



# GRACE + GRIT

OUR MANIFESTO

*We believe that in life and in nature,  
what you nurture grows.*

HARNEY LANE  
VINEYARDS

ESTD. *lodi, california* 1900

SPRING 2024



IN LIFE AND IN NATURE

## *What You Nurture Grows*

Are you planning to plant a summer garden? It was a tradition that my dad maintained for as long as I can remember. The garden used to be located where the tasting room is currently. I have fond memories of helping him plant seeds of various vegetables and fruits like carrots, radishes, watermelons, and cucumbers. My dad, being a farmer at heart, couldn't resist extending his love for tending the soil beyond the vineyards. He always appreciated the amazing difference in flavor that homegrown produce offers. Our kids also have memories of picking and eating freshly harvested melons and tomatoes right from the garden.

This year, after many years, we are planning to revive the tradition and plant a garden. Kyle is excited about planning and planting our favorite crops in abundance, so we can share them with our family and team members. However, he keeps reminding me that even with the help of our amazing team, it will still require our time and attention. If you've ever had a garden, you probably know how quickly it can become overwhelming. A single squash plant, aggressive weeds, or unwanted pests can easily take over a once beautiful garden. While I'm excited about this venture, I also have reservations. I'm not very good at taking time out of my busy routine, and I tend to find more work for myself than necessary. A garden will require me to prioritize nurturing something else, and if I fail to do so, it will become abundantly clear.

Just like our vineyards, successful crops require nurturing to grow. They rely on our care and attention for fruitful outcomes. But it's not just gardens that need nurturing to thrive; many aspects of our lives, from houseplants to relationships, require our investment in order to grow. There's something beautiful about focusing our time and attention on something outside of ourselves. So, despite my reservations, I'm still looking forward to the garden and the time it will demand from me to nurture it. It will also force me to leave some work for another day. In doing so, I hope to experience personal growth as well. Cheers to you and this wonderful season of growth!

*Jorja*



#### OUR FARMING PHILOSOPHY

## *Nature Knows Best*

If you've visited our estate or seen photos of our vineyards, you may have noticed the growth of grasses between the vines. But why do we let them grow? It's not because of laziness or lack of equipment. The answer lies in a blend of environmental stewardship, biodiversity, and sustainable farming practices.

Native grasses offer a plethora of benefits to vineyard ecosystems. They act as a natural cover crop, reducing erosion, enhancing soil structure, and retaining moisture—all essential factors in the cultivation of healthy grapevines. Their intricate root systems help mitigate soil compaction and improve water infiltration, fostering a resilient vineyard environment that can withstand the challenges of changes in the climate. The presence of native grasses fosters a rich biodiversity within the vineyard, providing habitat and sustenance for beneficial insects, birds, and microorganisms.

This biodiversity, in turn, contributes to natural pest control and overall ecosystem balance, reducing the reliance on synthetic pesticides and fertilizers.

Beyond the ecological advantages, native grasses add aesthetic charm to the vineyard landscape, infusing it with a sense of natural beauty and authenticity. Visitors to our estate are greeted not only by rows of meticulously tended grapevines but also by the vibrant tapestry of native grasses swaying in the gentle breeze.

The decision to let native grasses grow in our vineyards symbolizes a commitment to sustainability, biodiversity, and the preservation of our region's natural heritage. It's a testament to the harmonious coexistence between viticulture and the environment—a marriage of tradition and innovation that yields not only exceptional wines but also a brighter, greener future for generations to come.

NEW RELEASE  
2023 Albariño,  
Henry Ranch

NEW RELEASE  
2021 Tempranillo,  
Henry Ranch

## Sip into Spring *with New Releases*

*a note from*

KIRSTEN LERNER, MEMBERSHIP MANAGER

Just as Spring is a time of growth and renewal, it also brings forth exciting new releases! We are thrilled to share four new vintages of a few of our most cherished wines: 2023 Albariño, 2021 Tempranillo, Lot 23 Patriarch's Promise, and the long-awaited Lizzy James Port. Each bottle tells a unique story of the vineyard and our dedication to craftsmanship and quality.

As a perk of the Grace Society, members enjoy exclusive first access to these new releases. This ensures that you, our valued members, are the first to experience these exceptional wines. It has been so much fun providing you with the first opportunity to savor these wines with each new vintage. We hope you've enjoyed diving into these new releases as much as we've enjoyed presenting them to you!



# Spice-Rubbed Grilled Chicken *Fajitas with Guacamole*

PAIRED WITH *Albariño, Henry Ranch*

PREP TIME: *30 minutes*    COOK TIME: *15 mins.*    SERVES: *4-6*

## INGREDIENTS

### *For the chicken:*

1 ½ pounds boneless skinless chicken tenders

¼ cup extra virgin olive oil

1 tbsp lemon zest

4 cloves garlic, minced

1 tsp smoked paprika

1 tsp garlic powder

¼ tsp cayenne pepper

¼ cup fresh parsley, chopped

Salt and pepper

### *For the toppings:*

3 bell peppers, thinly sliced

¼ red onion, thinly sliced

### *For the guacamole:*

2 avocados

1 roma tomato, diced

½ jalapeño, diced

½ lime juiced

¼ cup cilantro, chopped

½ cup green onions, diced



## INSTRUCTIONS

In a gallon-size zip-top bag or bowl, combine the olive oil, garlic, lemon zest, garlic powder, cayenne pepper, smoked paprika, and parsley. Season with salt and pepper. Add the chicken and toss well to coat. Marinate for 10 minutes or overnight in the fridge.

Heat your grill pan or skillet over medium-high heat. Add the chicken and cook on each side for 3 to 4 minutes, or until the chicken is cooked through. Remove from heat and set aside.

Add a drizzle of olive oil to the skillet and return to medium-high heat. Add onions and stir to coat with olive oil. Cook until translucent. Next, add in your peppers. Season with salt and pepper and stir to combine. Place a lid on your pan and continue to cook, stirring occasionally, until the peppers have softened.

While peppers are cooking, combine all ingredients for guacamole in a small bowl. Mash well with a fork, choosing the level of consistency you prefer for your guacamole. Serve with warm tortillas and enjoy!





# Join us this Spring in the *Heart of Lodi Wine Country*

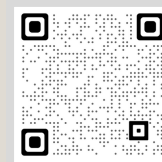
Open daily 11am - 5pm with multiple tasting experiences available. As always, Grace Society Members receive special access and exclusive pricing.

## SEASONAL EXPERIENCES

Each season we're excited to add new tasting experiences for you to enjoy. Be sure to check [harneylane.com](http://harneylane.com) or ask our friendly team 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 a series of wines side-by-side, ending with the eldest.



2024 EVENT  
CALENDAR

## *Upcoming Events*

*May 11, 2024*

### CONCIOUSLY CRAFTED SERIES: CHARDONNAY EXPERIENCE

Join us in the winery for a hands-on educational workshop and tasting experience with Vintner Kyle Lerner as he leads you through the components of our beloved Home Ranch Chardonnay. RSVP is required.

*June 1, 2024*

### GRACE TABLE IN THE VINEYARD

Formally known as Dinner in the Vineyard, this beautiful evening marks a moment in time when our family joins yours to reflect on the abundance each season brings.