

HARMONY

CELLARS

RED ONLY CELLARMASTER CLUB ~ WINTER 2025

Three new wines to enjoy with cozy nights and celebration meals.

2022 TANNAT

Retail Price: \$37 . Club Price: \$29.60

Though Tannat is considered the national grape of Uruguay, it actually has origins in Southwest France. Tannat was first introduced to Uruguay by Basque settlers in the late 19th century. Tannat has flourished in South America and has also made a name for itself in Paso Robles. This vintage boasts a bouquet of dark stone fruit, blackberry and all-spice. Pair this sturdy wine with rich meats—like game and lamb—or flavorful vegetarian dishes made with strong cheeses, wild mushrooms or olives.

2022 PETITE SIRAH

Price: \$36 . Club Price: \$28.80

Petite Sirah is a favorite among staff in the tasting room, and this new vintage hits all the marks. It is an inky dark wine with intense aromas and flavors of black and blue berries, stone fruit and warm baking spices.

The firm tannins and spiciness of this wine complement rich, exotic dishes like turkey mole or empanadas.

2022 SYRAH

Price: \$36 . Club Price: \$28.80

Syrah and Shiraz are technically the same grape. Shiraz is the name used in the Southern Hemisphere (Australia) where temperatures are warmer, the wines more fruit forward and lush. Our Syrah is grown in the Templeton Gap, an area of warm days and cool nights. As a result, this vintage boasts flavors of ripe blackberries, black cherry and plum balanced with the acidity and structure of a cool climate Syrah. Pair with rich cheeses, grilled meats and vegetables or a decadent chocolate dessert like our recipe for **Sangria Brownies**.

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Sangria Brownies

Recipe adapted from [Sweet Ordeal](#)

These little brownies, baked individually in a muffin tray, make the perfect Valentine's Day dessert.

For brownies:

- 1/3 cup dry red wine
- 1/4 cup vegetable oil
- 1 large egg
- 2 tablespoons orange zest, finely grated
- 19 oz. box of **Ghirardelli** brownie mix
- 1 cup chocolate frosting or ganache
- (18) paper cupcake/muffin liners

For fruit topping:

- 1 cup fresh strawberries, sliced
- 1 cup fresh raspberries
- 1 cup fresh blackberries or blueberries
- 3 tablespoons dry red wine
- 1 tablespoon sugar
- Whipped cream

In a small bowl, combine fruit, sugar & 3 tablespoons of wine.
Stir gently then chill for 1-2 hours.

Preheat oven to 325° & line (18) muffin cups with paper liners.

In a medium bowl, mix together 1/3 cup wine, oil, egg & orange zest. Mix in the pouch of dry brownie mix. Divide evenly into the 18 liners & bake for 24-27 minutes.

Remove brownies from tray (as you would with cupcakes) & let cool on a wire rack. Carefully remove paper liners.

Spread frosting or ganache on top of each cooled brownie. Top with a scoop of the fruit mixture & whipped cream.