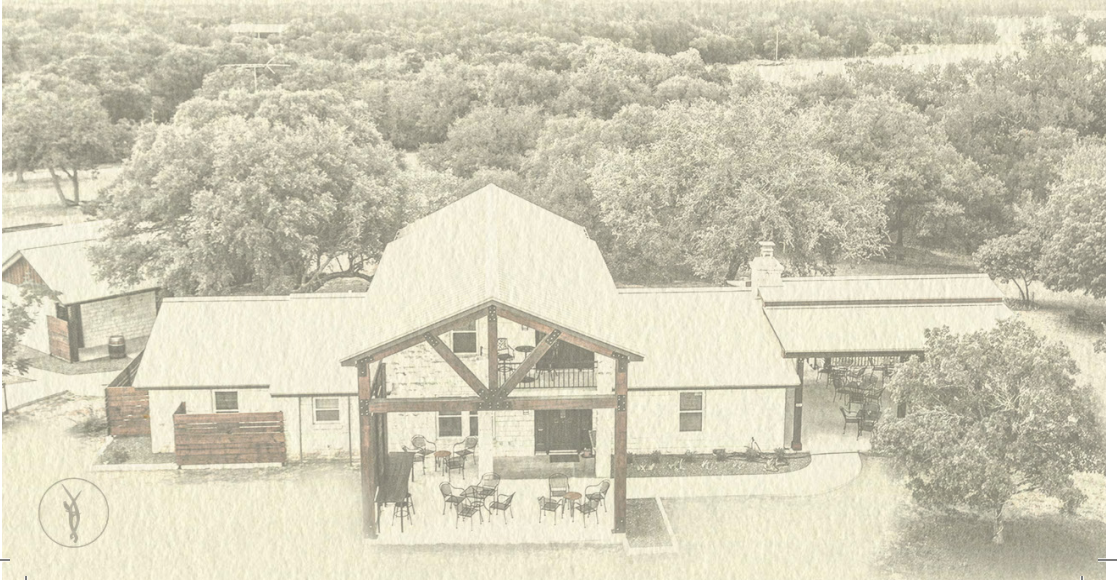




VOLUME II - ISSUE I - FEBRUARY 2023

# WINE CLUB





## 2019 CUERNO

WASHINGTON  
Columbia Valley, Beverly Vineyards

*40% Merlot  
40% Malbec  
20% Cabernet Sauvignon*

### CLASSY... HARMONIOUS... COVETED

Cuerno means "Horn" in Spanish. This wine is 'classy' because it is the classic Bordeaux blend. Harmonious represents this wine, blended so well together. Coveted, because they are the most expensive wines in the world.

CLUB PRICE \$40

*Flavors: Stewed Plum, Dark Cherry, Mocha*

*Pairings: Dried Smoked Meats, Anything with Mushroom Sauce, Flame Broiled Hamburgers*

ALC: 14.5%

BOTTLING DATE: 3/27/2022

PRODUCTION SITE: Hilmy Cellars  
WINEMAKER: Washington



## BIENVENUE - DRY

TEXAS HIGH PLAINS  
Wilmeth Vineyards, Tokio, TX

*55% Roussanne  
25% Riesling  
20% Viognier*

### LIVELY... JOYOUS ... GATHERING

When going to friends' homes or events, it is common to start out with a dry, lively wine. This wine is a reflection of those joyous gatherings.

*Flavors: Crisp Apple, Lime*

*Pairings: Triple Cream Brie, Mushroom Soup*

The blend of Roussanne and Viognier is commonly used in the Rhone Valley. We decided to throw a little Riesling in the blend to make this 1st vintage.

ALC: 12%

BOTTLING DATE: 12/20/22

PRODUCTION SITE:  
Texas Custom Wine Works

WINEMAKER: Michael Hellman

CLUB PRICE \$28



## 2019 CABERNET SAUVIGNON

WASHINGTON  
Beverly Vineyards

*100% Cabernet Sauvignon*

### CLASSIC ... STRUCTURE ... INFAMOUS

Full-bodied Cabernet Sauvignon grown in the Columbia Valley, Washington. Aged in French oak barrels, the structure of this Cabernet is classic and very balanced in tannin structure and mouth feel.

CLUB PRICE \$32

*Flavors: Dark Cherry, Cocoa, Plum*

*Pairings: Cheese Curds, Ribeye, Beef Short Ribs, Smoky Black Bean Burger, Dark Chocolate*

ALC: 14.5%

BOTTLING DATE: 3/27/2022

PRODUCTION SITE: Hilmy Cellars  
WINEMAKER: Washington



## 2018 MALBEC

TEXAS HIGH PLAINS  
Newsom Vineyards, Plains, TX

*100% Malbec*

### SMOOTH ... SAVORY ... TRAVELER

This grape originated in France, moved to Argentina, and made its way around the world. We feel that as one of the premier grape growers in our state, Neal Newsom, and his family paid homage to the history of where this grape came from and where it is going. The Newsom family has deep roots in the heritage of Texas viticulture. Malbec in Texas can be a finicky grape, the harvest made to full maturity showing what Texas can do to this worldly traveler.

