

WINE CLUB – FALL 2020

Hello Jamie Slone Wine Family!

We are so excited about this 2020 Fall Wine Club shipment and all of the fun and interesting wines it brings! With unprecedented times come unprecedented wines! 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. A lot of new wines are in this shipment.

Needless to say if you are like us, we have been hammering away at that wine cellar... and living in the kitchen. At Jamie Slone we make wines to enjoy now and to lay down for a few too. Don't be shy..... Open them up this holiday and share with family and friends. It's about the journey... Create It!

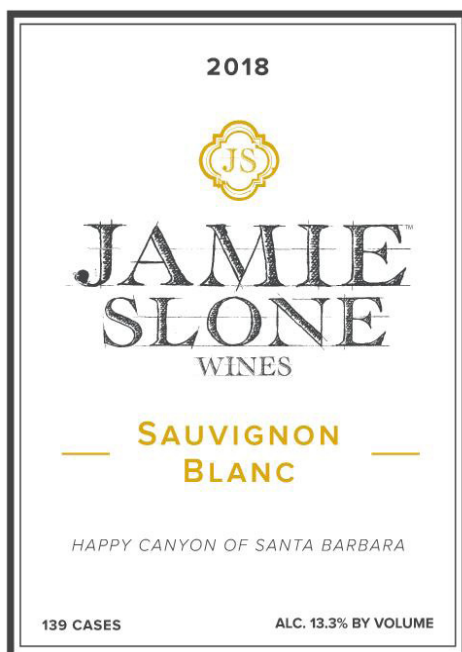
Be Safe and Stay Healthy!

Sophie misses you... (she's 16 now)



Jamie, Kym and little Sophie Slone

2018 SAUVIGNON BLANC HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

Sauvignon Blanc

PRODUCTION

139 cases

AGING: 12 Months

100% Neutral French Oak

RELEASE DATE: April, 2020

ALCOHOL: 13.3%

\$30

TASTING NOTES:

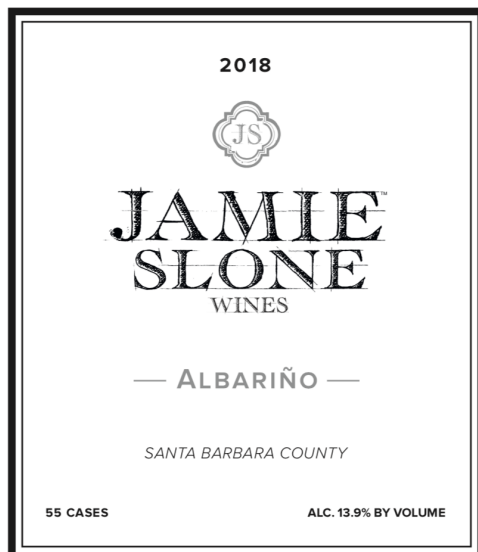
It's dry and balanced. Acidity and aromas tease with notes of honeydew, honeysuckle and thyme. Richly textured on the palate it releases flavors of lemon meringue and passion fruit.

FOOD PAIRING:

This wine pairs best with herb driven sauces, salty cheeses like Gouda, Cheddar and Parmesan. Also enjoy with light meats and Asian food.

2018 ALBARIÑO

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

Albariño

PRODUCTION

55 cases

AGING: 12 Months

100% Stainless Steel

RELEASE DATE: Summer, 2020

ALCOHOL: 13.9%

\$30

TASTING NOTES:

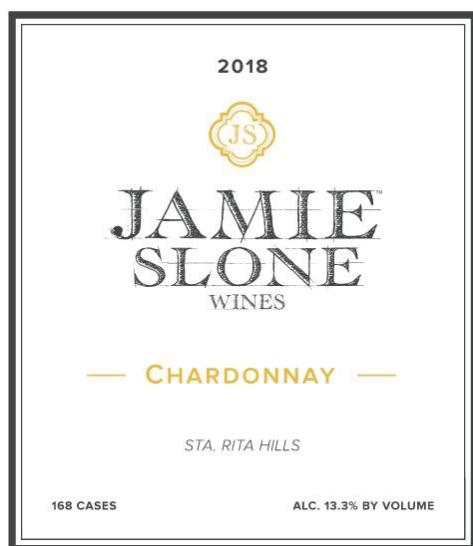
Mineral-driven, fresh and aromatic. Aromas of kiwi, tangerine, black tea and white pepper. It's jumpin' like a jelly bean.

