SARAH'S VINEYARD

WINE CLUB NEWSLETTER



We all remember the huge rainy season of 2023; the most unique and strange weather I've seen since the early '90s. Astonishingly, 2024's winter has been much like the strange 2023 winter! Or rather, let's call it a slimmed-down version of 2023, 2023 Lite. The two years are like two very dissimilar peas in the same pod, if you will. Like 2023, we had a relatively warm dry start to this year. Then BAM the rains rolled in, one after another, every week, for about 6 weeks in a row. And it's still raining on a weekly basis in mid-April!

[By the way, when Gilroy gets winter rain, the Sierra gets snow. We've been staying up in our cabin in Tahoe, and the snowstorm that hit the first week of March was the heaviest snow I've



seen in 20 years up here. By the end of the 3rd day of that snowstorm, the snow overhanging from the roof was connecting to the snow piling up on the deck, giving a pretty claustrophobic view of the lake.]

April's budbreak at Sarah's Vinevard

The result of all these storms and their associated cold temperatures has been a delayed budbreak, but not as bad as in 2023. Certainly the vines will once again be healthy and happy, with lots of water down there on their roots making them fertile and fast-growing - or at least, they will be once it warms up some more. It's the middle of April as I write this and I've yet to see a warm day. But we aren't worried abut a few weeks here or there; our climate is so forgiving and it's very rare to have a year so cold that we can't get a good ripe crop on even the most finicky late-ripening varietals (I'm looking at you, Mourvèdre! And Cabernet Franc, wipe that grin off your face, I got my eye on you too!)

2023's winter was tough but, as expected, the vines truly gloried in the heavy rains. It was a record harvest for California, and generally high quality at the same time. Our winery team is very happy with all the wines, which in addition to good ripeness and concentration of flavor, came in with pretty high yields.

In the winery, there are only 2 seasons; Harvest, and Preparing For Harvest. You're always doing one or the other. But we do take some time off to bottle up wines, and we've already got our 2023 light whites and rosé in bottle. Also the 2022 heavier reds like our Madonne, Cabernet Sauvignon, and Charbono went into bottle in April. Soon we'll start bottling 2023 Chardonnay, and in August we'll bottle up the 2023 Pinot Noir just in time for harvest to begin. And that cycle will repeat, year after year, on and on into the misty future. And between each bottling event, we're preparing for the next harvest, which comes sooner and sooner with every year.





Spring Recipe Pairing



We have a fresh spring recipe to pair with this quarter's wine club release: Spicy Asian Salmon. You can control the heat on this fresh fish dish, and adjust the spice level to your liking. Tim recommends pairing this with a glass of 2022 Tondré Grapefield Chardonnay, which will complement the meal perfectly. The brightness of the Chardonnay balances very nicely with the spiciness of the salmon and

sauce. If you prefer, the '22 Tondré Grapefield Pinot Noir would be just as delicious. Enjoy!

Vin Gris & Albariño



We are excited to share that the 2023 Vin Gris Rosé of Pinot Noir and 2023 Albariño are now available! These new wines pair wonderfully with warm spring and summer evenings and are the perfect addition to any picnic. Being small-production wines, they won't last long. Be sure to purchase yours in the Tasting Room or our online shop before they sell out.

Wine, Dine & Dance 2024!



We are so thrilled to announce that our summer music series will be making its return on Friday evenings, June 21st through September 27th. Included in this release is the music schedule for the summer series. In support of our local caterer, Chef Gonzo, no outside food please. These are 21+ events. Doors open at 6:00 pm and music is from 6:30-8:30 pm. Be sure to check your emails and the website for the full line-up and

details on the music series plus all our fun upcoming events. Just a reminder that until Wine, Dine & Dance starts, we will still be having our focused tasting flights for Sunset at Sarah's every other Friday night. Scan the QR code to visit our website for up-to-date event information.



