

# LEVENDI TIMES

VOL. 2 | FALL 2022



## 2022 GRAND OPENING

NEW WINES  
FUTURE RELEASES  
SPECIAL FAMILY RECIPE



LEVENDI  
NAPA VALLEY

LEVENDIWINERY.COM



# FROM OUR FOUNDER

Fall is in the air, and with it, the long days of harvest signify the culmination of months of hard work, countless hours, and innumerable decisions. We have walked our vineyard rows and monitored the health and development of the vines and clusters that were produced. We have tended to the grapes and done what we trust, as a team, would bring the most flavorful fruit to the presses this season. As we wrap up our 22nd Levendi harvest, we reflect on the last year, its growth and development, and give thanks for the ever-evolving adventure Levendi has provided.

The most exciting of these developments being the Grand Opening of the Levendi Napa Tasting Room on July 28th. Located at 1465 1st Street, the Levendi Tasting Room opened its doors amidst family and friends, surrounded by the pictures of our journey thus far, vintages and varietals of the past, handcrafted woodwork thanks to one of our biggest supporters and delicious food pairings provided by our retail neighbor. It proved to be a beautiful day and one that I have personally envisioned since deciding to take Levendi from a passion project to a true business plan. I invite you all to come see the tasting room for yourself. Whether sitting at the bar and visiting with our knowledgeable staff or choosing the more private venue of the Legacy Room to enjoy your time, you will not be disappointed. Fall is a beautiful time of year in Napa, and I encourage you to take time for yourself and enjoy the beauty that Napa has to offer.

Over the next month, as the presses in our cellar run silent and all wine is in the barrel, we will bring 2022 to a close and prepare for the holiday season. For me, the holidays are a time of family and delicious meals prepared from my Yiayia's recipe book. My personal favorite is her Moussaka. The smell of this dish brings back memories of Yiayia and her painstaking preparation to bring us a taste of her homeland. Moussaka is a dish requiring time and patience. Much like wine, it cannot be rushed and is a tangible, reflective product of the chef's personality, tools, and ingredients. We have shared my Yiayia's special family recipe on page 7 and invite you to try it on your own, with a glass of Levendi in hand of course, and bring a piece of the Greek Islands into your home this holiday.

Yassou Levendi!

A handwritten signature in black ink that reads "David Gianulias". The signature is written in a cursive, flowing style.

David Gianulias

# Grand Opening



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# 2020 RUTHERFORD CABERNET SAUVIGNON

We know this land and the Levendi 2020 Rutherford isn't the single flavor profile that folks expect. On the north side of this appellation, the wines run softer and are more plush, more suited to developing fruit tones in the finished wine. This is our house style for all Levendi wines. We love this side of Rutherford and anticipate you will too.

## THE CELLAR

Here, the grapes arrived in good shape. We crushed and went to the fermentation with modest hopes, only to be astounded on the other side as gorgeous soft, elegant fruit tones emerged in the wine. We chose restrained older woods again, not wanting to overpower the wines.

## THE WINE

From the wisps of mocha and cherry dancing on the aroma to the gorgeous, full-bodied cherry, blackberry and currant tones mid-palate, this wine delivers. The finish is soft and lingering sweetly. Napa Valley's magic unfolded once again a wonderful wine emerged in 2020.

## PAIRING

This wine will pair with roasted vegetables and full-bodied red meats.

## ENVISION

Like a beautiful dark Rembrandt painting, this wine features dark colors, rich reds and flickering bright lights.





# 2020 MERLOT

Levendi Winery strives to find the heart and soul of the grapes in this beautiful Merlot. The first step was successful when we harvested clean fruit, bursting with Merlot cherry notes in early October 2020. Here, you'll find the classic soft textures, ripe cherry, and deep berry tones that we love in great Merlot. This wine will be joyous with every style of meal.

## THE CELLAR

After a standard fermentation in stainless for 12 days, we pressed and went to barrel. The wine spent 18 months in mostly neutral French oak barrels. The Orion and Treuil barrels are famed for their flavor restraint, a quality that, along with the age of the barrels, enhances Merlot's appeal.

## THE WINE

Explosive raspberry and cherry tones dominate the aroma. On the palate, the wine is bright with vibrant red fruit notes, softened by oak. The finish is long and plush.

## PAIRING

This wine will partner with rich red sauces and full-bodied meat dishes.

