

WINE CLUB – FALL 2019

Hello Jamie Slone Wine Family!

Lot's of NEW Vintages is this shipment! YUMMY IN YOUR TUMMY...

We are so excited about this 2019 Fall Wine Club shipment and all of the fun and interesting wines it brings! Depending on your level of membership and types of wines (red or mixed) we not only have some information enclosed about your wine but also tasting and food pairing notes. New wines this shipment are 2016 vintage wines of Apex and P1 and the 2017 Pinot Noir from Sta. Rita Hills as well... all three of which will be very yummy in your tummy!

Kym and I just got back from a wonderful visit to the Loire Valley (living that wine lifestyle) and enjoyed some delicious wines like Cabernet Franc, Chenin Blanc, Sancerre (both their famous Sav Blanc but some Rouge -Pinot Noir). Then we headed north to Chablis (wow...SOIL) and then finished up in Champagne. Where have you been? Where are you going? Do share...

Thank you all for being on this amazing wine journey with us, and we hope you enjoy this wine shipment as much as we enjoyed making it.



Jamie, Kym and little Sophie Slone

2017 SAUVIGNON BLANC

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

Sauvignon Blanc

PRODUCTION

130 cases

AGING: 7 Months

50% Stainless Steel

50% neutral French Oak

RELEASE DATE: April, 2018

ALCOHOL: 12.9%

\$30

TASTING NOTES:

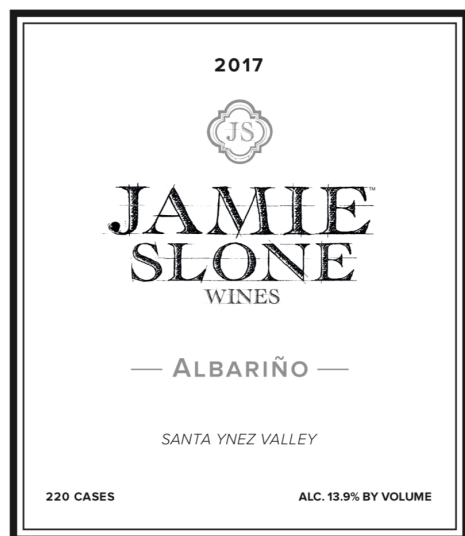
Crisp, fruity and dry, this nicely balanced wine has wonderful fresh aromas of pineapple, Thai basil and stone fruit.

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.

2017 ALBARIÑO

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

Albariño

PRODUCTION

220 cases

AGING: 12 Months

20% Stainless Steel
80% neutral French Oak

RELEASE DATE: Fall, 2018

ALCOHOL: 13.9%

\$28

TASTING NOTES:

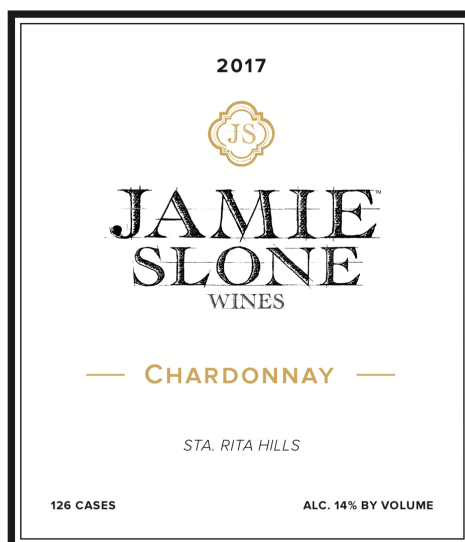
Mineral-driven, fresh and aromatic. Aromas of stone fruit, jasmine and honeysuckle with lime zest, nectarine and honeydew on the palate.

FOOD PAIRING:

This wine pairs best with fresh seafood dishes like ceviche or fish tacos. Feeling like turning up the heat? Drink this wine with spicy Asian dishes for a delicious pairing.

2017 CHARDONNAY

STA. RITA HILLS



APPELLATION

Sta. Rita Hills

VARIETAL

Chardonnay

PRODUCTION

126 cases

AGING: 16 Months

Partial new French Oak
Partial neutral French Oak

RELEASE DATE: Spring, 2019

ALCOHOL: 14%

\$39

TASTING NOTES:

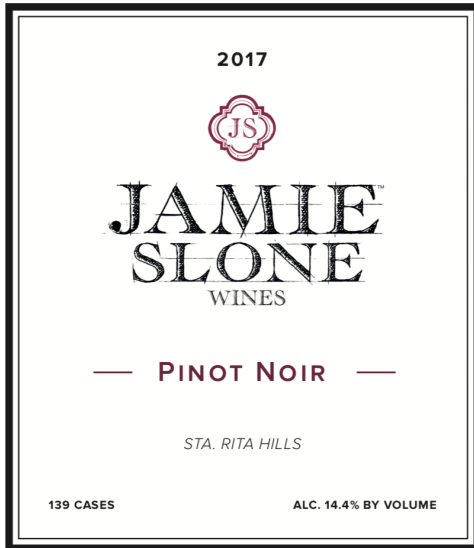
A luscious expression of chardonnay, this wine is bright with a medium body. Notes of pineapple, lemon custard, vanilla and toasted marshmallow.

FOOD PAIRING:

This wine pairs best with fresh seafood like seared scallops or Pacific Red Rock Crab. However, we can't wait to pair this wine with beautiful summer sunsets. Did I say Kentucky Fried Chicken extra crispy breast?! DONE!!

2017 PINOT NOIR

STA. RITA HILLS



APPELLATION

Sta. Rita Hills

VARIETAL

Pinot Noir

PRODUCTION

139 cases

AGING: 16 Months

Neutral French Oak of Francois Freres and Sirugue barrels

RELEASE DATE: Fall, 2019

ALCOHOL: 14%

\$52

TASTING NOTES:

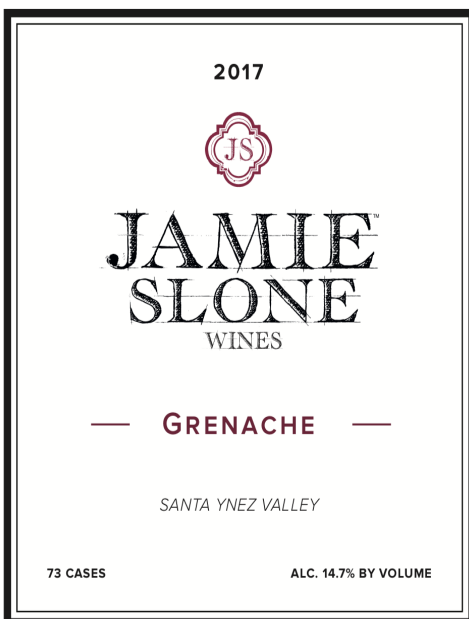
Rich and red in color with good acid, it's balanced and exudes a wonderful aromas of cranberry and red peppercorn. While coating the palate with an ever appealing texture and a hint of fine tannins, it has long peppery finish.

FOOD PAIRING:

This Pinot Noir is pretty versatile and can be paired with anything from grilled fish like salmon or tuna, pasta and light red sauces to Thai food and grilled Flank steak. Go For It!

2017 GRENACHE

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

Grenache

PRODUCTION

73 cases

AGING: 10 Months

100 % neutral French Oak

RELEASE DATE: Spring, 2019

ALCOHOL: 14.7%

\$39

TASTING NOTES:

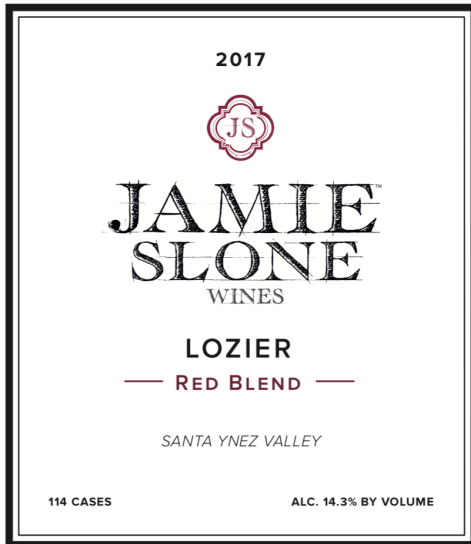
This lovely wine is both fruit-forward and aromatic with crisp acidity. This is a medium bodied Grenache with notes of cranberry, strawberry, cherry cola, and black pepper.

FOOD PAIRING:

This wine pairs best with a chicken and chorizo paella or a skirt steak rubbed with Moroccan spices. This will be a wine that you'll want to share at your next dinner party! Yummy in your Tummy!

