donating $1 a bottle to The Routt County Humane Society. Don’t forget to get the kids some Bunny Slope Sparkling Grape Juice (and maybe a rescue pet) to celebrate the holidays. I hope you savor the food, wine, moments and memories this Thanksgiving!

Cheers, Penney

It’s soup season at our house, so here are a few soup recipes that pair well with our wines:

Penney’s Buffalo Chili and Barn Red Blend

Olive Oil

2 lb ground buffalo

1 large onion diced

4 poblano peppers diced

2 serrano peppers diced

6 cloves garlic

1 C dark chili powder

1/8 c cumin

1/8 C kosher salt

4 C beef broth

1 T Worcestershire sauce

1 diced tomatoes

2 large cans black beans

1 large can pinto beans

Shredded cheddar

Avocado

Frito chips

Brown buffalo, strain and place in crock pot. Saute’ vegetables in oil and add to crock pot. Add all other ingredients and simmer on low 6 hours. Top with shredded cheddar, chopped avocado and Frito chips

Butternut Squash Soup and The Daisies Sauvignon Blanc

Cube 2 butternut squashes

Dice 1 large onion

Dice 6 large sections of garlic

Saute’ onion and garlic

Add 1T cinnamon

Add 1 T curry

Add 1 T cumin

Add 1 t red pepper flakes

Add 1 t salt

Boil everything in chicken broth - enough to more than cover the veggies, about a 48 oz box

Simmer for 2 hours and blend in food processor

To go with our Thanksgiving turkey, we will be serving The Daisies Sauvignon Blanc and following it up with Pumpkin Pie with our Expert Slope Syrah (and of course, Bunny Slope for the kids)!