

2018 VIOGNIER

100% Viognier

CAMP FOUR VINEYARD

Los Olivos District (Santa Ynez Valley)

112 CASES PRODUCED

14% Alcohol by Volume

Aged 9 months in neutral oak

pH: 3.37

Drink now (October 2021)
through 2024

TASTING NOTES:

Aroma:

*orange blossom
honeysuckle
nectarine
sea salt*

Palate:

*green apple
passion fruit
tangerine oil
bright acidity*

*Don't miss our Staff Pairing Recipe
on the following page!*

Topa Mountain
WINERY



2018

Viognier

CAMP FOUR VINEYARD, SANTA YNEZ VALLEY

Recipe Pairing by Katie Ota:
Mom's Creamy Chicken Fettucine
with Red Peppers & Peas
Paired with 2018 Viognier

Ingredients:

- 1.25 lb chicken breast, in strips
- 1 large or 2 small red bell peppers, cut into $\frac{1}{4}$ " strips (you can also sub jarred roasted red peppers here!)
- 3 garlic cloves, minced
- 1 tablespoon olive oil
- 1 tablespoon butter
- $\frac{1}{4}$ - $\frac{1}{3}$ teaspoon cayenne pepper (optional)
- 1 cup whipping cream
- $\frac{3}{4}$ cup low sodium chicken broth
- $\frac{3}{4}$ cup grated Parmesan cheese
- 12 oz dried fettuccini
- 1 cup frozen peas
- $\frac{1}{2}$ cup chopped fresh basil

Order of Operations:

Melt butter and olive oil in a large heavy skillet, medium heat. Cook chicken lightly, turning. Remove chicken, set aside. Add peppers, garlic, cayenne and stir to blend. Sautee until peppers are tender. Add cream and broth, simmer until slightly thickened. Stir in $\frac{1}{2}$ cup Parmesan cheese.

Meanwhile, cook fettuccini until al dente. Add peas to pot. Drain. Put fettuccini and peas into a large serving bowl, add pepper mixture and toss with basil. Sprinkle with remaining $\frac{1}{4}$ cup of Parmesan cheese.

Serve immediately, with more Parmesan, basil and freshly ground black pepper at the table for garnishing as desired.

Pour a large glass of 2018 Viognier to enjoy alongside and dig in!

2018 BLEND 33

34% Roussanne, 33% Viognier, 33% Chardonnay

BIEN NACIDO & CAMP FOUR VINEYARDS

Santa Barbara County

213 CASES PRODUCED

13.5% Alcohol by Volume

Aged 9 months in neutral oak

pH: 3.38

Drink now (October 2021) through 2025

TASTING NOTES:

Aroma:

*honeysuckle
candied citrus
hibiscus
guava*

Palate:

*bartlett pear
green apple
vanilla
balanced acidity*

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

BLEND 33



2018

34% ROUSSANNE, 33% VIOGNIER, 33% CHARDONNAY

Santa Barbara County

Recipe Pairing by Blane Switzer:

Blane's Famous Chile Verde

Paired with 2018 Blend 33

Ingredients:

- 4-6 lbs pork loin; if boneless 4-5 lbs, if bone-in, 5-6 lbs
- 28 oz. green enchilada sauce (Blane uses Las Palmas)
- 14.5 oz. can diced tomatoes, drained
- 11 oz. diced green chilies, drained
- 1 large onion, diced
- 2 bell peppers, diced (Blane uses 1 red and 1 yellow)
- 1 poblano pepper, diced
- 2 limes
- 2 jalapenos, chopped
- 5 cloves of garlic, chopped
- 1/2 can (about 3.5 oz.) El Pato Tomato Sauce
- 1/4 cup El Pato Jalapeno Salsa
- 1 tablespoon Taco Seasoning, divided in half (Blane uses McCormick)
- Salt, to taste

Order of Operations:

1. Oil large skillet to medium high heat
2. Cut pork into 2 inch slabs
3. Sprinkle both sides a 1/2 tablespoon of Taco Seasoning
4. Brown meat, about 2 minutes on each side
5. Coat bottom of Crockpot with about a third of the enchilada sauce
6. Add browned pork to Crockpot
7. Simmer tomatoes, chiles, peppers, onion and garlic in skillet, about 10-15 minutes.
8. Pour vegetable mixture over pork in Crockpot and add both El Pato sauces and the remaining enchilada sauce.
9. Top off with remaining 1/2 tablespoon Taco Seasoning and salt (Blane says 1 teaspoon is enough for him, but his dad would add more!)
10. Cook on low in Crockpot for 8 hours, stirring every 2 hours.
11. Shred meat and keep on the warm setting of the Crockpot until sauce is absorbed into the meat.
12. Blane likes to serve as a burrito, placing the meat into a large flour tortilla, topped with onions and cilantro. He wants to stress the importance of PROPERLY folding the tortilla - ask him for a demo the next time he is your server!
13. Enjoy with a glass of 2018 Viognier.

2017 SYRAH, SANTA BARBARA COUNTY

100% Syrah

141 CASES PRODUCED

14.5% Alcohol by Volume

Aged 34 months in neutral oak

pH: 3.48

Drink now (October 2021) through 2025

TASTING NOTES:

Aroma:

*leather
tobacco
eucalyptus
white pepper
santa rosa plum*

Palate:

*sour cherry
elderberry preserves
balanced tannins*

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

SYRAH



2017 SYRAH
Santa Barbara County

Recipe Pairing by Ashley Wilson:

Kansas City Slow Cooked Brisket Sandwich
Paired with 2017 Syrah, Santa Barbara County

Ingredients:

- Beef brisket, 4-6 lbs - look for the most beautiful piece you can find!
- Yellow mustard
- Brioche Buns
- Braising liquid of choice - you can use beef stock, cola, beer, a mix of red wine/water, or even just water.

