

GRACE + GRIT

OUR MANIFESTO

*We believe in balance - knowing when to pause and
when to power through.*

HARNEY LANE
VINEYARDS

ESTD. *lodi, california* 1900

WINTER 2024

Beholding Beauty *in the Balance*

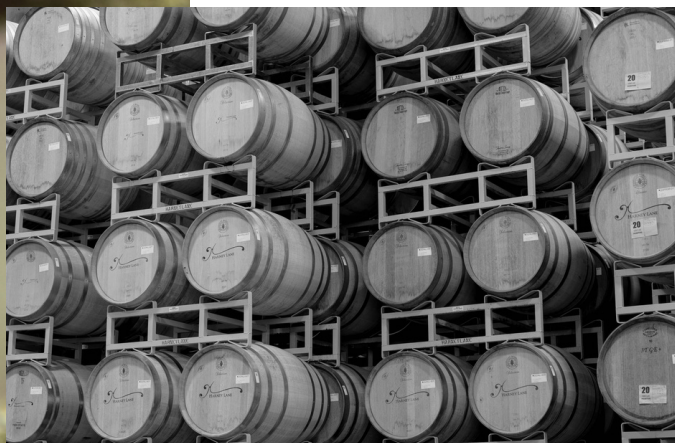
The 2024 vintage is currently in its early stages as our dedicated crews work diligently to lay the foundation for the upcoming season. Pruning is the initial activity in the vineyards, crucial for achieving vine balance. It is essential to find the right balance by neither leaving too many fruit buds nor too few, as both scenarios can hurt the fruit's quality. This delicate balancing act requires years of experience in farming and winemaking to determine the optimal levels for each vineyard and wine.

The concept of balance is often used in various contexts. It is something we all strive for, whether we are discussing wines, diet, or life in general. However, the idea of life balance often implies that we must "do it all." As I grow older, I am starting to realize that balance is more about setting priorities and creating focus and time for those priorities. It doesn't necessarily mean we have to eliminate certain aspects of our lives, but rather, if we concentrate on the things that bring us the most joy and allow us to express our passions, other aspects will naturally fall into place and create a sense of balance.

Just like the vines, we must define our priorities for each season of our lives. Personally, I am determined to be more focused on people and relationships, and if that occasionally involves a shared bottle of wine, even better!

Jorja





A Season of Stillness *for the Vine and the Wine*

As the winter season continues in Lodi, a sense of peace sets in, signaling a time of rest and reflection for both our vines and the vineyard team.

During the colder months, the vines enter a state of dormancy, similar to hibernation in the animal kingdom. As temperatures drop and daylight hours diminish, the vines shed their leaves and redirect their energy inward, focusing on storing nutrients and preparing for the growth cycle ahead. It's a crucial period of rejuvenation, essential for ensuring healthy bud break and good fruit development come springtime.

Meanwhile, in the cellar, our attention turns to the wines aging gracefully in the barrel. With the hustle and bustle of harvest behind us, we devote our time to nurturing these wines as they undergo their own transformation. From delicate whites to robust reds, each wine receives care and attention, as we monitor its progress and prepare for bottling in the coming season.

Winter at the winery is a time of quietness, where we lean into the season and embrace the beauty of nature's cycles. It's a season of anticipation and preparation, as we eagerly await the rebirth and renewal that spring will bring to both the vineyards and our wines.

Take a Moment to Breathe *by Decanting Your Wine*

Decanting wine is more than just a spectacle – it's a transformative experience that enhances the flavors and aromas of your favorite wines. But why do we decant wine, and how can you do it effectively?

Decanting serves multiple purposes. Firstly, it separates the wine from any sediment that may have formed over time or in bottling, ensuring a smoother pour. Additionally, decanting allows the wine to aerate, or breathe, which opens up its aromas and softens tannins.

To decant wine, start by choosing a clean, clear decanter with a wide base. Gently pour the wine into the decanter, being careful not to disturb any sediment at the bottom of the bottle. We recommend allowing the wine to sit 20-30 minutes before serving, allowing it to fully aerate.

