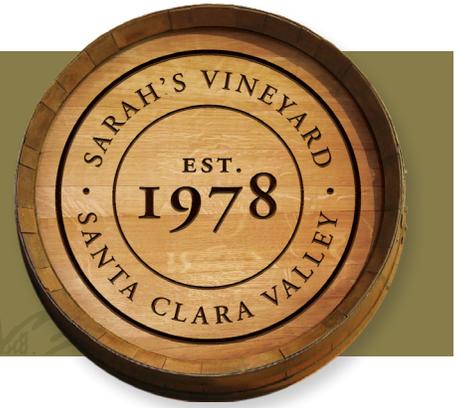


SARAH'S VINEYARD WINE CLUB NEWSLETTER



Spring Recipe Pairing



We have a fresh and simple recipe to pair with this quarter's wine club release. Scallops are the perfect way to make dinner extra special with very little extra effort! Serve the enclosed recipe of Seared Scallops with Lemon Butter Sauce alongside Orzo, Pine Nut, and Feta Salad and fresh spring veggies. Tim recommends pairing this with a glass of 2020 Tondré Grapefield Chardonnay, which will complement the meal perfectly. Enjoy!

New Spring & Summer Wine Releases



We are excited to share that we are releasing some very small lots of wines exclusively in the Tasting Room over the next couple months. The 2020 Estate Grenache Blanc was just released in April, our new 2021 Vin Gris Rosé of Pinot Noir will be released just in time for Mother's Day, 2020 Roussanne will be out mid-May, and 2021 Albariño is coming up later this summer! Check your emails for details on these new wines that will pair perfectly with warm spring and summer evenings. Being small production wines, they won't last long. Be sure to check your emails to purchase them once released, before they sell out.

Wine, Dine & Dance 2022!



We are so thrilled to announce that our summer music series will be making its return Friday evenings, May 20th through September 30th. Included in this release is a schedule for the summer series including the musicians and local caterers. These are 21+ events, no outside food or alcohol is allowed. Doors open at 6:00 pm and music begins at 6:30 pm. Be sure to check your emails and the website for the full line up and details on the music series and all our fun upcoming events.

Sundays at the Vineyard



We have invited local chefs from our wonderful community to join us on Sundays this spring and summer offering delicious food, along with acoustic soloists and duos to make your Sunday afternoons enjoyable. On these Sundays we will take reservations for patio tables and offer wines by-the-glass and bottle. Please check our website often for line up updates and details.

Latest Press



Our 2019 Muns Vineyard Pinot Noir and our 2019 Estate Chardonnay –both received 93 points. Not only did our Estate 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! Our 2020 Bentrack Vineyard Pinot Noir continues its string of successful ratings with 92 points from Wine Enthusiast.

93 POINTS	2019 SARAH'S VINEYARD MUN'S VINEYARD PINOT NOIR
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"Snappy aromas of pomegranate and blood orange rind are brisk, yet there's a soothing sense of plump rose buds as well. The tightly woven palate carries floral flavors of lavender and red-flower potpourri, with a white-pepper kick on the finish."
– Matt Kettmann | Wine Enthusiast, June/July 2021

Friends,

Bud break arrived in our vineyard about two weeks ago, relatively late this year due to the chilly weather we've had this Spring. A visit to our Estate in the next few weeks will show a curiously large difference in green growth between the various vineyard blocks. Your Proprietor has a problem with concentration and likes to grow a lot of different varieties of grapes. Well, each of these different grapes has a slightly different response to temperature and moisture, so each different block of grapes will bud out and ripen on its own schedule. There's several weeks' difference for budbreak and harvest between Pinot Noir and Cabernet Franc.

It's over a year since the huge wildfires of 2020, but for a long slow process like making wine it's current news. It's already fading into memory, but I still recall the heavy pall of smoke covering most of the state. One wildfire would be conquered, and another would spring up far away to take its place, over and over. Satellite images would show the huge plume of smoke from Northern California reaching through Wyoming as far as Minnesota.

The heavy smoke of the wildfires is a big problem for wineries, because the smoke aromas get caught up by the grapes and it can ruin the wine. There are a lot of factors involved, but basically it's a question of how strong the smoke is and how long it rests on the grapes. And the effect is mostly on red grapes and wine, but rarely an issue for white grapes and wine. Our area, despite hosting the largest fire in California history for a time, was fortunate. The strong onshore breeze from Monterey Bay never abated, and the wildfire smoke was blown into the Central Valley instead of lingering on our grapes.

Not all areas were so lucky. Two of our vineyard partners had such bad smoke problems that they didn't harvest their Pinot Noir, walking away from an entire year of work. That takes a lot of courage, and we honor them for the sacrifice they made in their commitment to quality. That demonstration of bravery leaves us with the problem of not having, for example, a 2020 Tondré Grapefield Pinot Noir. But a problem can also be an opportunity. We have a limited library stock of 2017 Tondré Grapefield Pinot Noir that we're releasing for this wine club shipment, and it comes with an envious pedigree of 92 Points from Vinous. We hope that you'll enjoy what some time in the cellar can bring out in this wine!



Tim Slater
Winemaker / Proprietor

MEMBERS' SPRING RELEASES



2020 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 '20 Tondré Grapefield Chardonnay displays enticing aromas and flavors of flowers, stone fruit, and citrus. Time in the glass offers up honeysuckle, crisp white peach, pear, and lemon zest 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 Tim's recipe for Seared Scallops with Lemon Butter Sauce.

Only 176 cases were produced | Tasting Room List Price \$38



2017 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands – Library Release

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 '17 Sarah's Vineyard Tondré Grapefield Pinot Noir has celledared gracefully and has delicate red fruit with a lovely floral bouquet of violets and crushed rose petal notes in the glass. On the palate, the soft raspberry fruit is complemented by baking spice, herbal notes, white pepper, and a hint of vanilla with smooth, silky tannins. This delightful Pinot Noir pairs wonderfully with creamy mushroom risotto.

Limited Library Wine | Tasting Room List Price \$50



2019 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 '19 Charbono displays an intense fruit presence of lush dark cherries, rich ripe blackberries, and plum. It is also showing hints of herbs, licorice, leather, and baking spice. Charbono pairs well with grilled meats from your summer barbecues, bison burger, or smoked beef brisket.

Only 174 cases were produced | Tasting Room List Price \$42

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2020 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2017 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2019 Charbono, Estate

All-Red Wine Club

- 2017 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2019 Charbono, Estate

All-White Wine Club

- 2020 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2019 Viognier, Estate

Pinot Noir Only Wine Club

- 2017 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands