

GRACE + GRIT

OUR MANIFESTO

*We believe in the good seasons and bad, if we remain
grounded in our purpose we can make it through anything.*

HARNEY LANE
VINEYARDS

ESTD. *lodi, california* 1900

FALL 2023



Grace and Grit, *Our Path Forward*

“Since 1900, with focus and fortitude, we’ve learned that excellence takes endurance, distinction takes determination, and grace takes grit.”

This quote from our new Brand Story perfectly captures the essence of who we are. During this harvest season, I’m reminded of the enduring spirit and determination that defines our vineyard and winery team. Year after year, their passion and dedication shine through in the countless hours they invest in creating a graceful product. We’re deeply grateful for their unwavering commitment, especially during the 2023 season.

But this spirit of grit extends beyond our vineyard team. It’s a legacy passed down through generations, a testament to our family’s resilience in stewarding the land we’ve been entrusted with. Every day, our team tirelessly strives for improvement, aiming to provide our guests and members with graceful experiences.

With that, we’re thrilled to introduce our new branding, a reflection of our journey to define and represent who we are. As you enjoy our newly labeled wines and other branding updates, we hope they remind you of our core identity: hard-working, generational farmers who take pride in serving others with excellence.

May our story also inspire you to embrace life’s challenges with tenacity, knowing that beautiful and graceful results are worth the effort.

From the heart,

Jorja

The Unpredictable

2023 Harvest Season

Much like the changing leaves of autumn, each harvest season brings its own set of surprises, challenges, and triumphs. This year, Mother Nature played a leading role in shaping our story.

The 2023 harvest season was an incredible whirlwind, delayed several weeks later than usual for us. Unprecedented weather conditions, marked by a very wet and windy winter and bursts of higher temperatures this summer all contributed to the complexities in farming this year. It was a test of endurance, but it was also an awe-inspiring spectacle of nature's power.

We owe our heartfelt gratitude to our dedicated team, the backbone of Harney Lane, who tirelessly works to ensure the success of harvest. Their unwavering commitment and perseverance make all the difference.

Now, as we transition from vineyard to cellar, we eagerly anticipate sharing the fruits of our labor with you. The 2023 vintage promises to be a true embodiment of the Lodi terroir and the dedication of our team. We look forward to filling your glasses with the essence of this extraordinary season!





Sip into the Season *with Two New Releases*

2021 Old Vine Zinfandel, *Lizzy James Vineyard*

A legendary Old Vine Zinfandel crafted with depth and distinction. Rich and juicy with notes of fresh berries.

LIZZY JAMES VINEYARD

Planted in 1904 and still standing, this vineyard was taken over by the Harney Lane family in 2000 and rehabbed into what has now become our most award-winning wine. These vines showcase an old, gnarly, and ultra-delicious example of Lodi terroir.

2021 Zinfandel, *Scottsdale Vineyard*

A concentrated Zinfandel brimming with opulence and depth. Intense and expressive with notes of dark fruit.

SCOTTSDALE VINEYARD

Although Harney Lane farmed Scottsdale for many years prior, we officially acquired it as our own in 2014. We have been able to maintain the rich history and essence of the Scottsdale Vineyard in our finished product. Due to the size and age of this lot, each vintage is made in limited production quantities.



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Our Current Releases

Garlic Butter Steak *and Potatoes*

WITH *Old Vine Zinfandel, Lizzy James Vineyard*

PREP TIME: *10 minutes* COOK TIME: *20 minutes* SERVES: *4*

INGREDIENTS

2-4 petite steaks	6 tablespoons salted butter
salt and pepper to taste	2 teaspoons minced garlic
garlic powder to taste	1 teaspoon dried Italian herb blend
1 tablespoon olive oil	1 teaspoon chopped fresh thyme
2-4 pounds baby potatoes - sliced	1 teaspoon chopped fresh parsley
1 lemon - wedge sliced	

INSTRUCTIONS

Preheat oven to 400 degrees. In a small bowl combine butter, garlic, and dried herbs and set aside. Season steaks generously with salt, pepper, and garlic powder on both sides.

Place skillet over medium-high heat and drizzle with oil. Sear steaks for 2-3 minutes on each side until nicely browned. Transfer to a plate and set aside.

Add potatoes to the skillet, season generously with salt, pepper, and garlic powder, and saute 3-5 minutes until browned. Push potatoes to one side of the pan and return steaks to the other side of the pan.

Transfer to oven and cook for 15-20 minutes until potatoes are fork-tender and steak is cooked to your preferred doneness.

Immediately after removing from oven, place a dollop of the garlic butter on each steak and the rest on the potatoes and let it melt over the food before stirring the potatoes to coat in butter and top with chopped thyme, parsley, and lemon wedges before serving.



GRACE

SOCIETY

*Our wine club is getting a new look and name –
welcome to the Grace Society.*

Your loyalty has been the foundation of our journey, and as we enter this holiday season, we are so excited to reveal refined rewards and exclusive events available just for you, our members. Thank you so much for your loyalty and unwavering support. You are truly the cornerstone of Harney Lane Vineyards. We hope that you continue to find grace in every glass, whether you are here on our Henry Ranch or many miles away.

Stay tuned for more details about the Grace Society and the exciting experiences, rewards, and benefits you can expect to enjoy.



There's more to pour at

HARNEYLANE.COM