Latest Press



Our Reserve wines have been getting some love lately - the recent release of Reserve Cabernet Sauvignon received 90 points from Wine Enthusiast and our 2020 Reserve Pinot Noir also continues its string of successful ratings with 90 points from Wine Enthusiast. If you're interested in receiving first access and member discounts on our limited-production Reserves, please contact wineclub@sarahsvineyard.com for more information. We are excited

that our 2021 Muns Vineyard Pinot Noir received a 92-point rating from Wine Enthusiast. If you'd like to purchase more of these wines, they are available at the SarahsVineyard.com online shop or at our Tasting Room.

2021 SARAH'S VINEYARD PINOT NOIR, Muns Vineyard

"Dark plum and thyme aromas make for a subtle but highly polished nose on this single-vineyard expression. A chalky texture surrounds the sip, where rounded and full flavors of baked plum are nuanced in rosewater elements. Powerful but smoothly elegant at once.'

- Matt Kettmann | Wine Enthusiast, May 2024

Members' Spring Releases





2022 Chardonnay, Tondré Grapefield, Santa Lucia Highlands

Tondré Alarid established a vineyard on his family's historic ranch in Monterey's Santa Lucia Highlands. In the hands of his son Joe Alarid, the estate has become one of the S.L.H.'s best-known properties. The Highlands' sparse mountainside soils and windy Monterey Bay-influenced climate produce some of the country's best Chardonnay and Pinot Noir. The combination of a perfect site and meticulous farming makes for truly great wines. The '22 Tondré Grapefield Chardonnay displays enticing aromas and flavors of white flowers, honeysuckle, a hint of citrus, and pastry crust. Time in the glass offers up flavors of pear, golden apple, and lemon curd with a long finish of spice, and vanilla. The balance of bright acidity and a hint of creaminess from the primarily neutral French oak barrels make this wine a great match for Tim's recipe for Spicy Asian Salmon.

Only 132 cases were produced | Tasting Room List Price \$38



2022 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands

The unique location of Tondré Grapefield, in the distinguished Santa Lucia Highlands appellation, allows the grapes to have an extended hang time, meaning more sunlight on the vines, more grape ripening and sufficient cool-down in the evening to firm up the fruit's natural acidity. Literally next door to famed Garys' Vineyard, Tondré shares the same well-drained hillside soils and crop-limiting afternoon fog and cool winds from nearby Monterey Bay. We employed traditional Burgundian techniques in dealing with the superb Pinot Noir fruit from Tondré. Eleven months aging in French oak barrels, one quarter being new wood, added polish and length. The '22 Sarah's Vineyard Tondré Grapefield Pinot Noir has cellared beautifully and has delicate bright and dark red fruit and spices with a lovely floral bouquet in the glass. On the palate, the rich raspberry, cassis, blueberry, and plum fruits are complemented by pastry crust, baking spice, and a hint of vanilla with smooth, silky tannins. This delightful Pinot Noir pairs wonderfully with mushroom risotto.

Only 193 cases were produced | Tasting Room List Price \$55



2021 Charbono, Estate

Charbono was originally introduced to California in the Napa Valley by early Italian immigrants; the grape itself hails from France's Savoie region. There is now very little acreage left in the state of this once widely planted variety, which accounts for its almost legendary cult status. We started making Charbono in 2007, buying from our friends who had an acre of it planted just down the road near Santa Teresa and Hecker Pass. That land was sold to build houses on, and we planted an acre of it on our estate. While our little estate Charbono was developing, we bought some from Pear Valley Vineyard in the Paso Robles area, where the bold heat gets Charbono very ripe and lighter in color. Beginning with the 2018 vintage, our Charbono is entirely estate-grown and sees 18 months in 10% new French oak barrels. The '21 Charbono displays an intense fruit presence of lush rich dark berries: dark cherry, brambly blackberries, boysenberries, cassis, and rich ripe blueberries – think spiced berry pie. This wine also expresses hints of tobacco and baking spice and pairs well with slowly braised beef short rib ragù over pasta.

Only 141 cases were produced | Tasting Room List Price \$45



WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2022 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2022 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2021 Charbono, Estate

All-Red Wine Club

- 2022 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2021 Charbono, Estate

All-White Wine Club

- 2022 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2021 Viognier, Estate

Pinot Noir Only Wine Club

• 2022 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands