

KALYRA

...a wild and pleasant place

SIGNS OF SPRING

APRIL 2020

Small signs of spring are showing up in the Santa Ynez Valley everyday now. Beautiful pink blossoms adorn the local almond trees and the world seems a bit livelier; more energetic after a short winter's rest. The focus is on when bud break will happen and if, or how much, rain will fall; both so hard to predict, but speculation leads to great conversation.

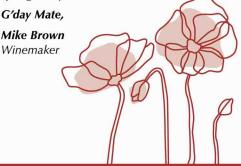
Our vineyard staff have been busy turning the soil between the rows, putting in row crops and pruning the vines to optimize this year's yields. We use a pruning method called

Cordon, which is traditional for warm growing regions. Next time you are in wine country, walk some rows and look at the various methods throughout the valley. One by one the vines are shaped, tied, and prepared for the best possible growth outcome.

Our excitement continues to flow into our new tasting room as we fill the space and welcome our loyal members and meet new guests for the first time. We continue to feel so much gratitude for the view, the new space and the hard work that goes into making this place special to so many.

We look forward to enjoying your company and sharing some of our most beloved wines with you this shipment and throughout the spring and year to come.

Mike Brown



APRIL WINE CLUB WINES

2018 MC2

Our beloved red blend MC2 has the wonderful gift of longevity. A wine that has unique characteristics with each vintage, but with consistently full-bodied fruit, great texture and versatility for pairing. Get one for dinner tonight and one for the cellar for later.

CHENIN BLANC IZET

Our dessert wine lovers can't get enough of our IzeT when made with Chenin Blanc white grapes left on the vine. These grapes produce an intensely sweet wine with honeysuckle flavors and floral aromas. A great wine for aging or consuming now if you just can't resist.

THE 2018 CHARDONNAY

This new Chardonnay bursts into spring with an Oak infusion and a bright, crisp acidity that explodes with flavors of pear and apple. Perfect with brunch or lunch by the sea!



2 FOR 1 COMPLIMENTARY TASTING

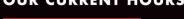
Visit Our New Tasting Room!

343 N. Refugio Road, Santa Ynez, CA 93460 805-693-8864 www.kalyrawinery.com

MUST BE 21

Your Name Here

OUR CURRENT HOURS



LAST POUR 4:30PM DAILY

MONDAY CLOSED TUESDAY - FRIDAY NOON-5PM SATURDAY 10AM-5PM SUNDAY 10AM-5PM



KALYRA

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Must be 21+ to consume alcohol, we are a completely smoke/vape free environment. Dog friendly, kid friendly in designated areas. Groups of 6 or more require a reservation.



@KalyraWinery Around The World

UPCOMING EVENTS: SAVE THE DATE



Every Friday in July we will have music - check our website for details

MAY 10TH

Mother's Day Music on the Porch

OCTOBER 10TH

The Great Grape Stomp
- tickets available now on our website

FOOD+WINE (O) VI

ROASTED PORK LOIN WITH KALYRA 2018 CHARDONNAY

One of the favorite go-to recipes in our house when we want something quick and easy is roasted pork loin. It pairs beautifully with the 2018 Chardonnay but you can also pair it with whatever white wine you have for the sauce or for that matter any wine that you just love because it's all about what you like!

Ingredients:

- 3 cloves garlic
- 1 tbsp dried rosemary
- salt and pepper to taste
- 2 lbs boneless pork loin roast
- ¼ cup olive oil
- ½ cup Kalyra Chardonnay or any white wine in your cellar

INSTRUCTIONS

Preheat oven to 350 degrees F. Crush garlic with rosemary, salt and pepper, making a paste. Pierce meat with a sharp knife in several places and press the garlic paste into the openings.

Rub the meat with the remaining garlic mixture and olive oil. Place the pork loin in the oven, turning and basting with pan liquids.

Cook until pork is no longer pink in the center - about 1 hour. Use an instant read thermometer - should read 145 degrees F in the center.

Remove pork loin to a platter and cover with foil to let rest. Heat the wine in the pan that pork came out of and stir to loosen brown bits of food on the bottom. Serve with pan juices.

cooking tip use the thermometer - nothing worse than overdone pork!

www.

KalyraWinery.com/News

It may be cliché, but it's often said that

love is in the air in springtime and we

Justin on their engagement at Kalyra!

YEAR ROUND CONTEST!

location updates) and tag #ilovekalyra

month & only one winner per Instagram

for a chance to win! One winner per

Stop by our tasting room (call for

account. Must be 21+.

feel it's true! Congratulations to Lina and



Facebook.com/iLoveKalyra



Instagram.com/KalyraWinery

thanks for coming by! @thisdoodchase

2020 WINE CLUB SHIPMENT SCHEDULE

JUNE 3:

Wine Club Shipped and Available for Pick Up

AUGUST 5:

Summer Shipment Shipped and Available for Pick Up

OCTOBER 2:

Wine Club Shipped and Available for Pick Up

DECEMBER 2:

Wine Club Shipped and Available for Pick Up

Quick tips to remember:

You can skip shipments if you are traveling - just give us a call to arrange it.

We can HOLD shipments if you can't pick up by the pick-up date. Again, just call. We're happy to help. Shipping cost savings come in the 3-6 bottle box shipping so call us before wine club shipments if you would like to add additional bottles to your shipment or upgrade your club.

www.kalyrawinery.com - 805-693-8864

WARNING Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol