

LEVENDI TIMES

VOL. 3 | WINTER 2023

THE LEVENDI STORY

NEW WINES

FUTURE RELEASES

SPECIAL FAMILY RECIPE



LEVENDI
NAPA VALLEY

LEVENDIWINERY.COM



FROM OUR FOUNDER

Winter is my favorite time of year at the vineyard. When everything appears dormant and the cellar is quiet, our families return from holiday travels and take the time to be quietly reflective on the year that has passed. By mid-winter, we come together as a team sharing our vision for the upcoming season and committing ourselves once again to the vineyard, to the wine, to each other, and to what is Levendi.

Wineries possess a unique skill set to successfully curate, create and sell wines. What you see and taste in the glass is a direct reflection of the commitment referenced above. It is the effort of our vineyard workers, those who work the vines and rows, our incredible winemaker Alison Doran, as well as the production managers that you taste within the glass, see on our bottles, and appreciate in our foils and labels.

It is the ability of these incredibly talented people, each with their own special expertise, to work together in unison despite working independently of one another for months that makes Levendi so special. For these reasons, the winter's work of corralling all of these incredibly talented individuals and shaping what is to come for the Levendi vision brings me my greatest joy as a leader in the business. It is the enthusiasm generated during this time and the thrill of the challenge that inspires and unites all of us that sets the tone for the new year!

Alison Doran, our longtime winemaker, along with our vineyard manager will decide when it is time to start pruning our Estate Chardonnay, Merlot, and Pinot Noir vines at the Chardonnay Golf Club. We are featuring that critical function in the journal this year. Pruning is where the annual wine-growing cycle for Levendi begins. The process ends in the capable hands of Steve Ebol, who purchased the first bottle of Levendi 19 years ago. Steve is now the much loved and respected manager of our Levendi Winery Tasting Room located in downtown Napa.

From the sounds of workers in the field pruning the vines to the angelic sound of Levendi being poured into the glass, we are all united in our dedication for the enjoyment and appreciation of Levendi by all our friends and family. Yassou Levendi and Happy New Year!

David Gianulias

David Gianulias

The First Sale

he brought a bottle with him to dinner at his favorite restaurant, Antonello Ristorante, in Costa Mesa's South Coast Plaza Village.

Before the appetizer was served, Steve Ebol, manager of the restaurant and esteemed sommelier, came by Gianulias' table to pull the cork and had his interest piqued by the new label. As a world traveler and seasoned expert, Ebol knew his wines and labels and was intimately familiar with the Napa Valley outfits. Gianulias,

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eager to spread the word about his new winery, recalled the story of Levendi and offered him a glass. "It's a velvet bomb!" he exclaimed, savoring the fruitful, complex richness. The Wine Baron knew the bottle offered the perfect pairing for his restaurant's fare and placed Levendi's first order on the spot: 100 cases of the Sweetwater Cab.

Twenty years later, Ebol has since left Antonello Ristorante and joined Levendi Winery as its first Tasting Room Manager. He played an integral role in the grand opening in July 2022 welcoming visitors with his smile, sharing his knowledge, and filling glasses and hearts in equal measure. Come drop by the tasting room and hear the tale first hand from the Wine Baron himself over a glass of the storied wine.



Every winery, every business in fact, has a first sale. You see the inaugural bills taped on the back of cash registers for customers to see or the first order forms framed reverently on the office wall. The story of Levendi Winery's first sale can't be memorialized with a US \$1.00 bill on a cash register; it was a serendipitous meeting between the founder, the Wine Baron, and a bottle of Levendi Cab.

The first sale wasn't one bottle of Rosé or a case of wine to our sister-in-law. Levendi's owner David Gianulias took home to Southern California the first case of the first wine that came rolling down the bottling line: 2001 Sweetwater Cabernet Sauvignon. That night,



NEW RELEASE



2021 CHARISMA PINOT NOIR

Dark colored with a bold aroma of dark cherry and raspberry, this 2021 Levendi Pinot Noir opens up to complex rhubarb and berry tones on the palate - classic Petaluma Gap Pinot Noir. What makes The Gap special is the natural balance between the bold tart berry tones of Pinot Noir and the brisk acidity of cooler climates.

