



Let's Put Covid in the Rear View Mirror!



What a year it has been for the universe! It was just about a year ago that Suzy and Kari were filming their "Sanitize" video with our favorite sommelier, John Burdick. (In case you missed "Sanitize", you can view it on our website.) Our county shut down the next day! Since then, the winery has been closed, open, closed and is now open again! We have all been fully vaccinated and have welcomed tasting appointments again for about a month. We encourage any of you who are in the area to come by to pick up your wine and possibly schedule a picnic. Bring your friends and enjoy the gorgeous view at the Vineyard Overlook. We are also hoping to schedule a wine club gathering, perhaps this summer, if Covid progress continues...stay tuned with fingers crossed!

Harvest Happenins'

2020 was a difficult year for California grape growers. Much of the fruit in Sonoma, Lake and Mendocino counties was left hanging due to smoke taint occasioned by our wildfires. Two Amigos winery is far enough south of the fires that the smoke did not reach us and we were, fortunately, fully harvested. To be doubly sure, we had all our wines lab analyzed and they all came out with no trace of smoke taint (PHEW!) This was also the year Mother Nature produced a light harvest. The fruit was excellent quality but just not very abundant. This is a normal though infrequent occurrence and just one of the vagaries of being a grape farmer.

The result is we are a bit light on inventory and we thank you for your forbearance if we are out of a particular wine.



Sniff, Sip and ZOOM!

VIRTUAL TASTINGS HAVE ARRIVED!

When Two Amigos Wines began 12 years ago, our motto was "Sniff, Sip, and Giggle". We wanted to convey our commitment to excellent wine and also our theme of humor. All that is still our mantra, but now we have added VIRTUAL TASTINGS to our menu of opportunities to sip with us. In November, we were contacted by two members who wanted to provide a fun wine experience for their clients. They shipped wine to these clients and invited them to participate in Virtual Tastings with Bob and Squire. Because the wi fi signal at the winery wasn't the best, Bob's living room turned into the filming studio. Nine virtual tastings were held...great fun for us and the participants.



A new, fun chapter for us and the entire wine industry!

We are thrilled to be able to extend this opportunity to you. It can be a great corporate experience or it can easily be done with friends and family. Wine can be shipped to your guests or you might want

to schedule a tasting as you share your own TAW wine with friends and family. We have two videos now on our website explaining how this might work for you. Give it some thought!

Crab Cakes and Viognier

Our wonderful graphic artist, Jacci Summers, who has created all our labels and adds visual classy details to our emails and newsletters, is also an amazing chef. She has even written a cookbook! So, when she says, "I have a recipe for that"...we all pay attention! Here is her recipe for crab cakes which would pair exquisitely with our Viognier.

Ingredients:

1 lb. cooked crabmeat	1 teaspoon coriander
$\frac{1}{3}$ c tarragon aioli (<i>recipe follows</i>)	$\frac{1}{4}$ teaspoon paprika
1 tablespoon Dijon mustard	$\frac{1}{4}$ t teaspoon Worcestershire sauce
1 celery stalk, minced	$\frac{3}{4}$ cup panko bread crumbs
1 shallot, minced	1 tablespoon lemon juice
$\frac{1}{4}$ cup minced red pepper	s & p

Mix all ingredients together in a large bowl.

Form the mixture into cakes & coat each side with panko crumbs. Heat the oil & butter in a sauté pan over medium heat and sauté the cakes until golden brown, $1\frac{1}{2}$ to 2 minutes per side.

Tarragon Aioli

3 egg yolks
1 clove minced garlic
3 T chopped fresh tarragon

4 t lemon juice
1 t champagne vinegar
 $\frac{1}{4}$ c olive oil
 $\frac{1}{2}$ c canola oil
s & p

Combine the egg yolks, garlic, tarragon, lemon juice, and vinegar in a food processor. Pulse to blend the ingredients and slowly add the oils. Season with s&p



Send us your photos of you enjoying our wine. We love to see our folks sippin' and smilin,'...

As always, we welcome engaging with you on Social Media.

Follow us on:

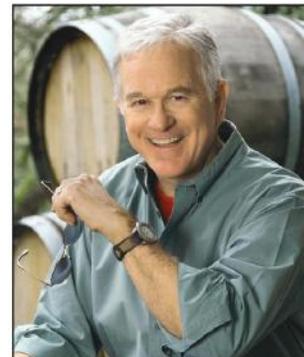
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And leave us a review on:

Yelp: Search "Two Amigos Winery"
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Read Squire's Monthly Column in the Kenwood Press

Squire has been asked to write a monthly column in our local Kenwood Press about the wine industry, growing grapes, etc. It is quite an honor in that this column was written by a local icon, the late George McCloud for decades. It will appear in the first week of each month. So, pour yourself a glass and enjoy his "wine wisdom". Here is the link to the monthly column and it is posted on our website. www.kenwoodpress.com/kenwoodpress/news/?s=fridell



Most Recent Bottling

Early in March, we bottled the 2020 Rose', Chardonnay and Viognier. It is quite an operation to witness the mobile bottling trucka factory on wheels. We were clipping right along until the rented generator died....uh oh! Fortunately, our contractor and good friend zoomed off to the rental place to secure a second one and we could proceed with barely an hour lost. Seems like there is always a challenge but we "got 'er done!"

