

SARAH'S VINEYARD WINE CLUB NEWSLETTER



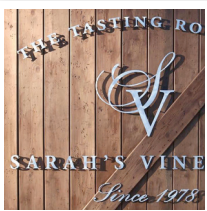
Spring Recipe Pairing

With the shelter-in-place in effect, Tim and Megan have been having more time to explore their love of cooking. Perhaps inspired by their recent trip to France is this shipment's recipe: Poulet Grand-Mère Sarah. It's an easy yet elegant version of an age-old French classic and a perfect pairing with the S.V. Tondre Grapefield Pinot Noir many members are receiving in this club selection. You'll find the recipe card included with this newsletter; it is also posted on the 'Members' News' page at SarahsVineyard.com. Enjoy!



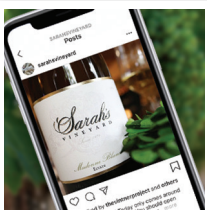
New Tim Features: Recipes and Blog

Like the rest of us, our own Tim Slater is sheltering in-place while also overseeing the S.V. vineyards and wines in the cellar. As you know, Tim is a superb at-home chef; he's sharing many of his latest creations or takes on other folks' classics in a new 'Tim's Kitchen' page on SarahsVineyard.com. You can find the recipes page and a reborn 'Tim's Blog' under the 'Life' button on the website. Please give it a look and let us know what you think!



S.V. Tasting Room Temporarily Closed

As you probably know by now, the Sarah's Vineyard Tasting Room and grounds are temporarily closed to visitors in response to the Covid-19 crisis. But our S.V. club members are still our top priorities; we continue to handle your requests and orders as best we can. For inquiries or to place an order or to arrange pick-up or shipping, please visit the website's online wine shop, call us at 408.847.1947, or email WineClub@SarahsVineyard.com. Thank you for your support and patience during this difficult time. We look forward to seeing you again in-person when conditions permit.



@SarahsVineyard

Even with the tasting room closed for now, you can still stay in-the-know on all things S.V. – if you haven't already, please follow our @SarahsVineyard Facebook, Twitter, and Instagram channels. Images and updates from the vineyards and cellars, as well as tasting room updates are being posted on an almost daily basis. Join the conversation!



Latest Press

The hits and accolades just keep on coming for the sensational 2016 S.V. Reserve Pinot! Here's yet another '92 Points' score, this time from respected reviewer Matt Kettmann at *Wine Enthusiast Magazine*. You'll find a few bottles of this beauty available in the SarahsVineyard.com online shop.

92 POINTS	2016 SARAH'S VINEYARD PINOT NOIR, RESERVE Wine Enthusiast, January 2020 issue
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"Elegant aromas of purple flowers, wild berries and black tea integrate the floral and fruit aspects on the nose very beautifully in this bottling by Tim Slater. It's medium bodied on the palate, with grippy tension delivering flavors of black plum, dried herbs, savory wood spice and, toward the finish, a flash of caramel."

– Matt Kettmann, Jan. '20 issue

Friends,

Sure hope this finds you and yours safe and well. As you are reading this, the 2020 growing season is well underway here at Sarah's. Mother Nature quietly continues her wonderful, annual cycle of spring – it is a reassuring, comforting affirmation when everything else around us seems so uncertain.

In our little corner of the Mt. Madonna—Hecker Pass district, the very wet March pushed budbreak back a bit, but the rains are always welcome. Budbreak and flowering is now in full swing – always a beautiful, inspiring time of year. And with the long-range forecast indicating mostly nice weather for the next few weeks, we are anticipating a very successful bloom period that should set us up nicely for ripening into the summer.

Just prior to the current health crisis, Megan, Ella, and I returned from a few weeks in Burgundy, where I attended a fascinating viticulture and winemaking short course. Winemakers from around the world shared their Chardonnay and Pinot Noir vineyard and cellar techniques. I'm looking forward to applying some of what I gleaned to our own efforts here at Sarah's.

Our tasting room is currently closed to visitors during the crisis – though members may contact us to arrange pick-ups and purchases. I miss the daily interaction with you but invite you to keep up with everything Sarah's on our social media posts on Facebook, Twitter, and Instagram. And, with a bit more time on my hands, I am reviving 'Tim's Blog,' which you'll find at SarahsVineyard.com. Please check it out and, in return, let us know how you are doing.

As always, my deep thanks for your friendship and support of Sarah's Vineyard. Stay well and strong.


Tim Slater
Winemaker / Proprietor

MEMBERS' SPRING RELEASES



2018 Chardonnay, Tondre Grapefield, Santa Lucia Highlands

An old saying in the wine industry is that if a certain locale is good for growing Pinot Noir, then Chardonnay should do well there too. This stems from the fact that both the Chardonnay and Pinot Noir varieties are originally from the same place – Burgundy. In fact, Chardonnay is a long ago cross of Pinot Noir with a little-known Burgundian white cultivar. Joe Alarid of Tondre Grapefield is known as one of the Highland's most conscientious growers – the combination of a perfect site and meticulous farming makes for truly great wines. From Tim's tasting notes: "The 2018 is a high-toned Chardonnay and perhaps a little more reserved at this stage than the showy 2017 vintage. It displays enticing aromas and flavors of pear, citrus, melon, and honeysuckle. A lean backbone provides the framework on which to hang the long finish of vanilla and spice. A great match for any cream-sauced pasta, roast chicken, and most seafood preparations."

Only 190 cases were produced | Tasting Room List Price \$36



2018 Pinot Noir, Tondre Grapefield, Santa Lucia Highlands

Tondre 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. We employed traditional Burgundian techniques in dealing with the superb Pinot Noir fruit from Tondre. After a cold soak, fermentation began in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage. Highlands' Pinots are known for their dense core of dark fruit. From Tim's tasting notes: "On the nose, lots of berry, plum, and sage. On the palate, those ripe fruit elements are joined by cloves, spice, and a touch of chocolate on the long finish. Pair with savory pork chops off the grill or a green lentil curry."

Only 525 cases were produced | Tasting Room List Price \$48



2017 Charbono, Paso Robles

Charbono was originally introduced to California in the Napa Valley by early Italian immigrants; the grape itself originally 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. For this very limited release, we had to go far afield to Paso Robles and our friend's Pear Valley Vineyard there. Paso Robles (much like Napa Valley) has the heat necessary during the summer days to ripen Charbono but with cool evenings that provide balance, acidity, and texture. Tim's tasting notes: "On the nose, rich and exotic, with black cherry, cranberry, pepper, and vanilla cream aromas. The palate mirrors the fruit aromas with the addition of leather and herb notes backed by Charbono's traditional, sturdy tannins." Enjoy this big red with tomato-sauced Italian cuisine or almost any hearty beef dish.

Only 286 cases were produced | Tasting Room List Price \$42

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2018 Chardonnay, Tondre Grapefield
- 2018 Pinot Noir, Tondre Grapefield
- 2017 Charbono, Paso Robles

All-Red Wine Club

- 2018 Pinot Noir, Tondre Grapefield
- 2017 Charbono, Paso Robles

All-White Wine Club

- 2018 Chardonnay, Tondre Grapefield
- 2017 Chardonnay, Estate

Pinot Noir Only Wine Club

- 2018 Pinot Noir, Tondre Grapefield