Hello Steamboat Winery Customers and Friends –

I can’t think of a better place to be during these uncertain, unusual and challenging times than enjoying the outdoors in Steamboat Springs – hiking, biking, boating and fishing. I really like seeing all of the outdoor dining in town; it almost feels European. I am grateful to live in a community that has a sense of responsibility to wear a mask, social distance and support others in the community. This is ‘mountain town living’ at its best.

The Farmer’s Market has been a huge success for us this summer. I have enjoyed the slower pace, with the number of people admitted at one time limited and the ability to interact. We continue to supply wine to several restaurants in town, wine shops and lodging companies. If you have the chance, enjoy a glass of our Reserve Cabernet Sauvignon on the E3 Chophouse patio this summer. They are serving The Antlers by the glass as well as the bottle. The patio and the wine is lovely!

Locals and visitors are really enjoying our ‘in home’ wine tastings. We come to you with wines, charcuterie, walk you through the wines and answer questions, all in the comfort of your home with no driving necessary! We continue to follow strict health and safety measurers. If you are looking for something fun, different and safe at home to do, I would highly recommend it!

Our next wine club shipment will go out October 1st. I put together a mixture of wines for purchase at a discount but always allow for customization of your purchase. If you are not already a member, please consider joining on our website, [www.steamboatwinery.com](http://www.steamboatwinery.com).

Over the past year, I had several people suggest I put our ‘wine facts of the day’ on Instagram into a book; so during my quarantine, I did just that! It includes 365 wine facts with photographs and a few personal wine memories. It is in the final design stages and set to print in September. It will be available for purchase in October. I think it will make a nice addition to our gift basket offerings or a nice holiday gift on it’s own. I can’t wait for you all to see it!

We are still donating $2.19 of every bottle of Rodeo Merlot sold to the Yampa Valley Covid Relief Fund and $1.00 of every bottle of Bunny Slope Sparkling Grape Juice sold to the Routt County Humane Society. We are just trying to give back a small amount where we can. Thank you for supporting this effort.

I hesitate to mention ‘the tasting room’ as my plans have been thwarted a few times. I guess that is just a part of this world we are now living in. Things can change in a second. It’s hard to make a plan. We have to be flexible. However, my hope is that the log cabin we are reassembling on our property from Pine Street may become a place to enjoy a glass, or two, of Steamboat Winery wine in town. Qui vivra verra (the future will tell)!

We have made a few updates to our website and still offer free delivery in town. It’s been helpful for those people who need to avoid the stores. I am including a couple of appetizer recipes to pair with our wines this summer. I wish you all good health and hope that you can enjoy the stillness of this time, maybe with a nice glass of our wine! Cheers, Penney

Jalapeno Poppers with Ranch Dog Rose’

20 jalapenos – seeded and sliced lengthwise

1 - 8 oz package of cream cheese

8 oz of sharp shredded cheddar

2 scallions minced

1/2 lb turkey bacon

Mix cheese and scallion together

Stuff Peppers

Place a piece of bacon on top of the pepper (You can use 1 lb of pork bacon and wrap the pepper, but I prefer less grease)

Place on a cookie sheet and cook 25 minutes at 400 degrees

Spinach and Artichoke Dip with The Daisies Sauvignon Blanc

1 box of thawed frozen spinach drained

1 jar of artichokes

1 brick of Pepper Jack Cheese

1/4 cup mayonnaise

1/4 cup sour cream

1/3 cup parmesan cheese

1 t red pepper flakes

1/2 t salt

Mix together and heat in a 350 degree oven for 25 minutes. Serve hot with blue corn chips.