THE CELLAR

Traditional small-lot fermentation techniques were implemented of cold-soaks and additional punch-downs which accentuate the core fruit tones found in the finished wine.

THE WINE

Bright, bold acidity back up the cherry and plum tones. Upfront, the wine displays a sophisticated elegance throughout. Across the palate, restrained cherry and rhubarb aromas to full-bodied and lingering berry and raspberry tones dominate. This is a gorgeous 100% Petaluma Gap Pinot Noir.

PAIRING

This wine will partner with a wide array of poultry including duck, game hens, and turkey. A classic cold climate Pinot Noir partner will always be smoked dishes like salmon.

ENVISION

Pearls and candlelight, pearls and a night out on the town, pearls and ...tonight.



NEW RELEASE

2021 LATE HARVEST CHARDONNAY

Levendi's Late Harvest Chardonnay is a once-in-a-generation dessert wine that can only be created in rare select vintages. The wine highlights and intensifies the core tropical fruit tones emergent from the fruit of our cool, southeastern Napa Valley estate vineyard. We've been harvesting fruit from the vineyard for decades but this is the first dessert wine produced since 2008.

THE CELLAR

For the harvest, we hand-selected the clusters of Chardonnay grapes, passing through the vineyard twice. In the cellar, we immediately chilled the clusters and went to press. What emerged from the press was nectar-like. The wine was fermented and aged in the coolest part of our cellar until bottling in July 2022.

THE WINE

Glorious honey and tangerine-like aroma. Notes of apricot and nectarine flavors immediately emerge mid-palate along with a creamy texture and very bright acidity. The finish is brisk and clean leaving an overall impression of just wanting more. Some desserts, the kind that are light and delicious, just beg you to take another taste.

PAIRING

This wine will pair well with a whole array of desserts, especially those which are sweet, creamy, and fruity.

ENVISION

Satisfied smiles around the dinner table. It's been a fabulous meal, a wonderful day. One last great toast, a Levendi toast. Yassou Levendi!





FEATURED WINE



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.



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

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

The Gianulias Family Kitchen...Yiayia's

HUMMUS



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 Hummus, 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.

Hummus is a Mediterranean dish that is widely loved across the world. Combining the flavors of creamy tahini, bright citrus, rich garlic, and protein-packed chickpeas, it is a delicious dish that belongs at the center of every family table. Serve alongside finger foods like carrots, celery sticks, crackers, or warm pita. As Yiayia often said, "Nobody loves hummus more than pita."

What distinguishes Yiayia's Hummus from what you would find at the store? It comes from the painstaking preparation of the chickpeas. While canned chickpeas are much more widely available—many of which come pre-peeled—there is a certain something that you can taste when it's prepared from scratch. A labor of love, taking the time and care to make sure every element is peeled and cooked to perfection; there's just no substitute. The Gianulias hummus is elegant in its simplicity and velvety texture, but it's the intention of cooking for the ones you love that truly elevates the dish.

Everyone likes their hummus a little differently, so feel free to add your own twists to the recipe. Extra salt, more water, a couple cracks of black pepper, a clove or two more of garlic, there's no wrong way to make hummus. This is simply the "Gianulias way," Yiayia always loved her garlic. Take this recipe and make it into something your family will remember.

So from our home to yours, please enjoy my grandmother's delicious Hummus. A dish meant to be shared, we sincerely hope you enjoy it at a table filled with family and loved ones from all generations.

PREPARING THE CHICKPEAS

To capture the creamy texture and authentic flavor of Yiayia's hummus, we recommend cooking chickpeas from scratch. Leave a bowl of dry chickpeas to soak overnight and let them simmer in water for 2 hours. This allows the chickpeas to get nice and soft and makes the skins easier to peel off.

