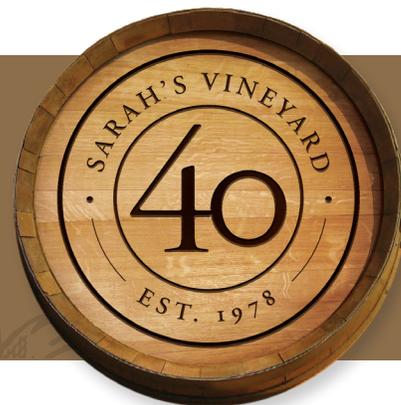


SARAH'S VINEYARD  
WINE CLUB NEWSLETTER



*Post Harvest Celebration*

Mark your calendars for Saturday and Sunday, November 10 & 11. With the busy crush in the rearview mirror (see Tim's notes to the right), we'll be celebrating a successful harvest – and, of course, you're invited. Watch your email in-box for more details and plan to join us as we toast Mother Nature, our 40th anniversary, our hard working crew, and anything else we can think of!



*Fall Recipe Pairing*

Our grower / winemaker / proprietor Tim Slater somehow found some time during harvest to get in the winery's kitchen and fine tune another recipe. Tim's "Lamb Pops with Syrah Reduction Sauce" is both easy and elegant. It's a great match with the S.V. 2014 Syrah featured in this shipment. You'll find the details on the enclosed recipe card.



*#FallAtSV*

Fall is a special time around here. Harvest, the new vintage, the start of the holidays. Follow all the interesting goings-on @SarahsVineyard on Facebook, Instagram and Twitter. We'll be posting with the #FallAtSV hashtag – join the conversation. We'd love to hear from you! Or even better yet, see you, if your fall and holiday schedule allows for a visit to Sarah's.



*Latest Press*

Recently, Wine Spectator tasted more than 700 wines for their annual California Pinot Noir Report issue. Our '15 S.V. Estate Pinot, at 93 Points, made their list of the "top" sixteen in the state! And Tim was featured in the profile article on "Rising Stars" to watch!

Not be outdone, our Rhone varietals are getting their fair share of recognition – including ninety plus scores for our Estate Viognier and Grenache. The accolades will appear in Wine Enthusiast's Best of the Year round-up issue. The Viognier was part of your winter shipment and the Grenache was in the summer members' allocation. We have just a few cases of these two high-scoring beauties still available – use your member discount to grab some more for your holiday celebrations!

91 POINTS	2016 ESTATE VIOGNIER <i>Wine Enthusiast Magazine</i>	90 POINTS	2014 ESTATE GRENACHE <i>Wine Enthusiast Magazine</i>
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*Friends,*

*Hope this finds you well. As you read this, we'll be wrapping up a very busy harvest. Cooler than normal weather in spring and early summer pushed grape development and ripening back – leading to harvest starting a couple weeks later than normal. Generally, yields are down a little but quality across the board is looking excellent so far. We started the 2018 crush with Pinot Noir during the last week of September. And we are just now finishing harvest with the last few rows of Rhone grapes from near the front entrance to the estate. It's been rather hectic, with harvest being packed into a shorter time frame; we're looking forward to putting our feet up for a bit once the last fruit is safely in the cellars.*

*I'm told I should pass along that we have a few openings in our Reserve Circle. This special group of club members gets first access to our uber-limited, black-labeled Reserve wines plus other special perks. Please consider joining; give the Tasting Room a call for more information.*

*Most importantly, I want to wish you and yours a happy fall and the very best of holiday seasons. The friendship and input of our Sarah's Vineyard wine club members are crucial to our success and reputation. Thank you for your support of our winegrowing efforts!*

  
Tim Slater  
Winemaker / Proprietor

# MEMBERS' FALL RELEASES



## 2016 Chardonnay, Santa Cruz Mountains

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

Our Santa Cruz Mountains' Chardonnay has become one of our most anticipated releases each year. In 2016, we sourced the fruit from the Bruzzone family's vineyard in the Glen Canyon and Granite Creek watersheds of the Santa Cruz Mountains. Here the ancient raised seabed soils and true Region I cool climate provide perfect conditions for growing Chardonnay. After hand-sorting the fruit, the free run and light press juice began primary fermentation, using yeast D254 in French barrels. Malo-lactic fermentation was induced. The wine was aged for ten months in small French oak cooperage, twenty-five percent of which was new wood; the lees were "stirred" twice monthly. Our 2016 S.V. Santa Cruz Mountains' Chardonnay is a gorgeous example of a great vineyard site paired to detailed winemaking. On the nose, pineapple, pear, honeysuckle, and lemon are complemented by notes of almond and vanilla. These characters carry over to the palate, where they are joined by bright acidity and a light touch of oak. A perfect match with roast chicken, cream-sauced pastas, and flavorful cheeses. Enjoy now through 2020. *Only 227 cases produced.*



## 2016 Pinot Noir, Estate, Santa Clara Valley

**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 off various blocks at the home ranch in early September 2016 was of very good quality, with near perfect flavors and acids and deep color. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred twice daily prior to pressing and "barreling down" for eleven months aging in small French oak cooperage, twenty-five percent of which was new wood. The wine was bottled in August 2017, allowing a year of bottle age prior to release. Tim's tasting notes record "Heavy red berry notes with forest floor and raspberry tea leaf, alongside cocoa powder and espresso beans, with mushrooms and white pepper on the finish. Pair with savory udon noodles in dashi broth topped with bacon." *Only 500 cases produced.*



## 2014 Syrah, Besson Vineyard, Santa Clara Valley

**RETAIL PRICE: \$28 | MEMBERS PRICE: \$22.40**

The Syrah for our 2014 release came from our good friend George Besson, Jr.'s old vineyard, just 300 yards to the east of Sarah's. This historic property was originally planted in 1922. The 2014 vintage was the second in a series of drought years on the Central Coast. 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 90 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 the superb fruit and spice aromas and flavors. The wine was aged for 20 months in French oak barrels, 20% being new wood. The nose displays fresh blackberries, boysenberry, plum sauce, violets and herbs (oregano & tarragon). The palate echoes the fruit aromas with a touch of pepper-crusted bacon, cinnamon, and leather. Sensational with grilled meats or with herbed lamb preparations such as this shipment's featured recipe. *Only 225 cases produced.*



## WINE CLUB SHIPMENT CONTENTS



### *Sarah's Wine Club*

3 Bottles:

- 2016 Chardonnay SCM
- 2016 Pinot Noir Estate
- 2014 Syrah Besson

\$78.75 (25% DISCOUNT)

### *All-Red Wine Club*

3 Bottles:

- (2 btl.) 2016 Pinot Noir Estate
- (1 btl.) 2014 Syrah Besson

\$88.50 (25% DISCOUNT)

### *All-White Wine Club*

3 Bottles:

- (2 btl.) 2016 Chardonnay SCM
- (1btl.) Sparkling Brut

\$69.00 (25% DISCOUNT)

### *Heritage Club*

2 Bottles:

- 2016 Chardonnay SCM
- 2016 Pinot Noir Estate

\$57.75 (25% DISCOUNT)