The Mob Times



Camino 530-303-3617 • Placerville (NOW OPEN) 530-409-5603 • NelloOlivo.com

Quarterly Club Newsletter

December 2020

So Long, 2020...

And Cheers to the Future!

t's true, what someone has said, that "Every next level of your life will demand a different you!"

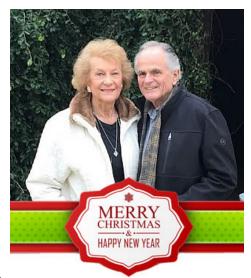
2020 has taken us all to some "next levels," demanding flexibility and that we think through priorities and take stock of what's most important.

One thing we've learned this year is how important and powerful—and how fragile—connections with others can be. And it's our connections with you through club membership and our mutual enjoyment of sharing simply good wines that we feel truly grateful for in 2020.

You encouraged us during The Shutdown by increasing your online sales with us. Then when wineries re-opened under strict and confusing regulations, you showed up with a cheerful willingness to sit outside at distanced tables and try out a new way of wine tasting by flights.

We know many of you have undergone life changes and we are humbled by your continued support. Grape vines can't shut down, and winemaking cannot pause for pandemics!

Here's good news: due to a long hang



time this summer, our 2020 grape harvest was fantastic! And as we begin releasing our 2018 vintage (also blessed with a long hang time), and consider some upcoming surprises, 2021 looks like a wonderful year for Nello Olivo wines. We can't wait!

To thank you, we're including some very special wines in this quarter's wine selection.

We raise a glass to you, to friendship, to good health (!) and to good "next levels" in life for all.



THIS QUARTER'S CLUB WINES

Club wines are 4-times yearly, in March, June, Sept, mid-November

2 Bottles "Friends"

2017 Primitivo

Medium dry, medium-high acidity, medium body, & tannins. Alc. 13.6%. PAIR with intense flavors, ethnic spices, caramelized onion, fire-roasted peppers & veggies, baked beans, BBQ'd meats, robust pastas, pizza. (retail \$29)

2016 Toscanello®

Dry, high acidity, full body, medium tannins. Alc. 14.2%. Blended with the best wines of the 2016 harvest, including Sangiovese & Sagrantino, with some Barbera, Merlot and Petite Sirah. (retail \$89)

4 Bottles "Family" - above plus:

2017 Petite Sirah

Dry, full body, high acidity, integrated tannins. Alc. 13.5%. PAIR with exotic savory dishes, bold herbs, rich fatty foods, grilled red meats, vegetarian lasagna. (retail \$32)

2017 Sagrantino

Dry, full body, high acidity, high tannins. Alc. 14.2%. A wine with a story, rare and unique, originating from Nello's ancestral region in Italy. Give it a long decant and PAIR with rich, fatty dishes, earthy sausages, mushrooms, wild game, braised meats, aged cheeses. (retail \$100).





Holiday Season Specials





To order please visit: NelloOlivo.com/wineshop or call 530-303-3617

Holiday Case



something for everyone





2 BOTTLES EACH

Easy to PAIR Easy to SHARE

Viognier 2017 Rosé 2018 Primitivo 2017

Family Secret 2017

Sangiovese 2017 Merlot 2017





Holiday 6-packs













Two each of 3 merry light wines

reg. \$138









MIX 'n MATCH

Your choice of any 6 wines including Cellar & Premium

Holiday Gift Trios

GIFT TRIO #1



Viognier 2018 Rosé 2018 Sangiovese 2017



gift boxed

Merlot 2017 Primitivo 2018 Toscanello ® 2017

TAKE ADVANTAGE of LOW-PRICE SHIPPING! $$19 / \text{case} \cdot $12 / \text{half-case}$

See MORE case specials & order wine by visiting: NelloOlivo.com/wineshop or calling 530-303-3617

Winter Hours

Placerville Tasting Room

Fri - Sun - 11 - 5

Yes, we're open here, refurbished and quaint & delightful as ever.

Camino Tasting Room

Mon - Thur - 12 - 6 Fri - Sat · 11 - 7 Sun · 11 - 6

Health & Safety

Subject to change! Currently following Purple Tier guidelines. Outdoor wine tasting & food (with fire pits and space heaters), distanced tables (call for reservations or visit NelloOlivo.com/ tables), staff in masks, and sanitizing protocols in place.

Questions about your membership?

Club Manager, Shonna Nederhouser, is here to give friendly help. Email shonna@nelloolivo.com or call 530-303-3617.