FOOD PAIRING:

This wine pairs well with spicy foods, seafood, shellfish, ceviche, fish tacos and sushi!

2018 CHARDONNAY

STA. RITA HILLS



APPELLATION

Sta. Rita Hills

VARIETAL

Chardonnay

PRODUCTION

168 cases

AGING: 16 Months

75 % stainless steel barrels

25% neutral French Oak

RELEASE DATE: Summer, 2020

ALCOHOL: 13.3%

\$39

TASTING NOTES:

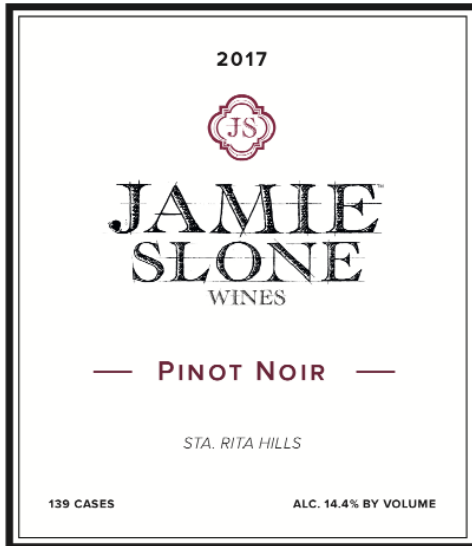
A fresh and light bodied Chardonnay with bright acidity. Citrus notes abound with key lime and green apple dancing on the palate.

FOOD PAIRING:

Serve chilled! Pair with Coastal English Cheddar cheese, rich sauces, grilled lobster with drawn butter or enjoy with cheesecake!

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: 14.4%

\$49

TASTING NOTES:

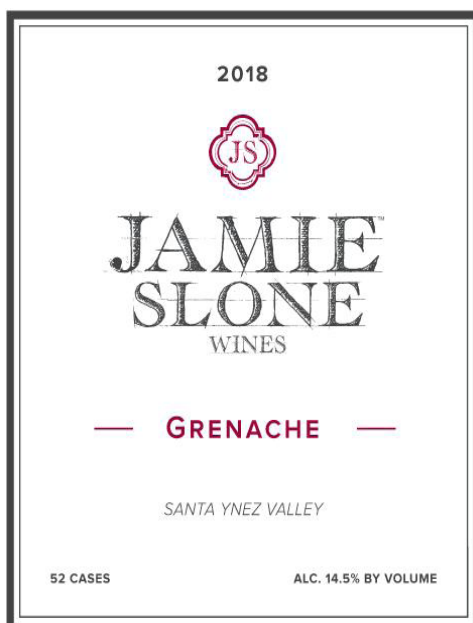
Rich and red in color with good acidity, it is balanced and exudes a wonderful aromas of cranberry and red peppercorn. While coating the palate with an ever appealing texture and a hint of fine tannins, it has long spicy finish.

FOOD PAIRING:

A versatile red wine for food pairing given the higher acidity and lower tannins. Duck, chicken, pork and mushrooms. Grilled salmon with Teriyake shiitake. Gruyere cheese, cheddar cheese, Saint Andre.

