

SARAH'S VINEYARD WINE CLUB NEWSLETTER



Winter Recipe Pairing



Tim has been enjoying cooking up a new recipe for this wine club release pairing. Our recipe for Spiced Pork Tenderloin with Cherry-Thyme Pan Sauce pairs wonderfully with any of the wines in this release. This is the perfect meal to cozy up with during these cold winter evenings and Tim recommends pouring a hefty glass

of the 2020 Sarah's Vineyard Bentrack Pinot Noir that is in this shipment to go alongside it. We love hearing about what you're creating in your kitchens to pair with your favorite SV wines. Enjoy!

Member Appreciation Week



We could not be more grateful for our fantastic wine club members. We are so thankful to you for continuing to support our winegrowing efforts. To show our appreciation, we have some great specials planned just for you during our next Member Appreciation Week. Be sure to check your emails in March for details about when we will be sharing these member exclusive offerings.

Latest Press



With the current release of our new 2020 vintage in this wine club allotment, we are excited to share that our previous vintage of this wine, the 2019 Sarah's Vineyard Bentrack Vineyard Pinot Noir, received 91 Points from Wine Enthusiast. While the great reviews are appreciated, what truly matters is that our

members love our wines. Thank you as always for your support! We only have a few cases of the 2019 Bentrack remaining before we are sold out – the wine is available at the SarahsVineyard.com online shop or by contacting us at the Tasting Room.

91 POINTS | 2019 SARAH'S VINEYARD BENTROCK VINEYARD PINOT NOIR

"Dried plum and strawberry meet with turned earth, crumpled red flowers and a hint of ginger spice on the nose of this single-vineyard expression. The palate is cohesive in structure and flavor, combining creamy cherry and cola-spice elements with earthier tree bark and licorice seasonings."

– Matt Kettmann | Wine Enthusiast, May 2021

Friends, Happy New Year to all.

I'm feeling a bit nostalgic as I sit here typing in the wee hours of the morning. The start of 2022 has been chilly but nice, with some morning fog for the last few weeks. I wake up early and sip my coffee while the dark sky slowly lightens and the sun eventually comes up, and the bare vineyards seem somehow wistful and noble in the thin winter sunlight breaking through the mist. Soon it will be 8:30 and the little girl will wake up, and then my day is no longer my own. Until then, I can think and type.

I've been a bit lazy about writing updates for the last three years. In my defense, I'll say that I've been really busy with a variety of crazy happenings that would have anyone distracted and running in circles.

The craziest thing is that, starting a little over 2 years ago, I became a new first-time Daddy. It's a bit late in life for me to get started on that sort of thing; my generation are playing with their grandchildren already. I guess I'm a late bloomer.

You don't see Megan or I often since the whole Covid thing started, right after The Baby came along. Many of you ask for news about our little daughter Ella when you visit, which we really appreciate. And Ella is doing well; or at least she's doing all the things she's supposed to do now that she's a Terrible Two. When she's not being Terrible, she's a real sweetheart, and has Daddy wrapped around her little finger.

2021 was a memorable year for Sarah's Vineyard, and mostly a good one. The vineyards got off to a difficult start due to the dry, cold winter. But they caught up and we had a fairly typical harvest, just a little later and a little smaller than normal. Grape quality was consistently high, which is the most important thing.

The 2021 harvest went well, a very smooth process, and finally I'm not having to do any of the labor. No more midnight punchdowns, hurray! I've put in enough years doing punchdowns, cleaning equipment and filling barrels that I'm comfortable with the younger guys doing the hard work now. Mostly my harvest time is spent walking the vineyard, deciding when the different grapes are ready to pick - and really, that's the most important decision for making wine. This year's wines are tasting great, by the way, and we have some really interesting new products that we'll surprise you with over the next two years.

Another topic that people ask about is The Stomping Ground, the shared industrial winery space in Gilroy that we participated in five years ago. Regrettably, the original partnership didn't work out, the Stomping Ground closed, and after some discussion Sarah's Vineyard took over the property. We've started a shared winery co-op venture with a new name: Atelier des Savants Fous ("The Mad Scientist's Workshop").

We have about 10 wineries sharing the space, making wine and having fun. 2021 was a great harvest, with the property crowded by busy winemakers, crushing grapes and having fun. Our good friend Jeff of La Vie Dansante Winery has taken over the Tasting Room on site, and welcomes visitors Friday through Sunday.

