

SARAH'S VINEYARD WINE CLUB NEWSLETTER



Summer Recipe Pairing



The recipe for this quarter's wine club release comes from Tim's kitchen: Grilled Pork Tenderloin with Rosemary Cherry Glaze with Charred Zucchini and Couscous. This menu is exceptionally well-suited to Grenache. Tim's notes for this meal: "The key to the glaze is to keep the cherry glaze from becoming too sweet. The addition of rosemary adds a little savory umami character, and some acidity makes it feel more Southern Rhône and less like barbecue sauce. If I were serving this at a summer dinner in Crystal Bay overlooking the lake, I'd start with olives and Marcona almonds, serve this pork entrée, and finish with a simple peach tart, grilled peaches, or a cherry clafoutis. The Grenache would carry through the entire meal."

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 offers a new activity for you to enjoy – or just grab dinner or some snacks and come to relax with friends. Wine will always be available by the glass or bottle. These are 21+ events. Check our website for the month's member night activities. This month we will be doing something a little different with our Summer Wine Club Release, a BBQ picnic, and line dancing – we hope you can join us!

Rosé of Pinot Noir, Albariño, Picpoul Blanc, Marilyn's Block Chardonnay



In need of a perfectly chilled glass of wine on a hot summer day? We have four great wines to choose from. 2025 Rosé of Pinot Noir: notes of strawberry and watermelon, 2025 Estate Albariño: peach and golden apple, 2025 Picpoul Blanc: lemon zest and citrus blossom, and our 2025 Chablis-style stainless Marilyn's Block Chardonnay: bright, crisp citrus. Whichever you choose, they are the perfect pairings for everything this summer. Enjoy them on a warm summer evening or as the perfect complement to 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 2026 Summer music series is well underway and we're having so much fun! We love seeing our friends and members, plus all the new faces at the winery for fun Friday evenings filled with talented musicians, great food from local caterers, and your favorite S.V. wines! As a 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 line up. Friday night music will continue through the end of October.



Hello Friends,

This year will be the earliest harvest in this millennium and winemakers are freaking out a little about it. You could say it is the topic du jour. Some of our Pinot Noir was going through veraison in late June, three weeks earlier than we would expect. For us, that means that we bottled a little early to try to get ahead of the season. Over 3 days last week, we bottled 15 different wines in a sprint effort to finish last year's work before this year begins.

Meanwhile, ripening is happening very fast, and I expect to be picking Pinot Noir within the next few weeks. I am looking forward to another harvest with all the challenges and opportunities it brings.

Cheers,

Jonathan Houston,
Winemaker



2022 SARAH'S VINEYARD
CREMANT D'MADELINE SPARKLING WINE
"Sprightly aromas of white flowers meet with a lively yeast streak on the nose of this bubbly. The palate is pithy in texture, with citrus peel and white flower flavors proving refreshing."
-Matt Kettmann | Wine Enthusiast | July 2026

Latest Press

2023 SARAH'S VINEYARD
SYRAH, BESSON VINEYARD

"From a historic vineyard that's home to ancient vines, this bottling begins with dark cherry, melted licorice and rugged woodspice on the nose. The palate is fresher and quite peppery, balancing the ripe roasted cherry flavors."
-Matt Kettmann | Wine Enthusiast | May 2026



MEMBERS' SUMMER RELEASES



2025 Viognier, Estate

The 2025 Sarah's Vineyard Viognier is based on this noble varietal from France's Northern Rhône. 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 '25 release, 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 oak for ten months. The '25 Estate Viognier displays aromas and flavors of citrus, white blossom, and tropical notes. Time in the glass offers up lemon and lime zest, golden kiwi, and a bright, crisp finish. The balance of bright acidity and a hint of creaminess from the primarily neutral French oak barrels make this wine a great pairing with a chicken pot pie with its buttery, flaky crust and fresh seasonal herbs.

Only 123 cases were produced | Tasting Room List Price \$38



2024 Pinot Noir, Muns Vineyard, Santa Cruz Mountains

Our 2024 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 of aging in French Oak, with 30% being new wood. The 2024 Sarah's Vineyard Muns Pinot Noir is fragrant with ripe cherry, blueberry, raspberry, and baking spice aromas, which are mirrored on the palate. The bright, rich fruit is layered with allspice and a hint of vanilla, with smooth, silky tannins and a long finish. This delightful Pinot Noir pairs wonderfully with a spice-rubbed, pan-seared salmon.

Only 166 cases were produced | Tasting Room List Price \$55



2023 Grenache, Estate

The 2023 Sarah's Vineyard Grenache comes from Sarah's estate and generally is used exclusively in our Madonna Rhône blend. 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 '23 Grenache is big, ripe, and soft, rich in flavor with intense red fruit presence of strawberry, plum, cherries, and raspberries. It also shows hints of darker berries and baking spice. Pair this Grenache with Tim's recipe for Grilled Pork Tenderloin with Rosemary Cherry Glaze, Charred Zucchini & Couscous.

Only 117 cases were produced | Tasting Room List Price \$45

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Sarah's Wine Club

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- 2023 Grenache, Estate

All-Red Wine Club

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

All-White Wine Club

- 2025 Viognier, Estate
- 2023 Chardonnay, Estate

Pinot Noir Only Wine Club

- 2024 Pinot Noir, Muns Vineyard, Santa Cruz Mountains