2018 GRENACHE

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

Grenache

PRODUCTION

52 cases

AGING: 18 Months

100 % neutral French Oak

RELEASE DATE: Fall, 2020

ALCOHOL: 14.5%

\$45

TASTING NOTES:

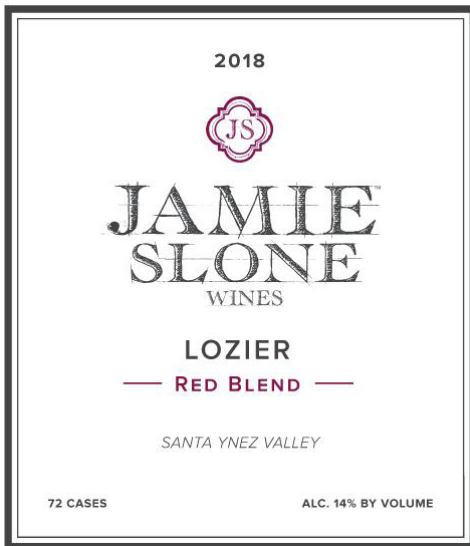
This delightful wine is both fruit-forward and aromatic with crisp acidity. Aromas of strawberry, cherry and allspice jump from the glass. It's medium bodied with flavors of raspberry, cherry and licorice. Elegant tannins and a lingering finish complete this terrific wine!

FOOD PAIRING:

Matches well with roasted meats and vegetables along with spicy cuisines like: Indian, Korean and Sichuan. Try with smoked Gouda and sharp Cheddar cheese.

2018 LOZIER (GSM)

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

34% Grenache / 33% Syrah /
33% Mourvedre

PRODUCTION

72 cases

AGING: 18 Months

100% neutral French Oak

RELEASE DATE: Fall, 2020

ALCOHOL: 14%

\$45

TASTING NOTES:

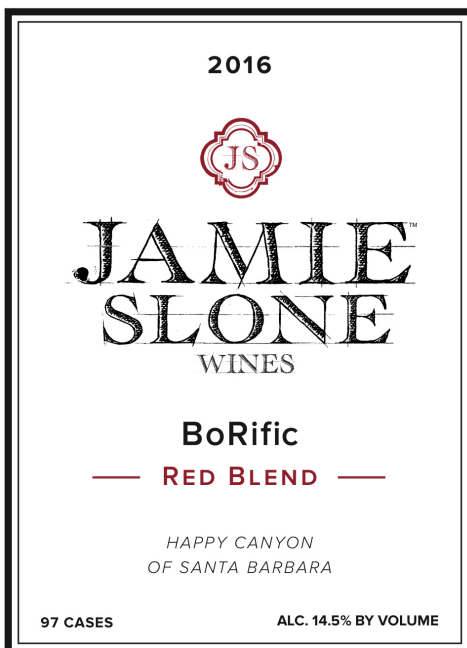
An engaging wine with a harmonious complexity. A beautiful garnet color with balanced acidity it exudes cranberry, rainier cherry and white pepper. On the palate it tantalizes with a lingering finish.

FOOD PAIRING:

Mushroom soup, beef carpaccio and BBQ spare ribs will make you happy. Bring on the Veal, Lamb chops and mild to medium cheeses.

2016 BoRific BORDEAUX BLEND

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

62% Merlot / 18% Cabernet Franc
17% Cabernet Sauvignon
2% Malbec, 1% Petit Verdot

PRODUCTION

97 cases

AGING: 24 Months

35% new French Oak
65% neutral French Oak

RELEASE DATE: Winter, 2020

ALCOHOL: 14.5%

\$49

TASTING NOTES:

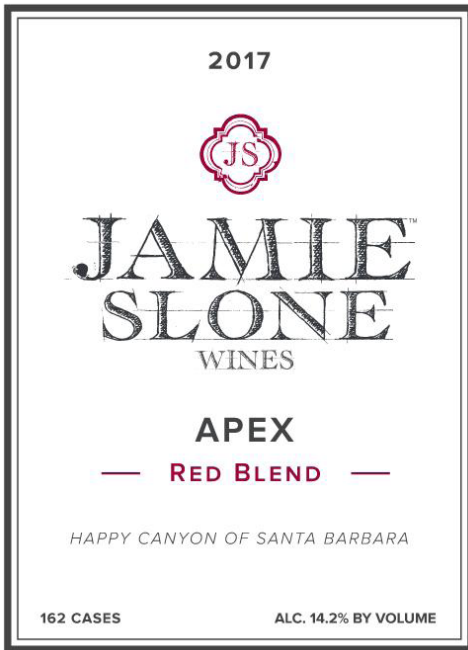
A Bordeaux style blend with great structure and complexity, this wine has beautiful aromas of black cherry, raspberry, and cocoa. Rich and lush on the palate, this wine leaves a long and lovely finish.