There's more fun news, but that can wait til the next newsletter. In the meantime, we wish you all a happy and prosperous 2022! Thanks for your support; cheers tim

Tim Slater
Winemaker / Proprietor



Here's Ella waiting for Santa.



Here's our 2021 Family Photo; Ella, Megan, Tim and Taco.



I drew this logo myself, and you might even see the sign as you go north on 101 towards the 10th Street Exit.

MEMBERS' WINTER RELEASES



2019 *Madonne Blanc, Estate*

The S.V. Madame Blanc is our take on the traditional white wines of the southern Rhone Valley. It is named for local Mount Madonna and is a marriage of California soils and climate to a classically styled blend of estate-grown, Rhone varieties. In the 2018 vintage, the final cépage was 53% Roussanne, 21% Grenache Blanc, 21% Clairette Blanche, and 5% Picpoul Blanc. In the vineyard, we worked hard to limit vigor to help the vines focus on fruit production. With no harvest time precipitation, we safely let the fruit hang well into the fall for full phenolic ripeness. We hand-harvested and whole cluster pressed the fruit from the home ranch on several pick dates in late September and early October. Fermentation took place in neutral French oak barrels. After the barrel fermentation, the wine was matured sur-lie in the same neutral oak cooperage for seven months, with lees stirrings every two weeks. The '19 Madame Blanc displays rich tropical notes. This wine on the nose is full of guava, pineapple, pear, and light citrus. These flavors are mirrored in the glass along with white peach and has a creamy mouthfeel and long finish. The '19 Madame pairs wonderfully with shrimp scampi over fresh pasta or your favorite cheeses.

Only 188 cases were produced | Tasting Room List Price \$30



2020 *Pinot Noir, Bentrack Vineyard, Sta. Rita Hills*

This is the third release for Sarah's Vineyard with fruit sourced from the Santa Rita Hills. Located in Santa Barbara County, the Sta. Rita Hills is part of the larger Santa Ynez Valley AVA. The hills of the district run east to west, which allows cool ocean breezes from the nearby Pacific Ocean to enter the valley, providing fairly cool microclimates – perfect for growing top-flight Pinot Noir. In particular, the Bentrack Vineyard is just 10 miles from the coast and is a proven provider of exceptional Pinot fruit to many well-known labels. The Bentrack Estate lies on shale and diatomaceous soils, reminiscent of the chalky limestone throughout much of Burgundy. A resulting core of minerality runs through the rich cherry/plum character of the wine. Eleven months aging in French oak barrels, one quarter being new wood, added polish and length. The '20 Sarah's Vineyard Bentrack Pinot Noir is ever-changing in the glass and has a vast bright red fruit and floral presence with tart cherry and violets. On the palate, the fruit is complemented by spice, white pepper, and a hint of vanilla with smooth, silky tannins. This delightful Pinot Noir pairs perfectly with the recipe for Spiced Pork Tenderloin with Cherry-Thyme Pan Sauce.

Only 218 cases were produced | Tasting Room List Price \$52



2018 *Madonne, Estate*

The Sarah's Vineyard 2018 Estate Madame reflects its southern Rhone heritage through a blend of the region's traditional red varieties: 65% Grenache, 16% Syrah, 17% Mourvèdre, and 2% Counoise. Yields at harvest in our Rhone blocks were about average. We hand harvested the fruit during the last week of September and the first week of October. After destemming the whole berries, we fermented at low temperatures in small lot vats. Hand punch downs were used prior to pressing to French oak barrels for twenty months aging in primarily neutral cooperage to preserve the exceptional, complex fruit character of the blend. The '18 Madame displays fruit presence of dark cherries, raspberries, and chocolate on the nose. It is also showing delicate floral notes, along with hints of baking spice and cocoa powder. The palate echoes the aromas as well as adds blueberry, lavender, and vanilla with savory notes of pepper and baking spices on the long finish. Pair with rosemary roast chicken or ratatouille.

Only 131 cases were produced | Tasting Room List Price \$38

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2019 *Madonne Blanc, Estate*
- 2020 *Pinot Noir, Bentrack Vineyard, Sta. Rita Hills*
- 2018 *Madonne, Estate*

All-Red Wine Club

- 2020 *Pinot Noir, Bentrack Vineyard, Sta. Rita Hills*
- 2018 *Madonne, Estate*

All-White Wine Club

- 2019 *Madonne Blanc, Estate*
- 2018 *Chardonnay, Tondré Grapefield, S.L.H.*

Pinot Noir Only Wine Club

- 2020 *Pinot Noir, Bentrack Vineyard, Sta. Rita Hills*