



Wine Country on Steroids ~ Sunday Evening, June 26th



We are over the moon as we announce our return to Jack London State Park in Glen Ellen for a wine club event to enjoy "Broadway Under the Stars". We haven't been able to host this event for over three years due to all the pandemic restrictions.

The title of the this year's show is "LET'S DANCE" and here is their director's short description: *LET'S DANCE reimagines Broadway's best showstoppers with a thrilling jolt of Latin, jazz and modern. This non-stop evening of high kicks, foot stomps, and powerhouse vocals will rock the night sky unlike anything seen in Sonoma Valley before. Featuring songs from 42nd Street, Guys and Dolls, Wicked, Company and more, this brand-new evening of re-envisioned classics will open the door to Broadway to even more audiences. Once this show starts moving, you'll want to dance-and sing-all night.*

Our event will include premium show seating, parking, gourmet picnic dinner and an abundance of wine.. This event was described to us as "Wine Country on Steroids" as it combines the essence of wine country with amazing talent in a breathtaking setting. We expect a big wine club turnout, so watch for the ticket link to come to you via email. It will be a memorable night...no doubt!



Pick Up Party Time!

We are thrilled...as is the universe...that the pandemic seems to be more manageable and restrictions are loosening. In early October, we hosted our first PUP in over two years. We all enjoyed a catered lunch, some wonderful jazz, wine and scintillating conversation. It was a beautiful day to sip, snack and smile together. We will also be hosting a Spring Pick Up Party...this time on Sunday afternoon, May 15th. We are ecstatic that we will be entertained by Tommy Thomsen, Western Swing Hall of Famer icon. He is a local favorite whose family has been part of Sonoma for over 100 years. This is our gift to you so we do not charge "admission". Mark your calendars and be watching for more information via email. Come and enjoy lunch and Tommy Thomsen as you pick up your spring wine shipment. It will be a GREAT event!

Journey to Harvest (and Beyond)

Wanna learn about wine making and how we do things at Two Amigos?? Squire has been honored by the Kenwood Press (our locally owned paper) to write a series of articles about our best wine making practices. You will find these articles fascinating. (Don't tell Squire but Bob even learned a lot!).



The latest article is offered on the Home page of the Two Amigos website every month: www.twoamigoswines.com.

You can view all the 13 articles so far (starting last April 2021) by going to the Kenwood Press website and using the magnifying glass to search for "Journey to Harvest (and Beyond)". www.kenwoodpress.com There WILL be a quiz on your next visit to the winery...

Just to whet your intellect and curiosity, here are some excerpts from Squire's articles:

*One ton of grapes yields:

- * 50-65 gallons
- * 63-69 cases
- * 1 cluster= 1 glass of wine
- * 4 clusters= 1 bottle

*Normal yield at harvest can vary from 1.5 to 6 tons per acre. We are dancing with Mother Nature and she always leads!

*Our French Oak barrels must be ordered a full year in advance.

*You don't have to add yeast to make wine. Wine makes itself! Who knew?

*Squire will explain a pneumatage system

*Oenococcus is not a bone in your butt!

Wanna know more?? Tune into the Kenwood Press and read all of Squires 13 articles.



Tommy Thomsen

We're BACK!

Private winery tours are again in full swing. Members have returned with their family and friends to have a tasting and often enjoy a picnic as well.. Reach out to Bob to schedule a date and time for a tasting with your friends. bob@twoamigoswines.com. It is a beautiful time of year in Sonoma County so come and see us!



On the Road with the TAW Mascots

Bob and Kari took a recent road trip to Paso Robles with the pups, Theo and Stella. What a gorgeous wine region in the central part of California. Put it on your bucket list. The city of Paso Robles is charming and the wineries were dog friendly and a good time was had by all. The pups seemed to enjoy Pinot Noir the best....



Social Media Info

Follow us on the various social media platforms. Also, make us a "contact" so that our emails do not go to SPAM. Post or send us photos of you enjoying TAW. We LOVE to see those!

facebook.com/twoamigoswines
instagram.com/twoamigoswines
twitter.com/twoamigoswines

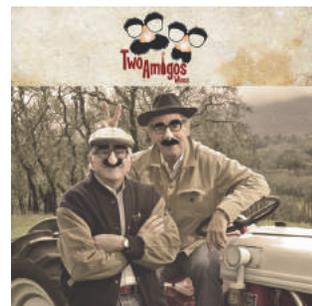
And a favorite quote from Squire....*"No poem was ever written by a drinker of water!"* ~ Homer..

Squire claims he was there!

Something Old/Something New

Your "Pool and Porch Time" this summer is gonna be EXTRA special. We are introducing our first ever Russian River Pinot Gris Reserve. BTW....Pino Gris is the same as a Pinot Grigio...a very popular white that you might already recognize. You're gonna want to have a "backup" for this wine as the first bottle will be gone very quickly. It has a delightful citrus nose with subtle tastes of grapefruit and pineapple... YUM! It pairs well with Thai food, fish tacos, anything with a little "heat"! Bob's favorite is chips and guacamole! We will be referring to this puppy as our "Porch Pounder"! Another popular feature is that it is low in alcohol...only 12.6... a fact that wine sippers appreciate.

Many of our legacy wine club members have requested that we bring back our original Two Amigos label featuring Bob and Squire on the old Ford tractor. We dragged it out of the files and it now graces the debut of our Russian River Pinot Gris! Sip & enjoy! Let us know what foods you find pair well with it....we love that feedback!



Our label artist and graphics wizard, Jaci Summers, is also a gourmet chef. Enjoy her version of Moroccan Chicken Tagine with the Pinot Gris.

Chicken Tagine

1/4 c extra-virgin olive oil
4 cloves garlic, sliced
1 t chopped fresh ginger,
1 bunch chopped cilantro leaves
2 bay leaves
1 large pinch saffron
1 whole chicken, cut into 10 pieces
salt & pepper
1 medium onion, coarsely chopped
1 preserved lemon diced
1/2 cup cracked green olives, 1/2 cup chicken stock

Spice Rub:

1 t ground cinnamon, 1 t black pepper, 1 t ground cumin, 1 t paprika, 1 t red pepper flakes, 1/4 t ground cloves

In a bowl add 3 T oil, spice rub, garlic, ginger, cilantro, bay leaves and saffron. Mix to a paste. Add chicken, rubbing the marinade over all the pieces. Cover and refrigerate for 2 hours or overnight.

Remove the chicken from the marinade. In a tagine or large casserole over medium high heat add 2 tablespoons olive oil. Put in chicken pieces and lightly brown on both sides, about 5 minutes. Add onions and cook until just starting to brown, about 3 minutes. Add preserved lemon, olives, and chicken stock. Cover tightly and cook over medium low heat for 30 to 35 minutes, or until chicken is cooked through.