The benefits of decanting are undeniable. Not only does it improve the overall taste and texture of the wine, but it also allows you to fully appreciate its nuances and complexities. Our newly released Petite Sirah is a prime example of a wine that benefits from decanting, as it softens and reveals its rich layers of dark fruit and spice.

So, next time you open a bottle of wine, consider giving it the gift of decanting. Your palate will thank you for it!



NEW RELEASE
2021 Petite Sirah, *Henry Ranch*



Wine-Braised Beef Stew *with Carrots and Potatoes*

PAIRED WITH *Petite Sirah, Henry Ranch*

PREP TIME: 20 minutes COOK TIME: 2hrs 35mins. SERVES: 8-10

INGREDIENTS

4 slices bacon, thick cut, chopped	4 cups beef stock
2 pounds beef chuck, 1½-inch pieces	1 pound baby potatoes, halved
Kosher salt, to taste	1 pound carrots, 2-inch pieces
Black peppercorns, freshly ground	1 pound cremini mushrooms, quartered
1 yellow onion, diced	6 sprigs thyme, tied with butcher's twine
2 cups Petite Sirah	3 tablespoons cornstarch

INSTRUCTIONS

In a large Dutch oven, add bacon over medium-high heat and cook until rendered and golden brown, about 8 minutes. Using a slotted spoon, transfer the bacon to a plate. Season the beef with salt and pepper. Sear the beef, working in 2 batches and turning as needed, until golden brown, 8-10 minutes. Transfer the beef to the plate with the bacon.

Add the onion to the pot and cook until softened and caramelized, 4-5 minutes. Pour in the wine and stir, scraping up any fond that has developed on the bottom of the pot. Cook until reduced slightly, 2-3 minutes.

Add back the seared beef and rendered bacon with the stock, potatoes, carrots, mushrooms, and thyme. Bring to a boil, then reduce the heat to a simmer. Cook, covered until the beef is tender, 2 hours.

In a small bowl, whisk cornstarch with 3 tablespoons water until smooth, then stir into stew and simmer until thickened about 5 minutes. Season with salt and pepper, then divide between bowls and serve with mashed potatoes.



Join us in The Heart of Lodi Wine Country

a note from

KIRSTEN LERNER, MEMBERSHIP MANAGER

In 2023, we released to you our new look and a new membership name, Grace Society, accompanied by refined perks and enhanced access for our members. Since then, we have been honored by the heartfelt feedback and unwavering support that you have given us. Though we are committed to showing you grace in every way you experience Harney Lane Vineyards, we are so grateful for the many ways you have extended your grace to us this past year.

Looking ahead, we are thrilled about the upcoming year filled with exciting events, exclusive experiences, and a host of perks crafted for our Grace Society members. We hope that you will join us for one of our upcoming events or experiences and that you continue to enjoy your wonderful member perks.



SEASONAL EXPERIENCES

Each season we're excited to add new tasting experiences for you to enjoy. Be sure to check harneylane.com or ask our friendly staff about our latest offerings.

VERTICAL TASTING

Exclusively for members, explore the nuance and beauty of how Harney Lane wines age over time. In this elevated tasting experience, guests will taste six vintages side-by-side, ending with the eldest.



April 6-7, 2024

TOAST! WEEKEND MEMBER APPRECIATION EVENT

Grace Society members, this is our *TOAST* to you! With the estate closed to the public, this our opportunity to say thank you for being a part of our extended family. You'll enjoy music, food, and many of your favorite wines poured throughout the property.

April 20, 2024

11TH ANNUAL: WINE + CHEESE WORKSHOP

Join us for an epic culinary adventure that winds through the beautiful marriage of our two favorite indulgences: wine and cheese. We'll be drawing from Cheese Central's robust collection with cheeses skillfully matched with Harney Lane's own estate wines.

Plan Your Visit

Open daily 11am - 5pm with multiple tasting experiences available. As always, Grace Society Members receive special access and exclusive pricing.