

## UPCOMING EVENTS

Toast to Women | November 7th & 8th

The November 7th & 8th (yes, two days of shopping and fun!)

Due to COVID we need to limit the number of attendees during the shows. We will ONLY offer VIP tickets with a limit up to 100 tickets per session. The price for the ticket is \$20 and includes a glass of wine and 1.5 hours of shopping without crowds! There will be no free admissions. Given the circumstances we have decided we will not be doing a style show.

VIP Sessions are as followed \*\*If you want to come before or stay after your VIP session you MUST MAKE A RESERVATION at the winery\*\*



## SHOPPING TIMES

### November 7th, 2020

1<sup>st</sup> VIP Session: 10am - 11:30am  
 2<sup>nd</sup> VIP Session: 12pm - 1:30pm  
 3<sup>rd</sup> VIP Session: 2pm - 3:30pm  
 4<sup>th</sup> VIP Session: 4pm - 5:30pm

### November 8th, 2020

1<sup>st</sup> VIP Session: 10am - 11:30am  
 2<sup>nd</sup> VIP Session: 12pm - 1:30pm  
 3<sup>rd</sup> VIP Session: 2pm - 3:30pm  
 4<sup>th</sup> VIP Session: 4pm - 5:30pm

You must purchase tickets to enter this event!

# Tickets Cost \$20

Visit [chankaskawines.com](http://chankaskawines.com)  
to purchase your tickets today!

### SATURDAY VENDORS

Balanced Blankets	MN Praire Wellness
Ballerina Botanicals	Muddy Mouth Cards
Bella Nova	Olita Italian Leather Goods
Bring It! Accessories	Pippi Lane Boutique
Eden Design Jewelry	Raydiance Salon
Frank Designs Jewelry	Revel Roots
Generations Boutique	River Valley Candles
J. Longs	Sota Sisters Boutique
Kato Yarn Company	The Puck Drop
Lush Cakes	Tipsy Girls Jams and Jellies
Mindy's Mittens	

### SUNDAY VENDORS

Ballerina Botanicals	Lakes Company
Baubles & Bobbies	Muddy Mouth Cards
Bella Nova	Olita Italian Leather Goods
Bring It! Accessories	Pippi Lane Boutique
Dinah Langsjoen Artwork	Shine Boutique
Exclusively Diamonds	Sota Sisters Boutique
Eye Candy Gone Green	Tipsy Girls Jams and Jellies
Kato Yarn Company	TOV Chiropractic



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#### WINE CIRCLE MEMBERS,

Dear Friends,

I am not sure how to start off this quarters newsletter but the first thought that comes to mind is: Hurry up and get here 2021!! 2020 has definitely been a challenge with changes and hardships, loss and uncertainty for so many people and businesses. However, in Minnesota fashion we seem to find the positive in almost anything. Or at least we try. When Chankaska was shut down this spring we continued with curbside pick-up for wine and I remember the day I worked and so many customers pulled up and said such kind things, and I cried! I missed seeing our customers, and I missed the hubbub of Chankaska, and I was overwhelmed with the generosity of our patrons! Thank you for that; you all really did keep us hopeful.

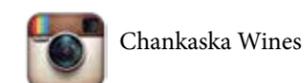
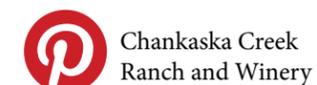
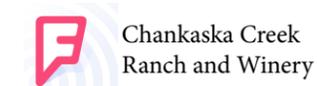
So now here we are; its October and we have made it through the summer and most of the fall under COVID restrictions in the midst of a pandemic. It has not been easy but the staff here has worked so hard to provide a safe place to enjoy during these uncertain times. We have learned from our mistakes, and we have realized that some of our new practices and processes will continue here even beyond COVID. Reservations has been a very time consuming new endeavor for us but we have found that for the most part our customers like the certainty of a table and so we will be continuing with reservations even as restrictions may be lifted. We have also found that customers like tasting flights and so will also continue with this as we move forward. You may even see a few other changes as well as we continue to learn new things and we will keep you posted.

As always, we will continue to strive to keep you safe and we ask that you help us do that. Please wear a mask; Please social distance; Please wash your hands; and Please don't come in if you are sick. Stay safe and healthy everyone and again thank you for your faith in us and your loyalty. Enjoy the new wines of the season!

Cheers!

Jane Schwickert  
General Manager

#### SOCIAL MEDIA



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## THIS QUARTER'S WINES

### WHITE WINE

#### 2019 ITASCA

This is our very first Itasca white wine! We are very impressed by its immediate ripe honeydew melon scent, almost dripping with honey. On the palate this wine is like prosciutto wrapped cantaloupe along with honeysuckle flavors, with an essence of oaky butterscotch character. The finish is a lemon zest crème brûlée like you've never experience before!

Pair with shell fish or pasta aglio e olio.

