

AUGUST 2020 CLUB SELECTIONS



2017 OJAI VINEYARD 'BIEN NACIDO' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA

Adam Tolmach has been making wine in his idyllic hometown of Ojai, California, just inland from Santa Barbara, for over 30 years. After graduating with a degree in Enology and Viticulture from UC Davis in 1976, Adam's first wine job was at Zaca Mesa in Santa Barbara where he met Jim Clendenen. The two of them decided to go out on their own and started Au Bon Climat in 1982, riding a wave of success together for almost a decade. After roughly ten years, they both realized they were headed in different stylistic directions and Jim became the sole owner of Au Bon Climat in 1991. Adam, on the other hand, had been making a little Syrah and Sauvignon Blanc from a small backyard vineyard he planted in Ojai since 1983. After he and Jim split, that experience became the launching pad for Ojai Vineyard.



Despite the Ojai Vineyard name, Adam today doesn't own any vines. Instead he has long-term contracts for small, carefully selected parcels across the Central Coast, allowing him to control the farming to his exacting standards. In his evolution as a winemaker, Adam has gradually backed off on the amount of new oak he uses, and today picks his fruit earlier than in the past to showcase the brighter flavors and vibrant acidity that come from meticulously farmed fruit. In our view, Ojai Vineyard wines have never been better. They continue to gain loyal fans with every new release.



The grapes for this 100% Pinot Noir were sourced from the Bien Nacido Vineyard and harvested at moderate levels of ripeness. The wine was vinified in oak (30% New French) and subsequently aged for 15 months.



Deep red with a garnet rim. Fresh aromas of ripe, red cherry and dried sage. The palate is juicy, showing sour cherry, rhubarb, strawberry tart and pie crust. The finish is bright and tapers away softly.



RED CELLAR TRIO SELECTION

- SUGGESTED RECIPE: Garden-Style Eggplant Parmesan
- RECOMMENDED CELLARING: 3 - 5 years
- RETAIL: \$45.00
WINE CLUB MEMBER: \$38.25

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2018 CHÂTEAU MARIS 'SAVOIR VIEILLIR' MINERVOIS AOC LANGUEDOC-ROUSSILLON, FRANCE

Perhaps the world's greenest wine project, Château Maris is located within the of AOP Minervois La Livinière in the heart of the Languedoc, where the Mediterranean Sea and the Pyrenees mountains come together. Château Maris is a Demeter Certified, biodynamic 120-acre estate that uses only native yeast, bottles without fining nor filtering, ploughs with Percheron horses, and that has built the world's first and only Hemp cellar: a sustainable, recyclable, vegetable-based building that passively consumes and stores CO2. Maris is also the first and only B Corp Certified European winery, one of the most rigorous sustainability and social responsibility certifications in the world.



The winery tells is that Savoir Vieillir (aging wisely or gracefully) was born of the desire to "offer the best that the earth can produce when it is listened to, respected, and worked intelligently." This relative wisdom consists of taking time—the time to do things well. Savoir Vieillir is first of all a nod to Cicero and his treatise on old age, a text from Antiquity, so modern in truth. It is also an antidote to the "vanity of urgency and inconsistency of things."



The 100% dry-farmed Syrah grapes were sourced from a single vineyard, "Les Planels" La Livinière. The fruit was hand-harvested, destemmed and fermented for 8 days in concrete and wood open-top foudres. The wine benefitted from an extended maceration with pump-over for 4 weeks, before being basket-pressed. The finished wine saw no aging and was stabilized and filtered before immediate bottling with no added sulfites.



The color is deep purple. The nose is delicate with aromas of black fruit and a touch of earthiness. The palate is beautifully concentrated and earthy, with flavors of blackberry, cassis and a hint of garrigue. The finish is lush, languid, with a wonderful spice note.



RED CELLAR TRIO SELECTION

- SUGGESTED RECIPE: Sautéed Chanterelle Mushrooms with Bacon
- RECOMMENDED CELLARING: 2 -4 years
- RETAIL: \$28.00
WINE CLUB MEMBER: \$23.80

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2018 GEMSTONE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA

For over 25 years, the team at Gemstone has applied their dedication and skill to producing wines that reflect the personality and soul of their prized vineyard. The resulting wines exhibit depth and complexity year after year, with each vintage bringing forth its own distinctive nuances. Cabernet Sauvignon is the heart of Gemstone's winemaking program; like a gemstone, the wine is the culmination of years of hard work coupled with the whims of mother nature.



Winemaker Thomas Rivers Brown is an extraordinary talent in winemaking today. His non-interventionist approach showcases terroir, allowing the vineyard's character to guide the style of the wine. Originally from South Carolina, Thomas made his way to Napa Valley in the mid-1990s after graduating from the University of Virginia. His education in wine began while working as a cellar hand and lab enologist for winemaker Ehren Jordan at Turley Wine Cellars in 1997. Since that time, Brown's wines have garnered significant critical and public acclaim, and he currently works as a consulting winemakers with some of the most renowned producers in Napa Valley.



The 16-acre Gemstone vineyard is truly a study in terroir. Situated on a gradual, west-facing slope in the Yountville Appellation of the Napa Valley, the vineyard has gravelly alluvial soil layered over sandstone bedrock, avoiding the vigor of deep, rich soil. 18 different blocks within the vineyard are planted to five Cabernet Sauvignon clones. All of the vines are densely planted on a variety of rootstocks carefully matched to the soil; each clonal block is farmed separately. The blocks are fermented individually as well, yielding a distinctive palette of fruit and flavors from which Gemstone wines are born.



The grapes for the 2018 Cabernet Sauvignon were hand-harvested, double-sorted and cold-soaked in stainless steel for 7 days before beginning whole berry fermentation for 18 days. The wine went through secondary fermentation in French oak barrels, assuring a balanced integration of fruit and oak. Barrel aged for 20 months in 80% new French oak, the finished wine was bottled unfiltered and unfined.



Dark purple in color with bold aromas of black fruits, olive and toasted oak. The palate is expansive and luscious, with dark cherry, plum and blackberry fruit, accented with notes of vanilla, baking spice, and mocha. Velvety tannins mark the long, luxurious finish.



RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Skirt Steak with Paprika Butter

■ RECOMMENDED CELLARING: 5 -7 years

■ RETAIL: \$42.00
WINE CLUB MEMBER: \$35.70