

# SARAH'S VINEYARD WINE CLUB NEWSLETTER



## Spring Recipe Pairing



Tim loves spending time with his family in the kitchen and this recipe for Bacon Wrapped Chicken Breasts is a favorite! Tim recommends serving this over a few Porcini Mushroom ravioli with asparagus and shredded Parmesan. A bed of brown rice seasoned with a touch of soy and rice vinegar would be excellent as well. The wine pairing for a dish like this is so versatile, you could enjoy it with a glass of any of our newly released wines: 2019 Sarah's Vineyard Tondré Grapefield Chardonnay, Pinot Noir, or the 2018 Estate Charbono, depending on how you choose to serve up the medallions. Enjoy!

## New Summer Wine Releases



We are excited to share that we just released a brand new Tasting Room exclusive wine. We made a very small amount of Albariño that will be available at the Tasting Room and on SarahsVineyard.com. For a limited time we will have this gem on our new release tasting flight. Our new 2020 Grenache Rosé will be released just in time for Mother's Day as well! Check your emails for details on these new wines that will pair perfectly with all things spring!

## Local Chef Events at Sarah's



We have enjoyed inviting local chefs from our wonderful community to join us on occasional weekends for pop-ups during the day, as well as some dinners by reservation in the evening. We plan to continue offering them periodically over the spring and summer months to enhance your tasting experience when you visit. Be sure to check your email for details on upcoming events.

## Latest Press



Our 2018 Estate Pinot Noir and our 2018 Estate Chardonnay – both grown on property at Sarah's Estate in the Santa Clara Valley received 92 points from Wine Enthusiast, while our 2019 Bentrack Vineyard Pinot Noir, grown 10 miles from the coast in the Santa Rita Hills appellation (a cooler climate than at the estate, ideal for growing top flight Pinot Noirs) was awarded 91 points. Not only did our Chardonnay – Sarah's Vineyard's most historic wine, with vintages dating back to the 1970s -- earn a great score, but it took home an Editor's Choice nod as well!

**92** 2018 Sarah's Vineyard  
Estate Pinot Noir  
POINTS April 1, 2021

"Densely packed aromas of boysenberry and blackberry are lifted by purple flowers, loamy earth and iron shavings on the nose of this bottling. It lands hearty on the palate, where the berry fruits are dark but still brisk and a lingering licorice spice leads into the finish."  
– Matt Kettmann | Wine Enthusiast

**92** 2018 Sarah's Vineyard  
Estate Chardonnay – Editor's Choice  
POINTS April 1, 2021

"This bottling expertly captures both the warm sunshine of the southern Santa Clara Valley and the maritime influence of the nearby ocean. Aromas of peach, daffodil and buttercream are sprinkled with sea salt on the nose, while the palate packs in flavors of lemon zest, coconut flake and salted butter." – Matt Kettmann | Wine Enthusiast

Friends,

*Happy Spring! This season brings with it a time of renewal and new beginnings. Budbreak, the awakening of the vines from their period of rest, began the last days of March in many of the blocks of the vineyard. It is exciting to look out over the vineyard and see the woody canes now dappled with the bright, fresh, green of new leaf growth!*

*I am very excited to share with you our very first estate-grown Charbono in this quarter's wine club release. While Charbono used to be common in California, it fell out of favor years ago and much of it was grafted to other varieties. Despite the decline in farming of this grape, Charbono can make a great wine, so we planted about an acre on our estate, harvesting the first vintage in 2018. Charbono is a grape that must be fermented relatively cool to get good results. That means small batches, worked by hand, which Sarah's is well known for. My time with the winemakers in Bordeaux comes into play here; they think of wine as a tea made from the skins of grapes, and I heard several times the philosophy that "once you've gotten what you want out of the skins, it's time to take the skins away". This attitude is very important for Charbono, that invincibly coarse, thick skinned dark colored grape. The first flavors that come out are fruity and fresh, then they start to get darker in character (licorice) and as time goes on more and darker flavors are coming out, tar and asphalt come to mind. This is a grape where the winemaker must remove the skins from the wine (pressing) before the fermentation is complete, and allow the fermentation to finish in the barrel. The result is a fascinating wine in the glass with bright acidity that makes it a perfect wine to pair with so many dishes – let us know your favorites!*

