

SARAH'S VINEYARD
WINE CLUB NEWSLETTER



Fall Recipe Pairing

The harvest is almost complete. The vines are shutting down in preparation for their annual dormant cycle by displaying a last flash of color with their gold and red leaves. The weather has turned decidedly cool. It's fall and it's the perfect time for a cozy, leisurely, stay-at-home supper. We have just the right suggestion, one that is both elegant and easy, and sure to impress guests. On the enclosed card, you'll find our recipe for Ribeye Roast with Sweet and Spicy Brussels Sprouts. It makes a sensational pairing with the Besson Vineyard Syrah that it is part of this members' shipment. Enjoy!



Members' Gratitude Day November 22

Just in time for Thanksgiving planning, our tasting room will be hosting a Members' Gratitude Day – a 24-hour opportunity for Sarah's Club members only to stock-up for their holiday table and cellar with special offers and discounts. Watch your inbox for an email with your invitation. Can't join us in-person on November 22nd? We'll include info for that day that will secure your special savings when ordering by phone or online.



#GilroyStrong

A huge thank you to our Sarah's Vineyard wine club members – your purchases and generosity helped us reach our donation goal to aid the victims of July's Gilroy Garlic Festival tragedy. The photo shows our own Tim Slater presenting the Gilroy Foundation's Donna Pray with a \$10,000 donation check. Well done! On behalf of the entire Sarah's Vineyard team and the Gilroy community as a whole, our gratitude for your support.



Latest Press

The hits just keep on coming from our stellar winemaker and with them, the ninety-plus scores from Wine Spectator Magazine. Here's a pretty description and pat on the back from the Spectator's Kim Marcus, one of the country's top wine writers...

"Concentrated notes of forest floor and underbrush accent dried rose petal, cherry tart and boysenberry flavors, which are refined and well-structured. Mineral and slate details show on the rich, savory finish. Drink now through 2024"

92 | 2016 PINOT NOIR RESERVE, SANTA CLARA VALLEY
POINTS | *Wine Spectator, Oct. 16 '19 issue*

Friends,

Hope this finds you well. As you read this, we'll be wrapping up another successful harvest here at Sarah's. Wetter than normal weather in late spring pushed grape development back – leading to harvest starting a few weeks later than normal. Generally, yields are down a little but quality across the board is looking excellent so far. We started the 2019 crush with Pinot Noir during the last week of September. And we are just now finishing harvest with the last few rows of Rhone varieties and Cabernet Sauvignon from near the front entrance to the estate. It's been the latest harvest I can remember. With harvest being packed into a shorter time frame, it's been rather hectic; the team is looking forward to putting our feet up for a bit once the last fruit is safely in the cellars.

While we wait for the 2019 vintage wines to mature, I think you'll be pleased with the three main selections in this members' shipment. Our Estate Chardonnay and Pinot Noir from '17 harvest are truly exceptional. And the 2016 Syrah, grown on the neighboring Besson Vineyard, will prove perfect for a cozy dinner featuring the Ribeye Roast recipe you'll find in this newsletter.

I want to wish you and yours a happy fall and the very best of holiday seasons. We look forward to seeing you here at the winery during this special time of the year. Thank you, as always, for your support of our winegrowing efforts!



Tim Slater
Winemaker / Proprietor

MEMBERS' FALL RELEASES



2017 Chardonnay, Estate

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

The Sarah's Vineyard Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970s, this label has been responsible for our world-class reputation growing this noble grape. Barrel fermented with secondary malolactic conversion induced. The wine was aged for eleven months in small French oak cooperage with twice-monthly stirring of the lees. Winemaker Tim Slater's tasting log describes this iconic, estate-grown gem: "Notes of fresh green and yellow apples with white pears and peaches, accented with lemongrass and a touch of warm shortbread cookies. The finish shows a lengthy vanilla bean character alongside sweet almond cream. Pair with this a leek and goat cheese tart, cracked crab with drawn butter, or cream-sauced pasta dishes." *Only 275 cases were produced.*



2017 Pinot Noir, Estate

RETAIL PRICE: \$48 | MEMBERS PRICE: \$38

Our S.V. Estate Pinot Noir adds new meaning to the term "homegrown," as the vines from which it is drawn are mere steps from the tasting room. Having complete "dirt to bottle" quality control ensures this limited release is a special one. The Pinot Noir we picked off the various home ranch blocks in early September 2017 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 2018, allowed a year-plus of bottle age prior to release to our members. Tim's tasting notes detail aromas and flavors with "heavy red berry notes and forest floor and raspberry-tea leaf characters, 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 503 cases produced.*



2016 Syrah, Besson Vineyard

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

The Syrah fruit for this very limited 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. We hand harvested and destemmed the whole Syrah berries from our neighbors 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 carefully timed operations had the aim of maintaining the Syrah's superb fruit and spice components. The wine was aged for 20 months in French oak barrels, 20% being new wood. On the nose, the finished wine displays fresh blackberries, boysenberry, plum sauce, violets and a hint of white pepper. The palate echoes the fruit aromas with an added savory touch of pepper-crusted bacon and cinnamon. Sensational with grilled meats or with herbed-lamb preparations. *Only 216 cases were produced.*



WINE CLUB SHIPMENT CONTENTS



Sarah's Wine Club

3 Bottles:

- '17 Chardonnay, Estate
- '17 Pinot Noir, Estate
- '16 Syrah, Besson Vineyard

\$87.00 (25% DISCOUNT)

All-Red Wine Club

3 Bottles:

- '17 Pinot Noir, Estate (2)
- '16 Syrah, Besson Vineyard

\$96.00 (25% DISCOUNT)

All-White Wine Club

3 Bottles:

- '17 Chardonnay, Estate (2)
- '17 Viognier

\$78.00 (25% DISCOUNT)

Heritage Club

2 Bottles:

- '17 Chardonnay, Estate
- '17 Pinot Noir, Estate

\$63.00 (25% DISCOUNT)