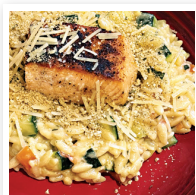


SARAH'S VINEYARD WINE CLUB NEWSLETTER



Summer Recipe Pairing



This recipe is such a quick and easy meal to pull together, and the combination of fresh fish and creamy orzo is delicious! This meal pairs wonderfully with our 2024 Sarah's Vineyard Viognier, but would also be equally delicious with the 2023 Muns Vineyard Pinot Noir or the 2022 Estate Grenache. You can't go wrong pairing it with any wine from this quarter's wine club release. Cheers! We love to hear your creative pairing ideas. Please share them with us or post your pictures online and tag @sarahsvineyard!

Monthly Member Nights



Wine Club Members: Join us on the 2nd Thursday of every month for a night to gather! Bring your friends and get to know your fellow wine club members. Each month we will do something different for you to enjoy. Wine will always be available by the glass or bottle. These are 21+ events. See the website for this month's member night.

Rosé of Pinot Noir, Picpoul Blanc, Roussanne



In need of a perfectly chilled glass of wine on a hot summer day? We have three great wines to choose from. Our Rosé of Pinot Noir with strawberry, peach, and watermelon notes, Picpoul Blanc with notes of citrus blossom, white peach, and green apple, and our 2024 Roussanne with flavors of honeysuckle, pear, and golden apple are the perfect pairings for everything this summer. Enjoy them on a warm summer evening, or they perfectly complement your picnic. Being small production wines, they won't last long. They are available in the Tasting Room or online until they sell out.

Wine, Dine & Dance at Sarah's Vineyard



Our 2025 Summer music series is well underway and we're having so much fun! It's great to see all the familiar and new faces at the winery for fun Friday evenings filled with talented musicians (many new to Wine, Dine & Dance this year), great food from local caterers, and your favorite S.V. wines! As a friendly reminder, these are 21 and Over Only evenings. Please see the Wine, Dine & Dance section of the events page on our website or scan the QR code for this season's music details and lineup. This year, we have extended the season, and our Friday night music will continue through the end of October. Our final Wine, Dine & Dance will be on Halloween – come in costume and join us for a frightfully good time with David Johnson!



Hello Friends,

August means that harvest is right around the corner. However, this year, the grapes are fashionably late to the harvest party. All in all, harvest might be two weeks later this year. This will give us at the winery much needed time to finish projects and get everything ready for a new season.

It is always nice to look back on another growing season as you prepare for the next and the wines we are releasing showcase three very different vintages. One hot, one cold, one who couldn't decide what it wanted to be. All unique and wonderful in their own right because of the story they tell. That is what makes a wine worth making: the stories that come along with it. I am looking forward to adding the 2025 harvest to Sarah's story.

Cheers,

*Jonathan Houston,
Winemaker*

Latest Press | Our wines are racking up the points!

Our latest all-estate allotment from fall contained the 2022 Estate Pinot Noir. We are excited to share that we received an accolade of 94 Points from Wine Enthusiast! We also received 92 Points for our 2023 Rancho La Vina Pinot Noir and 91 Points for our 2021 Estate Madonne. These wines are available in the Tasting Room or at our online shop at sarahsvineyard.com.

2022 SARAH'S VINEYARD ESTATE PINOT NOIR

"Baked plum, cherry pie filling, clove and cardamom aromas make for a jubilant, slightly stewed fruit nose on this estate bottling. The palate is hearty and fresh, pairing boysenberry and black plum with chai and licorice flavors, all very well integrated."

-Matt Kettmann, September 2025



MEMBERS' SUMMER RELEASES



2024 Viognier, Estate

The 2024 Sarah's Vineyard Viognier is based on this noble varietal from France's Northern Rhone. Despite a surge in its popularity in California in the 1990's, 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 '24 release, we hand-harvested and whole cluster pressed the Viognier fruit. Fermentation began in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in neutral barrels for six months. The '24 Estate Viognier displays aromas and flavors of citrus, white and orange blossom, and honeysuckle. Time in the glass offers up ripe yellow peach and lemon meringue pie with a bright, crisp finish. The balance of bright acidity and a hint of creaminess from the primarily neutral French oak barrels makes this wine a great match for Tim's recipe for Salmon on Orzo.

Only 108 cases were produced | Tasting Room List Price \$38



2023 Pinot Noir, Muns Vineyard, Santa Cruz Mountains

Our 2023 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 30% being new wood. The 2023 Sarah's Vineyard Muns Pinot Noir is fragrant with ripe red and blue fruits, cherry, blueberry, raspberry, and spice aromas, which are echoed on the palate. The bright, rich fruit is complemented by pastry crust, allspice, and a hint of vanilla with smooth, silky tannins and a long finish. This delightful Pinot Noir pairs wonderfully with a burger with grilled mushrooms and caramelized onions on a toasted brioche bun.

Only 192 cases were produced | Tasting Room List Price \$55



2022 Grenache, Estate

The 2022 Sarah's Vineyard Grenache comes from Sarah's estate and is generally used exclusively in our Madonne Rhone blend. This is the first time since 2016 that we have released a Grenache, and we are really excited about it. We hand-harvested and destemmed the whole Grenache berries 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. Aged 18 months in neutral French oak barrels. All these careful techniques have the aim of maintaining the superb fruit and spice aromas and flavors. The '22 Grenache is big and soft, rich in color and flavor with an intense red and black fruit presence of strawberry, black plum, dark cherries, and red raspberries. It also shows hints of leather and baking spice. Pair this Grenache with a roasted rosemary chicken and fresh grilled garden vegetables.

Only 167 cases were produced | Tasting Room List Price \$45

WINE CLUB SHIPMENT CONTENTS

Sarah's Wine Club

- 2024 Viognier, Estate
- 2023 Pinot Noir, Muns Vineyard, Santa Cruz Mountains
- 2022 Grenache, Estate

All-Red Wine Club

- 2023 Pinot Noir, Muns Vineyard, Santa Cruz Mountains
- 2022 Grenache, Estate

All-White Wine Club

- 2024 Viognier, Estate
- 2022 Chardonnay, Estate

Pinot Noir Only Wine Club

- 2023 Pinot Noir, Muns Vineyard, Santa Cruz Mountains