Once the chickpeas are cooked thoroughly, place them in a bowl and sprinkle 1 ½ tsp baking soda over them, gently mixing by hand to ensure maximum coverage. Give them a quick 2 minutes in a skillet on low heat ensuring they don't burn. You should see the skins begin to come off. Return them to the bowl and fill with cold water, then begin agitating the chickpeas by hand: firm enough to peel them but not enough to smash them. Repeat this washing

for 3-4 cycles until the skins are fully removed. Let dry and cool completely before proceeding.

If you only have access to canned chickpeas or prefer to purchase them pre-peeled, simply simmer them for 20-30 minutes to achieve the same texture. Let dry and cool completely before proceeding.

INGREDIENTS

2 cups chickpeas
¼ cup tahini
Juice of one lemon
1-3 garlic cloves to taste
Salt to taste

GARNISH

Drizzle of extra virgin olive oil
Pinch of sumac or cumin
Chopped parsley

DIRECTIONS

In a food processor, or blender if you don't have access to one, add the peeled chickpeas inside and run until the texture becomes smooth. Add the rest of the ingredients until they incorporate into a silky paste. Feel free to add a bit of water or canned chickpea liquid to reach your desired consistency. Transfer the hummus to a bowl and refrigerate before serving. Add the garnish for a nice pop of flavor and color and enjoy.



Perfect Pairing

Levendi's 2021 Rosé of Pinot Noir pairs beautifully with versatile, earthy hummus. The tangy acidity in creamy, slightly sweet roasted hummus stands up to the elegant rosé and refreshes the palate.





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

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.

2022 ROSÉ OF PINOT NOIR

Lovely aromas of rosé and a kiss of light lavender are simply enchanting. Medium-full bodied with uplifting acidity, the wine features a lime-like citrus tone along with bright pomegranate flavors. The finish is bright and refreshing.

2022 SAUVIGNON BLANC

Levendi's Sauvignon Blanc is a small lot crafted to highlight bright salads, picnics, and appetizers. Lovely citrus and grapefruit tones dominate the aroma of the wine. A medium-full-bodied wine, with bold grapefruit and light honeysuckle flavors mid-palate. The finish is bright with cleansing acidity.

Contact us at info@levendiwinery.com to reserve your future allocation of these select premium releases.

PRUNING

The Grape Growing Cycle



Wine grape growing is a year-round proposition, so why is winter's work the best time for so many?

Within the misty vineyards of Napa Valley, time slows to a steadfast rhythm as our workers inspect every one of Levendi's thousands of grape vines. With practiced efficiency, they assess which part of the previous year's vine growth to cut back so that just enough potential grape clusters remain to create premier wines. Expertise in pruning means maintaining a delicate balance: too many clusters of grapes left uncut, the

*"Crisp moisture-laden air
and sweet scented flowers
create the perfect
pruner's office."*

wines taste washed out and diluted; too many pruned, and the vine risks damage, resulting in diminished crop load for years.

So what makes winter the best season for pruning? There are many factors that must be taken into account, and opinions vary from company to company on when exactly it happens. For the sake of retaining employees into the

winter months, some companies prefer to get an early start on pruning as soon as late November. Other companies wish to prioritize the health of the vines and begin pruning as late as mid-March. This is to reduce the chance of the fungal infection known as Eutypa disease to take root and to protect new shoots from the spring frosts. Pre-pruning has become a relatively popular practice as of late, where crews or machines will remove bulk quantities but leave four to five extra buds per shoot to be cleaned up in the later winter months. This provides the best of both worlds: pruning can begin earlier and retain workers into December and January but staves off the chance of Eutypa during the coldest months. All of this is in service to best prepare the vineyards for the all-important bud break come springtime.

Besides, the great outdoors is the most spectacular in the winter. Crisp moisture-laden air and sweet scented flowers create the perfect pruner's office. The rhythmic skillful work allows the mind to wander to the accompaniment of songbirds, and there exists a simple yet distinct pleasure in knowing that this crop will be the foundation of the new year's great wine.

To learn more about Levendi's Vineyards over a delightful wine tasting, please give our tasting room a call to schedule at (707) 699-2306.



LEVENDI
NAPA VALLEY

1465 1ST STREET, NAPA, CA 94559

877-LEVENDI (538-3634)

LEVENDIWINERY.COM