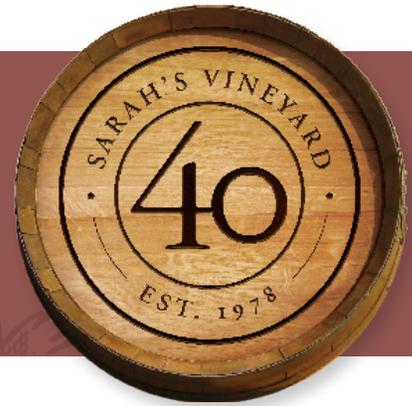


SARAH'S VINEYARD  
WINE CLUB NEWSLETTER



### #SummerAtSV

Wow. Summer is here, and fall and harvest are right around the corner. Whether you're a S.V. Tasting Room regular or can only make it by when you're in the area, we sure do love seeing our club members and their guests. Please make a point to stop by this summer to say hi. Our club members are our true V.I.P.s – we guarantee to make your visit to Sarah's a special one.



### Summer Recipe Pairing

The hits just keep on coming from Renaissance guy Tim Slater's kitchen. Yep, he doesn't just make the wine and leave suggested food pairings to lesser mortals. He moves quickly from cellar to stovetop to find just the right seasonal dishes to match to his limited S.V. releases. A tough job but somebody's got to do it! Case in point, the Slow Cooker Mediterranean Chicken and Avocado Salad that is this shipment's featured recipe. Talk about a great summer dish: easy to prepare, it's perfect light, warm-weather fare for serving alongside a bottle of the Sarah's Vineyard Madonne Blanc.

### S.V. Reserve Circle

Many thanks to our Reserve Circle members who recently attended our private "salon tastings" with Tim. The new Reserve Cabernet was debuted, along with a "futures" glimpse of the next vintage. Not a R.C. member yet and wondering what all the excitement is about? Simply put, the Sarah's Vineyard Reserve Circle is a small group of our wine club members who have subscribed to have exclusive access to our uber-limited, black-labeled Reserve wines. With, of course, a few cool, extra perks and discounts along the way. We have a few Reserve Circle slots still open. When they're subscribed, the Circle's roster will be closed and interested folks will be put on the waiting list. You can learn more on the Reserve Circle page at [SarahsVineyard.com](http://SarahsVineyard.com) – or drop us an email at [wineclub@sarahsvineyard.com](mailto:wineclub@sarahsvineyard.com) to take advantage of this limited membership window and opportunity.

### Latest Press

Yes, it's true. Our Sarah's Vineyard Wine Club Members' opinions are the ones we listen to the most. But if you are a regular reader of this section, you know that we occasionally like to pat ourselves on the back when someone in the industry has something nice to say about us; in this case, regarding our Santa Cruz Mountains Chardonnay...

## 90 POINTS | 2016 CHARDONNAY, S.C.M.

"Well-framed, with a structured core of dried pear, apple pastry and apricot tart flavors. Shows plenty of spice and buttery richness on the finish.." – *Wine Spectator Magazine*

Friends,

Happy summer!

Hope this finds you well. At Sarah's, summer is in full swing. Veraison has begun in our red varieties' rows and blocks, with the grapes turning from bright green to their normal purple hues. We've had a string of warm days recently but, as always, our unique location is gently cooled daily by fogs and winds from Monterey Bay coming through the Mt. Madonna pass. Harvest is just around the corner; it's just a few weeks away. Potential yields look perhaps a bit below normal. But I anticipate very high quality as the vines work harder to ripen less fruit. Will keep you posted once the Crush gets underway.

It was great seeing so many club members during this season's Wine, Dine, & Dance music series. This Friday evening summertime tradition at Sarah's is a special one. Kudos to the great local musicians, the stellar food trucks, and, of course, our hardworking S.V. staff who made the complicated, behind-the-scenes arrangements look effortless.

Thank you, as always for friendship and support! Our club members are an important part of our Sarah's Vineyard team; I look forward to your feedback on these latest club release wines.