For the rub:

- 1/2 cup of dark brown sugar
- 1/4 cup of paprika
- 1 teaspoon granulated garlic
- 1 teaspoon powdered onion
- 1 teaspoon black pepper
- 1 teaspoon kosher salt
- 1 teaspoon white sugar
- 1 teaspoon cayenne pepper
- 1/2 teaspoon curry powder

For the sauce:

- 3 tablespoon olive oil
- 2 shallots, chopped finely
- 1 teaspoon salt
- 1 teaspoon paprika
- Black pepper, to taste
- 3 tablespoons dark brown sugar
- 1/2 cup vinegar
- 1/3 cup Worcester sauce
- 1 teaspoon hot sauce
- 3 cups ketchup
- 1 cup yellow mustard

Order of Operations:

1. Rub the brisket with a thin coat of yellow mustard, this is a base to help the spice rub get into the meat and won't affect the final flavor. Once the mustard is covering the brisket, liberally season the brisket with the spice mixture 2 hours prior; place in the fridge to marinate.
2. For the BBQ sauce, cook it in a large sauce pan on the stovetop over medium. Add olive oil and the sauteed shallots. Add in all the spices, once the pan is to a boil add in the ketchup and mustard until reduced into a sauce.
3. Pour the liquid of your choice into the slow cooker and add the brisket on top of the liquid. Cook for 8 hours on low.
4. Once the brisket is done cooking, remove it from the slow cooker, place it in a large bowl or pan and start shredding the meat using two forks. If desired, you can put the onions in with the meat for flavor, but this is not required. When the meat is shredded, add the homemade BBQ Sauce to the meat and stir it in. Add more or less sauce to your taste.
5. Put the shredded meat on brioche buns and enjoy with a glass of 2017 Syrah, SBC!

2018 UNO CINQUANTA

50% Merlot, 30% Cabernet Sauvignon, 20% Sangiovese

COQUELICOT VINEYARD

Santa Ynez Valley

282 CASES PRODUCED

14.3% Alcohol by Volume

Aged 28 months in 23% new oak

pH: 3.61

Drink now (October 2021) through 2028

TASTING NOTES:

Aroma:

vanilla

clove

mirabelle plum

cherry cola

Palate:

black cherry

pomegranate

cassis

rich & supple

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

UNO CINQUANTA



2018

50% MERLOT, 30% CABERNET SAUVIGNON, 20% SANGIOVESE

Santa Ynez Valley

Recipe Pairing by Domenico Iandolo:

Fettuccine Bolognese

This recipe is to be paired with Topa Mountain Winery 2018 Uno Cinquanta red blend so keep a bottle nearby for when you are ready to enjoy!

Ingredients:

- 4 tablespoons of extra virgin olive oil
- 1/4 yellow onion, chopped
- 1-2 cloves garlic (depending on size), minced
- 16 oz. can San marzano crushed tomatoes
- 16 oz. can San Marzano tomato purée (You can use fresh tomatoes if they are available You would need about 12 tomatoes. You can purée about 4 and chop the rest to get the consistency that is needed for the sauce.)
- 3 basil leaves
- 1 lb. ground beef, Domenico uses 80/20 meat/fat ratio
- 1 lb fettuccine pasta
- Salt & pepper, to taste

Let's get cooking!

1. Put your saucepan on medium low heat & let the pan get hot.
2. Add oil to pan and wait about two minutes for the oil to get hot.
3. Add onion & stir for a few minutes until translucent
4. Add garlic, stirring constantly to avoid burning.
5. Turn the heat up slightly & add the ground beef in small portions so that it is evenly spread across the pan.
6. While your ground beef cooks you want to stir it so that all of it slowly starts to brown.
7. If you would like, you can add in a splash of Topa Mountain Winery 2018 Uno Cinquanta! (My favorite!)
 - a. If using, allow the wine cook down just a little so that some of it evaporates. The aroma is the best part of this step!
8. Add all the tomatoes.
9. Now is when you want to add salt and pepper to the sauce according to taste
10. In a separate pot you will bring about 4-5 quarts of water to a boil to eventually cook the pasta
11. Add a pinch of salt to your pasta water for taste
12. In the saucepot, you want to keep the heat up for a few minutes while stirring your sauce occasionally until it starts to boil
13. Now that your sauce is boiling you want to bring it down to a simmer and constantly stir for about 30-40 minutes to let some of the excess water in the tomatoes to evaporate
14. During this time you can add in your basil leaves.
15. Once the pasta water comes to a boil add your pasta and turn every minute or so and cook to al dente. This usually takes about 7-9 minutes depending on the type of fettuccine that you use.
16. Strain the pasta & let it rest for 1 minute. You can add a spoonful of sauce to the pasta so that it doesn't stick.
17. Now that your sauce is done shut off the flame and cover it.
18. To plate: Portion a nice spoonful of the pasta into a bowl & add your sauce.
19. Enjoy with a glass of Topa Mountain Winery 2018 Uno Cinquanta!
20. Salut  & Buon Appetito!