FOOD PAIRING:

Red meats and game. Mushrooms and pepper sauces. Mediterranean spices including red pepper, sage, rosemary and olives. Aged Gouda, Manchego and Asiago cheese.

2017 APEX RED BLEND

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Santa Ynez Valley

VARIETAL

44% Malbec / 23% Cabernet
Sauvignon /
23% Merlot / 10% Cabernet Franc

PRODUCTION

162 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Summer, 2020

ALCOHOL: 14.2%

\$45

TASTING NOTES:

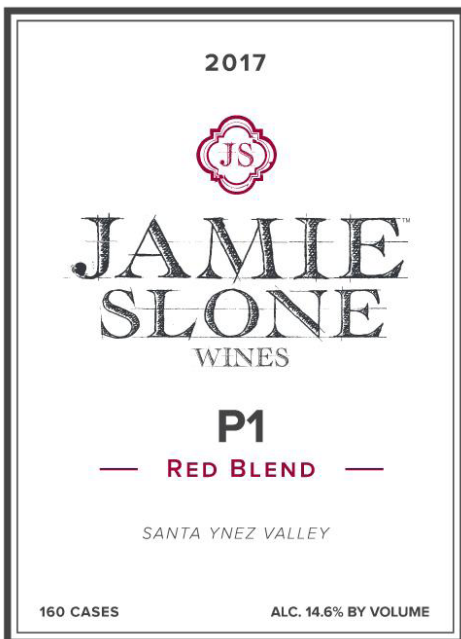
Aromas of violet, red cherry and plum are abound. On the palate you'll experience a medium bodied wine that carries flavors of tart cherry, sweet tobacco, pomegranate and nutmeg. A lovely wine with bright acid, smooth tannins and a tantalizing vanilla finish.

FOOD PAIRING:

Ribeye steak, moist thanksgiving turkey or a pulled pork sandwich. Medium rare blue cheese burger in your que?

2017 P1 RED BLEND

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

69% Cabernet Sauvignon
31% Syrah

PRODUCTION

160 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Fall, 2020

ALCOHOL: 14.6%

\$49

TASTING NOTES:

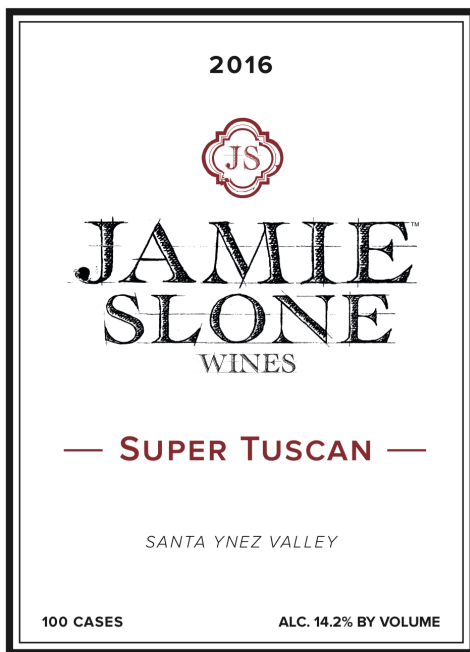
A blend first championed in Australia, this wine has beautiful color, smooth tannins, is medium bodied with aromas of blackberry, black cherry, black pepper and cigar box.

FOOD PAIRING:

Foodies will dig it with duck, BBQ chicken, braised beef and really any grilled meats. Cheese Please?! - Gouda (Goo - duh!)

