



MONSERATE
VINEYARDS & WINERY

AUGUST NEWSLETTER



MEET OUR HOSPITALITY DIRECTOR

Meet our Hospitality Director, Joel Work!



Joel has called beautiful Fallbrook home since he was five years old, and his love for bringing people together started early. Growing up, his family lived by one simple motto: "We live to eat, not eat to live!" That appreciation for great food, great company, and memorable experiences has shaped his career ever since.

After earning his degree in Business Management from Azusa Pacific University, Joel joined the Monserate team before the winery officially opened. His first year was spent working in the vineyards and winemaking facility, giving him a unique appreciation for the journey from vine to glass.

Over the past six years, Joel has worn just about every hat at Monserate. He's served tables, bussed, run food, hosted, bartended weddings, managed bars, and jumped in wherever help was needed. That hands-on experience has given him a deep understanding of every part of the guest experience.

Today, as Hospitality Director, Joel says he's found his favorite role yet - making sure both guests and team members are having an incredible time. He credits the amazing Monserate staff for making that possible. "I wouldn't be able to do what I do without such an incredible team beside me. They make every day fun, and they make every guest experience special."

Being a Fallbrook local makes his role even more meaningful. Joel loves welcoming guests from near and far and sharing the beauty, hospitality, and charm that make the community so special. When asked what he loves most about Monserate, his answer is easy: the people. "The property is stunning, and the food and wine are world-class - but it's the people who make this place unforgettable. We chose this career because creating a few hours of fun, laughter, and connection for our guests is one of the greatest gifts we can give. Every day I get to work alongside this incredible team and serve our guests is truly a blessing."

AUGUST SHIPMENT

MIXED



2024 Pompeii

Our 2024 Pompeii is a harmonious red blend. The nose opens with fresh herbaceous notes, evolving into black raspberry and sour cherry. Pompeii's finish delivers a warming embrace, perfect for chasing away the cold winter days to come.



2025 Sparkling Malvasia

Bursting with aromas of ripe peach and orange blossom, this vibrant sparkler finishes with notes of Meyer lemon and candied ginger. Bright, refreshing, and effortlessly elegant, it is the perfect companion for any celebration!



2024 Ruscello

Crafted from grapes nourished by the aquifer beneath our estate, Ruscello reveals vibrant notes of rhubarb, red plum, and black cherry. Its bright fruit character is beautifully balanced by a smooth, elegant finish.

RED



2024 Syrah

Introducing our first standalone Syrah, a beautifully rich wine with deep notes of boysenberry and blueberry, accented by tobacco and crushed black pepper. Its dark color carries through to a warm, lingering finish.



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WHITE



2024 Sparkling Grenache

Our Grenache is back with delicate bubbles and captivating aromas. Crafted from Estate Grown Grenache grapes, it presents a delightful fusion of strawberries and refreshing citrus notes, culminating in a crisp finish.



2025 Vermentino

The 2025 Vermentino opens with inviting aromas of pineapple and daffodil, leading to a beautifully layered palate of marzipan and vibrant citrus. This standout wine was awarded 98 points by Sunset magazine and earned "Best of Class."



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A TASTE OF SUMMER

2025 Sparkling Malvasia & Grilled Shrimp Skewers with Lemon Herb Butter

Serves: 4–6

Prep Time: 20 minutes

Cook Time: 6–8 minutes

Ingredients

Shrimp Skewers

- 2 lbs large shrimp (16/20 count), peeled and deveined, tails on
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp lemon zest
- 2 tbsp fresh lemon juice
- 1 tsp honey (optional, adds a nice summer sweetness)
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- ½ tsp smoked paprika
- ¼ tsp red pepper flakes (optional)
- Wooden or metal skewers

Lemon Herb Butter

- ½ cup unsalted butter, melted
- 2 tbsp fresh lemon juice
- 1 tbsp lemon zest
- 2 cloves garlic, finely minced
- 2 tbsp fresh parsley, chopped
- 1 tbsp fresh basil, chopped
- 1 tbsp fresh chives, chopped
- ½ tsp kosher salt
- Fresh cracked black pepper, to taste

