



## 50th Anniversary of the Judgement of Paris!



Fifty years ago, on March 24, 1976, an unusual wine event occurred in Paris in which the best French wines were double-blind tasted against some little known wines from Northern California. When the day was done the world of wine was forever changed. In four consecutive Kenwood Press JOURNEY TO HARVEST AND BEYOND articles, our partner and winemaker, Squire Fridell, examines this phenomenon, how it happened, why it happened and the eventual repercussions. You can find these complete four series articles on the Kenwood Press website, [www.kenwoodpress.com](http://www.kenwoodpress.com), or [www.twoamigoswines.com](http://www.twoamigoswines.com). The well known movie "Bottleshock" was based on this historic event.

## Tah Dah!!!! Announcing our NEW Wine... Women for Wine Unite!

This phenomenal summer white was actually made by Squire's nephew Matt, our former cellar rat, and will be available later this spring. We consider this wine to be the sequel to our Two Amigos Pinot Gris that sold out in record time!

Grenache Blanc is the one of the most widely planted white grapes in the southern Rhone and produces a rich, full wine with bright flavors and crisp acidity. We were only able to procure 25 cases, but we will do our best to accommodate the demand.

Perfect for Mothers' Day!

## Did you know Two Amigos has a corporate yacht???



Our yacht is fashioned after Jack London's "Snark" and is constructed of genuine Sonoma County redwood that was salvaged from the 2017 fires. The Jack London Yacht Club now numbers over 100 identical Snark replicas that compete in our annual regatta. (Authors note: Each Snark is 22" long!) Two Amigos Winery is a major sponsor of this very worth charity along with many of our wine club members.

It turns out that you are only young once but can be immature forever and playing in the creek is just as much fun as it always was. In February, we had a mini-regatta in the creek that runs under the deck at the Wild Oak Saddle Club in Santa Rosa.

The Jack London Yacht Club is a non-profit charity that raises funds for needy Sonoma organizations (Boys & Girls Club, etc.) It's the most fun you can have while giving back! And we all have Yacht Club cards that are accepted for reciprocal benefits at yacht clubs all over the world! The big Jack London Yacht Club race will be Saturday, March 28th at the Jack London Saloon in Glen Ellen.



## Wine Maker's Dinner

Recently, we hosted a winemaker's dinner for 100 guests for both the GlenLyon and Two Amigos wine clubs. We all enjoyed an exquisite multi-course feast paired with our wines. Following dinner, we enjoyed a performance by ultra talented entertainers, Desi Davar and Nic Dromard, both of whom have been in dozens of Broadway shows. They sang and danced to a captivated audience.

Check them out at [www.nicndesi.com](http://www.nicndesi.com)



## SAVE THE DATE!

Mark your calendars for our Spring Pick Up Party, Saturday, May 30th Plan to come pick up your allocation or even if you already have your wine. Lots of sippin', snackin' and socializing". Catered yummys, live music and we'll be pulling a whole bunch of corks!



## Try this fabulous Polenta recipe!

Our favorite caterer and good friend, Catherine Venturini is retiring. She and her husband sommelier, John Burdick, are taking their talents to Italy! Cuvee Catering provided the culinary delights for almost all of our wine club events and will continue to do so. Catherine is passing the baton, or in this case the spatula, to her amazing assistant, Kristen Kennedy, and their talented chefs. We recently enjoyed Catherine's Creamy Pecorino Polenta....Was fabulous!



### Creamy Pecorino Polenta

3 c. Whole Milk  
1 c. Water  
1 c Coarse Grain Polenta  
1 T. Coarse Sea Salt  
6 T. Butter, cut in 4 pieces... + 2 T For Top  
1 cup + grated pecorino  
Alternatives: Goat Cheese, Grated Parmesan, Tallegio, Aged Gouda

#### Directions:

Bring Water, Milk & Salt to a boil in a large sauce pan. Pour polenta slowly into boiling water, whisking constantly, until there are no lumps.

Reduce heat to low and simmer, whisking often, until polenta starts to thicken, about 5 minutes.

Mixture should still be thin & loose, it thickens slowly as it cooks. Whisk every 5 minutes or so, until thick, about 20-25 minutes.

Turn off heat and add butter a piece at a time. Stir in grated pecorino ( more if you want!)

Adjust salt if needed. This is a gluten free dish.

Serve in a heavy serving bowl, top polenta with additional butter and pecorino.

