Sarah's Vineyard WINE CLUB NEWSLETTER



Summer Recipe Pairing



Burgers are the perfect, simple, summer meal for your outdoor barbecue. This mushroom-filled recipe is Tim's twist on a traditional burger, using half ground beef and half mushrooms. The sautéed mushrooms in the grilled burger bring a savory, umami character to the meal that pairs wonderfully with our 2019 Besson Vineyard Syrah, or even the 2018 Muns Vineyard Pinot Noir, both featured in this quarter's wine club release. Enjoy!

Albariño & Vin Gris



This spring we released our 2021 Estate Vin Gris (Rosé of Pinot Noir). At our summer paella dinner in June, we released the 2021 Albariño. These are the perfect crisp, refreshing wines for all things summer, including our recipe for beet and burrata salad (recipe card available at the Tasting Room)! We made a small amount of both wines so we won't have these for long. Be sure to pick some up at the Tasting Room before summer is over, or we sell out!

Wine, Dine & Dance at Sarah's Vineyard



Our 2022 Summer music series is well underway and we're having so much fun! It's great to see you all again at the winery for fun Friday evenings filled with talented musicians, great food from local caterers, and your favorite S.V. wines! Please see the Wine, Dine & Dance section of the events page on our website for this season's music details and line up. Our Friday night music will continue through the end of September.

Latest Press



Our 2019 Estate Chardonnay recently received 93 Points as well as Editor's Choice from Wine Enthusiast. The 2020 Bentrock Vineyard Pinot Noir from the winter wine club release received accolades from Wine Enthusiast as well: 92 Points! If you no longer have either wine in your cellar, both of these wines are available in the Tasting Room or at our online shop at sarahsvineyard.com.

93 + Wine Enthusiast's Editor's Choice

2019 SARAH'S VINEYARD ESTATE CHARDONNAY

"This is a delicious and complex wine, harkening back to the property's Chardonnay heyday. Restrained aromas of white peach, warm toast and chamomile lead into a tense palate, where a rocky texture unleashes waves of honeysuckle and pineapple, with no lack of acidity."

- Matt Kettmann | Wine Enthusiast, June/July 2022

92 POINTS 2020 Sarah's Vineyard Bentrock Vineyard Pinot Noir

"Baked cherry, mulberry and light loam aromas show on the nose of this single-vineyard expression. Rounded flavors of plum and pomegranate are lifted by white pepper and crumpled flowers on the palate."

- Matt Kettmann | Wine Enthusiast, June/July 2022

Hi Friends,

I hope you are all doing well and enjoying life.

As usual at this time of year, I'm a little nostalgic as I gaze out at the vines, so healthy and full of life. This is my 22nd year here at Sarah's, my 22nd harvest will start in a month or so, and it feels like it comes faster every year. Like I say every year, I've been making wine for a long time now.

It's been remarkable weather this year. The winter was warm, hardly a winter at all, and the vines started to wake up early. Then March and even April were so chilly that the vines rolled over and went back to sleep. They finally woke up late, grumbling and cranky, but solid June warmth soon revived their spirits and now they look like they always do. The veraison period when the green grapes turn red is upon us now, indicating that we're about a week behind a "typical" year. Barring major fires or heat waves, we should have a good Pinot Noir vintage. As a farmer, I'm "cautiously optimistic", and our Vineyard Manager Frances is keeping a close maternal eye on her vines.

I'm so busy chasing my 3-year-old around that we had to find another Tim to run the winery. Winemaker Tim Li and his crew are busy getting ready for harvest, making sure all the critical equipment is up and running, bottling up last year's wines and looking to hire a few more cellar workers for the busy harvest.

We look forward to seeing you here at the tasting room. Next time you visit, take a peek at the new baby vines next to the parking lot - a small patch of Albariño to add to the long list of varietals we grow. As always, thank you so much for your friendship and support of Sarah's Vineyard.



Members' Summer Releases





2020 Viognier, Estate

The 2020 Sarah's Vineyard Viognier is based on this noble varietal from France's Northern Rhone. Despite a surge in its popularity in California is the 1990's, there is still relatively little Viognier planted in the state. We currently have about an acre of Viognier planted in Clock B2 of our Dwarf Oak home vineyard at Sarah's. For the '20 release, we hand-harvested and whole cluster pressed the Viognier fruit. Fermentation began using yeast "Rhone 4600" in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in the same neutral oak cooperage for ten months. The '20 Estate Viognier displays lovely aromas and flavors of stone fruit and citrus. Time in the glass offers up juicy peach flavors, honeysuckle 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 fresh pasta with a cream sauce or lightly spiced shrimp tacos.

Only 183 cases were produced | Tasting Room List Price \$34



2018 Pinot Noir, Muns Vineyard, Santa Cruz Mountains – Library Release

Our 2018 Santa Cruz Mountains Pinot Noir spotlights a unique, high elevation site. The fruit was grown on Muns Vineyard, high atop Loma Prieta in the S.C.M. Located literally on the San Andreas Fault on a ridge at 2,600 feet of elevation, the property is planted to the three main 'Dijon' Pinot Noir clones on primarily clay loam and sandstone soils. After a small-lot fermentation and barreling down, the wine saw eleven months aging in French Oak, with 33% being new wood. The 2018 Sarah's Vineyard Muns Pinot Noir is a fragrant garden in a glass. Perfumed rose and violets accent the ripe cherry and raspberry aromas, which are echoed on the palate. Running seamlessly through the wine is a bright streak of balancing, mountaintop acidity. The bright fruit is complemented by nutmeg, clove, allspice, pepper, and a hint of vanilla with smooth, silky tannins and a long finish. This delightful Pinot Noir pairs wonderfully with spiced pork chops with apple chutney or roasted pork loin with garlic mushroom sauce.

Limited Library Wine | Tasting Room List Price \$48



2019 Syrah, Besson Vineyard, Santa Clara Valley

The 2019 Sarah's Vineyard Syrah is based on the noble varietal of France's Northern Rhone, responsible worldwide for classic reds. From French Hermitage to Australian Shiraz, Syrah is one of the most popular and widely planted red wine grapes. The Syrah for our '19 vintage 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 Besson directly into the fermenter. We "cold soaked" until the onset of a robust, native fermentation before inoculating with commercial yeast. Punch downs of the cap were done by hand, three times a day. One hundred percent secondary malolactic fermentation was induced. All these careful techniques have the aim of maintaining the superb fruit and spice aromas and flavors. The '19 Syrah is rich in color and flavor with an intense fruit presence of dark cherries, blackberries, and plum. It is also showing hints of licorice, leather, and baking spice. Pair this Syrah with Tim's recipe for the Mushroomiest Mushroom Burgers on the Grill!

Only 220 cases were produced | Tasting Room List Price \$36



WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2020 Viognier, Estate
- 2018 Pinot Noir, Muns Vinevard, Santa Cruz Mountains
- 2019 Syrah, Besson Vineyard, Santa Clara

All-Red Wine Club

- 2018 Pinot Noir, Muns Vineyard, Santa Cruz Mountains
- 2019 Syrah, Besson Vineyard, Santa Clara Valley

All-White Wine Club

- 2020 Viognier, Estate
- 2019 Chardonnay, Estate

Pinot Noir Only Wine Club

• 2018 Pinot Noir, Muns Vineyard, Santa Cruz Mountains