Cheers,



Tim Slater  
Winemaker / Proprietor

# MEMBERS' SUMMER RELEASES



## 2016 Madonna Blanc

**RETAIL PRICE: \$30 | MEMBERS PRICE: \$24**

The S.V. Madonna Blanc is our effort to emulate the traditional white wines of the southern Rhone Valley. It is a marriage of California soils and climate to a classically - styled blend of estate grown, Rhone white varieties. In the 2016 vintage, the final cepage was 61% Roussanne, 17% Grenache Blanc, 17% Clairette Blanche. & 5% Picpoul Blanc. The 2016 vintage was another drought year throughout the Central Coast. Yields at harvest were slightly below average. With no harvest time precipitation, we safely let the fruit hang well into the fall for full phenolic ripeness and excellent flavors and acidity. We hand harvested and whole cluster pressed the fruit on the home ranch on pick dates of September 18, 23, and 24, and on October 10 and 23. Fermentation took place in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in the same neutral oak cooperage for seven months, with batonnage stirrings every two weeks. The '16 Madonna Blanc reflects its Southern Rhone heritage: sunny, bright, floral, and fruity. Intended for early consumption, the wine's crisp green apple, candied lemon and lime, and citrus and jasmine character will pair wonderfully with the Mediterranean Chicken and Avocado Salad recipe in this issue. *Only 415 cases were produced.*



## 2016 Pinot Noir, Santa Clara Valley

**RETAIL PRICE: \$30 | MEMBERS PRICE: \$24**

This is the third vintage since our Santa Clara Valley Pinot Noir "returned home" - grown completely on our own Sarah's Vineyard blocks. Previously, we had sourced fruit from top vineyards along the Central Coast for this wine. Having complete "dirt to bottle" quality control allows us to craft a wonderful Pinot while keeping the price accessible. We think it represents one of the great values in Pinot Noir from California. And the reviewers seem to agree. Tim's 2016 vintage comments: "The long drought finally ended just prior to the growing season. The vines were happy and prolific; we worked hard to control vigor. Grapes were picked September 9 and 10. Pinot Noir clones 667, 777, 115, and "DRC" were all in the mix off our Sarah's blocks, each providing a unique color and flavor component. After initial fermentation and pressing, the wine was "barreled down" for eleven months aging in small French oak cooperage, ten percent of which was new wood." This delicious Pinot tastes like raspberry and strawberry fruit pie in a glass. It has a wonderful spice box "middle" and a velvety vanilla finish. Tim suggests pairing with a panchetta-wrapped pork tenderloin or a nice cambozola cheese. "95 Points, Gold Medal" - O.C. Fair Competition. "93 Points, Gold Medal" - L.A. International Wine Competition. *1380 cases were produced.*



## 2014 Grenache, Estate

**RETAIL PRICE: \$32 | MEMBERS PRICE: \$25.60**

Grenache, the classic grape of the Southern Rhone, has been grown in the Santa Clara Valley for more than 100 years and has been a specialty of Sarah's beginning with the 1980 vintage. The Sarah's Vineyard Grenache has been estate-grown on our own blocks since 1989. The 2014 vintage was the second in a series of drought years on the Central Coast. Yields were slightly down but with no threatening fall rains, we were able to allow for extra hang time and superb phenolic ripeness. To maintain the wine's beautiful cherry and berry character, this S.V. Grenache was aged in neutral French oak for 18 months - the neutral wood nicely rounded out the tannins without covering the fruit profile with an overt overlay of oak. In the glass, it displays black cherry and cranberry with oregano and spiced candy notes. The fruit carries beautifully into a bright finish with just the right amount of food-pairing acidity and a touch of pepper. Enjoy with a slow-cooked paella dish. *Only 120 cases were produced.*

## WINE CLUB SHIPMENT CONTENTS

### Sarah's Wine Club

3 Bottles:

- '16 Madonna Blanc
- '16 Pinot Noir, SCV
- '14 Grenache

\$69.00 (25% DISCOUNT)

### All-Red Wine Club

3 Bottles:

- '14 Grenache (2)
- '16 Pinot Noir, SCV

\$70.50 (25% DISCOUNT)

### All-White Wine Club

3 Bottles:

- '16 Madonna Blanc (2)
- '16 Grenache Blanc

\$66.00 (25% DISCOUNT)

### Heritage Club

2 Bottles:

- '16 Madonna Blanc
- '16 Pinot Noir, SCV

\$45.00 (25% DISCOUNT)