



Hattie Mae

Hattie Mae, Suzy and Squire's beyond adorable granddaughter, continues to capture the hearts of all who meet her! She will turn two around Thanksgiving. Since she and her parents, Lexy and Graham, live on the winery property, she is always curious to experience harvest, bottling and wine making activities. She even enjoys sampling grapes right off the vines! Hattie sightings at the winery certainly are special.



Theo the Tornado

Well...we didn't have a pandemic baby but DID acquire a pandemic puppy! We decided our mascot, Stella, needed a "brother". We thought..."our dog needs a dog!" Crazy for sure. Meet Theo! Our second Sheepadoodle. He joined our family in July and has quickly been nicknamed "Theo the Tornado!" We are knee deep into feeding and potty schedules and constantly amused by his "puppyness". Theo and Stella love to visit the winery and meet guests.



Harvest Happenins'

What's it like to be part of the Sonoma Valley wine community? It's like a huge hug!

We brought in 9 tons of the Chardonnay and Viognier fruit the first week of September and loaded the bladder press, which had been recently overhauled, and then the press promptly broke down! You cannot make white wine without a press... so what to do? Well, 2 months ago we got a call from our neighbor and winery owner, Jeff Mayo. His tractor and fork lift had both broken down on the same day. So we immediately set out on a rescue mission, gassed up our tractor and fork lift and drove them to Jeff's winery. Jeff Mayo was more than happy to return the favor and offered the use of his press as long as we needed. We loaded all 9 tons of grapes in the back of our pickups and headed over to Mayo Winery. Jeff's winery manager, Antonio, saved the day. We even had to use their press again while waiting for ours to be repaired.

The Sonoma Wine Community is very cohesive and supportive. We are all erstwhile competitors in the wine market but we don't act like it. We actually like each other and want everyone to succeed and just make better wine! And a reminder, Squire writes a monthly article, "Journey to Harvest", for the Kenwood Press. You can find it at www.kenwoodpress.com and on the Two Amigos Wines website.



Meet Sage Fridell



Squire's great nephew has begun his year as the new "Cellar Rat". Here is his story:

I am a recent high school graduate who moved from the midwest to California to work at the Glen Lyon/Two amigos winery and vineyards! Not knowing exactly what I wanted to do after highschool, I emailed Squire Fridell asking him if his pre-covid job offer was still available. Luckily it was and after working out the fine details I set out July 12th and have been working since. Squire, being my great uncle, certainly helped me get the job, but I work hard to show I deserve it! I owe my work ethic to my first job working at Circle Z Ranch and to highschool wrestling, after those experiences everything else seems pretty easy! I grew up in Custer South Dakota, a small mountain town in the heart of the BlackHills. It's a tourist town in the summer and frozen all winter. I decided my best course of action was to get out of there. My goal is to experience new people, places, and possibly figure out what career I want to pursue. Finding a path is difficult at my age but with my friends and family here, I'd say I'm doing just fine!

Come Enjoy a Tasting and a Picnic!

We want to remind you that you are welcome as wine club members to come to the winery for a tasting and picnic. Bring your friends and enjoy the beautiful setting, Squire and Bob's stories and some great wine. The perfect formula for a lovely afternoon. Just send an email to Bob to set it up. bob@twoamigoswines.com.



Wildfire Preparation

All throughout Sonoma County, folks are working hard to create a more fire resistant hardscape around their homes and businesses. Both couples, Squire & Suzy and Bob & Kari have had their homes evaluated by fire mitigation specialists. The consultations resulted in prescriptions to enhance the safety of their properties. Over 70 trees have been removed on the winery property! The deck that wraps around the Fridell's home has been replaced with Trex decking which is far more fire resistant than standard wooden decks. Many, many other trees have been trimmed up to avoid limbs touching the ground. Bob & Kari now have sprinklers on their roof and have also removed trees on their property. Folks all throughout California are doing their part to mitigate fire danger. We are all trying to be proactive!



A Savory Pairing ~ Lamb and Syrah or Pinot

Since much of your fall shipment is red wine, we thought we would provide Bob's guidance for preparing lamb.

Guido/Bob's best tip? Buy your leg of lamb at Costco. It's consistently the best I've ever found. You will also need several big handfuls of rosemary. Weave the rosemary generously into the netting on the lamb. I like to make the lamb more or less disappear under the rosemary. Now slather the beast with garlic and sprinkle with S&P. I use crushed garlic from a jar cause it's soooo much easier.

You can let the lamb sit overnight in the fridge or cook it right away. Put it on a rack in an aluminum roasting pan and slide it on the BBQ. Cook it on indirect to an internal temperature of 130 degrees (about 1.5 hrs @ 350). Let stand for 20-30 minutes before carving.

Add wine to pan and deglaze by boiling over moderately high heat, stirring and scraping up brown bits, 1 minute. Season pan juices with salt and pepper and serve with lamb.

