

# WINE CLUB – FALL 2018

## Happy Holidays Jamie Slone Wine Family!

We are so excited about this 2018 Fall Wine Club shipment and all of the fun and interesting wines it brings! We would love to take the time to highlight a couple of the wines that received in your Fall shipment:

### 2016 Lozier:

This year with our Lozier, we decided to do a little bit of a twist. Instead of including Mourvèdre as the third grape in the blend, we included Mondeuse. What is Mondeuse you ask? Originally from the Savoie region in France, Mondeuse is a grape that contributes a deep dark color, high acid, and beautiful black pepper notes to any blend it is a part of. Expect this wine to age beautifully.

### 2014 Barbera {Riserva}:

This is the first Barbera that Jamie Slone Wines has released, and we cannot wait for you to experience it! Barbera is a grape that originally comes from Italy, and is one of the most widely planted grape varieties there. Deep in color, low in tannins and high in acid, our 2014 Barbera {Riserva} is a round, beautiful expression of the Barbera grape.

### 2014 Super Tuscan:

The Super Tuscan is back! After a brief hiatus, our Super Tuscan Red Blend has finally returned! The addition of Merlot this year adds additional levels of complexity that result in a velvety mouth feel and long finish. This wine will drink delicious now when decanted, but you can expect this Super Tuscan to become tantalizing with cellaring.



## 2017 SAUVIGNON BLANC

SANTA YNEZ VALLEY

### APPELLATION

Santa Ynez Valley

### VARIETAL

Sauvignon Blanc

### PRODUCTION

147 cases

### AGING: 7 Months

50% Stainless Steel  
50% neutral French Oak

**RELEASE DATE:** April, 2018

**ALCOHOL:** 12.9%

\$30

### TASTING NOTES:

Crisp, fruity and dry, this nicely balanced wine has wonderful fresh aromas of pineapple, Thai basil and stone fruit.

### FOOD PAIRING:

This wine pairs best with fresh salads topped with goat cheese and grilled artichokes. For dinner, pair this wine with Dover sole and a lemon butter sauce.



# 2016 MRS. B GRENACHE BLANC

SANTA YNEZ VALLEY

## APPELLATION

Santa Ynez Valley

## VARIETAL

Grenache Blanc

## PRODUCTION

180 cases

## AGING: 7 Months

35% Stainless Steel

25% neutral French Oak

40% 600L Demi-Muid barrel

**RELEASE DATE:** April, 2016

**ALCOHOL:** 13.9%

\$32

## TASTING NOTES:

Aromas of apples, ripe pear, lemon zest, and chamomile spices. Partial malolactic fermentation softened the wine and balanced acidity.

## FOOD PAIRING:

This wine pairs best with slow roasted and well seasoned whole chicken, grilled fish like halibut, wild striped bass and spicy Asian dishes.



# 2016 CHARDONNAY

STA. RITA HILLS

91 POINTS WINE ENTHUSIAST

## APPELLATION

Sta. Rita Hills

## VARIETAL

Chardonnay

## PRODUCTION

44 cases

## AGING: 10 Months

20% new French Oak

80% neutral French Oak

**RELEASE DATE:** April, 2018

**ALCOHOL:** 14%

\$45

## TASTING NOTES:

Aromas of golden apple, bright lemon zest and guava. At first, it is crisp and then finishes with a full and luscious mouth feel.

## FOOD PAIRING:

This wine pairs best with local grilled seafood. Our favorites include grilled scallops, local Spot Prawn, and Lobster with a lemon-butter sauce.



# 2014 PINOT NOIR

STA. RITA HILLS

91 POINTS WINE ENTHUSIAST

## APPELLATION

Sta. Rita Hills

## VARIETAL

Pinot Noir

## PRODUCTION

310 cases

## AGING: 9 Months

42% new French Oak

35% 1 year old French Oak

23% neutral French Oak

**RELEASE DATE:** April, 2016

**ALCOHOL:** 13.6%

\$49

## TASTING NOTES:

Aromas of Rainier cherry, fresh cracked black pepper and round tannins. This wine is plush, soft and mouth watering.

## FOOD PAIRING:

This wine pairs best with dark fowl, grilled pork or grilled oily fish like salmon. The real magical pairing is with mushrooms or French Brie.



# 2016 GRENACHE

SANTA YNEZ VALLEY

90 POINTS WINE ENTHUSIAST

## APPELLATION

Santa Ynez Valley

## VARIETAL

98% Grenache / 2% Mondeuse

## PRODUCTION

51 cases

## AGING: 10 Months

100% neutral French Oak

**RELEASE DATE:** October, 2018

**ALCOHOL:** 14%

\$39

## TASTING NOTES:

Aromas of bright strawberry, grapefruit zest and cracked pepper. This wine is zippy on the tongue with subtle tannins.