**Blend:** 100% Minnesota

**Appellation:** 100% Itasca

**Ageing:** 100% French Oak

100% Neutral Oak 10 months aged

**Alcohol:** 13.9%

#### 2019 RESEVE CHARDONNAY

Opening with Caramel De Leche, the palate is driven by Meyer lemons and buttered toasted brioche. The lingering finish brings out flavors of toasted oak and hazelnut.

Pair with chicken cordon bleu or traditional roast turkey dinner with dressing.

**Appellation:** 100% Napa Valley

**Blend:** 100% Chardonnay

**Ageing:** Aged "sur lie" in French oak barrels for 10 months. 60% Once Used Oak 100% French Oak

**Alcohol:** 13.5%

### RED WINE

#### 2016 RESERVE MERLOT

This wine has notes of kalamata olives and figs. Dense layers of cedar, plum and figs round out the mid palate. This wine will easily continue to age for 4 to 6 years. If you can, decant it before drinking.

The ideal pairing with the 2016 Reserve Merlot is a Rack of Lamb with a side of fresh horseradish sauce with a splash of mint jelly, or a mushroom risotto.

**Blend:** 100% Merlot

**Appellation:** 100% Napa Valley

**Barrel Ageing:** Aged for 24 months

**Alcohol:** 14.8%

#### 2019 CABERNET SAUVIGNON

This Cabernet Sauvignon has strong black cherry and hints of violets on the nose. The palate gives away to flavors of cherry pie with brown sugar and star anise. Enjoy now, or over the next five to seven years.

Pair with grilled beef or ratatouille.

**Appellation:** 17% Napa, 17% Minnesota, 66% Lodi

**Blend:** 8% Merlot, 15% Frontenac, 77% Cabernet

**Ageing:** 10 months American and French Oak, 70% New

**Alcohol:** 13.9%

### A SPECIAL NOTE

Chankaska Creek and Ranch Winery is proud to announce the promotion of John Taylor to Vice President of Alcohol Operations and the official Winemaker and Distiller. John has worked for the last two years as the Assistant Winemaker for Chankaska and the General Manager of our mobile bottling line service company Precision Wine Bottling. A true professional with nearly two decades of experience, we look forward to the passing of the baton from Mike to John as we head into the future of crafting world class wine, spirits and liqueurs from Minnesota.

John's career takes several twists and turns on the road to Minnesota. A native Californian, John grew up with wine as a part of everyday life. It was not until his 21st birthday trip to Napa and a 13-year-old bottle of Napa Cabernet that he considered wine as a career. After falling in love with wine chemistry and changing his major, John embarked on a number of different experiences both during his undergraduate and early career.



### FEATURED RECIPE

#### Perfectly Grilled Steak

*Suggested Pairing: 2019 Cabernet Sauvignon*

#### Ingredients

4 1 1/4-to-1 1/2-inch-thick boneless rib-eye or New York strip steaks (about 12 ounces each) or filets mignons (8 to 10 ounces each), trimmed  
2 tablespoons canola or extra-virgin olive oil  
Kosher salt and freshly ground pepper

#### Directions

1. About 20 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.
2. Heat your grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper. Place the steaks on the grill and cook until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare (an internal temperature of 135 degrees F), 5 to 7 minutes for medium (140 degrees F) or 8 to 10 minutes for medium-well (150 degrees F).
3. Transfer the steaks to a cutting board or platter, tent loosely with foil and let rest 5 minutes before slicing.



### FEATURED RECIPE

#### Mushroom Risotto

*Suggested Pairing: 2016 Reserve Merlot*

#### Ingredients

6 cups chicken broth  
3 tablespoons olive oil divided use  
2 pounds mushrooms thinly sliced  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
2 medium shallots minced (about 1/2 cup)  
1 1/2 cups arborio rice  
4 tablespoons butter  
1/3 cup parmesan cheese freshly grated

#### Directions

1. In a medium saucepan, heat the chicken broth to a simmer.
2. Meanwhile, in a large skillet, heat 1 tablespoon of olive oil over high heat. Add in the mushrooms, season with salt and pepper, and saute until nicely browned, 3-4 minutes. Remove them from the pan and set them aside for now.
3. In the same skillet heat 2 tablespoons of olive oil. Saute the shallots for a minute or two and then add in the rice. Toast the rice in the olive oil for about 3 to 4 minutes until golden.
4. Pour in 1 cup of the simmering chicken broth in with the rice, stirring constantly. Once the rice absorbs all of the liquid, reduce the heat to medium and continue adding in broth 1/2 cup at a time until all 6 cups of chicken broth have been added in and absorbed. Stirring consistently will help the rice cook evenly. It should take about 30 minutes to add the entire 6 cups of chicken broth.
5. Once all the liquid has been used, stir in the mushrooms, the butter, and the parmesan. Taste, and salt and pepper to taste.

