

# SARAH'S VINEYARD WINE CLUB NEWSLETTER



## Fall Recipe Pairing



Autumn is here at the vineyard. The days are still warm and sunny, and the ceaseless wind of the summer months has slowed to a light breeze. But at night the air is thick and cold, and as it curls down off the mountain slopes into Sarah's Vineyard it brings the scents of fall. The house is warm at night but the ancient cravings for comfort food spring to life. This quarter the recipe is for a humble but noble Pot Roast, one of my favorite dinners as a young boy. Make it, enjoy it, and make great lunches for days with the leftovers - if there are any. Enjoy with Sarah's Vineyard Estate Cabernet Sauvignon and a fire in your fireplace.

## Member Appreciation Week



We are so thankful for the dedication and support from our wine club members which is why we want to set aside an entire week to recognize you! As a thank you for your support of our winegrowing efforts, we will be offering 'members only' specials along with a special member happy hour in November – Save the Date for November 17th! Watch your email in-box for details about when this week of gratitude will begin. This is a perfect time to stock up your cellar for the upcoming holidays!

## Holiday Sip & Shop



We are excited for our annual Holiday Sip & Shop taking place on Friday, December 2nd from 3-6pm. Get a head start on your holiday shopping! Browse the unique gifts from local artisans while enjoying live music and your favorite Sarah's Vineyard wines. Check the Events page of our website for details and the list of vendors at this free event. As the holidays rapidly approach, please let us know if you are looking for a place to host your holiday event, special occasion, or corporate team building activities. Contact [events@sarahsvineyard.com](mailto:events@sarahsvineyard.com) for more information.

## Latest Press



Our 2019 Reserve Pinot Noir – just released in spring to our Reserve Circle members – just received 92 Points from Wine Enthusiast. This wine is available in the Tasting Room or at our online shop at [sarahsvineyard.com](http://sarahsvineyard.com). Reserve Circle Members receive 20% preferred pricing on Reserve wines. Space is limited - please contact [wineclub@sarahsvineyard.com](mailto:wineclub@sarahsvineyard.com) if you are interested in more information on Reserve Circle Membership.

**92** POINTS | 2019 SARAH'S VINEYARD  
PINOT NOIR RESERVE

*"Dark plum, cherry and black-sage aromas show on the nose of this bottling. There's a taut frame to the palate, where dried elderberry, earthy sagebrush, lingering bay leaf and hints of eucalyptus oil coast to the finish."*

– Matt Kettmann | *Wine Enthusiast*, October 2022

Hi Friends,

*Fall must be here because the pumpkin spice products abound in the shops. The days are still sunny and warm, but night comes early and it's really cold at 6am when the picking days begin.*

*We're close to finishing Harvest 2022. Some late grapes are still not quite ready, so it looks like we'll pick the remaining stuff the first week of November. Like last year, we had a warm winter and then unusually cold weather in March and April that slowed the grapes' development significantly. But the mild summer was a perfect temperature for grapes, and they mostly swept into ripeness a bit earlier than normal. We picked Pinot Noir two weeks earlier than we usually do. But some varieties (Charbono and Nebbiolo) like to hang out longer, and I think another two weeks will bring a little more flavor development.*

*Your next visit to the vineyard, you may spot a new acre of baby vines planted to your left as you drive into the property. We've finally decided to plant some Syrah on our Estate, where we can monitor it more closely during the growing season. It'll be 3 years before it bears fruit for harvest, but the years go fast at my age and I'm excited to see the vineyard grow.*

*The winery is a pleasure to behold. The winery crew is having fun and keeping the place clean and tidy. Fruit flies, our constant nuisance companions when making wine, aren't to be seen. Every night when they put the winery to bed, the equipment and floors are clean and shiny and sanitary.*

*Excitingly for everyone involved at Sarah's, this year we bottled our first Estate-grown sparkling wine. It's a Rosé we hope to release late next year, after maybe 9 more months of bottle aging. Here's a picture of Megan, Ella and I on bottling day.*



*What more can I add? This has been a great year and we've had a lot of fun. Looking forward to an end to harvest and some vacation... Cheers!*

Tim Slater  
Winemaker / Proprietor

# MEMBERS' FALL RELEASES



## 2020 Chardonnay, Estate

The Sarah's Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970's, this label has been responsible for our world-class reputation growing this noble grape. Barrel fermented with secondary malolactic conversion induced. The wine was aged for 9 months in small French oak cooperage with twice-monthly stirring of lees. The '20 Estate Chardonnay displays crisp yellow apples, pears, and peaches with a touch of Meyer lemon and shortbread cookie. The time in primarily neutral French oak barrels lends a touch of vanilla and lends a soft creamy texture to this bright, crisp wine. Pair with grilled chicken with herbs and a cream sauce.

**Only 205 cases were produced | Tasting Room List Price \$38**



## 2020 Pinot Noir, Estate

Our S.V. Estate Pinot Noir adds new meaning to the term "homegrown," as some of the vines from which it is drawn are mere steps from the tasting room. Having complete "dirt to bottle" quality control ensures this limited release is a special one. The Pinot Noir we picked off the various home ranch blocks in early September 2020 was of excellent quality, with near perfect flavors and acids and deep rich color. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punch downs of the cap occurred twice daily prior to pressing and "barreling down" for eleven months aging in small French oak cooperage, thirty-five percent of which was new wood. The wine was bottled in August 2021 and allowed a year-plus of bottle age prior to release to our members. The 2020 Estate Pinot Noir is a delightful balance of soft bright red fruits and floral notes. On the nose cherry, raspberry, and plum are layered with herbs and spice. The palate echoes the aromas along with white pepper, and a touch of clove. Serve this with grilled flank steak and a chimichurri sauce.

**Only 366 cases were produced | Tasting Room List Price \$52**



## 2019 Cabernet Sauvignon, Estate

Our third Estate Cabernet Sauvignon release to our S.V. members is a tribute to the early winegrowing days of our region. This grape was one of the first varieties planted in the Santa Clara Valley well before the Civil War. We grow these grapes with great care and attention, with a highly restricted yield, to develop the excellent concentration we find in the wine. This limited estate release was hand-harvested, fermented in small lots and matured in 25% new French oak for 15 months. The light percentage of new oak adds a delicate enhancement to the wine without overshadowing the natural deliciousness. The result of meticulous winegrowing is a very well-balanced wine with a burst of rich cherry, black plum and violet aromas and flavors. Hints of herbs and baking spice round out this wine that has a smooth finish and tannins. The Estate Cabernet is the perfect complement to Tim's fall recipe for Autumn Pot Roast.

**Only 220 cases were produced | Tasting Room List Price \$48**

## WINE CLUB SHIPMENT CONTENTS

### *Sarah's Wine Club*

- 2020 Chardonnay, Estate
- 2020 Pinot Noir, Estate
- 2019 Cabernet Sauvignon, Estate

### *All-Red Wine Club*

- 2020 Pinot Noir, Estate
- 2019 Cabernet Sauvignon, Estate

### *All-White Wine Club*

- 2020 Chardonnay, Estate
- 2019 Madonne Blanc, Estate

### *Pinot Noir Only Wine Club*

- 2020 Pinot Noir, Estate