Fall 2026

Sarah's Vineyard
Wine Club Newsletter

Member Appreciation Week



We love our members! We are so thankful for our dedicated wine club members, so we are excited to set aside an entire week to recognize you: November 9th through 15th! We will be offering 'members-only' specials as a thank you for your support of our winegrowing efforts! Watch your email inbox for details on our week of gratitude. This is a perfect time to stock up your cellar for the upcoming holidays!

Fall Wine Club Release Party



Save the Date for November 12th for our fall wine club member tasting. We'll taste through our brand-new wine club releases – all from our estate. After the tasting, enjoy wines by the glass and bottle, plus live music and food from R&R Tacos. Members receive two complimentary tickets to attend and can purchase additional tickets to bring friends. We can't wait to see you all here for a fun evening, 21 and over only. Check your email inbox for details and to make reservations.

Holiday Sip & Shop



We are excited about our annual Holiday Sip & Shop taking place on Sunday, November 8th from 11:30-4pm. Get a head start on your holiday shopping! Browse unique, artisan-made local gifts while enjoying live music, food from Khwantas Thai Kitchen, and your favorite Sarah's Vineyard wines, available by the glass or bottle. Santa will be visiting 1:00 – 2:00 pm! Check out our website's Events page for details and the list of vendors at this free event.

Hosting Your Holiday Event



As the holidays rapidly approach, please let us know if you are looking for a venue to host your holiday event, special occasion, or corporate team-building activities. Contact events@sarahsvineyard.com for more information.

Holiday Night Market at SV



Save the Date – Thursday, December 10th – and join us from 4:00 – 8:00 pm for a family-friendly, fun evening. Shop from local artisan vendors to help complete your holiday gifting. Your favorite SV wines will be available by the glass and bottle, delicious food from a local vendor, plus a hot cocoa bar for the kids! Keep up to date on all events by checking the events page on our website often!

Hello Friends,

Within the next few weeks, I will finish tending to the earliest harvest in Sarah's Vineyard History! Our last harvest, a full month early, took place in early October. Now, I am pressing the last of the reds and will get them in barrel to sleep and go through the secondary fermentation over the winter. Despite the condensed timeline, the quality on both early and late grapes seems very high so far. I wonder what I will do if there ever is 2 similar harvest years in a row. Luckily Mother Nature keeps us on our toes!

Cheers,

Jonathan Houston,
Winemaker



Members' Fall Releases



2024 Chardonnay, Estate

Only 136 cases were produced | Tasting Room List Price $42

The Sarah's Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970's, this label has been responsible for our world-class reputation growing this noble grape. Barrel fermented with secondary malolactic conversion induced. The wine was aged for 11 months in French oak cooperage with twice-monthly stirring of lees.
Pair with a creamy fettucine alfredo with grilled chicken. Enjoy now through 2035.

94 Points, The Wine Palate: ***The 2024 Chardonnay Estate is scented of ripe pears and honeydew melon, followed by hints of allspice, toasted almonds, and candied ginger. The light to medium-bodied palate is refreshing, with lovely purity and a nice, long, spicy finish.*** *- Lisa Perrotti Brown (August 2026)*



2024 Pinot Noir, Estate

Only 184 cases were produced | Tasting Room List Price $60

Our S.V. Estate Pinot Noir adds new meaning to the term "homegrown," as some of the vines from which it is drawn are mere steps from the tasting room. Having complete "dirt to bottle" quality control ensures this limited release is a special one. The Pinot Noir we picked from the various home ranch blocks in September 2024 was of excellent quality, with near-perfect flavors and acids and deep, rich color. After a cold soak, fermentation began using yeast RC212 in a stainless-steel tank. Pump overs of the cap occurred twice daily before pressing and "barreling down" for eleven months of aging in small French oak cooperage, thirty-five percent of which was new wood. The wine was bottled in August 2025 and allowed over a year in the bottle before being released to our members. *You can serve the 2024 Estate Pinot Noir with a mushroom parmesan risotto with fresh herbs or enjoy a glass on its own. Recommended drinking window: now through 2035.*

94 Points, The Wine Palate: ***Pale ruby-purple in color, the 2024 Pinot Noir Estate features notes of cranberry sauce, raspberry preserves, and violets with wafts of cinnamon stick and orange peel. The medium to full-bodied palate delivers a lightly chewy texture with a refreshing line and a long, spicy finish.*** *- Lisa Perrotti Brown (August 2026)*



2023 Cabernet Sauvignon, Estate

Only 147 cases were produced | Tasting Room List Price $52

Our seventh Estate Cabernet Sauvignon release to our S.V. members is a tribute to the early winegrowing days of our region. This grape was one of the first varieties planted in the Santa Clara Valley, well before the Civil War. We grow these grapes with great care and attention, with a highly restricted yield, to develop the excellent concentration we find in the wine. This limited estate release was hand-harvested, saw extended maceration to create depth of flavors, color, and tannins. It was then fermented in small lots and matured in 25% new French oak for 15 months. The light percentage of new oak adds a delicate enhancement to the wine without overshadowing the natural deliciousness. The result of meticulous winegrowing is a very well-balanced wine. *The 2023 Estate Cabernet is the perfect accompaniment to the enclosed recipe for Cabernet-Braised Beef Short Ribs. Enjoy now through 2038.*

93 Points, The Wine Palate: ***Medium to deep garnet-purple in color, the 2023 Cabernet Sauvignon Estate opens with notes of red currant jelly, red plums, and Provence herbs, followed by nuances of pencil shavings and damp soil. The medium to full-bodied palate is bright and savory with lightly chewy tannins and a refreshing line, finishing with an herbal lift.*** *- Lisa Perrotti Brown (August 2026)*

Wine Club Shipment Contents

Sarah's Wine Club

- *2024 Chardonnay, Estate*
- *2024 Pinot Noir, Estate*
- *2023 Cabernet Sauvignon, Estate*

All-Red Wine Club

- *2024 Pinot Noir, Estate*
- *2023 Cabernet Sauvignon, Estate*

All-White Wine Club

- *2024 Chardonnay, Estate*
- *2024 Grenache Blanc, Estate*

Pinot Noir Only Wine Club

- *2024 Pinot Noir, Estate*