



Two Amigos Winery / FALL 2025

www.twoamigoswines.com ~ 707.799.7146 ~ guido@twoamigoswines.com

Harvest 2025

Harvest is happening all throughout the Sonoma Valley. You can sense the energy and excitement. For us, it is the 39th harvest! Naturally it is all dictated by Mother Nature. Squire and his crew frequently measure the sugar level and pH (acid level) to determine just the right moment to bring in the grapes. Of course, weather and grape varieties all are factors in when the grapes are ready. Then, throw in the additional challenge of having a picking crew available and the matrix becomes even more complicated. Most of our

grapes were picked at night with the crews working under field lights and wearing headlamps (Night harvest means the fruit comes in COLD so we have better control over the start of fermentation). As the grapes travel up the conveyor belt, we watch for MOG (material other than grapes) and pick that out by hand. Usually, the MOG are leaves and sticks and shriveled grapes but we have been known to find an occasional critter! None of us want a critter blended into our wine!Ewwwwwwwwww!



Partying with our Wine Clubbies

We all enjoyed an epic gathering on the first Sunday in June. A catered lunch, live music and some glorious weather created the perfect back drop for our Spring Pick Up Party. Lots of sippin' and socializin' and we all had a grand time! We will be repeating this soiree on the last Sunday in October. You can see a short video of the event on our website.



Our New Wine: Wine Drinkers Unite



This is a “Two Bottle” story (as in Squire and I were two bottles in when we came up with this idea!). The inspiration was prompted when our Dingbat Surgeon General proclaimed that “Just one drink of alcohol per week over a lifetime would increase your cancer risk significantly.”

EGAD! This calls for protests! “Wine Drinkers Unite!!!” We need a new wine that will appeal to virtually all wine drinkers and a label that we can all rally behind.

So with pen, napkin and a refilled glass of wine (might have been bottle #3!) we sketched out the fist full of wine you see below... Behind that label we needed a velvety smooth, bold, fruit driven blend that embraces a wine making tradition that is MUCH older than our mis-guided Surgeon General.

The blending of Viognier and Syrah originated in the Cote-Rotie region of the Northern Rhone Valley where these varieties grew side by side and were co-fermented. Note that Syrah is the only Red grape and Viognier is the only White grape that are grown in this region. It is a centuries old traditional blend of a summer White wine with a bold Red wine that tends to soften and enhance the stunning character of our signature Estate Syrah. We suggest decanting this wine and enjoying it with anything off your barbeque.

Croatia May 2026

The response to our Croatia Cruise has been fabulous! We are technically fully booked ! Thirty one of us will spend 2 weeks exploring Croatia both on land and on our own yacht! Our land portion includes exploring the Zagreb Wine Region and the Istrian Peninsula which is known as Croatian Tuscany. Once on the boat, we will explore the Blue Caves and Dubrovnik as well as other picturesque islands in the Adriatic. You can view the details on www.toursandwine.com/twoamigos26 and contact our agent if you would like to be on the wait list. (no deposit required).



Chicken Pesto in Puff Pastry

We came across this fabulous recipe by the TV chef Jamie Oliver and we have made it three times. It is super easy, delicious and guaranteed to WOW! Your dinner guests. It pairs really well with the TWO Amigos Pinot Noir! Give it a try....Huge WOW factor!



INGREDIENTS

- 320g sheet of all-butter puff pastry (cold)
- 4 x 120g free-range skinless chicken breasts
- 4 heaped teaspoons green pesto
- 400g ripe cherry tomatoes, on the vine
- 400g green beans

Directions:

Preheat the oven to 220°C / 425°F / gas

Unroll the pastry, cut it in half lengthways, then cut each half widthways into 8 equal strips.

Flatten the chicken breasts.

Place them in a roasting tray, season with sea salt and black pepper, spread over the pesto, then lay 4 overlapping strips of pastry over each breast, tucking them under at the edges. Brush with a little olive oil.

Lightly dress the tomato vines in olive oil, season and put into a second tray. Place the chicken tray on the top shelf of the oven with the tomatoes below, and cook for 20 minutes, or until the pastry is golden and the chicken is cooked through.

Meanwhile, cook the beans until tender.

Remove the chicken to a board with half the tomatoes, squashing the rest in the tray. Drain and toss in the beans.

Slice the chicken at an angle and serve on top of the beans, with the whole tomatoes.

As Always, we LOVE your photos of you enjoying TAW wine...Keep 'em coming!