*Flavors: Dusty, Earthy, Dried Mission Fig*

*Pairings: Quail, Italian Food, Chicken Fried Anything*

ALC: 13.9%

BOTTLING DATE: 3/27/2022

PRODUCTION SITE:  
Bending Branch Winery /Hilmy Cellars  
WINEMAKER: Dr. Bob Young

CLUB PRICE \$40



*Pair this dish with your Cuerno!*

## **SEARED BEEF TENDERLOIN WITH MUSHROOM-MADEIRA GLAZE**

Delicious does not mean complicated, and this dish is the epitome of this statement. Quickly seared, the tenderloin is rare, juicy, and incredibly tender. Serve with a deep and bold red wine, with notes of smoke and leather, to pull all the subtle flavors from the meat to the forefront. The earthy and nutty glaze compliments both the wine and tenderloin.

**THIS ELEGANT MEAL CAN BE  
CREATED IN LESS THAN 20 MINUTES.**

*\*\*\* Serves 6*

*Enjoy!*

### **INGREDIENTS**

- 5 lbs beef tenderloin (trimmed)
- 2 tsp flaky sea salt
- 2 tbsp ground black pepper
- ½ cup melted butter
- 1 large shallot
- 2 ½ cups brown mushrooms
- 2 tbsp olive oil
- ½ tsp sea salt
- ½ cup Madeira
- ¼ cup beef stock
- 2 tbsp All Purpose flour
- 2 sprigs thyme
- 2 bay leaves
- 2 tbsp cold butter

### **DIRECTIONS:**

Preheat the broiler to high. Cover a baking sheet with aluminum foil. Please do not use parchment paper as it could catch fire. Pat the tenderloin with a paper towel to dry it and place it on a prepared baking sheet.

In a small bowl mix together the sea salt, pepper, and melted butter. Using a basting brush, generously spread the melted butter mixture all over the beef tenderloin, ensuring the salt and pepper are well distributed over the surface of the beef. The butter should absorb into the beef and could puddle around the beef.

Place the tenderloin under the broiler and watch it closely, turning the meat and the pan so it browns evenly, for a total cooking time of 7- 10 minutes, or when the internal temperature reaches 110° F. Remove from the oven, and tent with foil. Allow resting for 10 minutes.

Dice the shallot and thinly slice the mushrooms. Place the shallot, mushrooms, and olive oil in a large heavy bottomed frying pan, over medium high heat. Sprinkle with sea salt and only stir occasionally, allowing them to brown.

In a small bowl whisk together the Madeira, beef stock and stir until no lumps remain. When the mushrooms are golden and soft, pour in the Madeira mixture and add the thyme and bay leaves. Bring to a rolling boil, and boil for 2 minutes, stirring constantly allowing the sauce to slightly thicken. Remove from heat, remove the herbs, and quickly stir in the melted butter.

Carve the tenderloin into thin slices and place on a serving platter. Serve with the Mushroom Madeira Glaze on the side. Leftover tenderloin will keep in an airtight container for up to 3 days, the mushroom glaze will store in an airtight container for up to one week.



*Raise a Glass!*

**THE SUMMER TANAGERS ARE ON THEIR WAY!**

Here at Airis'Ele, we can't wait to welcome these beautiful birds. They start showing up around May and stay through October. We've gotten a lot of questions about the bird in our label. Here are some fun facts about the Summer Tanager.

The adults are medium sized: 7-8" long. The male is a rosy red year-round, while the female is mustard yellow. They love the oak trees here at Airis'Ele and are mostly fruit and insect eaters. Their beak is long and slender and has a yellow or orange color. You can distinguish it from a Northern Cardinal in that its beak is conical in shape, and in the adult, it is orange, while the immature Cardinals have a gray/black beak. Birding requires that you be observant of details—and when you see our Summer Tanagers, we know you'll notice them all!

*John & Susie  
Bernard*



*Bret & Chris  
Perrenoud*

**A CELEBRATION OF EXCELLENCE AT THE TABLE**

# Upcoming Events

APRIL 9TH

CLOSED

*Easter Sunday*

MAY 7TH

LIVE MUSIC FROM 1-4 PM

*Wine Club Pick Up*

MAY 14TH

MACARONS PAIRING

*Mother's Day!*

**LIVE MUSIC IN THE GROVE EVERY SATURDAY**

**APRIL 2023**

## *New Release of Dry Bienvenue!*

**LIVELY... JOYOUS ... GATHERING**

This sparkling wine is sourced from Wilmeth Vineyards in the Texas High Plains.

**55% Roussanne 25% Riesling 20% Viognier**



**"No Gimmicks... just really great wine."**

**WWW.ARISELEVINEYARDS.COM**

11290 E US HWY 290 Fredericksburg, TX 78624



## INTERESTED IN ELEVATING YOUR WINE TASTING EXPERIENCE?

Learn the importance of using the proper wine glassware to pair with your selection and taste the difference. Featuring our number one choice of glass, Riedel, we'll match you with your perfect wine glass for each varietal.

HOSTED BY

*Bret Perrenoud*



EMAIL OR CALL US  
TO BOOK YOUR PRIVATE EVENT IN THE BOARDROOM

**OPEN DAILY**  
LOCATED IN THE HEART OF  
THE TEXAS HILL COUNTRY

MONDAY - THURSDAY • 10AM-5PM

FRIDAY - SATURDAY • 10AM-6PM

SUNDAY • 11AM-6PM

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