

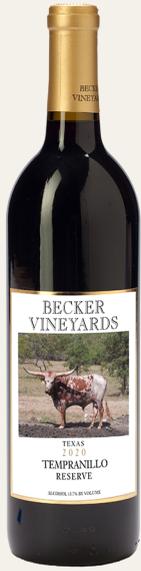
A vibrant sunset over a field of colorful flowers. The sky is filled with dramatic, orange and yellow clouds, with the sun low on the horizon. In the foreground, a field of multi-colored flowers, including purple, orange, and yellow, stretches across the frame. A semi-transparent white banner with rounded corners is overlaid on the bottom half of the image.

February 2023



BECKER VINEYARDS  
*Texas Hill Country*

# BECKER WINE CLUB



Tempranillo  
Reserve  
2020



Double Gold



Wine Information



Le Quattro Stagione  
Primavera  
2022

NEW  
VINTAGE  
RELEASE!



Wine Information



Barbera  
Tallent Vineyard  
2019



Double Gold  
Top Texas Wine  
Class Champion Texas



Wine Information

## Nichole's Buenos Aires Empanadas

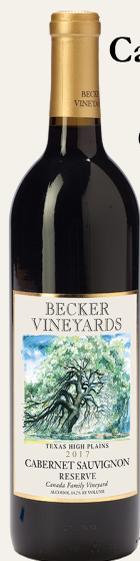
### Recommended Pairing: Tempranillo Reserve 2020

- \* 1 lb ground beef
- \* 4 pastry dough rounds (6 oz size)
- \* 2 cloves garlic, peeled and rough chopped
- \* 2 scallions (thinly sliced, separating whites from the greens)
- \* 1 oz gordal olives, rough chopped
- \* 2 tbsp tomato paste
- \* 1 oz whole dried oregano
- \* 1 tbsp spanish rice spice blend (smoked paprika, ground cumin, ground coriander, dried mexican oregano, cayenne pepper, and ground cinnamon)
- \* ½ cup of water
- \* salt and pepper

In a large pan, heat a drizzle of olive oil on medium-high heat until hot. Season beef with salt and pepper and add to pan. As it cooks, break up the meat into smaller pieces until lightly browned. Drain off excess oil. Add the chopped garlic and sliced white bottoms of the scallions. Cook while stirring frequently until softened. Add the tomato paste and half the spice blend. Keep stirring, thoroughly combine until fragrant. Add ½ cup of water. Continue stirring about 3-4 minutes or until most of the water has cooked off and beef is cooked through. Turn off the heat and stir in the chopped olives. Season with salt and pepper to taste.

Place 4 pastry rounds on a work surface, spoon about ¼ cup of the filling into the center of each round. Work one at a time. Use your fingers and lightly moisten the edges of the rounds with water. Fold in half over the filling, and pressing out air pockets. Use your fingers or fork to crimp and seal the edges. Arrange on sheet pan. Bake 15-17 minutes or until golden brown and puffed. Allow to stand 2 minutes before serving.

# RED PREMIER WINE CLUB



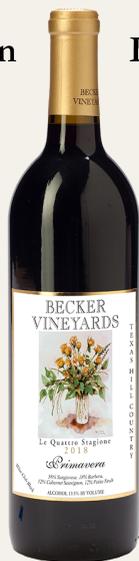
Cabernet Sauvignon  
Reserve  
Canada Vineyard  
2017



Double Gold  
Reserve Class Champion  
Texas Class Champion



Wine Information



Le Quattro Stagione  
Primavera  
2018



Best of Class



Wine Information



Malbec Reserve  
Tallent Vineyard  
2019



Double Gold



Wine Information

## Wine Braised Lamb Shanks

### Recommended Pairing: Malbec Reserve 2019

- \* 3 tbsp olive oil
- \* 1 large onion, roughly chopped
- \* 2 carrots, peeled and cut into chunks
- \* 2 sticks celery, trimmed and cut into chunks
- \* 4 lamb hind shanks
- \* 1/4 c. plain flour
- \* 1 tbsp butter
- \* 1 1/2 tbsp chopped rosemary
- \* 3 clove garlic, crushed
- \* 2 c. red wine
- \* 1 c. beef stock
- \* 2 bay leaves
- \* favorite mashed potatoes
- \* 1 tbsp chopped parsley, to serve

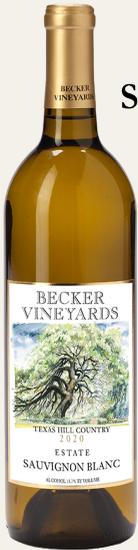
Preheat oven to 340°F. Heat 1 tbsp oil in a large casserole. Add onion, carrots, and celery, cover with a lid, and cook until tender, about 10 minutes.

Trim excess fat from lamb shanks. Heat 2 tbsp oil in a large frying pan over a medium heat. Dust shanks with flour, reserving any remaining flour. Add butter to pan and, when sizzling, add lamb shanks.

When vegetables are tender, add rosemary and garlic and cook for 1 minute. Sprinkle in remaining flour, stir well and cook, stirring for 1 minute. Add the wine and continue stirring until it comes to a simmer, then blend in stock. Once browned transfer shanks to casserole dish. Add bay leaves, stir, cover with a lid and transfer the dish to oven.

Cook for 3 hours, basting occasionally. If the mixture becomes too thick add more stock – the aim is to end up with well-colored, slightly shiny, sticky shanks with a rich thick sauce. Serve on mashed potatoes, sprinkled with parsley.

# WHITE WINE CLUB



Estate  
Sauvignon Blanc  
2020



Wine Information



Le Quattro Stagione  
Primavera  
2022



Wine Information

NEW VINTAGE  
RELEASE!



Fleur Sauvage  
2019



Wine Information

## IMPORTANT DATES

### February

- 19th - Wine Club Pick Up Party
- 25th - Library Tasting

### March

- 4th - Riedel Tasting
- 25th - Library Tasting

### April

- 1st - Riedel Tasting
- 8th - Wine Club Blending Session
- 15th & 16th - Lavender Fest
- 22nd - Library Tasting

### May

**\*Next Wine Club Shipment!\***



Wine Club River Cruise  
We're heading to Bordeaux!  
July 6th-13th