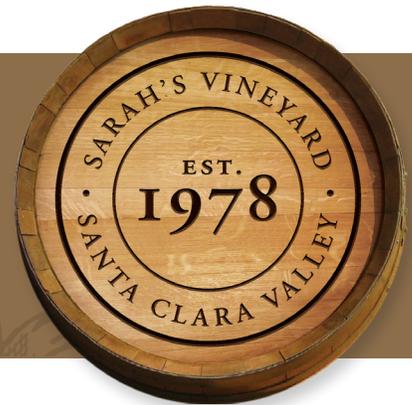
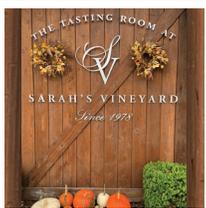


SARAH'S VINEYARD WINE CLUB NEWSLETTER



Fall Recipe Pairing

The harvest at Sarah's Vineyard is complete. The grapes are fermenting and soon will be settling into their barrels for aging. After the heat, the cooler weather is such a welcome change and this is our favorite time to get creative and put together comforting meals paired with a fantastic wine. A favorite versatile choice is meatballs. There are so many variations that creativity can conjure up – just change up the meat, spices, herbs, or sauce and the possible creations are endless. We really enjoyed how our Estate Cabernet Sauvignon paired with our recipe for Moroccan Spiced Lamb Meatballs with Mint Sauce. We hope you enjoy and would love to hear your recipe pairings!



Member Appreciation Week

We love our members! As a thank you for your continual support of our winegrowing efforts, we will be offering 'members only' specials. Watch your email in-box for details about when this week of gratitude will begin. This is a perfect time to stock up your cellar for the upcoming holidays!



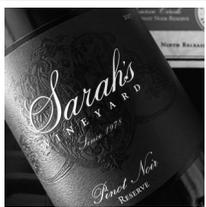
S. V. Tasting Room

We are excited that in the past couple months we've been able to slowly re-open the outside patio area of our tasting room. We are using Tock as our reservation system for daily curbside pick-ups and patio table reservations Thursdays- Sundays. We are pleased to offer a few tasting flight options as well as the opportunity to buy a bottle and enjoy lunch on the patio. We welcome you to bring a picnic and enjoy some time at Sarah's. For more details on this experience including current restrictions regarding your visit, please click the 'Book Now' button at the bottom of our website. We are following county guidelines and the most up-to-date information will be posted when making a reservation. Reservations are strongly encouraged as we have capacity limits we must adhere to. We look forward to seeing you on the patio soon!



@SarahsVineyard

Want to stay current on the most recent Sarah's news? We invite you to follow us @SarahsVineyard on Instagram, Facebook, and Twitter. We love giving sneak peeks at what's going on at Sarah's: in the vineyard, in the cellar, and at the tasting room. Thank you to all our members that are already following us and joining in on conversations with us there!



Latest Press

We are excited to share that our summer Reserve Circle release was recognized with a wonderful review from Wine Spectator. Following in the footsteps of our prior Reserve vintages, the 2017 Sarah's Vineyard Reserve Pinot Noir received 92 Points! Only 5 barrels of this black-label wine were produced. If you haven't tried it yet, we have a limited amount available at the SarahsVineyard.com online shop or your next visit to the winery.

92
POINTS

2017 SARAH'S VINEYARD PINOT NOIR, RESERVE
Wine Spectator, October 14, 2020 issue

"This offers a seductively ripe and spicy aroma, with juicy flavors of raspberry tart and baked cherry pastry. Very toasty on the well-spiced finish, which lengthens out with hints of strawberry and rhubarb compote. Drink now through 2025." — Kim Marcus

Friends,

Hope this finds you and your loved ones safe and healthy. We just wrapped up another harvest at Sarah's. The heat waves in August and September caused us to start picking earlier than we had anticipated. Harvest 2020 officially began in early September with our estate Pinot Noir. Our newest Pinot Noir Block came online this year providing us with more Pinot fruit than we've harvested in prior years. Harvest culminated in the middle of October with the final Rhone varietals and Cabernet Sauvignon.

