

WINE CLUB – SPRING 2019

Happy Spring Jamie Slone Wine Family!

We are so excited about this 2019 Spring Wine Club shipment and all of the fun and interesting wines it brings! If you know us at all, you know that we are Pinot Noir FANATICS! From our 2013 Pinot Noir making it onto the wine list at French Laundry to our current iteration, we love that you have been on this Pinot Noir ride with us. And with that, we'd like to take a moment to gush about our brand new 2016 Pinot Noir:

2016 Pinot Noir:

This year with our Pinot Noir was sourced from a single vineyard called Kessler Hawk Vineyard in Sta. Rita Hills. During the wine making process, this Pinot Noir underwent 20% whole cluster fermentation. Whole cluster fermentation means that during the fermentation process there were some wine bunches that were left intact, leaving all the berries on the stems. Incorporating the stems into the wine making process means more complex flavors and tannins. We think the Pinot Noir will blow your socks off!

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:

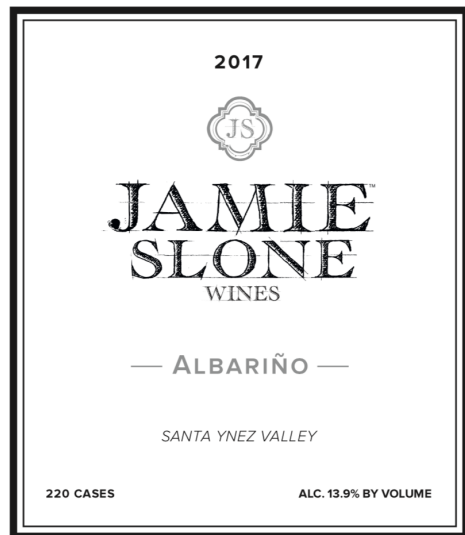
Crisp, fruity and dry, this nicely balanced wine has wonderful fresh aromas of pineapple, Thai basil and stone fruit.

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:

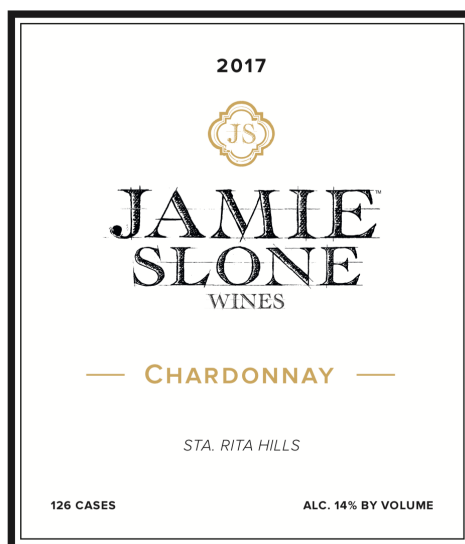
Mineral-driven, fresh and aromatic. Aromas of stone fruit, jasmine and honeysuckle with lime zest, nectarine and honeydew on the palate.

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:

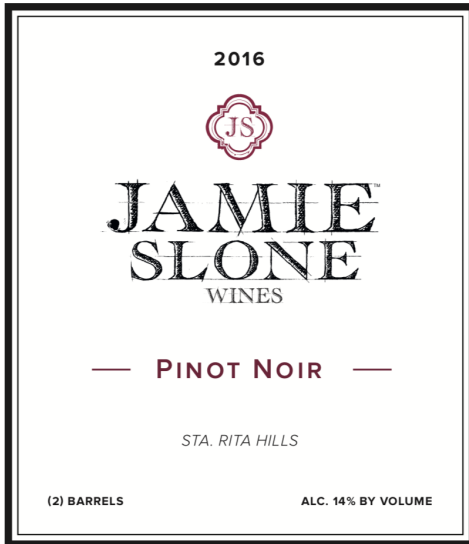
A luscious expression of chardonnay, this wine is bright with a medium body. Notes of pineapple, lemon custard, vanilla and toasted marshmallow.

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.

