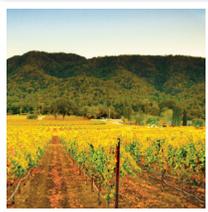


SARAH'S VINEYARD WINE CLUB NEWSLETTER



Reserve Circle Announcement

As Tim mentions on the right, we are finally ready to unveil our new Reserve Circle wine club tier. You will be receiving a charter subscription offer in the mail shortly. We don't want to give away all the details but suffice to say that our Reserve Circle will take our Sarah's Vineyard Wine Club experience to the next level. Exclusive access to our most limited bottlings, Reserve tastings and barrel samplings, and extensive new benefits are all part of the S.V.R.C. We're very excited to launch the Reserve Circle. Keep an eye out for your "members' only" invitation!



#FallAtSV

Fall is a special time around here. Harvest, the new vintage, the start of the holidays. Follow all the interesting goings-on @SarahsVineayrd on Facebook, Instagram and Twitter. We'll be posting with the #FallAtSV hashtag – join the conversation. We'd love to hear from you!



Recipe and Gift Towel

You'll find enclosed with this shipment a couple of fun extras. Our resident Renaissance guy, owner / winemaker Tim Slater has created and added another recipe to his repertoire: Crispy Asian Duck Confit with Black Rice and Soy Sauce Egg. Trust us, it's awesome and a perfect pairing with the Estate Pinot Noir.

We've also included in this shipment a Sarah's Vineyard kitchen gift towel. Just a small token of thanks, from everyone at S.V., for your support.



Latest Press

At S.V., we value our club members opinions above all else. But we do take pride when well-respected reviewers like Robert Parker's Wine Advocate take notice of our efforts and award us some very high ratings.

90 | 2015 PINOT NOIR
SANTA CRUZ MTNS
POINTS | Robert Parker's Wine Advocate

90 | 2015 PINOT NOIR
SANTA LUCIA HIGHLANDS
POINTS | Robert Parker's Wine Advocate

90 | 2015 PINOT NOIR
ESTATE
POINTS | Robert Parker's Wine Advocate

90 | 2015 MADONNE BLANC
ESTATE
POINTS | Wine Enthusiast

Friends,

Hope this finds you well. As I write this, we are wrapping up a busy and eventful harvest. We started the 2017 crush the second week of September with Pinot Noir off the home ranch. And we are just now finishing the harvest with the last rows of Rhone grapes from near the front entrance to the estate. It's been an interesting couple months with yields down a bit and a kind of start-and-stop timing to various varietals. Happily, quality looks uniformly good and I'm enthusiastic about the initial ferments' color and flavors.

Please watch your mail for a personal invitation to become a member of our new Reserve Circle. As we mentioned in the previous newsletter, we want to make sure our most important patrons – our club members – have first access to our special, uber-limited, black-labeled Reserve wines. Our 2014 Reserve Pinot Noir will be offered exclusively to our S.V. Wine Club members (along with many new benefits and privileges) during a charter enrollment beginning mid-November. Please don't delay in signing-up once you receive the Reserve Circle letter, as quantities and space are very limited.

Here's wishing you and yours the very best of holiday seasons. As always, our deepest gratitude for your friendship and support of our winegrowing efforts.

Cheers,


Tim Slater
Winemaker / Proprietor

MEMBERS' FALL RELEASES



2015 Chardonnay, Estate

RETAIL PRICE: \$32 | MEMBERS PRICE: \$26

Our Estate Chardonnay is our most historic wine, having engendered our world class reputation for this noble grape from our very first vintages in the late 1970s. For this 2015 edition, all the fruit came from our own Sarah's Vineyard blocks. Harvest took place the last week of September of that year. After hand sorting, the free run and light press juice began primary fermentation in French oak barrels. Malolactic fermentation was induced. The wine was aged for eleven months in small French oak cooperage, twenty-five percent of which was new wood. The lees were "stirred" in each barrel twice monthly. Apple, stone fruits, and spice – our 2015 Estate Chardonnay is equal parts power and finesse – the result of a classic vineyard in its prime. It boasts flavors of Gala apple and white peach with a citrus / vanilla oak finish. Pair with a scallop risotto or cream-sauced pastas. *Only 260 cases were produced.*



2015 Pinot Noir, Estate

RETAIL PRICE: \$45 | MEMBERS PRICE: \$36

Our "home grown" S.V. Estate Pinot Noir is a true labor of love. The vines are mere steps from the tasting room. Having complete, direct "dirt to bottle" quality control insures this limited release is a special one. The Pinot Noir we picked at the home ranch in early September of '15 off various blocks had near perfect flavors and acids. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and "barreled down" for aging in small French oak cooperage, thirty-three percent of which was new wood. This is Pinot Noir, "Sarah's style." With its ripe yet reserved cherry / berry component and amazing nose and palate full of spice box and vanillin-oak, this wine begs to be paired with ripe cheeses, pancetta-wrapped salmon, duck confit (like the enclosed recipe), or your Thanksgiving turkey. *Only 385 cases were produced.*



2014 Madame

RETAIL PRICE: \$36 | MEMBERS PRICE: \$29

Our 2014 Sarah's Vineyard Madame emulates the traditional wines of the southern Rhone Valley. It is a marriage of California soils and climate to a classically-styled blend of estate grown, Rhone red varietals. We hand-harvested the fruit during the first and last weeks of October '14. After destemming the whole berries, we fermented at low temperatures in small lot vats. Hand punch downs were used prior to pressing to French oak barrels for twenty months aging in primarily neutral cooperage to preserve the complex fruit. The final blend of 69% Grenache, 16% Syrah, 12% Mourvèdre, 2% Carignane, and 1% Counoise was bottled in late March of 2016. The Madame reflects its Southern Rhone heritage: the nose has a vast black fruit presence of cherries and berries, along with cranberries. It is also showing a lovely floral characteristic, with hints of black licorice, cinnamon and cocoa powder. The palate displays raspberry, tea leaf, and violet components with leather and spice on the finish. Pair with lamb skewer appetizers and roasted cauliflower. *Only 420 cases were produced.*

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

3 Bottles:

- 2015 Estate Chardonnay
- 2015 Estate Pinot Noir
- 2014 Madame

\$84.75 (25% DISCOUNT)

All-Red Wine Club

3 Bottles:

- 2015 Estate Pinot Noir (2)
- 2014 Madame

\$94.50 (25% DISCOUNT)

All-White Wine Club

2 Bottles:

- 2015 Estate Chardonnay
- NV Sparkling

\$69.00 (25% DISCOUNT)

Heritage Club

2 Bottles:

- 2015 Estate Chardonnay
- 2015 Estate Pinot Noir

\$57.75 (25% DISCOUNT)