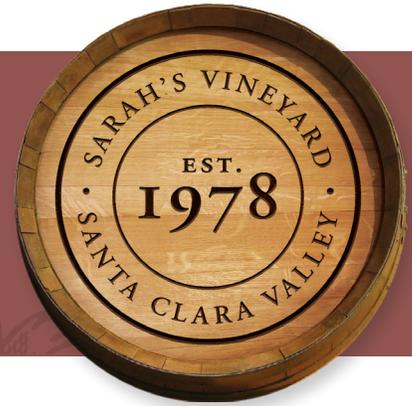


SARAH'S VINEYARD WINE CLUB NEWSLETTER



Summer Recipe Pairing

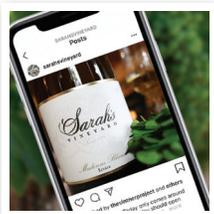
One benefit (at least for us) of the shelter-in-place has been the extra time Tim and Megan have been spending in the kitchen, working their culinary magic and trying new dishes that they can share with club members. Case in point: an easy, delicious summertime entrée of Scallops with Tomatoes and Pesto that you'll find on the enclosed recipe card and on the members' pages of SarahsVineyard.com. Open a bottle of S.V. Viognier and get cooking!



S.V. Tasting Room Update

It's summertime – at Sarah's, that usually means lots of visitors, picnicking, and our annual Friday night music series. Of course, things are very different this year and we've had to forgo many of our traditional activities and programs. But hopefully by the time you read this, we will have re-opened at least part of our guest operations at S.V. Like you, we are watching the news and Governor's daily briefings for advice and best practices. While we are anxious to see all of our members again, our number one planning priority is to offer a safe and enjoyable experience for both our guests and our employees when we re-open.

We will most likely be re-opening just our outside areas to our members to begin with. We are instituting a new Tock reservations system to manage tasting visits to Sarah's and for scheduling wine pick-ups. A members' email will be sent outlining available visiting and pick-up options through the online Tock system. Thank you in advance for your patience and understanding as we get up to speed again in welcoming you to Sarah's Vineyard.



@SarahsVineyard

Thanks, also, for all the love being thrown our way by our club members on our social media platforms. Yes, we know everyone has a Facebook, Instagram, and Twitter following these days. But our posts and accompanying photos and videos are really cool and the very best way to keep up on all the latest Sarah's Vineyard news and happenings – including visitor re-opening efforts. If you haven't already, please join the conversation!



Latest Press

The hits just keep on coming! We just received news of a really nice review from Wine Enthusiast Magazine: 92 Points for the Sarah's Vineyard Tondre Grapefield Chardonnay that was featured in your spring shipment. The accolade will appear in the magazine's October issue. You'll find a few bottles of this perfectly-balanced white in the SarahsVineyard.com online shop – of course your member's discount applies. Grab your share now...

92 POINTS	2018 SARAH'S VINEYARD CHARDONNAY, TONDRE GRAPEFIELD Wine Enthusiast, October 2020 issue
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Friends,

Hope this finds you safe and well.

As I write this looking out my window, summer is in full swing here at Sarah's. In the vineyards, veraison is underway in our Pinot Noir blocks; the small, hard berries are turning from bright green to their normal purple hues and are beginning to soften. We've had a string of warm days recently but, as always, our unique location on the western edge of the valley means we receive nearby Monterey Bay's natural air conditioning through the Mt. Madonna pass. This daily dose of fog and wind mitigates the heat and allows for slow, gentle ripening – always a good thing when you are talking fine wine grapes.

We had a cool start to the year and the grapes are running about 2 weeks behind "normal." I expect the Pinot Noir harvest to begin around the third week of September. I anticipate a darker fruit character this year: black cherry and blackberry as opposed to red cherry and raspberry.

We sure miss seeing our club members at the winery. By the time you receive this summer shipment, we will hopefully have re-opened some of our visitor operations, at least outdoors. In the meantime, many thanks for your friendship. We greatly appreciate your kind words of support and your continuing patronage through the Sarah's Vineyard club and your wine purchases – whether online or through curbside pick-up.

Our club members are a very important part of our Sarah's Vineyard team! I look forward to your feedback on these latest club release wines.


Tim Slater
Winemaker / Proprietor

MEMBERS' SUMMER RELEASES



2018 Viognier, Estate

The 2018 Sarah's Vineyard Viognier is based on this noble variety of France's Northern Rhone. Despite a surge in its popularity in California in the 1990s, there is still relatively little Viognier planted in the state. We currently have about an acre of Viognier planted in Block B2 of our Dwarf Oak home vineyard at Sarah's. For the '18 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 '18 S.V. Viognier showcases the varietal's exotic appeal: fragrances of flowers and perfumed white peach and pear mingle with an element of spice. On the palate, you'll find citrus, peach, pear, and a creamy middle from the sur-lie with just a touch of minerality on the finish. A perfect summer pairing with the Scallops With Tomatoes and Pesto recipe included in this shipment.

Only 248 cases were produced | Tasting Room List Price \$32



2018 Pinot Noir, Muns Vineyard, Santa Cruz Mountains

Our 2018 Santa Cruz Mountains Pinot Noir spotlights a unique, high elevation site. It 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 berry aromas. The cherry/berry combination is echoed on the palate. Running seamlessly through the wine is a bright streak of balancing, mountaintop acidity. A light touch of vanillin-oak and mid-weight tannins provide structure and a long finish. This stellar Pinot from nearby in the Santa Cruz Mountains should prove a perfect pairing with a wide variety of foods - think roast salmon, herbed chicken, or a duck confit salad.

Only 528 cases were produced | Tasting Room List Price \$48



2017 Syrah, Besson Vineyard, Santa Clara Valley

The 2017 Sarah's Vineyard Syrah is based on the noble variety 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 '17 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 fermentor. 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 had the aim of maintaining the superb fruit and spice aromas and flavors. Tim's tasting notes: "The nose displays fresh blackberries, boysenberry, plum sauce, violets, and a typical touch of white pepper. The palate echoes the fruit and spice aromas with the addition of a bit of smoked bacon and cinnamon. Should be sensational with almost any grilled meats or tomato-sauced dishes."

Only 216 cases were produced | Tasting Room List Price \$32

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2018 Viognier, Estate
- 2018 Pinot Noir, Muns Vineyard, S.C.M.
- 2017 Syrah, Besson Vineyard

All-Red Wine Club

- 2018 Pinot Noir, Muns Vineyard, S.C.M.
- 2017 Syrah, Besson Vineyard

All-White Wine Club

- 2018 Viognier, Estate
- 2017 Chardonnay, S.C.M.

Pinot Noir Only Wine Club

- 2018 Pinot Noir, Muns Vineyard, S.C.M.