

# 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 and bottling in the cellar, we'll be sharing news and snapshots; there's always something new happening. Follow us and join the #WinterAtSV conversation: @SarahsVineyard on Facebook, Instagram, and Twitter. We'd love to hear from you!



## Winter Recipe Pairing

Rain. Wind. Frost. Even here in normally sunny California, it sure feels like winter. Time to cozy up to a plate of classic comfort food paired to a full-bodied red, like the savory Madonne that is part of this club shipment. On the enclosed recipe card, you'll find an easy, classic recipe for Roast Lemon and Rosemary Chicken. A match made in heaven for a cold winter evening!



## Reserve Pinot, Limited Quantities

Only our rarest wines carry a true "Reserve" black label. Our Sarah's Vineyard Reserve wines represent our ultimate winemaking achievements in a given vintage. And out of these uber-limited black label releases, perhaps our most sought after is our Reserve Pinot Noir. We have a few cases of the stellar 2015 S.V. Reserve Pinot Noir available, after Reserve Circle members received their allocation. Please visit the Pinot Noir page in our online store at SarahsVineyard.com - or call the winery to secure your share.



## Latest Press

At Sarah's, we are proud to play a role in reestablishing the winegrowing reputation of the historic Santa Clara Valley appellation. In particular, our homegrown Pinot Noir has been receiving a lot of attention from the media and wine industry lately. Case in point: another lofty score from *Wine Spectator* for our 2016 SCV Pinot release:

*"This red offers a deft mix of dried red cherry, berry and crushed red plum flavors supported by medium-grained tannins and fresh acidity. Turns plush midpalate, followed by a finish filled with suave minerality. Drink now through 2023."*

92  
POINTS

2016 PINOT NOIR, SANTA CLARA VALLEY  
*Wine Spectator Insider, Jan. '19*

Happy 2019!

*Hope you and yours had a happy and healthy holiday season. With the later than normal harvest which extended well into November, it seems like we went right from crush to the new year with barely a chance to catch our breath. As I write this looking out into the vines, we're getting a dose of much needed rain. Our hard-working vineyard crew will soon be out in the dormant rows, pruning the canes, and preparing for yet another growing cycle here at Sarah's. We're busy in the cellar too, carefully assessing the young 2018s in their tank and barrels and putting together previous vintages' final blends for bottling.*

*Hope you'll have a chance to stop by and see us soon. We have some exciting plans underway for continuing to improve our visitor experiences at S.V., especially for our valued club members. We'll be rolling out the new tasting room opportunities in spring; stay tuned! For now, allow me to say thank you for your continuing friendship and support of our winemaking efforts. As our most important patrons, our Sarah's Vineyard Wine Club members are our true VIPs.*

Cheers,

Tim Slater  
Winemaker / Proprietor

# MEMBERS' WINTER RELEASES



## 2017 Viognier, Santa Clara Valley

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

Viognier is the noble white variety of France's Northern Rhône, responsible for the rare and pricey Condrieu from the region. Despite a surge in its popularity in California in the 1990s, there is still relatively little Viognier planted here. During the 2017 harvest, fermentation on the hand-picked home ranch Viognier fruit began by using yeast "Rhône 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 flowery, perfumed white peach and pear fragrances with a hint of spice. On the palate, you'll find citrus, peach, pear, and lemongrass, a creamy middle, and a complex touch of minerality on the finish. Pairings? Think swordfish with beurre blanc sauce or a cauliflower and goat cheese soufflé. *Only 204 cases were produced.*



## 2017 Pinot Noir, Santa Lucia Highlands

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

Each year, our S.L.H. Pinot Noir is one of our most anticipated releases. The Pinots grown in this small, cold appellation near Monterey Bay are some of the most sought-after in the country. The 2017 edition, from Tondre Grapefield, lives up to its predecessors' reputation. In 1997, Tondré Alarid established a vineyard on his historic ranch. In the hands of his son Joe, the estate has become one of the S.L.H.'s best known properties. Literally next door to famed Garys' Vineyard, Tondre shares the same well-drained hillside soils and crop-limiting afternoon fog and cold winds. The combination of a perfect site and meticulous family farming makes for truly great Pinot Noir. 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 eleven months aging in small French oak cooperage. From Tim's tasting notes: "On the nose, lots of dark berry and plum accented by fresh flowers and sage. On the palate, those ripe fruit elements are joined by cloves, spice, and a touch of white chocolate on the long finish. Pair with savory pork chops or a green lentil curry." *Only 514 cases were produced.*



## 2015 Madonna, Santa Clara Valley

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

Madonna is our paean to the traditional reds of the southern Rhône Valley. It is a marriage of California soils and climate to a classically-styled blend of Rhône red varieties – in this vintage, Grenache (72%), Syrah (16%), Mourvèdre (8%), and Counoise (4%). Fruit off the home estate was hand-harvested in late September, continuing through mid-October of 2015. After destemming the whole berries, we fermented at low temperatures in small lot vats. Hand punchdowns were used prior to pressing to French oak barrels for twenty months aging in primarily neutral cooperage to preserve the components' exceptional fruit. The S.V. '15 Madonna reflects its Southern Rhône heritage: the nose has a vast black fruit presence of cherries and berries. It also displays pretty floral aromas along with hints of cranberry, black licorice, and cocoa. On the palate, flavors of raspberry and tea leaf are prominent with notes of pepper, oregano, and thyme, with leather and spice on the finish. A perfect accompaniment to grilled lamb skewers with roasted cauliflower and stewed vegetables. *Only 293 cases were produced.*

## WINE CLUB SHIPMENT CONTENTS

### Sarah's Wine Club

3 Bottles:

- 2017 Viognier
- 2017 S.L.H. Pinot Noir
- 2015 Madonna

\$84.75 (25% DISCOUNT)

### All-Red Wine Club

3 Bottles:

- (2 btl.) 2017 S.L.H. Pinot Noir
- (1 btl.) 2015 Madonna

\$94.50 (25% DISCOUNT)

### All-White Wine Club

3 Bottles:

- (2 btl.) 2017 Viognier
- (1btl.) 2016 Picpoul Blanc

\$66.00 (25% DISCOUNT)

### Heritage Club

2 Bottles:

- 2017 Viognier
- 2017 S.L.H. Pinot Noir

\$57.75 (25% DISCOUNT)