

SARAH'S VINEYARD WINE CLUB NEWSLETTER



Summer Recipe Pairing



Our recipe for Rosemary Lamb Shanks served with Saffron Brown Rice is an impressive and delicious meal that doesn't require all day in the kitchen, however it will look like you did! You'll have that extra time to spend in anticipation while enjoying a glass of wine as the flavors come together and fill your kitchen with enticing aromas. Add a fresh garden salad, open up a bottle of the 2018 Sarah's Vineyard Syrah, and enjoy a fabulous dinner with family and friends! We love to hear your creative pairing ideas as well – be sure to share them with us.

Tasting Room



We are excited to share that our Tasting Room is now open daily from 11:30 -5:00. Reservations can be made on our Tock site. We are now taking Bocce Court/Lounge Reservations as well on the weekends. Click the blue Book Now button at the bottom of the SarahsVineyard.com home page to go to our Tock site for details on all the reservation options we have available.

Wine, Dine & Dance at Sarah's Vineyard



We are thrilled to announce that we have an exciting line-up of musicians for our 2021 Summer music series. It has been so nice to see you all again at the winery for fun Friday evenings with great music, food, and S.V. wines! Please see the events page of our website for this season's music details. Every Monday morning emails are sent out offering early access for wine club members to make reservations for that Friday night's music event.

Latest Press



Our 2019 Tondré Grapefield Chardonnay – just released in spring in your wine club allotment – just received 90 Points from Wine Enthusiast. The 2019 Bentrack Vineyard Pinot Noir from the winter wine club release also received accolades from Wine Enthusiast as well: 91 Points! We have both of these wines available in the Tasting Room or at our online shop at sarahsvineyard.com.

90 2019 Sarah's Vineyard Tondré Grapefield Chardonnay
POINTS September 2021

"Broad aromas of peach and butter are cut by lime zest on the nose of this single-vineyard expression. Stone-fruit and melon flavors are balanced by prickly acidity on the sip, which grows riper toward the finish."
– Matt Kettmann | Wine Enthusiast

91 2019 Sarah's Vineyard Bentrack Vineyard Pinot Noir
POINTS May 2021

"Dried plum and strawberry meet with turned earth, crumpled red flowers and a hint of ginger spice on the nose of this single-vineyard expression. The palate is cohesive in structure and flavor, combining creamy cherry and cola-spice elements with earthier tree bark and licorice seasonings." – Matt Kettmann | Wine Enthusiast

Friends,

I hope you are all doing well! As I write this, we are fully into the warm summer months – although our proximity to the ocean keeps our nights cool. This is a crucial time of transition for the grape vines. Looking out over the vineyard we are now seeing veraison. We notice this as the shift in color of the grape berries. This is the stage when the vines change their focus and energy from the berries growing, to them ripening. Along with the color change, there is a softening of the initially hard, small, grape and the production of sugar inside the berry. At Sarah's this change first appears in the Pinot Noir blocks, but the others follow shortly after. It is much more noticeable with our red grapes, however the white wine berries do go through veraison as well, turning to a more translucent color.

It is exciting to know we are well on our way to harvest in the coming months! At this time, we are cautiously optimistic that we will have a late harvest this year. We had two brief heat waves so far this summer, but overall it has been a cooler than average vintage.

We look forward to seeing you here at the winery soon. While you are here visiting, peek at the vines right in front of the Tasting Room and notice the changes in our Estate Pinot Noir grapes for yourself. As always, thank you so much for your friendship and support of Sarah's Vineyard. Cheers!


Tim Slater
Winemaker / Proprietor

MEMBERS' SUMMER RELEASES



2019 Viognier, Estate

The 2019 Sarah's Vineyard Viognier is based on this noble varietal from France's Northern Rhone. Despite a surge in its popularity in California in the 1990's, there is still relatively little Viognier planted in the state. We currently have about an acre of Viognier planted in Block B2 of our Dwarf Oak home vineyard at Sarah's. For the '19 release, we hand-harvested and whole cluster pressed the Viognier fruit. Fermentation began using yeast "Rhone 4600" in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in the same neutral oak cooperage for ten months. The '19 Estate Viognier displays enticing aromas and flavors of flowers and ripe stone fruit. Time in the glass offers up juicy peach flavors, and a long finish of spice and vanilla. The balance of bright acidity along with the creaminess from time on the lees in French oak barrels make this wine a great match for seared scallops or grilled shrimp scampi. A glass of crisp Sarah's Viognier is also perfect to enjoy on its own on a warm summer evening!

Only 197 cases were produced | Tasting Room List Price \$32



2019 Pinot Noir, Muns Vineyard, Santa Cruz Mountains

Our 2019 Santa Cruz Mountains Pinot Noir spotlights a unique, high elevation site. The fruit was grown on Muns Vineyard, high atop Loma Prieta in the S.C.M. Located literally on the San Andreas Fault on a ridge at 2,600 feet of elevation, the property is planted to the three main 'Dijon' Pinot Noir clones on primarily clay loam and sandstone soils. After a small-lot fermentation and barreling down, the wine saw eleven months aging in French Oak, with 33% being new wood. The 2019 Sarah's Vineyard Muns Pinot Noir has a vast red fruit and floral presence with cherry, crushed pomegranate, and raspberry in the glass. On the palate, the bright fruit is complemented by baking spice, star anise, a dry earthiness, and a hint of vanilla with smooth, silky tannins. This well-balanced Pinot Noir pairs perfectly with grilled pork chops or rosemary chicken and roasted vegetables drizzled with balsamic.

Only 458 cases were produced | Tasting Room List Price \$48



2018 Syrah, Besson Vineyard, Santa Clara Valley

The 2018 Sarah's Vineyard Syrah is based on the noble varietal of France's Northern Rhone, responsible worldwide for classic reds. From French Hermitage to Australian Shiraz, Syrah is one of the most popular and widely planted red wine grapes. The Syrah for our '18 vintage came from our good friend George Besson, Jr.'s old vineyard, just 300 yards to the east of Sarah's. This historic property was originally planted in 1922. We hand harvested and destemmed the whole Syrah berries from Besson directly into the fermenter. We "cold soaked" until the onset of a robust, native fermentation before inoculating with commercial yeast. Punch downs of the cap were done by hand, three times a day. One hundred percent secondary malolactic fermentation was induced. All these careful techniques have the aim of maintaining the superb fruit and spice aromas and flavors. On the nose the '18 Syrah is full of rich dark fruit and leather. In the glass this opens up with blackberry, dark cherry, and plum fruit flavors along with tobacco, clove, spice, and a hint of leather. This is a wine that evolves quite a bit as it opens up. The '18 Syrah pairs with the recipe included in this shipment: Rosemary Lamb Shanks with Saffron Brown Rice.

Only 320 cases were produced | Tasting Room List Price \$36

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- 2018 Syrah, Besson Vineyard, Santa Clara Valley

All-Red Wine Club

- 2019 Pinot Noir, Muns Vineyard, Santa Cruz Mountains
- 2018 Syrah, Besson Vineyard, Santa Clara Valley

All-White Wine Club

- 2019 Viognier, Estate
- 2018 Chardonnay, Estate

Pinot Noir Only Wine Club

- 2019 Pinot Noir, Muns Vineyard, Santa Cruz Mountains