## ENVISION

Like a perfect little patch of warm sunlight on cool grass with the sounds of a refreshing creek and the scent of blackberry.





## 2021 PERSPECTIVE CHARDONNAY

Levendi's Perspective Chardonnay centers around our Napa Valley Estate Vineyards located at the southern edge of Napa Valley. Here, the cooling effect of the fog and wind off the bay allows for the retention of natural acidity in the wine that form the backbone of this classic full-bodied Chardonnay. Not to mention, 2021 is one of those rare harvests with textbook perfect weather conditions that created spectacular wines.

### CELLAR

In the cellar, the wine was pressed whole cluster and sent to 100% old neutral Francois Frères barrels between 7 and 11 years of age for fermentation with Montrachet yeast without secondary fermentation. Using carefully selected older barrels allows the wine to retain its true flavor without interference.

### THE WINE

Bold aromas of tropical fruit kiwi and tangerine are this wine's highlight. The wine mid-palate amazes with layers of earthy pear and citrus tones continuing throughout. The beguiling and sophisticated finish is bright and crisp, with lingering pear notes. The clarity embodied in this new chardonnay is sure to gift you a fresh perspective.

### PAIRING

This wine will pair with salads, creamy white sauces, and fish dishes.

### ENVISION

Like a pop song when it touches your heart.





# LEVENDI

NAPA VALLEY

*When you appreciate Levendi wines as much as we do, you deserve special access to all the best Levendi has to offer. That's why we provide special member benefits to those who join our cellar club and want to taste the best of Levendi – vintage after wonderful vintage.*



## BRONZE

- Three bottle allocation
- 20% savings on Levendi Wines



## SILVER

- Six bottle allocation
- 30% savings on Levendi Wines
- Shipping discounts



## GOLD

- Twelve bottle allocation
- 40% savings on Levendi Wines
- Shipping discounts
- Exclusive benefits for Gold members

## LEVENDI CELLAR CLUB BENEFITS

- Complimentary membership once approved
- Three allocations per year (Feb., May, & Oct.)
- Cellar Club savings apply towards bottle purchases on the website and tasting room
- Invitations and special access to exclusive events
- Early access to new releases
- Member only access to Library Wines
- Three complimentary tastings per year for member and three guests
- Savings on all merchandise
- Exclusive benefits at Chardonnay Golf Club

[LEVENDIWINERY.COM](http://LEVENDIWINERY.COM)



Cellar club allocation charges will be processed at the time of shipment. Members will be charged for free tastings if membership is cancelled prior to first wine shipment. Cellar Club discounts do not apply towards Library Wines.

The Gianulias Family Kitchen...Yiayia's

# MOUSSAKA



It began in 1928, when my grandmother boarded a ship in Greece bound for New York City with one small suitcase filled with clothes, keepsakes, and recipes from her mother's kitchen. Since she began that fateful journey to meet

the fiancé arranged by her parents, her recipes have graced our tables in the United States for over 80 years. A staple of these recipes is Yiayia's Moussaka, and our family enjoys this tasty dish whenever we can. Every holiday season, we rejoice in our roots by sharing a meal from our homeland.

There are 3 main ingredients to producing our Moussaka: the eggplant, the meat sauce, and the white sauce. Combined together, there is no better dish in the world for a family holiday meal and it is Yiayia's special preparation and heart that we believe sets her Moussaka apart.

First, the eggplant – Yiayia swore the secret to her recipe was grilling the eggplant over an open flame, now on the backyard BBQ. The smokey flavor makes the whole dish hum and separates Gianulias Moussaka from all the rest. Grill the eggplant. Trust me.

Second, the meat sauce – Yiayia was also a firm believer in caramelizing the onions FIRST, then adding the lamb (never beef!). The caramelization adds a wonderful sweetness to the finished dish that is unlike any other moussaka I have tasted.

Third, the white sauce – Yiayia also believed in taking her time with the preparation. She would advise us to move slowly, browning the roux for about 20 minutes on low until it was perfectly suited for the dish. She believed the slow cooking of the flour in the butter added a depth of flavor that can easily be lost if completed too quickly. It's a true family secret that makes a big impact in the final dish.

So, from our home to yours, please enjoy my grandmother's delicious Moussaka. We sincerely hope you enjoy it at a table filled with family and loved ones from all generations. We find it is when we learn the most.