*Cheers to the start of our 2021 growing season! We look forward to seeing you here at the winery by reservation on our outdoor tasting patio. As always, thank you so much for your friendship and support of Sarah's Vineyard. Stay safe!*

  
Tim Slater  
Winemaker / Proprietor

# MEMBERS' SPRING RELEASES



## *2019 Chardonnay, Tondré Grapefield, Santa Lucia Highlands*

Tondré Alarid established a vineyard on his family's historic ranch in Monterey's Santa Lucia Highlands. In the hands of his son Joe Alarid, the estate has become one of the S.L.H.'s best known properties. The Highlands' sparse mountainside soils and windy Monterey Bay-influenced climate produce some of the country's best Chardonnay and Pinot Noir. The combination of a perfect site and meticulous farming makes for truly great wines. The '19 Tondré Grapefield Chardonnay displays enticing aromas and flavors of stone fruit and citrus. Time in the glass offers up juicy peach flavors, and a long finish of spice and vanilla. The balance of bright acidity and a hint of creaminess from the primarily neutral French oak barrels make this wine a great match for linguine and clams, roasted pork tenderloin with apples, or a spread of your favorite cheeses on a warm spring evening.

**Only 209 cases were produced | Tasting Room List Price \$36**



## *2019 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands*

The unique location of Tondré Grapefield, in the distinguished Santa Lucia Highlands appellation, allows the grapes to have an extended hang time, meaning more sunlight on the vines, more grape ripening and sufficient cool-down in the evening to firm up the fruit's natural acidity. Literally next door to famed Garys' Vineyard, Tondré shares the same well-drained hillside soils and crop-limiting afternoon fog and cool winds from nearby Monterey Bay. We employed traditional Burgundian techniques in dealing with the superb Pinot Noir fruit from Tondré. Eleven months aging in French oak barrels, one quarter being new wood, added polish and length. The '19 Sarah's Vineyard Tondré Grapefield Pinot Noir has a vast red fruit and floral presence with dark cherry, raspberry, and crushed rose petal notes in the glass. On the palate, the bright fruit is complemented by baking spice, pepper, and a hint of vanilla with smooth, silky tannins. This delightful Pinot Noir pairs wonderfully with Tim's wine club recipe for Bacon Wrapped Chicken Breasts.

**Only 461 cases were produced | Tasting Room List Price \$48**



## *2018 Charbono, Estate*

Charbono was originally introduced to California in the Napa Valley by early Italian immigrants; the grape itself hails from France's Savoie region. There is now very little acreage left in the state of this once widely planted variety, which accounts for its almost legendary cult status. We started making Charbono in 2007, buying from our friends who had an acre of it planted just down the road near Santa Teresa and Hecker Pass. That land was sold to build houses on, and we planted an acre of it on our estate. While our little estate Charbono was developing, we bought some from Pear Valley Vineyard in the Paso Robles area, where the bold heat gets Charbono very ripe and lighter in color. Beginning with the 2018 vintage, our Charbono is entirely estate grown and sees 18 months in 10% new French oak barrels. The '18 Charbono is inky purple and displays an intense fruit presence of dark cherries, blackberries, and plum. It is also showing hints of licorice, leather, and baking spice. Charbono pairs well with a wide range of foods from cedar plank grilled salmon to a hearty Italian meat and pasta dish.

**Only 238 cases were produced | Tasting Room List Price \$42**

## WINE CLUB SHIPMENT CONTENTS

### *Sarah's Wine Club*

- 2019 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2019 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2018 Charbono, Estate

### *All-Red Wine Club*

- 2019 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2018 Charbono, Estate

### *All-White Wine Club*

- 2019 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2018 Viognier, Estate

### *Pinot Noir Only Wine Club*

- 2019 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands