

HARMONY

CELLARS

CELLARMASTER CLUB ~ WINTER 2025

New releases and a DOUBLE Gold medal winner, this is a special wine release!
Enjoy these wines with cozy nights and celebration meals.

2023 WHITE RIESLING

Price: \$26 . Club Price: \$20.80

We are pleased to share that this vintage won **Double Gold** at the prestigious Orange County Wine Competition! And as soon as you give this wine a sip, you will know why. This Riesling boasts aromas of honeysuckle, citrus and peach. Bright acidity and flavors of light stone fruit and honey make this off-dry white a great match for salads, light seafood dishes or an Easter ham.

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**.

3255 Harmony Valley Road Harmony, CA 93435 805.927.1625
HarmonyCellars.com info@HarmonyCellars.com

HARMONY

CELLARS

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.