Hello Steamboat Winery Customers and Friends:

It’s been a difficult time for so many of us. Our hearts go out to those individuals who have been infected with Coronavirus and their families; we wish them a full recovery. Amidst all of the devastation, I have been continually reminded of the ‘goodness’ in people.  I have witnessed some uplifting acts of kindness and love: a person giving money to someone at the grocery store who didn’t have enough money to complete his purchase, people at Starbucks drive-thru buying coffee for the person behind them for almost forty cars in a row, people sending care packages to friends and families, people supporting small businesses in town and much much more! I realize our community is extra special and I am so thankful to be a part of it. I hope other communities are coming together (while apart) as well. The dedication and sacrifices made by health care workers everywhere is truly heartwarming and inspiring. While we are lacking restaurant and lodging company sales, I am grateful that our wines are tucked away in our temperature controlled storage room and will only get better with time.  I look forward to the day when we can get back to thinking about opening a tasting room, bottling some new wines and connecting with customers at the farmer’s market.  In the meantime, I am putting our 365 days of wine facts into a book to keep me busy and I am trying to enjoy the simple things like a walk, bike ride, family game, sharing, laughing and a nice glass of Steamboat Winery wine!

May your families be well and let me know if you need some Ranch Dog Rose’ (it’s back!) to go with your Easter ham or some Bunny Slope for the kids at your table! I have included a few things on my Easter menu below. The next wine club release will be the beginning of May; if you are not a member, please consider joining! Keep sharing the love with one another, Penney

La vie est une fleur don’t l’amour est le miel – Life is a flower, of which love is the honey.

Cream of Asparagus Soup with our Ranch Dog Rose’

4 T butter

2 shallots minced

2 cloves garlic crushed

2 lbs asparagus, trimmed and cut into 1 inch pieces

3 T flour

Kosher salt and freshly ground pepper

1/4 t crushed red pepper

1 t lemon juice

3/4 cup half and half

In a large saucepan, combine asparagus, shallots, garlic, and 1/2 cup chicken broth. Cover, and bring to a boil over high heat. Reduce heat, and simmer uncovered until asparagus is tender, about 12 minutes. Process the mixture in a blender to puree the vegetables. Set aside.

In the same saucepan, melt the butter over medium-low heat. Stir in the flour, salt, and pepper. Cook, stirring constantly for 2 minutes. Whisk in the remaining chicken broth, and increase the heat to medium. Cook, stirring constantly until the mixture boils. Stir in the asparagus puree lemon juice and the half and half. Do not allow it to boil. Serve immediately and enjoy!

Tenderloin Chimichurri with River Angler Cabernet Sauvignon

Chimichurri Sauce:

1 cup chopped fresh parsley

 ¼ cup of our new Steamboat Winery red wine vinegar

6 large garlic cloves

3 T chopped fresh oregano

2 T shallot

2 t crushed red pepper

1 t fresh group pepper

1 t kosher salt

3/4 cup extra virgin olive oil

Place all ingredients in food processor, let marinate over night.

Tenderloin:

Let meat sit on counter for 30 minutes and brush with olive oil, salt and pepper. Grill until meat thermometer inserted in the thickest section registers 120 degrees for medium rare. Let meat sit for 15 minutes. Serve with Chimichurri Sauce and our delicious Cabernet Sauvignon!