We are thrilled to share with our members the very first release of our Estate Cabernet Sauvignon. This fall member allocation is sourced entirely from our estate vines. The release includes the 2018 Estate Chardonnay and Pinot Noir, which we are really proud of, along with the launch of our 2017 Estate Cabernet Sauvignon. The Cabernet arrives just in time for cooler nights which beckon for cozy, warm, comforting meals like our recipe for Moroccan Spiced Lamb Meatballs with Mint Sauce.

2020 has truly been a year like no other. Our lives and businesses have been through many changes due to the pandemic. We have seen a remarkably difficult wildfire season in California and along the Pacific Northwest. Our hearts and thoughts go out to everyone who has been affected by the fires including our vineyard friends who have lost this vintage's fruit due to smoke. We feel so fortunate to be safe from the fires and smoke and to have the support of our member family throughout this year. Thank you for remaining with us throughout the months our tasting room was closed. We are now open Thursdays – Sundays by reservation with limited seating on our outdoor patio, following social distancing protocols. We hope to see you at the winery very soon and we truly hope you enjoy these new wines as much as we do. Wishing you all the best this holiday season from our family to yours!


Tim Slater
Winemaker / Proprietor

MEMBERS' FALL RELEASES



2018 Chardonnay, Estate

The Sarah's Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970's, 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 11 months in small French oak cooperage with twice-monthly stirring of lees. Winemaker Tim Slater's tasting notes describe this iconic, estate-grown gem: "This is a ripe style wine with notes of golden apple, pear, and floral jasmine on the nose. The flavors evolve from fresh Meyer lemon and ripe pear to tropical hints of pineapple and kiwi. A nice streak of racing acidity keeps this wine bright and perfect for food pairing, while the touch of oak softens and rounds out the Chardonnay with a creamy coconut, pineapple and white peach finish." Pair this with the pea, leek and goat cheese tarts recipe on our website, a cream-sauced pasta dish, or serve it simply with any soft cheese.

Only 305 cases were produced | Tasting Room List Price \$36



2018 Pinot Noir, Estate

Our S.V. Estate Pinot Noir adds new meaning to the term "homegrown," as some of 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 2018 was of excellent quality, with near perfect flavors and acids and deep rich 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, thirty-five percent of which was new wood. The wine was bottled in August 2019 and allowed a year-plus of bottle age prior to release to our members. The 2018 Estate Pinot Noir is a beautiful balance of bright soft red fruits, floral notes, and forest floor. On the nose ripe strawberry, cherry, and pomegranate shine with hints of herbs and spice. The palate echoes the aromas along with blueberry, plum, black pepper, and a touch of clove. Serve this with herb-roasted chicken, grilled pork tenderloin, pan-seared portobello mushrooms, or French onion soup.

Only 544 cases were produced | Tasting Room List Price \$48



2017 Cabernet Sauvignon, Estate

Our first Estate Cabernet Sauvignon release to our S.V. members is a tribute to the early winegrowing days of our region. This grape was one of the first varieties planted in the Santa Clara Valley well before the Civil War. We grow these grapes with great care and attention, with a highly restricted yield, to develop the excellent concentration we find in the wine. This limited estate release was hand-harvested, fermented in small lots and matured in 25% new French oak for 15 months. The light percentage of new oak adds a delicate enhancement to the wine without overshadowing the natural deliciousness. The result of meticulous winegrowing is a very well-balanced wine with a generous burst of black cherry, currant, black plum, and boysenberry aromas and flavors. Hints of cinnamon and baking spice along with oregano round out the wine that has smooth tannins and a complex finish. This Cabernet makes a perfect fall pairing with our recipe for Moroccan Spiced Lamb Meatballs with Mint Sauce.

Only 166 cases were produced | Tasting Room List Price \$45

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2018 Chardonnay, Estate
- 2018 Pinot Noir, Estate
- 2017 Cabernet Sauvignon, Estate

All-Red Wine Club

- 2018 Pinot Noir, Estate
- 2017 Cabernet Sauvignon, Estate

All-White Wine Club

- 2018 Chardonnay, Estate
- 2017 Madonne Blanc, Estate

Pinot Noir Only Wine Club

- 2018 Pinot Noir, Estate