2016 PINOT NOIR

STA. RITA HILLS



APPELLATION

Sta. Rita Hills

VARIETAL

Pinot Noir

PRODUCTION

45 cases

AGING: 16 Months

10% new French Oak

90% neutral French Oak

RELEASE DATE: Spring, 2019

ALCOHOL: 14%

\$52

TASTING NOTES:

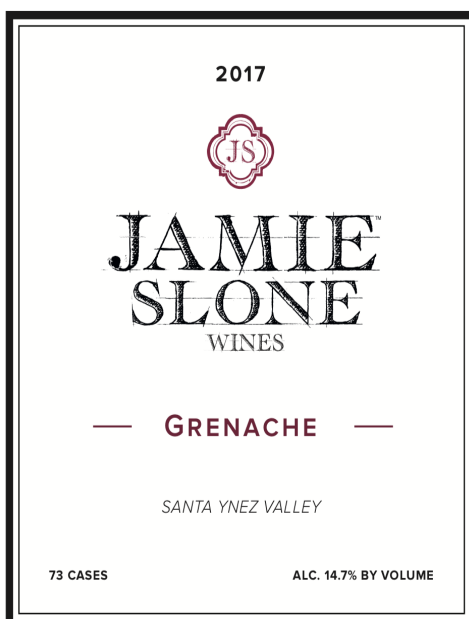
Ruby red in color with nice acid that exudes a wonderful aromas of cranberry, tart cherry and red peppercorn and has an elegant finish.

FOOD PAIRING:

You won't believe how versatile this wine is. This Pinot Noir can be paired with anything from grilled fish like salmon, to a rosemary braised lamb shank or tangy BBQ.

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:

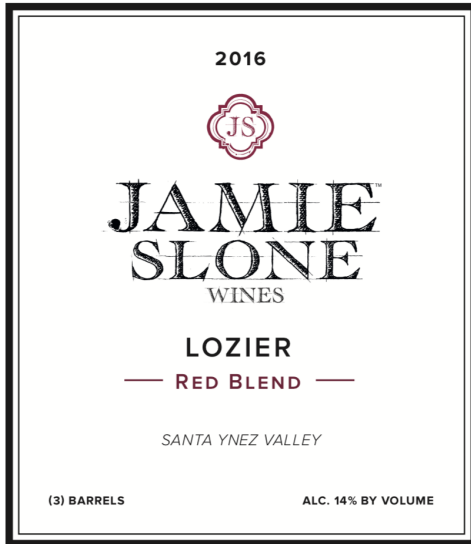
This lovely wine is both fruit-forward and aromatic with crisp acidity. This is a medium bodied Grenache with notes of cranberry, strawberry, cherry cola, and black pepper.

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!

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:

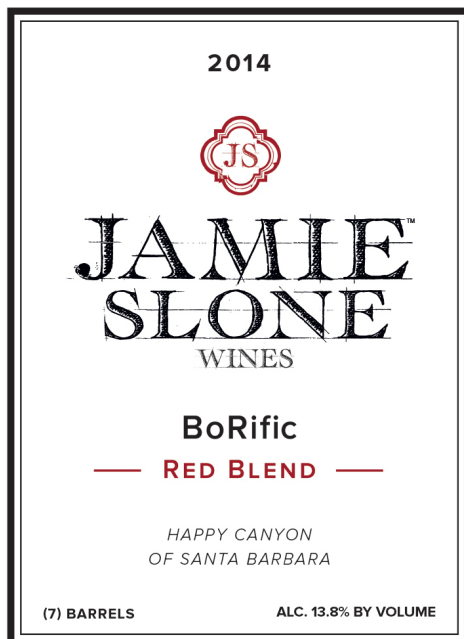
A bright violet color, this wine exudes wild strawberry, leather, dried herbs and a hint of bakers cocoa. On the palate it tantalizes with a lingering finish.

FOOD PAIRING:

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

2014 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:

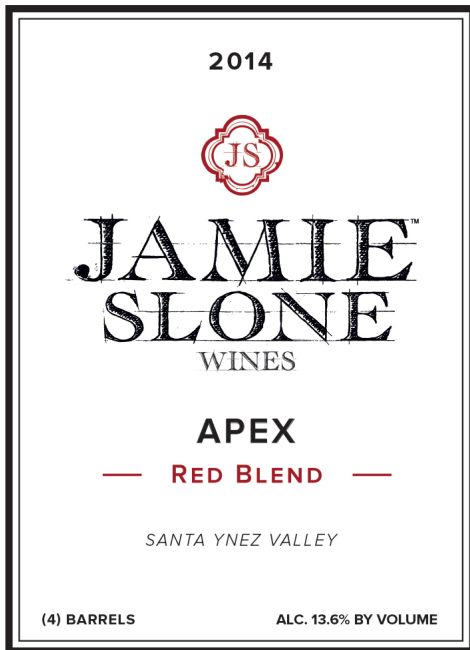
A Bordeaux style blend with great structure and complexity, this wine has beautiful aromas of raspberry, black cherry and cocoa nibs. Rich and lush on the palate, this wine leaves a lovely, long finish.