## FOOD PAIRING:

This wine will be your new favorite wine to serve with weekend BBQ's. Or on a more romantic evening with a rack of lamb or braised short ribs.



# 2016 LOZIER (GSM)

SANTA YNEZ VALLEY

## APPELLATION

Santa Ynez Valley

## VARIETAL

34% Grenache / 33% Syrah /  
33% Mondeuse

## PRODUCTION

70 cases

**AGING:** 10 Months

100% neutral French Oak

**RELEASE DATE:** October, 2018

**ALCOHOL:** 14%

\$39

## TASTING NOTES:

A bright violet color, this wine exudes wild strawberry, leather, dried herbs and a hint of bakers cocoa. On the palate it tantalizes with a lingering finish.

## FOOD PAIRING:

This wine pairs best with your favorite winter stew or a tartflette made with Charlotte potatoes and bacon lardons.



# 2014 BARBERA {RISERVA}

SANTA YNEZ VALLEY

## APPELLATION

Santa Ynez Valley

## VARIETAL

Barbera

## PRODUCTION

54 cases

## AGING:

30 Months- 100% neutral French Oak

6 Months- 100% new 500L puncheon

“GAMBA”

**RELEASE DATE:** October, 2018

**ALCOHOL:** 14%

\$39

## TASTING NOTES:

This wine exudes aromas of red fruit and flavors of boysenberry, black cherry, spicy black pepper and grilled meats. A cocoa powder texture dances on the palate leaving a lingering finish.

## FOOD PAIRING:

This wine pairs best with roasted pork loin or lamb shanks. However, after a long work day, this wine goes best with a wood-fire grilled pizza.





# 2014 APEX Red Blend

SANTA YNEZ VALLEY

## APPELLATION

Santa Ynez Valley

## VARIETAL

44% Malbec / 22% Cabernet Sauvignon /  
22% Merlot / 12% Cabernet Franc

## PRODUCTION

115 cases

## AGING: 30 Months

35% new French Oak

65% neutral French Oak

**RELEASE DATE:** April, 2018

**ALCOHOL:** 13.6%

\$47

## TASTING NOTES:

Aromas of blue and black fruit with purple flowers, this wine has mocha and cocoa on the finish.

## FOOD PAIRING:

This wine pairs best with grilled skirt steak or lamb with rosemary and lavender. On cool evenings, enjoy this wine with roasted sweet red peppers.



# 2014 SUPER TUSCAN

SANTA YNEZ VALLEY

## APPELLATION

Santa Ynez Valley

## VARIETAL

57% Sangiovese / 28% Cabernet Sauvignon /  
15% Merlot

## PRODUCTION

160 cases

## AGING: 30 Months

35% new French Oak

65% neutral French Oak

**RELEASE DATE:** October, 2018

**ALCOHOL:** 13.6%

\$49

## TASTING NOTES:

This wine is bright, smooth, layered with balanced acids and soft tannins. Flavors of dried fruits and sumptuous black cherry define this wine.

## FOOD PAIRING:

This wine pairs best with sauteed broccoli topped with red pepper flakes and roasted garlic. For an entree item, drink this wine with a spicy Italian Arrabiata sauce poured over hot pasta.



# 2014 BoRific Bordeaux Blend

HAPPY CANYON OF SANTA BARBARA

## APPELLATION

Happy Canyon of Santa Barbara

## VARIETAL

57% Merlot / 22% Cabernet Franc  
14 % Cabernet Sauvignon / 7% Malbec

## PRODUCTION

168 cases

**AGING:** 30 Months

35% new French Oak  
65% neutral French Oak

**RELEASE DATE:** October, 2018

**ALCOHOL:** 13.8%

\$48

## TASTING NOTES:

A Bordeaux style blend with great structure and complexity, this wine has beautiful aromas of raspberry, black cherry and cocoa nibs. Rich and lush on the palate, this wine leaves a lovely, long finish.

## FOOD PAIRING:

This wine pairs best with your Sunday night prime rib dinner. Drink it with all the fixin's on your delicious baked potato, and don't forget about the fresh horseradish sauce. This wine will be perfect to wash it all down.



# 2014 P1 Red Blend

SANTA YNEZ VALLEY

## APPELLATION

Santa Ynez Valley

## VARIETAL

56% Cabernet Sauvignon / 34% Syrah

## PRODUCTION

142 cases

**AGING:** 30 Months

50% neutral French Oak  
50% new French Oak

**RELEASE DATE:** April, 2018

**ALCOHOL:** 13.9%

\$52

## TASTING NOTES:

A blend first championed in Australia, this is a racy wine with beautiful color, subtle tannins and notes of bright cherry, worn leather, and pipe tobacco with a long satisfying finish.

## FOOD PAIRING:

This wine pairs best with a full rack or ribs, or a smoked brisket. If you are having a more low-key night, drink this wine with some smoked paprika pork tacos.