

SARAH'S VINEYARD WINE CLUB NEWSLETTER



Spring Recipe Pairing



Jambalaya is a fresh and hearty meal that you can cook in one pot – so you get to spend more time doing what you want and less time washing lots of dishes! As the days begin to warm up, it's great to have a simple meal in your repertoire that comes together in under an hour (including prep). Both Pinot Noir and Chardonnay complement this meal, but we find Chardonnay pairs best with spicier versions of the recipe. We love hearing what you're creating in your kitchens - be sure to share with us!

New Spring & Summer Wine Releases



We are excited to share that we have just released some very small lots of wines exclusively for the Tasting Room just in time for the warm days and nights ahead! The 2024 Rosé of Pinot Noir, 2024 Picpoul Blanc, and 2024 Roussanne are now available. These new wines pair wonderfully with warm spring and summer evenings and are the perfect addition to any picnic. Being small production wines, they won't last long. Be sure to purchase yours before they sell out.

Wine, Dine & Dance 2025!



We are so thrilled to announce that our summer music series will be making its return Friday evenings, July 11th through October 31st. Included in this release is the music schedule for the summer series. These are 21+ events, no exceptions. Doors open at 6:00 pm and music is from 6:30-8:30 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.



Latest Press



Our 2022 Sarah's Vineyard Rancho La Viña Pinot Noir received 92 points from Wine Spectator which repeats our successful rating with our 2021 vintage also receiving 92 points from Wine Spectator. If you'd like to purchase more of either of these wines, a very limited amount are available at the SarahsVineyard.com online shop or at our Tasting Room.

92 | 2022 SARAH'S VINEYARD PINOT NOIR,
POINTS | RANCHO LA VIÑA

"Displays seductive notes of black cherry and blackberry compote lined with black tea, mesquite and mulling spice hints. There's a velvety feel through the finish, with just enough cut to keep this lush red honest. Drink now through 2028."

– James Molesworth | Wine Spectator, September 2024

Hello Friends,

Spring has sprung, and I bet you are wondering what is happening in the vineyards and the winery. In the vineyards, we are done pruning and mowing, and we are watching the green shoots pop up across our 24 beautiful acres. In the winery, we are getting the next round of sparkling wine ready to be released. You're going to have to trust me on this: it's good.

But I just glossed over the hard work of production because, for me, the most important part of my day this time of year is not in the winery, vineyard, or tasting room.

When the vineyard is quiet, my goal is to be home early enough to watch my 4-year-old son, Adam, play in our backyard before dinner. His play is usually creative and destructive, especially to his clothing. In my oasis of a backyard, the light is dimming but the warmth of the sun still shines on my face. The air smells of citrus and rose blossoms, and every now and then a hummingbird might fly by to sample some nectar (soon to be chased off by our persistent puppy). I get a lot of joy and fulfillment, too, by cooking for my family while my wife and son play in the yard. Adam rarely eats what I cook, but that is why God created string cheese. After bedtime, my wife and I relax and watch TV. Currently, Korean dramas are a big hit in the house (if you are into revenge stories, check out "The Glory"). And that is a wrap for my springtime nights. It is a simple, enriching existence that brings a little happiness to my every day.



Spring has sprung at Sarah's Vineyard and for the Houston family. There will be a lot of work ahead as harvest approaches, but this spring makes all of the fall worth it.

Respectfully,

Jonathan Houston, Winemaker

MEMBERS' SPRING RELEASES



2023 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 2023 Sarah's Vineyard Tondré Grapefield Chardonnay displays enticing aromas and flavors of white flowers and bright citrus. Time in the glass offers up flavors of lemon zest, pear, lemon curd, and pastry crust with a long finish of spice and vanilla. The balance of bright acidity and just a touch of creaminess from the primarily neutral French oak barrels make this wine a great match for our recipe for Sarah's Jambalaya.

Only 150 cases were produced | Tasting Room List Price \$42



2023 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands

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 the 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 '23 Sarah's Vineyard Tondré Grapefield Pinot Noir has cellared beautifully and has delicate red fruit and spice with a lovely floral bouquet in the glass. On the palate, the rich raspberry, ripe strawberry and pomegranate are complemented by baking spice, and a hint of vanilla with smooth, silky tannins with a long finish. This delightful Pinot Noir pairs wonderfully with a grilled mushroom burger and truffle fries.

Only 158 cases were produced | Tasting Room List Price \$55



2022 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 28 months in 10% neutral French oak barrels. The '22 Charbono displays an intense fruit presence of lush dark black and blue fruit: ripe black cherry, blueberry, and blackberry. This wine also has layers of tobacco, leather, cloves and baking spice. The 2022 Sarah's Vineyard Estate Charbono pairs well with hickory-smoked beef brisket – the perfect wine to pair with meat for your summer barbecues.

Only 105 cases were produced | Tasting Room List Price \$48

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Sarah's Wine Club

- 2023 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2023 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
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All-Red Wine Club

- 2023 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands
- 2022 Charbono, Estate

All-White Wine Club

- 2023 Chardonnay, Tondré Grapefield, Santa Lucia Highlands
- 2023 Viognier, Estate

Pinot Noir Only Wine Club

- 2023 Pinot Noir, Tondré Grapefield, Santa Lucia Highlands