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.

2014 APEX RED BLEND

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

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%

\$49

TASTING NOTES:

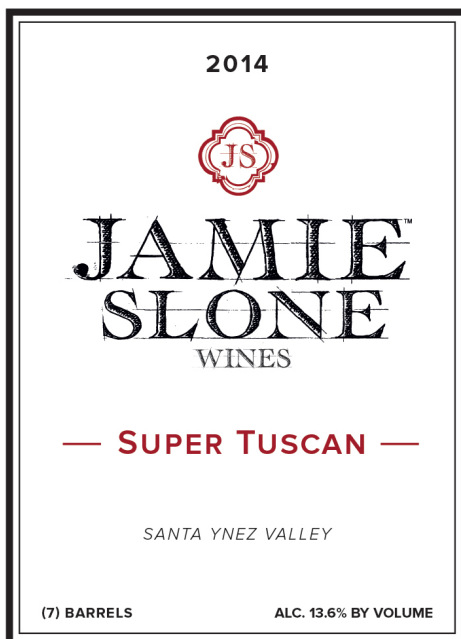
Aromas of blue and black fruit with purple flowers, this wine has mocha and cocoa on the finish.

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%

\$52

TASTING NOTES:

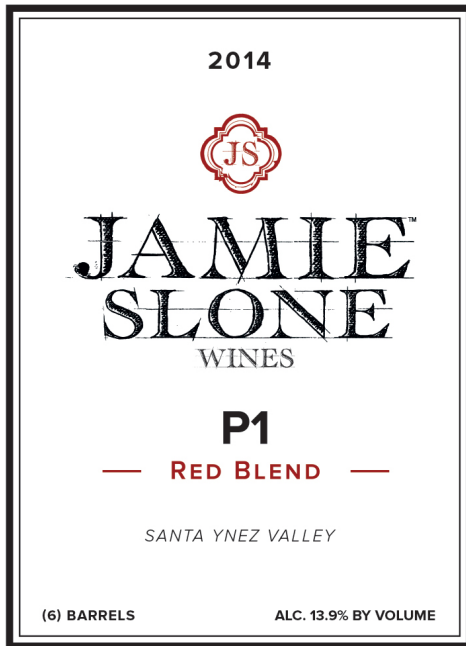
This wine is bright, smooth, layered with balanced acids and soft tannins. Flavors of dried fruits and sumptuous black cherry define this wine.

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 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:

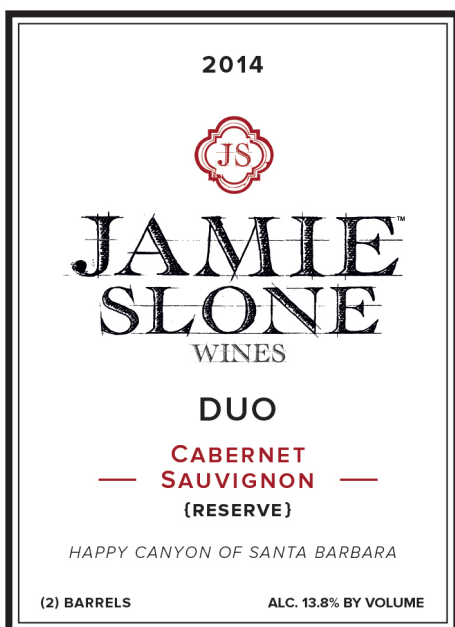
A blend first championed in Australia, this is a racy wine with beautiful color, subtle tannins and notes of bright cherry, worn leather, and pipe tobacco with a long satisfying finish.

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.

2014 DUO CABERNET SAUVIGNON {RESERVE}

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

100% Cabernet Sauvignon

PRODUCTION

49 cases

AGING: 30 Months

45% neutral French Oak
55% new French Oak

RELEASE DATE: Spring, 2019

ALCOHOL: 13.8%

\$65

TASTING NOTES:

Luscious fruit filled aromas of black cherry, anise and blackberries. This wine has a rich mouth texture and succulent, savory flavors that persist on the palate.

FOOD PAIRING:

The classic pairing with Cabernet is lamb, but it goes well with almost any meat- we like it with beef stews and marbled steaks.