2016 SUPER TUSCAN

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

60% Sangiovese
40% Cabernet Sauvignon

PRODUCTION

100 cases

AGING: 30 Months

25% new French Oak

75% neutral French Oak

RELEASE DATE: Fall, 2019

ALCOHOL: 14.2%

\$49

TASTING NOTES:

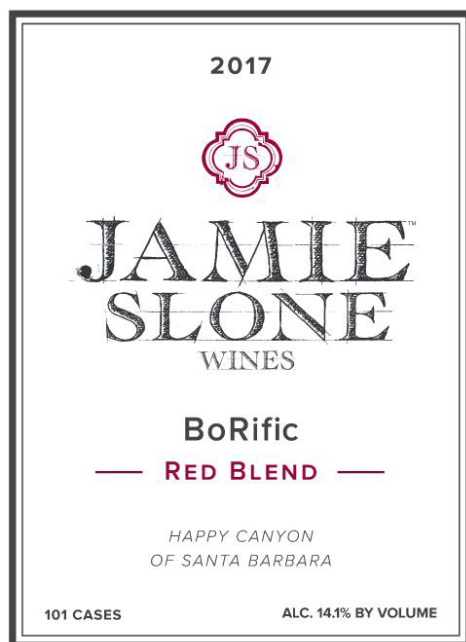
This wine is bright, smooth, layered with balanced acids and soft tannins. Flavors of dried fruits, roasted tomato, dried oregano and sumptuous red cherry define this wine.

FOOD PAIRING:

Enjoy with spicy red meats, tomato based sauces and quite frankly, anything Italian....not to mention some great friends.

2017 BoRific BORDEAUX BLEND

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

60% Merlot/25% Cabernet Franc/
15% Cabernet Sauvignon

PRODUCTION

101 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Fall, 2020

ALCOHOL: 14.1%

\$49

TASTING NOTES:

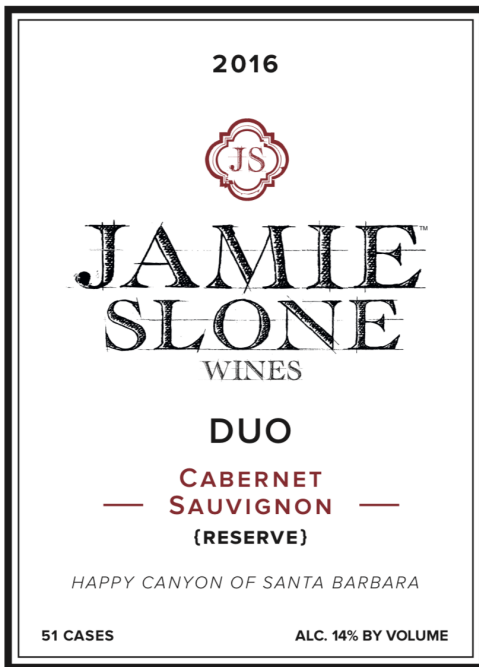
This wine has beautiful color, smooth tannins, is medium bodied with notes of ripe raspberry, plum, chili pepper and choco nib.

FOOD PAIRING:

Lovely with Asian style pork chops and steak frites or enjoy with BBQ pulled pork sandwich along with macaroni and cheese. Cheese your thing? Pair with cheddar, mild brie and camembert.

2016 Duo Cabernet Sauvignon RESERVE

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

95% Cabernet Sauvignon /
5% Petit Verdot

PRODUCTION

51 cases

AGING: 24 Months

80% neutral French Oak
20% new French Oak

RELEASE DATE: Summer, 2020

ALCOHOL: 14%

\$65

TASTING NOTES:

Notes of black cherry, red currant, anise and leather. On the palate you'll experience the same along with smooth tannins and a tantalizing finish.

FOOD PAIRING:

How about this lineup: Steak, burger, beef short ribs, roast or grilled lamb! Terrific with aged cheddar, gouda or gorgonzola.