



NOVEMBER

NEWSLETTER

MEET OUR BANQUET DIRECTOR

Meet our Banquet Director, Josh Work!



I've always enjoyed being around people, making connections, and being part of experiences that bring people together. In college, some of my favorite jobs were working as a bartender or serving tables at restaurants. I loved meeting new people and being part of the energy that comes with great hospitality. And, admittedly, the tips didn't hurt!

My first real taste of the events industry came through bartending during college, and I was hooked. There is something special about events that has always drawn me in. They give people a chance to step away from the busyness of everyday life, gather around good food and drinks, share a few laughs, and celebrate the moments that matter most. In many ways, I think those experiences capture what life is all about.

Outside of work, I love exploring great bars and restaurants, taking little getaways, and visiting beautiful hotels and resorts. I'm especially inspired by businesses that push the boundaries of excellence. When a team is genuinely committed to being the best at what they do, it shows in every detail, and that pursuit of excellence is something I've always wanted to bring to Monserate's weddings and events.

Having grown up in Fallbrook, it's particularly meaningful to be part of bringing high-end weddings and events to a community that has been home for so much of my life. One of the most rewarding parts of my role is seeing a couple's excitement when they tour Monserate for the first time. We are fortunate to spend a year or more getting to know many of our couples, and over that time, they become much more than clients. Our team genuinely cares about their stories, their vision, and making their wedding day everything they've dreamed of. By the time the big day arrives, seeing all the planning, preparation, and hard work come together is almost as exciting for us as it is for the couple!

What makes Monserate truly special is the combination of our world-class venues and an incredible team with diverse backgrounds in high-end hospitality and service. We are always striving to raise the bar, not simply to be a little better, but to become the very best at what we do. It's a journey, and one that makes coming to work exciting every day.

At the heart of it all is our motto: "Excellence in Every Detail, and Love in Every Moment." For me, that means pursuing the highest standards while never losing sight of why we do what we do: creating meaningful experiences, bringing people together, and helping make life's most special moments unforgettable.

NOVEMBER SHIPMENT

MIXED



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. Won 92 points at San Luis Rey Wine Competition.



2025 Sauvignon Blanc

Bright and refreshing with juicy citrus, crisp green apple, and fresh-cut herbs, finishing with a lively burst of tropical fruit. The perfect pour for sunny days and good company!



2024 Barbera

Our 2024 Barbera has finally returned! Bursting with maraschino cherry, marionberry, and bright red currant, this juicy, lively Barbera is the ultimate pizza's best friend. 96 points at San Luis Rey Wine Competition.

RED



2023 Fedele

Indulge in our highly renowned flagship blend, a perennial favorite among wine enthusiasts. Immerse your senses in its captivating allure, where smoky nuances intertwine harmoniously with luscious notes of cherry and blackberry.



2024 Barbera

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2023 Cabernet

Monserate Winery's Cabernet Sauvignon is a rich, full-bodied red that showcases deep layers of blackberry, cassis, and warm spice. Smooth tannins and a long, elegant finish make it a standout choice.

WHITE



2025 CS Falanghina

A full-bodied white with notes of passion fruit, honeydew, and a baked apple finish. Aged in oak for 20 months, our Falanghina Cellar Select has a rich, creamy texture that lingers beautifully.



2025 Sauvignon Blanc

Bright and refreshing with juicy citrus, crisp green apple, and fresh-cut herbs, finishing with a lively burst of tropical fruit. The perfect pour for sunny days and good company!



2024 Monte Luna

Our award-winning Monte Luna is an estate grown red wine that is 100% Montepulciano. This saignée style wine is stainless steel fermented. A light & floral lavender nose is followed by juicy strawberries & tart raspberries.

FALL FLAVORS AND COZY CRAVINGS

2024 Syrah & Braised Short Ribs with Creamy Mashed Potatoes

Serves: 4–6 | Prep Time: 20 minutes | Cook Time: 3–3.5 hours

Ingredients

Braised Short Ribs

- 4–5 lbs bone-in beef short ribs
- 2 tbsp olive oil
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 large yellow onion, diced
- 3 carrots, peeled and chopped
- 2 celery stalks, chopped
- 5 cloves garlic, minced
- 2 tbsp tomato paste
- 2 cups dry red wine (preferably Syrah)
- 2 cups beef broth
- 2 sprigs fresh rosemary
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 tbsp balsamic vinegar

Creamy Mashed Potatoes

- 3 lbs Yukon Gold potatoes, peeled and cubed
- ½ cup unsalted butter
- ¾ cup heavy cream, warmed
- 3 cloves garlic, minced
- ½ cup freshly grated Parmesan cheese (optional)
- 1 tsp kosher salt
- Freshly ground black pepper, to taste
- Fresh chives or parsley for garnish

