

SARAH'S VINEYARD WINE CLUB NEWSLETTER



#WinterAtSV

Winter may seem like a quiet time for a winery but the work never really stops. From pruning in the vineyard to blending in the cellar, we'll be sharing snapshots of #WinterAtSV. Follow us and join the conversation: @SarahsVineyard on Facebook, Instagram, and Twitter. We'd love to hear from you!



Winter Recipe Pairing

The trees and vines are bare and it's downright chilly at night. Must be winter! On the enclosed recipe card, you'll find a versatile dish that you can prepare either on the grill or in the oven - if your bbq is put away for the season. It's easy and elegant and pairs perfectly with this shipment's Viognier.

Spotlight on Syrah

One of this club shipment's featured wines is our S.V. 2013 Syrah. The noble Syrah grape originally hales from the Rhone Valley, where it is the key ingredient in many of the world's best red wines, from classic, ageworthy French Hermitage to appealing, fruit-driven Australian Shiraz. Syrah directly reflects its vineyard site and cellar handling. In the case of the S.V. '13 Syrah, the fruit comes from our neighbor, the historic Besson Vineyard. This vineyard has a well-earned reputation for growing great Syrah. Many famous winemakers and labels have sourced fruit from Besson over the years, including "Rhone Ranger" Randall Graham. Our and Besson's climate is cooler than further south on the Central Coast – say Paso Robles or Santa Barbara. This results in fruit with an almost Hermitage-like density and spice. Syrahs from warmer neighborhoods often have more of the fruity, jammy character associated with Australian Shiraz. "At Sarah's, we let the fruit dictate our final style," comments winemaker Tim Slater. "My cellar decisions, such as barrel choices, are designed to complement the nature of our local Syrah, not take it in a different direction. I'd call our Syrah more in the structured, spicebox French style but with definitely a Central Coast berry-like component."

Latest Press

At S.V., it's our club members opinions on our wines that matter most. But we do puff up a bit when well-known reviewers like Wine Enthusiast Magazine take notice and award us some high ratings.

93 POINTS	2015 PINOT NOIR SANTA LUCIA HIGHLANDS <i>Wine Enthusiast Magazine</i>
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92 POINTS	2015 PINOT NOIR ESTATE <i>Wine Enthusiast Magazine</i>
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91 POINTS	2014 GRENACHE BLANC ESTATE <i>Gold Medal Orange County Fair</i>
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91 POINTS	2015 MADONNE BLANC ESTATE <i>Vinous, Josh Reynolds</i>
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Friends,

Happy 2018!

Hope this finds you well. Looking out at the vineyard as I write this, it's a typical January here. Cool, foggy, with rain in the forecast later in the week. I can see our crews working in the dormant rows, pruning back last year's growth and tying the vines' arms onto the trellis wires. We are equally busy in the cellar – assessing the young 2017s in tank and barrel and bottling some of the previous vintage's wines. I'm very excited about our upcoming new releases, including those you'll find in this S.V. club shipment.

The new year also marks the fortieth anniversary of Sarah's Vineyard. Hard to believe! More news forthcoming on observances and celebrations of this special year for us. For now, suffice to say we would never have reached this anniversary without the friendship and support of our members. As our friends and most important patrons, our Sarah's Vineyard Wine Club members are our true VIPs. Thank you!

I hope to see you in the Tasting Room very soon.

Cheers,


Tim Slater
Winemaker / Proprietor

MEMBERS' WINTER RELEASES



2016 Viognier, Estate

RETAIL PRICE: \$32 | MEMBERS PRICE: \$30

The 2016 Sarah's Vineyard Viognier is based on the noble white variety of France's Northern Rhone. Despite a surge in its popularity in California, there is still relatively little Viognier planted here. Our estate vineyards bridge the historic Santa Clara Valley and the cooler climate "Mt. Madonna" district of the southern Santa Cruz Mountains. Here fog and winds from nearby Monterey Bay dramatically cool down the estate, extending the growing season and providing unique conditions for growing complex Rhone cultivars. Fermentation on the hand-harvested home ranch Viognier fruit began by 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, with batonnage stirrings every two weeks. The finished wine's nose shows bold, perfumed white peach and pear fragrances with lovely tropical fruit nuances. On the palate, you'll find citrus blossoms and lemongrass, with a touch of minerality on the finish. Pair with swordfish and beurre blanc sauce or a cauliflower / goat cheese soufflé. *Only 300 cases were produced.*



2016 Pinot Noir, Santa Cruz Mountains

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

Annually, one of our most popular and highly-rated "Appellation Series" releases. Our 2016 Santa Cruz Mountains Pinot Noir was grown and harvested on Mun's Vineyard on the top of Loma Prieta in the S.C.M. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times a day prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage, thirty-three percent of which was new wood. The S.V. 2016 SCM Pinot displays vibrant notes of Bada Bing cherries and raspberry jam with an abundance of cinnamon and herbs on the nose. The palate shows red berries, tea leaf, and oregano with a toasty oak finish. Pair to a filet mignon wrapped in bacon or a roasted portabella mushroom with toasted gruyere cheese. *Only 420 cases were produced.*



2013 Syrah

RETAIL PRICE: \$28 | MEMBERS PRICE: \$23

Grown in the old vineyard just 300 yards east of our S.V. estate by our good friend George Besson, Jr. This historic property was originally planted in 1922. We hand harvested and destemmed the whole Syrah berries directly into the fermentor. We "cold soaked" at 55 F degrees until the onset of a robust, native fermentation. We then inoculated with commercial yeast and fermented to a peak temperature of 85 F degrees. 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 had the aim of maintaining fruit and spice aromas and flavors. The wine was aged for 18 months in French oak barrels, 20% being new wood. Dark plum and cherry aromas on the nose, with rose and violet potpourri, honey bbq sauce and cracked black pepper. The palate compliments the fruit aromas with a touch of bacon fat and dried herbaceous notes. Pair with roasted lamb and mole sauce or grilled eggplant with feta. *Only 225 cases were produced.*

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

3 Bottles:

- '16 Viognier
- '16 Santa Cruz Mtns Pinot Noir
- '13 Syrah

\$78.75 (25% DISCOUNT)

All-Red Wine Club

3 Bottles:

- '16 Santa Cruz Mtns. Pinot Noir (2)
- '13 Syrah

\$88.50 (25% DISCOUNT)

All-White Wine Club

3 Bottles:

- '16 Viognier (2)
- '14 Jours de Joie

\$66.00 (25% DISCOUNT)

Heritage Club

2 Bottles:

- '16 Viognier
- '16 Santa Cruz Mtns. Pinot Noir

\$57.75 (25% DISCOUNT)