Instructions

1. Prepare the skewers
 - If using wooden skewers, soak them in water for at least 30 minutes.
 - Pat shrimp dry with paper towels.
2. Marinate the shrimp
 - In a bowl, combine olive oil, garlic, lemon zest, lemon juice, honey, salt, pepper, smoked paprika, and red pepper flakes.
 - Toss shrimp in the marinade and let sit for 15–30 minutes.
3. Make the lemon herb butter
 - Mix melted butter with lemon juice, lemon zest, garlic, herbs, salt, and pepper.
 - Set aside until ready to serve.
4. Grill the shrimp
 - Preheat grill to medium-high heat.
 - Thread shrimp onto skewers.
 - Grill for 2–3 minutes per side until shrimp are pink, opaque, and lightly charred.
5. Finish and serve
 - Brush warm shrimp generously with lemon herb butter right after grilling.
 - Garnish with extra herbs and lemon wedges.
6. Suggested Side Dishes:
 - Grilled Peach & Burrata Salad
 - Lemon Herb Pearl Couscous
 - Summer Corn Salad



A TASTE OF SUMMER

2024 Pompeii & BBQ Brisket Sliders with Pickled Onions & Herb Slaw

Serves: 12 sliders

Prep Time: 20 minutes

Cook Time: 15 minutes (using prepared brisket)

Ingredients

Brisket Sliders

- 2 lbs smoked brisket, thinly sliced or chopped
- 12 brioche slider buns
- 1 cup BBQ sauce (choose a smoky or slightly sweet variety)
- 6 slices sharp cheddar cheese (cut in half) or smoked gouda
- 2 tbsp butter, melted
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1 tbsp fresh parsley, chopped (for garnish)

Quick Pickled Red Onions

- 1 large red onion, thinly sliced
- ½ cup apple cider vinegar
- ½ cup warm water
- 1 tbsp sugar
- 1½ tsp kosher salt

Herb Slaw

- 3 cups shredded cabbage or coleslaw mix
- ¼ cup mayonnaise
- 2 tbsp sour cream or Greek yogurt
- 1 tbsp apple cider vinegar
- 1 tbsp fresh parsley, chopped
- 1 tbsp fresh chives, chopped
- Salt and pepper to taste

Instructions

1. Prepare the pickled onions

- Combine vinegar, warm water, sugar, and salt.
- Add sliced onions and let sit for at least 30 minutes (or refrigerate overnight for more flavor).

2. Warm the brisket

- Heat brisket in a saucepan or covered baking dish with a splash of beef broth or water.
- Toss with BBQ sauce and warm until heated through.

3. Make the herb slaw

- Mix cabbage, mayonnaise, sour cream, vinegar, herbs, salt, and pepper.
- Refrigerate until ready to serve.

4. Assemble the sliders

- Slice slider buns and layer with:
 - Brisket and BBQ sauce
 - Cheese
 - Pickled onions
 - Herb slaw

5. Finish the sliders

- Brush tops of buns with melted butter mixed with garlic powder and smoked paprika.
- Bake at 350°F for 8–10 minutes until warm and slightly toasted.

6. Suggested Side Dishes

- Grilled Corn Salad
- Smoked Gouda Mac & Cheese
- Pickled Vegetable Platter



HELLO MONTE BELLA

Our third and final event venue is officially complete - welcome to Monte Bella!

If you've been a Wine Club member for several years, you may remember our original tasting room and winery location before our current permanent buildings were constructed. Over the course of 2025, we transformed that space into our newest event venue: Monte Bella.

Designed to host weddings, winery events, private celebrations, and more, Monte Bella features breathtaking views, a stunning ballroom, and the timeless charm that makes Monserate so special. We are thrilled to bring new life to this meaningful part of our property and look forward to celebrating countless unforgettable moments with you in this beautiful new space.



UPCOMING EVENTS



August | Tickets Available Now

Sat, Aug 8 - Sun, Aug 9: Art Showcase

Thus, Aug 20: Trivia

Thurs, Aug 27: After Hours Music

September | Tickets Coming Soon

Thurs, Sept 3rd: Bingo

Thurs, Sept 10th: Country Wine Dancing

Thurs, Sept 17th: Paint and Sip

Thurs Sept 24th: Trivia

October | Tickets Coming Soon

Thurs, Oct 1st: Bingo

Thurs, Oct 8th: Fall Floral Arrangement Class

Thurs, Oct 15th: Trivia

Fri, Oct 16th - Sun, Oct 18th: Fall Fest!

[Click here to purchase your tickets!](#)



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