2017 LOZIER (GSM)

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

39% Grenache / 39% Syrah /
22% Mondeuse

PRODUCTION

114 cases

AGING: 12 Months

100% neutral French Oak

RELEASE DATE: Spring, 2019

ALCOHOL: 14.3%

\$39

TASTING NOTES:

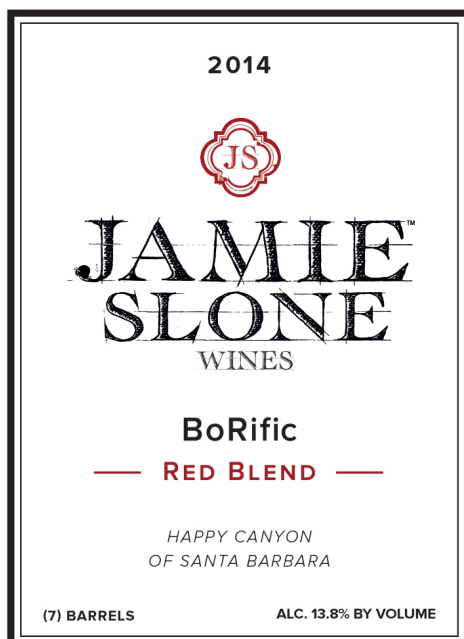
An engaging wine with a harmonious complexity. Balanced acidity and aromas of red cherry, raspberry, dark chocolate, anise, white pepper and black tea. Mondeuse adds verve and a long and lingering finish.

FOOD PAIRING:

French onion soup, beef carpaccio and BBQ spare ribs will bring the house down around this wine. Bring on the Veal, Lamb chops and mild to medium cheeses while we are at it.

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%

\$49

TASTING NOTES:

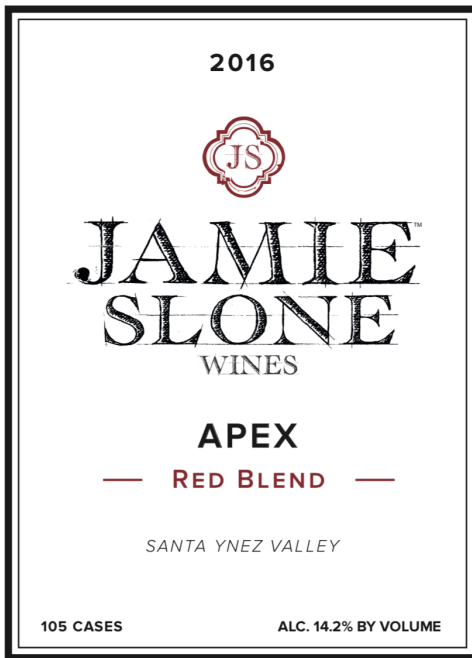
A Bordeaux style blend with great structure and complexity, this wine has beautiful aromas of raspberry, black cherry and cocoa nibs. Rich and lush on the palate, this wine leaves a lovely, long finish.

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.

2016 APEX RED BLEND

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

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

PRODUCTION

105 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Fall, 2019

ALCOHOL: 14.2%

\$49

TASTING NOTES:

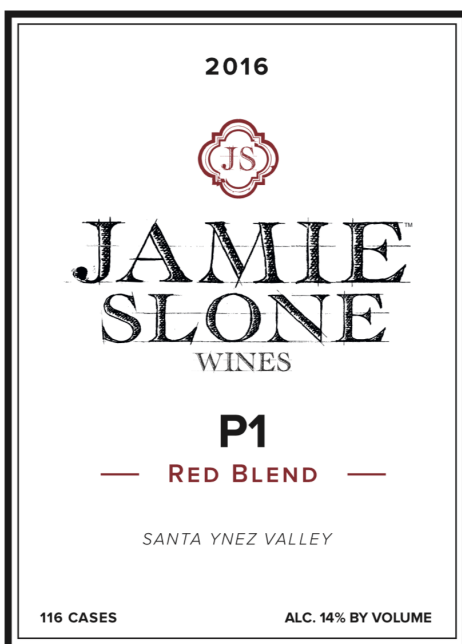
Aromas of red cherries and blueberries abound completed with smoky notes. On the palate red Jolly Rancher comes alive with medium tannins and a long tantalizing finish.

FOOD PAIRING:

This wine pairs best great with a cheese burger. We also have been enjoying this wine with roasted pork and red meats like NY steak.

2016 P1 RED BLEND

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

66% Cabernet Sauvignon
34% Syrah

PRODUCTION

116 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Fall, 2019

ALCOHOL: 14%

\$52

TASTING NOTES:

A blend first championed in Australia, this wine has beautiful color, smooth tannins, is medium bodied with aromas of blackberry, black cherry and a cigar box.

FOOD PAIRING:

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