

HARMONY



CELLARS

CELLARMASTER CLUB ~ SPRING/SUMMER 2025

2024 ROSATO VIVO

Price: \$30 . Club Price: \$26

The saying “rosé all day” rings true as this seasonal pink is a match for quiche when you’re brunching, salads and sandwiches when you’re picnicking and backyard barbecues when you’re grilling. This Syrah-based rosé highlights all the aromas and flavors of the season—light stone fruit (peach and nectarine), ripe melon and bright citrus. Not as heavy as a red wine nor as light as a white, Rosato Vivo is definitely a palate pleaser!

2022 TANNAT

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

Though Tannat is considered the national grape of Uruguay, it 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 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 and /or olives.

2022 CABERNET SAUVIGNON

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

This Cabernet showcases flavors of cherry, cranberry and plum with hints of toasty oak. Firm tannins complement juicy cuts of meat or savory dishes like our recipe for **Chicken Black Bean Enchiladas**. As your Cabernet ages, the brightness of the fruit softens allowing for secondary flavors, like dried herbs and leather, to emerge. Aged Cabernets work well with roasted meats and simple stews with an earthy component. And Cabs, young or mature, always pair with dark chocolate!

SUMMER TWILIGHT CONCERT SERIES

Live Music on the Patio Every Friday Evening
May 30—September 12, 2025 from 5:15-7:15pm

This summer’s lineup is an eclectic mix of the coolest bands (all genres represented) and fun new food trucks. Reservations are required and seating is provided. \$20/club, \$25/regular. Full concert schedule and ticket links are posted at **HarmonyCellars.com**.

SPRING/SUMMER WINE CLUB RECIPE

CHICKEN BLACK BEAN ENCHILADAS

*Makes 6-8 servings

Enchilada Sauce:

5-7 tablespoons chili powder
2 teaspoons **each** ground cumin & salt
1 teaspoon **each** dried oregano, garlic powder,
cinnamon & sugar
1/8 teaspoon ground cloves
1/4 cup all-purpose flour
2 tablespoons extra-virgin olive oil
2 cups chicken stock

Enchilada Filling:

1 tablespoon extra-virgin olive oil
1 medium onion, chopped
3 cloves garlic, minced
1 to 2 jalapeno peppers, seeded & minced (optional)
3 cups cooked chicken meat, chopped
1 (15-ounce) can of black beans, rinsed & drained
8 ounces Monterey Jack cheese, grated (2 cups)
1/4 cup chopped cilantro
2 tablespoons lemon or lime juice
1 to 2 teaspoons salt
8 to 16 flour tortillas, depending on size & thickness

For garnish: Chopped red onion, chopped avocado, chopped cilantro, sour cream and/or iceberg lettuce (thinly sliced)

Make the enchilada sauce: Whisk together the chili powder, cumin, oregano, garlic powder, cinnamon, ground cloves, sugar, salt & flour. Heat olive oil on medium in sauté pan. Add spices & cook for 1-2 minutes until fragrant. Slowly whisk in the stock until smooth. Let stock come to a simmer & cook for 1 minute. Remove from heat, cover & set aside

Prepare the filling: Heat olive oil over medium heat in sauté pan. Add chopped onion & jalapenos (optional) & cook until onions are translucent, about 3-4 minutes. Add garlic & cook 1 minute more. Remove from heat. Place onion mixture in a medium bowl. Mix in cooked chicken, beans, 1 cup of grated cheese, cilantro, lemon/lime juice and 1/2 cup of enchilada sauce. Add 1-2 teaspoons of salt to taste. Set aside.

Assemble the enchiladas: Preheat oven to 350°F. Heat pan with the enchilada sauce on medium heat. Spread 1/2 cup of sauce over the bottom of a 9x13 casserole dish. Working one at a time, dip the tortillas in sauce, coat on both sides. If sauce is too thick, thin with a little water. Place tortilla in casserole dish & top with 1/4 to 1/2 cup of filling. Roll up tortilla around filling & place in dish. Continue to roll up remaining tortillas. Cover enchiladas with remaining sauce & sprinkle with remaining cheese. Bake uncovered for 15-20 minutes until enchiladas are heated through & cheese has melted. Serve with garnishes as desired.

Enjoy with a glass of Harmony Cellars wine!