

# 2018 Fall Club Tasting Notes

## **2016 Sauvignon Blanc Indian Springs Sonoma Valley– George's Block \$30**

This vineyard is located just 4 miles from the winery in Glen Ellen... nothing better than supporting very local farmers! Unfortunately, this wine is the second to last vintage of this block, as the vineyard burned in the fires last year. Fermented and aged in all stainless steel tanks, this is a very lean, crisp, and tart Sauvignon Blanc with grapefruit and lemon zest flavors. This wine is always one of our Member favorites, so be sure and grab this and next vintages while we have them!

## **2016 Chardonnay, Laurel Hill Vineyard Sonoma Valley, "Reserve" \$45**

Only 8 barrels made, 50% were new French Oak. With 100% malolactic fermentation, you will get very nutty aromas of toasted hazelnut and almond, yet it still has a nice, crisp crabapple brightness on the finish. As our Winemaker Mike calls this his "FTB" (Full Tilt Boogie) and would suggest pairing it with a butternut squash soup or seared scallops.

## **2017 Riesling, Lions Lair at Hollister Hill, Sonoma Mountain "Cuvée Willi" \$30**

Planted in 2014, this is our very first vintage of Riesling! Willi Schaefer is known as one of the premier producers of Riesling in Germany, and also one of Jeffrey's heroes. So of course when making this wine, we tried our best to make it in the true German Style. Jeffrey describes this wine like a classic "Sweet Tart" candy. With 4% residual sugar, flavors of apricot and a nice tangy finish, we couldn't agree more. From the one acre we planted, we only produced 75 cases. Jeffrey has kept quite a few for himself so get it while you can!

## **2014 Pinot Noir, Laurel Hill Vineyard, Sonoma Valley "Estate Bottled" \$45**

Our Laurel Hill Vineyard is tucked into a little valley at the foot of Sonoma Mountain that stays relatively cool, ideal for Pinot Noir grapes to thrive. We made this wine like our Reserve style wines in 50% new French Oak. It is somewhat earthy, with a hint of cinnamon spice, and a tart raspberry and cranberry finish. This medium bodied, classic Pinot Noir will pair well with Thanksgiving dinner or your Best Fall Favorites! **Gold Medal Winner at the Sonoma County Harvest Fair**

## **2014 Grenache, Rossi Ranch Vineyard, Sonoma Valley– "Jeffrey's Cuvée" \$40**

Another local vineyard, The Rossi Ranch is just a few miles from the Winery. This Grenache is smooth on your palate, with aromas of dried cherries and leather. Like our Pinot Noir, this is also a medium-bodied red that pairs perfectly with salmon or roast chicken. This is a wine that you can drink now, or hold on to for another 3-5 years.

**Gold Medal Winner at the Sonoma County Harvest Fair**

## **2013 Zinfandel Laurel Hill Estate, Sonoma Valley "21st Anniversary" \$30**

For those of you who like their Zin's ripe and jammy, this wine is for you! The "20th" Anniversary sold so well that we had to make this special 21st Anniversary wine! Ripe and fruit forward, this wine doesn't have to age at all, so feel free to DRINK IT NOW!!

**Gold Medal Winner at the Sonoma County Harvest Fair**

**2014 Zinfandel, Ricci Vineyard, Russian River Valley "Karen's Cuvée" \$40**

This is one of our flagship vineyards; planted in 1951, this old vine Zinfandel produces low yields with concentrated flavors of plum and blackberry cobbler. Smooth with hints of oak (mostly from the combination of French & American Oak barrels) this wine has never **NOT** won a gold medal! It is drinking very nicely now, but you could also hang onto it for 3-5 years.

**Gold Medal Winner at the Sonoma County Harvest Fair**

**2015 Alicante Bouchet, Kunde Ranch Vineyard, Sonoma Valley \$35**

Known as the "Noir de Noirs" or the "Blackest of the Black", this is one of the few grapes that actually has red juice. A "hybrid" grape created in 1866, Alicante Bouchet was "parented" by Petit Bouchet and Grenache grapes, it was created to have thick hearty skins to resist rot and to darken the color of other wines. With notes of maple syrup on the nose it smells sweet, but finishes with firm tannins. Great with Grilled Steak or Mushroom Risotto! **Gold Medal Winner at the Sonoma**

**County Harvest Fair**

**2014 Petite Sirah, Sodini Ranch, Russian River Valley "Rob's Cuvée" \$35**

Consistently one of our biggest Reds, this wine will continue to improve over the next 5-8 years, or if you just can't wait, feel free to decant this monster for a few hours before drinking. If it still isn't breathing at that point, apply mouth-to-mouth! (Smile!) This younger wine has rich earthy aromas with hints of bacon and black pepper, and flavors of blueberry and brown spice on your palate with a long tangy finish. Pair with big and rich dishes!

**2014 Cabernet Sauvignon, Delaney Family Vineyard, Sonoma County "Elspeth's Cuvée" \$45**

Unlike the Petite Sirah, this wine is ready to drink now. This vineyard sits on the valley floor so it benefits from the rich soil, plentiful sunshine, and the vines aren't subjected to the same stress as high-elevation Cabernets. Aromas of black cherry with flavors of black currant and creamy vanilla on your palate. This wine finishes soft and velvety, and would be perfect for your Holiday Dinners! **Gold**

**Medal Winner at the Sonoma County Harvest Fair**

**2014 Malbec, Los Chamizal Vineyard, Sonoma Valley, Reserve "Katie's Cuvée" \$60**

"I'm in the theatre... Milk Chocolate. Caramel and saddle leather... It's 'Milk Duds'!" (Jeffrey Mayo)  
This is a classic Malbec; intensely dark and inky in color. However, smooth, supple and silky on the palate with notes of strawberry and rhubarb. It's no wonder that out of 47 Malbec's entered into the Harvest Fair, this wine won **Best of Class and Double Gold!** Grab it while you can!

**2014 Cabernet Franc, Los Chamizal Vineyard, Sonoma Valley, Reserve "Stuart's Cuvée" \$55**

From the same vineyard as the Malbec; have some fun and invite friends over and open both wines together to compare them! Big, rich, with a fuller body than the Malbec, this 100% Cabernet Franc has firm tannins with lots of grip. Classic flavors of black fruit, leather and dried herbs on the finish.

**Best of Class and Double Gold at the Sonoma County Harvest Fair**