

SARAH'S VINEYARD WINE CLUB NEWSLETTER



Winter Recipe Pairing

He's not just the proprietor and winemaker. He's also an accomplished home cook. Spending time in the kitchen is a passion for our own Tim Slater. Case in point: the recipe for Normandy-Style Pork Chops you'll find in this shipment. Easy enough for a quick weeknight supper. Elegant enough for entertaining guests. Tim shares this winter winner with us to specifically pair to the 2018 Sarah's Vineyard Sta. Rita Hills – Bentrack Vineyard Pinot Noir most members are receiving in this club selection. Enjoy and let us know your own pairing suggestions for this new addition to the S.V. Pinot portfolio.



Valentine's Day - Love The Wine You're With

Join us on Friday, February 14 from 5:30 to 7:30pm in the Sarah's Vineyard Tasting Room for our "Love The Wine You're With" event. It's the perfect way for you and your Valentine to get in the mood. Members' tickets are \$22 and include a tasting flight of three of our favorite releases, a glass of wine of your choice from the sampling, and hors d'oeuvres & sweets. Make us part of your Valentine's Day plans. Tickets available at SarahsVineyard.com in the online store.



Members' Appreciation Weekend

We've heard you! Our Members' Gratitude Day during the fall was a great concept but not long enough. So we've expanded it to a full weekend. To show our ongoing gratitude for you being the best wine club members on the planet, we will be holding our Members' Appreciation Weekend March 27 through 29. You can join us in the Tasting Room from Noon to 5 p.m. or shop online at SarahsVineyard.com with discounted flat rate shipping. Watch your email in-box for details and info on an exciting "members only" case and six-pack special available only that weekend!



@SarahsVineyard

Tim, Megan, and the S.V. crew are very active on social media. Photos and updates from the vineyards and cellars as well as latest S.V. news and events are being posted almost daily on our @SarahsVineyard Facebook, Twitter, and Instagram channels. Please follow along and join the conversations – we'd love to hear from you!



Latest Press

Wine Spectator Magazine is arguably the most influential publication in our industry. We'd be lying if we said we don't pay attention to their opinions and dance a little jig in the cellar when we score a great review from them – which has been happening quite a bit lately. We're especially proud of our uber-limited, black-label Pinot Noir Reserve – and are gratified *Wine Spectator* likes it too...

92 POINTS | 2016 SARAH'S VINEYARD PINOT NOIR, RESERVE
Wine Spectator, Oct. 16 '19 issue

"Concentrated notes of forest floor and underbrush accent dried rose petal, cherry tart and boysenberry flavors, which are refined and well-structured. Mineral and slate details show on the rich, savory finish. Drink now through 2024."

Friends,

Happy 2020! Hope your new year is off to a great start.

As you read this, we are smack dab in the middle of what passes for winter on California's Central Coast. Recent storms have replenished the soil and even left a dusting of snow atop some of our local hills. The vines, in their bare, dormant repose, are resting from last year's exertions. Block by block, row by row, our vineyard team is pruning and tying the vines – general wintertime "housekeeping" in preparation for the annual growth cycle to begin again with budbreak in the early spring.

*On the winemaking side, we are keeping busy in the cellar, finishing up fermentations and assessing the young 2019 wines, as well as bottling some previous red vintages. Assembling final blends (like the *Madonne* release in this shipment) is part science, part past experience, and part just personal taste. Over the years, we've developed a pretty successful Sarah's "house style" that reflects the unique terroir of the vineyard while also allowing for the character of each individual vintage to have a say.*

Sure hope you can stop by to see us soon. There's always something new to sample. You're likely to find myself or Megan about with perhaps our new daughter Ella in tow. And, of course, our stellar S.V. tasting room associates are always on-hand to make sure our members receive the V.I.P. status they deserve. Thank you for your support of our winegrowing efforts!


Tim Slater
Winemaker / Proprietor

MEMBERS' WINTER RELEASES



2017 Madame Blanc, Estate

The S.V. Madame Blanc is our take on the traditional white wines of the southern Rhone Valley. It is a marriage of California soils and climate to a classically-styled blend of estate grown, Rhone white varieties. In the 2017 vintage, the final cépage was 50% Roussanne, 25% Grenache Blanc, 17% Clairette Blanche, and 8% Picpoul Blanc. The 2017 vintage finally saw the return of significant winter rains after years of drought. 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 to 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 '17 Madame Blanc displays a bright, floral, fruit-forward nature. Intended for early consumption, the wine's crisp green apple, candied lime, and jasmine character will pair wonderfully with lighter fare. *Only 266 cases were produced.*



2018 Pinot Noir, Sta. Rita Hills - Bentrack Vineyard

The Santa Rita Hills is a new source region for our S.V. Appellation Series portfolio. 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 micro climates – perfect for growing top-flight Pinot Noir. In particular, the Bentrack Vineyard there 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, with a substantial portion being new wood, added polish and length. *Only 132 cases of this debut S.V. Sta. Rita Hills Bentrack Pinot were produced.*



2016 Madame, Estate

The Sarah's Vineyard 2016 Madame reflects its southern Rhone heritage through a blend of the region's traditional red varieties: 69% Grenache, 16% Syrah, 12% Mourvèdre, 2% Carignane, and 1% 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 '16 Madame displays a vast fruit presence of cherries and berries, along with cranberries, on the nose. It is also showing a pretty floral characteristic, with hints of black licorice, cinnamon and cocoa powder. The palate showcases raspberry, tea leaf, and violet components with savory notes of pepper, oregano, and thyme on the long finish. Pair with lamb skewer appetizers or roasted cauliflower with stewed vegetables. *Only 512 cases were produced.*

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2017 Madame Blanc
- 2018 Pinot Noir, Bentrack Vineyard
- 2016 Madame

All-Red Wine Club

- 2018 Pinot Noir, Bentrack Vineyard
- 2016 Madame

All-White Wine Club

- 2017 Madame Blanc
- 2016 Chardonnay, Santa Cruz Mtns.

Pinot Noir Only Wine Club

- 2018 Pinot Noir, Bentrack Vineyard