## INGREDIENTS AND DIRECTIONS:

2 medium sized eggplants – cut lengthwise into ¼ inch slices and grilled

### MEAT SAUCE

1 medium onion, diced and caramelized on medium to low heat  
1 lb ground lamb  
3 cloves garlic  
1/2 cup red wine  
14 oz of crushed tomatoes (garden fresh if possible)  
6 oz can of tomato paste  
1 cup beef stock (can substitute 1 cup water with 1 bouillon cube)  
2 bay leaves  
2 tsp dried oregano  
1/4 tsp cinnamon  
3/4 tsp salt

In a large skillet, preferably cast iron, caramelize the onions, and add in the garlic and lamb. Once cooked through, drain off the lamb fat. Once completed, add in the rest of the ingredients and simmer for at least 20 minutes.

### WHITE SAUCE

4 tbsp butter, melted  
4 tbsp flour  
2 cups milk  
1/4 tsp nutmeg  
1/2 cup parmesan cheese  
1 egg (optional)  
1/4 tsp pepper

In a small saucepan, melt the butter on low heat and slowly add the flour until browned. Once completed, add the milk and stir until it is warm and then add the remaining ingredients. Stir and cool until ready to use.

To complete, layer a 16x9 casserole dish with ½ of the prepared eggplant and then cover with the meat sauce. Then cover the meat sauce with the remaining prepared eggplant, covering that with the white sauce. Sprinkle with panko or breadcrumbs. Bake on 350 for 30 minutes. Let stand for 10 minutes and serve.





# Perfect Pairing

*Levendi's 2020 Merlot is a great pairing choice for Yiayia's Moussaka. Its earthy character stands up to vegetables such as eggplant, and the tannins and lush mouthfeel pair well with the lamb and tomatoes.*





# FUTURE RELEASES

Levendi is pleased to announce the future release of the following premium wines to complement your wine collection. Members of Levendi's Cellar Club receive exclusive pre-release access to all future wines. Yassou Levendi!

## **2020 SYMPHONIA, RED BLEND**

2020 Symphonia is an alluring wine that highlights bold fruit forward flavors and softer, prettier, approachable tones. Mid-palate soft blackberry textures evolve with lively cranberry notes. The finish is moderately long. Symphonia will delight for immediate enjoyment or long-term cellar aging of up to 30 years or more.

## **2021 LATE HARVEST, CHARDONNAY**

Levendi's 2021 Late Harvest Chardonnay has a glorious honey aroma, with notes of apricot and nectarine flavors immediately emerging mid-palate, with a stunning creamy texture and bright acidity. The refined finish carries the perfect balance with carefully selected desserts like baked pears, shortbread, ladyfinger cookies and mild cheeses. The Late Harvest Chardonnay is a wine for the culinary adventurer and sweet, light-hearted laughs after a meal.

## **2021 CHARISMA, PINOT NOIR**

The 2021 Charisma Pinot Noir displays a sophisticated elegance throughout the palate with restrained cherry and rhubarb aromas to full-bodied and lingering berry and raspberry tones that dominate. This wine will partner with a wide array of poultry including turkey and duck. We are grateful to be offering you our limited production Pinot Noir.

Contact us at [info@levendiwinery.com](mailto:info@levendiwinery.com) to reserve your future allocation of these select premium releases.



# Chardonnay Golf Club



The afternoon blue sky fades behind the golden California hills around Jameson Canyon, The Chardonnay Golf Course, and Levendi Vineyards.

The songs of the sparrows and bluebirds in concert with the ping of golf balls in the distance and claps of congratulations from the golfers liven the atmosphere. Surrounding it all are the vineyards, with tendrils bending all afternoon to the wind off the bay. Napa Valley's most southern vineyards are planted primarily of Chardonnay, including Chardonnay Golf Course, the source of Levendi Winery's estate wines.

Northern California, the Greater San Francisco Bay Area, and Napa Valley. The course meanders through over 150 acres of Chardonnay, Merlot & Pinot Noir vineyards and feature numerous picturesque lakes and nature filled creek crossings.

Members of Levendi's cellar club receive exclusive benefits to the Chardonnay Golf Club.

Our championship Napa Valley golf course will challenge players of all skill levels, and represents a premier golf destination in

▶ **Visit the Chardonnay Golf Club website or call (707)257-1900 to book tee times.**





**LEVENDI**  
NAPA VALLEY

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