

Francis Ford Coppola WINE FAMILY NEWS

Geyserville, California ♦ Winter Edition 2019 ♦ www.FrancisFordCoppolaWinery.com

Wine Family Pick Up Party BUBBLES & OYSTERS

NOVEMBER 16, 2019 1 PM–3 PM

Join us for a special Wine Family Pick Up Party on Saturday, November 16th! Members will join us for a reception from 1pm–3pm to enjoy a glass of sparkling wine, sample from a small selection of fresh oysters, taste wines from their winter shipment, and stock up on wine for all the upcoming holiday celebrations.

\$10+ tax per Wine Family member. Guests must be 21 years of age or older. Limit of 2 tickets per membership.



Get weekly meal inspiration from eMeals that pairs perfectly with your favorite Family Coppola wines. Food and wine pairings feature a variety of wines perfect for a date night in or easy-to-make appetizers for celebrating with friends. eMeals works with grocery pickup and delivery services making it easier to get Family Coppola wine on your table. Get your 14-day trial at www.eMeals.com/CoppolaWine.

It's the Season of Giving!



The gift of a Wine Family membership keeps on giving all year long. Give the gift of wine to your friends and family along with exceptional member benefits like complimentary wine tastings and discounts at our tasting room, restaurants, pool, hideaways, and online store!

To show our appreciation, when you purchase a 1-year gift membership, you will receive a complimentary tour and tasting for up to 6 guests at Francis Ford Coppola Winery, a \$360 value. This experience must be redeemed by March 15, 2020 and excludes holidays. Reservations are required. Please contact Wine Family at (707) 857-1436 to give the perfect gift this year!

Winter Selections

Enjoy the wine from a different shipment without switching clubs!

If you loved the wine in your shipment or would like to try wine from a different club, call us to reorder your favorite wines today at (877) 329-3266, or email us at Service@TheFamilyCoppola.com.

Amanti Red

- 2016 Archimedes 1 bottle
- 2017 The Family Coppola Cabernet Franc, Knights Valley 1 bottle
- 2016 Francis Coppola Reserve Petite Sirah 1 bottle
- 2017 Francis Coppola Reserve Pinot Noir, Santa Rita Hills 1 bottle
- 2016 Francis Coppola Reserve Syrah 1 bottle
- 2017 Cyrano 1 bottle



Amanti Mixed

- 2016 Archimedes 1 bottle
- 2017 The Family Coppola Cabernet Franc, Knights Valley 1 bottle
- 2017 Francis Coppola Reserve Pinot Noir, Santa Rita Hills 1 bottle
- 2017 Francis Coppola Reserve Viognier 2 bottles
- 2015 Votre Santé Santa Barbara Chardonnay 1 bottle



Amici Red

- 2017 The Family Coppola Cabernet Franc, Knights Valley 1 bottle
- 2016 Director's Cut Cabernet Sauvignon 1 bottle
- 2017 Cyrano 1 bottle
- 2016 Diamond Collection Syrah-Shiraz 1 bottle



Amici Mixed

- 2017 The Family Coppola Cabernet Franc, Knights Valley 1 bottle
- 2016 Pitagora 1 bottle
- 2017 Roxane 1 bottle
- 2017 Director's Chardonnay 1 bottle



For more information regarding your shipment, including tasting notes, please visit us at www.FrancisFordCoppolaWinery.com/membership and click on the News & Shipments tab.



Braised Beef Short Ribs with Wilted Spinach and Creamy Polenta

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| 4 beef short ribs, 12 ounces each | 1 quart water |
| Salt and Pepper | 1 cup milk |
| 1/2 cup olive oil | 1 cup coarse ground cornmeal |
| 1 glass of red wine | 2 tablespoons butter, unsalted |
| 2 quarts beef broth | 1/2 cup grated Parmesan cheese |
| 2 sprigs fresh thyme | 1 pound spinach |

Place a shallow, wide-bottomed pot over medium-high heat. Season all sides of the short ribs with salt and pepper. Add half of the olive oil to the pan and begin to brown all sides of the short ribs until they are nicely caramelized, about 1-2 minutes per side. When the meat is browned on all sides, carefully add the wine, beef broth, and fresh thyme and cover with a tight-fitting lid. When the liquid reaches a simmer, turn the heat down to low and gently simmer for 4 hours, or until desired tenderness.

To prepare the polenta, add the water and milk to a sauce pot and place on medium heat. Once the liquid comes to a boil, slowly whisk in the cornmeal. Reduce the heat to low and gently simmer, stirring frequently, until the cornmeal is soft, about 30 minutes. Set aside, and stir in the butter and parmesan cheese. Season to taste with salt and pepper.

When ready to serve, place a sauté pan over medium-high heat, add the remaining olive oil, and when hot, add spinach to the pan and stir to wilt, about 1 minute. Season to taste with salt and pepper. To serve, place a large spoonful of the polenta in the bottom of a bowl, add the spinach, and then plate a short rib on top. Pour some of the braising liquid over the short ribs and serve.

Serves four people