Instructions

1. Prepare the Short Ribs
 - Preheat oven to 325°F. Pat short ribs dry with paper towels. Season generously with salt and black pepper.
2. Sear the Short Ribs
 - Heat olive oil in a large Dutch oven over medium-high heat. Sear short ribs for 2–3 minutes per side until deeply browned. Remove from pot and set aside.
3. Prepare the Braising Sauce
 - Add onion, carrots, and celery to the pot. Sauté for 5 minutes. Stir in garlic and tomato paste; cook for 1–2 minutes. Pour in red wine, scraping up browned bits. Simmer for 5 minutes, then add beef broth, rosemary, thyme, and bay leaves.
4. Braise the Short Ribs
 - Return short ribs to the pot, partially submerging them in liquid. Cover and transfer to the oven. Braise for 2½–3 hours until fork-tender. Remove ribs, skim excess fat from sauce, and stir in balsamic vinegar. Simmer sauce until slightly thickened.
5. Make the Creamy Mashed Potatoes
 - Boil potatoes in salted water for 15–20 minutes until tender. Drain and mash until smooth. Melt butter with garlic in a small saucepan over low heat. Stir garlic butter, warm cream, and Parmesan into potatoes. Season with salt and pepper.
6. Finish and Serve
 - Spoon creamy mashed potatoes onto plates. Top with tender braised short ribs. Drizzle generously with red wine sauce. Garnish with fresh rosemary, chives, or parsley.



FALL FLAVORS AND COZY CRAVINGS

2025 Sauvignon Blanc & Harvest Chicken with Roasted Apples, Butternut Squash & Sage

Serves: 4 | Prep Time: 15 minutes | Cook Time: 30 minutes

Ingredients

Ingredients

- 4 boneless, skinless chicken breasts
- 2 cups butternut squash, cubed
- 2 Honeycrisp apples, sliced
- 2 tbsp olive oil
- 2 tbsp butter
- 3 cloves garlic, minced
- 1 tbsp fresh sage, chopped
- 1 tsp fresh thyme
- ½ cup chicken broth
- 2 tbsp fresh lemon juice
- 1 tbsp honey
- Salt and freshly cracked black pepper, to taste

Instructions

1. Roast the Harvest Vegetables:

- Preheat oven to 400°F. Toss butternut squash and apples with olive oil, salt, pepper, and half the sage. Spread on a baking sheet and roast for 25–30 minutes, until tender and lightly caramelized.

2. Sear the Chicken:

- Season chicken breasts with salt, pepper, and thyme. Heat butter in an oven-safe skillet over medium-high heat. Sear chicken for 3–4 minutes per side until golden.

3. Finish in the Oven:

- Transfer the skillet to the oven and roast for 12–18 minutes, or until the chicken reaches an internal temperature of 165°F.

4. Prepare the Lemon-Herb Sauce:

- Remove chicken from the skillet. Add garlic, chicken broth, lemon juice, honey, and remaining sage. Simmer for 3–4 minutes, stirring until slightly reduced.

5. Serve & Enjoy:

- Plate the chicken alongside the roasted squash and apples. Drizzle with lemon-herb sauce and garnish with fresh sage.



YOUR DREAM EVENT AWAITS

Imagine having an entire venue exclusively for you and your guests!

Whether you're planning a birthday party, anniversary celebration, company party, or another special occasion, Monserate Winery offers the perfect setting to celebrate in style. Enjoy exclusive use of one of our stunning venues, complete with delicious cuisine, exceptional wines, and thoughtfully curated food and beverage offerings.

From intimate gatherings to grand celebrations, let us bring your vision to life and create an unforgettable experience for you and your guests. Inquire on our website today to learn more about our private event offerings and start planning your celebration!



UPCOMING EVENTS



November | Tickets Available Now

Fri, Nov 13th: Winemaker's Pick Up
Party Day 1

Sat, Nov 14th: Winemaker's Pick Up
Party Day 2

Thurs, Nov 19th: Salsa in the Vines

Fri, Nov 27th: After Hours Music

December | Tickets Coming Soon

Fri, Dec 4th: Christmas Tree Lighting

Thurs, Dec 10th: Wreathmaking
Workshop

Thurs, Dec 17th: Trivia Night

Sun, Dec 20th: Comedy Show

Thurs, Dec 31st: New Years Eve Party

January | Tickets Coming Soon

Thurs, Jan 7th: Bingo Night

Thurs, Jan 14th: Country Wine
Dancing

Thurs, Jan 28th: Wine Education Class

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



MONSERATE
VINEYARDS & WINERY